

BUFFET LUNCH

Includes Garden Salad, Dinner Rolls, a Choice of Two or Three Entrées, Pasta, Starch, Vegetable, Assorted Mini Desserts & Cookies, Hot & Cold Banquet Beverage Service and Choice of Linen Colors

ENTRÉES *select two or three*

CHICKEN

CHICKEN PRIMAVERA

Stuffed with Spinach, Roasted Peppers, Asparagus and Fontina, finished with a Creamy Beurre Blanc Sauce

CHICKEN PICCANTE

Stuffed with Rice Pilaf, Finished with Zesty Capers, Roasted Red Pepper and a Lemon Garlic Sauce

CHICKEN FLORENTINE

Stuffed with Spinach & Rice and Finished with a Spinach Cream Sauce

CHICKEN SUPREME

Stuffed with Country Bread Stuffing, Finished with a creamy Chicken Gravy

SAUSAGE & PORK

ITALIAN HOT & SWEET SAUSAGE

Old World Style Italian Hot & Sweet Pork Sausage with Bell Peppers & Onions

SAUSAGE SCALOPPINE

Hot & Sweet Italian Sausage in Marinara with Peppers, Onions and Mushrooms

PORK AL CACCIATORE

Peppers, Mushrooms and Onions Finished with Grated Parmigiano & Tomato Gravy

PORK ALLA BASCAIOLA

Mushrooms & Fresh Rosemary Finished with a Red Wine Demi Glace

PORK AL ROMANO

Prosciutto, Provolone, Mushrooms and Fresh Sage Finished with a Mushroom Marsala Sauce

BEEF

ROAST BEEF AU JUS

Slow Roasted Top Round Served with Natural Gravy

LONDON BROIL HUNTER STYLE

Marinated Flank Steak Grilled and Served Hunter Style in a Cabernet Demi Glace, Topped with Pepper, Mushroom and Onion Mèlange

SIRLOIN STEAK GRILLADE

Grilled Sirloin Steak Finished with Roasted Onions & Natural Juices

SEAFOOD

SHRIMP SCAMPI

Finished with a Lemon Garlic Sauce Served over "Risotto-Style" Seasoned Rice

FLOUNDER FLORENTINE

Stuffed with Spinach & Rice, Finished with a Spinach Cream Sauce

FLOUNDER CONTADINA

Stuffed with Spinach, Roasted Peppers, Asparagus, and Fontina, Finished with a Creamy Tomato Blush Sauce

BAKED SALMON

Served with a Lemon & White Wine Caprese Sauce

BAKED CRAB CAKE

Blue Claw Crab Cake Finished with a Dill Cream Sauce *add \$3.00 per person*



Centerton
COUNTRY CLUB
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BUFFET LUNCH

PASTA *select one*

ZITI AL FORNO

Ricotta & Marinara Topped with Mozzarella

PENNE ALLA VODKA

Pencil Point Pasta in a Creamy Blush Sauce

PASTA PRIMAVERA

Bowtie Pasta Tossed with Steamed Vegetables in an Olive Oil & Garlic Sauce

STUFFED SHELLS MARINARA

Ricotta-Stuffed Jumbo Pasta Shells Baked in Marinara with Parmigiano-Reggiano

PENNE ALFREDO

Pencil Point Pasta in a Creamy Alfredo Sauce

LASAGNE BIANCO

Baked Layers of Pasta Ribbons with Mozzarella, Fresh Vegetables and a Creamy Alfredo Sauce

PENNE CARBONARA

Pencil Point Pasta in a Parmesan Cream Sauce with Fresh Peas, Prosciutto and Cracked Black Pepper

CAVATAPPI BOLOGNESE

Corkscrew Pasta Tossed in a Meat Sauce

STARCH *select one*

PARSLEY REDSKIN POTATOES

ROSEMARY NEW POTATOES

CREAMY MASHED POTATOES

ROASTED GARLIC MASHED

POTATOES AU GRATIN

RICE PILAF

SEASONED WILD RICE

VEGETABLE *select one*

NORMANDY BLEND

Broccoli, Cauliflower & Carrots

GREEN BEAN SAUTÉ

Red Peppers & Onions

STRING BEAN AMANDINE

ITALIAN BLEND

Zucchini, Carrots & Italian Green Beans

GREEN BEAN SAUTÉ

Orange & Yellow Carrots and Red Pepper Strips



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