



# Huntingdon Valley Country Club

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BUFFET MENUS



## HVCC BBQ Buffet

\$25<sup>++</sup> per person

Coleslaw, Potato Salad, Pasta Salad, Fresh Fruit Salad

Grilled Chicken Breast, Hamburgers, Hot Dogs

Lettuce, Tomato, and Red Onion Platter

Assorted Sliced Cheeses

Assorted Condiments and Pickles

Sliced Buns and Rolls

Maui Potato Chips

Choice of One Dessert

*Add - ons for HVCC BBQ Buffet \$6<sup>++</sup> each pp*

BBQ Pulled Pork

Grilled Italian Sausage - Hot or Mild

BBQ Rubbed Pork Spare Ribs

Herb-Marinated or BBQ Roasted 8-Cut Chicken

Smoked Carved Bourbon Beef Brisket

Grilled Salmon with Mango-Pineapple Salsa

Prices are Per Person  
++ Service Charge and Sales Tax



## Classic Buffet

\$28<sup>++</sup> per person

Choice of One Salad | Choice of One Soup | Dinner Rolls | Choice of Two Entrées |  
Choice of One Starch and One Vegetable | Choice of One Dessert

### Salad

#### Garden Salad

*Artisan Greens, Cucumber, Carrot, Tomato, Ranch and Balsamic Dressing*

#### Caesar Salad

*Croutons, Parmesan Cheese, Caesar Dressing*

#### Autumn Garden Salad

*Artisan Greens, Dried Cranberries, Goat Cheese, Candied Walnuts,  
Raspberry and Balsamic Vinaigrette*

#### Summer Strawberry Salad

*Artisan Greens, Fresh and Olive Oil Marinated Strawberries, Goat Cheese,  
Toasted Almonds, Citrus - Herb Vinaigrette*

#### Wedge Salad

*Tomatoes, Bacon, Crumbled Blue Cheese, Red Onions, Blue Cheese Dressing*

#### Grilled Peach Salad

*Artisan Greens, Dried Cherries, Sun Dried Tomatoes, Almonds,  
Orange Basil Vinaigrette*

#### Kale & Apple Salad

*Arugula, Fennel, Almonds, Goat Cheese, Citrus - Herb Vinaigrette*

Prices are Per Person  
++ Service Charge and Sales Tax



## Soup

White Truffle Scented Cream of Mushroom

Butternut Squash  
*Sage and Cinnamon Croutons*

Tomato Bisque with Basil

Beef & Barley

Chilled Traditional Gazpacho

Chicken & Corn Chowder

Potato Leek Soup  
*Hot or Cold*

Chicken Vegetable



## Entrées

### Roasted Chicken Breast

*Braised Fennel, Yukon Potatoes, Spinach and Citrus Chicken Jus*

### Grilled Mediterranean Chicken Breast

*Arugula, Grape Tomatoes, Red Onion, Cucumbers, Kalamata Olives*

### Chicken Piccata

*Seared Chicken Breast with Lemon Caper Sauce*

### Chicken Marsala

*Seared Chicken Breast with a Mushroom Marsala Wine Sauce*

### Chicken Francaise

*Egg Battered Chicken Breast Sherry Wine Chicken Jus*

### Grilled Salmon

*Mango, Pineapple Salsa*

### Seared Salmon

*Roasted Tomato Pesto*

### Crab - Topped Atlantic Cod

*Whole Grain Mustard Emulsion*

### Beef Burgundy

*Red Wine Beef Stew, Mushroom and Pearl Onion*

### Chimichurri Flank Steak

*Roasted Red Peppers, Pickled Red Onions, and Cilantro*

### Shrimp & Penne ala Vodka

### Grilled Chicken Fusilli Alfredo

*Peas and Wilted Spinach*

### Pasta Primavera

*Roasted Seasonal Vegetables with a Garlic White Wine Emulsion*

Prices are Per Person  
++ Service Charge and Sales Tax



## Starch Selections

Whipped Yukon Gold Potatoes

Whipped Sweet Potatoes

Potato Dauphinoise

Garlic - Herb Twice Baked Potato

Roasted Red Bliss Potatoes  
*with Caramelized Onions and Rosemary*

Mushroom Risotto Croquet

Herb Risotto Cake

Seared Polenta Cake

Traditional Rice Pilaf



## Vegetable Selections

Glazed Carrots

Steamed Green Beans

Vegetable Bundle

Roasted Asparagus

Roasted or Steamed Broccoli

Sautéed Julienned Mixed Vegetables

Roasted Root Vegetable Medley

Vegetable Medley

Roasted Brussel Sprouts with Apple Cider Glaze



## Dessert Selections

Bread Pudding

*Chocolate Peanut Butter, Heath, Egg Nog, or Banana*

Cobbler

*Berry, Apple, or Cherry*

Fresh Baked Cookies and Brownies

Mini Assorted Dessert Pastries

Ice Cream Sundae Bar

Assorted Petit Fours

Chocolate Covered Strawberries

Served Ice Cream or Sorbet with Fresh Berries

Served Berries with Whipped Cream