

Banquet Luncheon Menu

Entrée Luncheons include Dessert, Rolls & Butter, Soft Drinks, Coffee & Tea

Plated Luncheon: Choose a Starter and an Entrée - \$21.50 Buffet Luncheon: Choose a Starter and two Entrées - \$24.95

Deluxe Buffet Luncheon: Choose a Starter and three Entrées - \$31.95

Prices and Additional Charges are Per Person and do not include tax or Service Charge – Lunch is served 11 am to 4 pm

Luncheon Starters

Tomato Basil Bisque Vegetable Beef Barley Soup

Bruschetta Caesar Salad

Crudité with Ranch Dip (buffet only) Windy City Chili, Sour Cream Dollop

Waldorf Salad Grilled Vegetables w/ Feta Cheese (buffet

Broccoli Cheddar Soup only)

Upgraded Luncheon Starters - add \$2.00

House Salad Fresh Fruit Cup

Iceberg Wedge (plated only)

Pecan Blue Salad – (plated only)

Marinated Artichoke, Mushrooms and Hearts of Palm, EVOO – add \$1.00 (plated only)

<u>Luncheon Entrées – include Chef's selection of a Fresh Vegetable</u>

Salisbury Steak, Brown Gravy

Served with Mashed Potatoes Bone-in leg in a hearty tomato sauce with

capers and green olives. Served with

Vegan Medley Bowtie Pasta

Bell Pepper with Santa Fe Blend & Roast

Tomato Stuffed with Ancient Grains

Italian Sausage with Peppers and Onions

Marinara sauce, and served with Baked Ziti

Beef Burgundy

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

Mashed Potatoes

Roast Pork, Dijon Mustard Sauce

Chicken Cacciatore

Served with Rosemary Roasted Red

Potatoes

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 Luncheon Entrées – add \$5.00

Grilled Salmon, Lemon Butter

BBQ Baby Back Ribs (half slab)

Served with Saffron Rice

Served with Mac and Cheese

Roast Rib of Beef

Carved 7 ounces, au Jus. Served with Oven Roasted Potatoes

Special Value Luncheon Entrée – Plated Only - \$18.95 - no Substitutions

Choice of Soup, Semi-boneless Breast of Chicken, Chef's Selection of Starch and Fresh Vegetable, Cookies, Rolls & Butter, Soft Drinks, Coffee & Tea.

Choice of one chicken preparation: Italian Seasoning with Marinara, Chimichurri, Sesame Soy Glaze, Alfredo Cream, or Lemon Caper

Deli Platter Buffet - \$23.95

Choice of Soup, Assorted Sliced Meats and Cheeses with all the Trimmings
Served with Potato Salad, Cole Slaw, and Relish Tray
Cookies and Soft Drinks

Boughton Ridge "Tee Party" Luncheon - Served Family Style - \$23.95

Crudité with Hummus, Cheese & Cracker Platter, Caesar Salad, Fresh Fruit Bowl. Tea Sandwiches (6 per person) to include Cucumber & Dill, Curry Tuna Salad, Asparagus, Pesto Chicken,
Egg Salad, Pea & Prosciutto, and Roast Beef with Watercress.
Butter Cookies, Lemon Squares, Cupcakes, and Brownies
Pots of Earl Grey and Peppermint Tea

Dessert

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

Upgraded Desserts – add \$4.00

Warm Apple Pie a la Mode

NY Cheesecake

Hot Fudge Sundae

Triple Chocolate Cake

Carrot Cake

Red Velvet Cake

Luncheon Sweet Table - add \$6.00

Includes above Dessert and choice of 2 Upgraded Desserts plus an additional Chef's Sweet Surprise