



Banquet Luncheon Menu

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

Plated Luncheon: Choose a Starter and an Entrée - **\$30**

Buffet Luncheon: Choose a Starter and two Entrées - **\$35**

Deluxe Buffet Luncheon: Choose a Starter and three Entrées - **\$44**

Prices are Per Person and include tax and Service Charge - Lunch is served 11 am to 4 pm

Luncheon Starters

Tomato Basil Bisque

Bruschetta

Crudit  with Ranch Dip (buffet only)

Waldorf Salad

Broccoli Cheddar Soup

Vegetable Beef Barley Soup

Caesar Salad

Windy City Chili, Sour Cream Dollop

Grilled Vegetables w/ Feta Cheese (buffet only)

Upgraded Luncheon Starters – add \$3

House Salad

Iceberg Wedge (plated only)

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

Fresh Fruit Cup

Pecan Blue Salad – (plated only)

Luncheon Entr es – include Chef’s selection of a Fresh Vegetable

Salisbury Steak, Brown Gravy

Served with Mashed Potatoes

Vegan Medley

Bell Pepper with Santa Fe Blend & Roast

Tomato Stuffed with Ancient Grains

Beef Burgundy

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

Chicken Cacciatore

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

Italian Sausage with Peppers and Onions

Marinara sauce, and served with Baked Ziti

Roast Pork, Dijon Mustard Sauce

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. 10/23



Upgraded Luncheon Entrées – add \$6.50

Grilled Salmon, Lemon Butter

Served with Saffron Rice

BBQ Baby Back Ribs (half slab)

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 - \$27 - no Substitutions

Choice of Soup, Semi-boneless Breast of Chicken, Chef's Selection of Starch and Fresh Vegetable, Cookies, 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

Deli Platter Buffet - \$32

Choice of Soup, Assorted Sliced Meats and Cheeses with all the Trimmings

Served with Potato Salad, Cole Slaw, and Relish Tray

Cookies and Unlimited Soft Drinks

Boughton Ridge "Tee Party" Luncheon – Served Family Style - \$30

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, Unlimited Soft Drinks

Dessert

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

Upgraded Desserts – add \$5

Warm Apple Pie a la Mode

Hot Fudge Sundae

Carrot Cake

NY Cheesecake

Triple Chocolate Cake

Red Velvet Cake

Luncheon Sweet Table – add \$8

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