



## **Banquet Dinner Menu**

All Dinners include Dessert, Rolls & Butter, Soft Drinks, Coffee & Tea

Plated Dinner (minimum 15 guests): Choose a 1<sup>st</sup> Course, 2<sup>nd</sup> Course, and one Entrée - **\$26.95**

Buffet Dinner (minimum 25 guests): Choose a 1<sup>st</sup> Course, 2<sup>nd</sup> Course, and two Entrées - **\$31.95**

Deluxe Buffet Dinner (minimum 50 guests): Choose a 1<sup>st</sup> Course, 2<sup>nd</sup> Course, and three Entrées - **\$37.95**

*Prices and Additional Charges are Per Person and do not include tax or Service Charge – Dinner is served 5 pm to close*

### **1<sup>st</sup> Course**

Broccoli Cheddar Soup

French Onion Soup au Gratin (without au Gratin on buffet)

Fresh Fruit Cup

Tomato Basil Bisque

Spanakopita (plated only)

Vegetable Beef Barley Soup

Stuffed Mushroom Cap (plated only)

Lobster Bisque – add \$5.00 (plated only)

### **2<sup>nd</sup> Course**

House Salad

Caesar Salad

Pecan Blue Salad – add \$2.00 (plated only)

Grilled Vegetables w/ Feta Cheese (buffet only)

Iceberg Wedge (plated only)

Crudité with Ranch Dip (buffet only)

Marinated Artichoke, Mushrooms and Hearts of Palm, EVOO – add \$2.00

### **Dinner Entrées – include Chef's selection of two Fresh Vegetables**

#### **Beef Burgundy**

Simmered in a red wine sauce with mushrooms and pearl onions. Served with Mashed Potatoes

#### **Italian Sausage with Peppers and Onions, Marinara Sauce**

Served with Baked Ziti

#### **Grilled Salmon, Lemon Butter**

Served with Saffron Rice

#### **Chicken Cacciatore**

Bone-in leg in a hearty tomato sauce with capers and green olives. Served with Bowtie Pasta

#### **Baked Stuffed Pork Chop, Bourbon Glaze**

#### **Vegan Medley**

Bell Pepper with Santa Fe Blend & Roast Tomato Stuffed with Ancient Grains

#### **Roast Breast of Turkey, Giblet Gravy**

Served with Cornbread Dressing

*Subject to the Terms and Conditions of Ashbury's at Boughton Ridge Golf Course. 1/23*



**Upgraded Dinner Entrees (plated only) – add \$8.00**

**Chicken Wellington, Madeira Sauce**

**Roast Rib of Beef**

Carved 10 ounces with au Jus. Served with Baked Stuffed Potato

**Broiled Red Snapper, Lemon Caper Sauce**

Served with Garlic Mashed Potatoes

**6-ounce Center Cut Filet Mignon, Merlot Demi Glaze**

Served with Rissolle Potatoes

**“Surf & Turf”**

**10-ounce Kansas City Strip Steak (bone-in), with 3 Grilled Shrimp, Mâitre d'Hôtel Butter**

Served with Oven Roasted Potatoes

**Special Value Dinner Entrée – Plated Only - \$23.95 - no Substitutions**

Choice of Soup, House or Caesar Salad, Semi-boneless Breast of Chicken, Chef's Selection of Starch and two Fresh Vegetables, Dessert, Rolls & Butter, Soft Drinks, Coffee & Tea.

Choice of one chicken preparation: Italian Seasoning with Marinara, Chimichurri,

Sesame Soy Glaze, Alfredo Cream or Lemon Caper

**Dessert**

Cookies, Brownies, Lemon Bars, Cupcakes – served Family Style

**Upgraded Desserts – add \$4.00**

Warm Apple Pie a la Mode

Hot Fudge Sundae

Carrot Cake

Triple Chocolate Cake

NY Cheesecake

Red Velvet Cake

**Dinner Sweet Table – add \$10.00**

Includes above Dessert and choice of 3 Upgraded Desserts plus an additional Chef's Sweet Surprise