



Banquet Dinner Menu

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

Plated Dinner (minimum 15 guests): Choose a 1st Course, 2nd Course, and one Entrée - **\$39**

Buffet Dinner (minimum 25 guests): Choose a 1st Course, 2nd Course, and two Entrées - **\$45**

Deluxe Buffet Dinner (minimum 50 guests): Choose a 1st Course, 2nd Course, and three Entrées - **\$53**

Prices are Per Person and include tax and Service Charge - Dinner is served 5 pm to close

1st 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 \$7 (plated only)

2nd Course

House Salad

Caesar Salad

Pecan Blue Salad – add \$3 (plated only)

Grilled Vegetables w/ Feta Cheese (buffet only)

Iceberg Wedge (plated only)

Crudit  with Ranch Dip (buffet only)

Marinated Artichoke, Mushrooms and Hearts of Palm, EVOO – add \$3

Dinner Entr es – 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

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Upgraded Dinner Entrees (plated only) – add \$10

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 - \$35 - 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, Unlimited 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 \$5

Warm Apple Pie a la Mode

Hot Fudge Sundae

Carrot Cake

Triple Chocolate Cake

NY Cheesecake

Red Velvet Cake

Dinner Sweet Table – add \$13

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

Package details and menu prices are subject to change.

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