

# Huntingdon Valley Country Club

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Lunch Banquet Menus



## The Deli Board

\$23++ per person

Includes:

Choice of One Soup, Choice of One Salad, Fruit Salad, Rolls with Butter, and Choice of One Dessert

A Sandwich Station composed of the following items:

Sliced Bread and Rolls

Sliced Ham, Turkey and Roast Beef

Chicken Salad, Tuna Salad and Egg Salad

A Lettuce, Tomato and Red Onion Platter

Assorted Sliced Cheeses

Assorted Condiments

Non-Alcoholic Beverages

\*Please refer to later pages for Soup, Salad and Dessert Options

## The Grill Board

\$28++ per person

Includes:

Non-Alcoholic Beverages

Choice of One Soup, Choice of One Salad, Fresh Fruit Bowl, Grilled Vegetables, Rolls with Butter, and Choice of One Dessert

A Cold Display composed of the following items:

Sliced Beef Tenderloin, Seared Salmon, and Grilled Chicken Breast

\*Please refer to later pages for Soup, Salad and Dessert Options

## The Classic Buffet

\$32++ per person

Includes:

Non-Alcoholic Beverages

Choice of One Soup, Choice of One Salad, Rolls with Butter, Choice of Two Entrees, Choice of One Starch and One Vegetable, Choice of One Dessert

\*Please refer to later pages for Soup, Salad, Starch, Vegetable and Dessert Options

### Entrees

Roasted Chicken Breast (GF&NF)

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

Seared Salmon (GF)

*Roasted Tomato Pesto*

Grilled Mediterranean Chicken Breast (GF&NF)

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

Crab Topped Atlantic Cod (NF)

*Whole Grain Mustard Emulsion*

Chicken Piccata (NF)

*Seared Chicken Breast with Lemon Caper Sauce*

Beef Burgundy (NF)

*Red Wine Beef Stew, Mushroom & Pearl Onion*

Chicken Marsala (GF&NF)

*Seared Chicken Breast with a Mushroom Marsala  
Wine Sauce*

Chimichurri Flank Steak (GF&NF)

*Roasted Red Peppers, Pickled Red Onions, Cilantro*

Chicken Francaise (NF)

*Egg Battered Chicken Breast, Sherry Wine, Chicken Jus*

Grilled Chicken Fusilli Alfredo (NF)

*Peas and Wilted Spinach*

Grilled Salmon (GF&NF)

*Mango, Pineapple Salsa*

Pasta Primavera (V&NF)

*Roasted Seasonal Vegetables with a Garlic White Wine  
Emulsion*

## Plated Menu

\*Price is Determined by the Entrée Selection

Includes:

Non-Alcoholic Beverages

Choice of One Soup or Salad, Rolls and Butter, Choice of Entrée, Choice of One Starch and One Vegetable, Choice of One Dessert

\*Please refer to later pages for Soup, Salad, Starch, Vegetable and Dessert Options

### Chicken Entrees

\$34++

Chicken Parmesan (NF)

*Marinara Sauce, Parmesan, Mozzarella*

Mediterranean Grilled Chicken Paillard (GF&NF)

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

Chicken Piccata (NF)

*Seared Chicken Breast with Lemon Caper Sauce*

Chicken Marsala (GF&NF)

*Seared Chicken Breast with a Mushroom Marsala Wine Sauce*

Chicken Francaise (NF)

*Egg Battered Chicken Breast, Sherry Wine, Chicken Jus*

Crispy Stuffed Chicken Cordon Bleu (NF)

*Tomato Pomodoro Sauce*

### Fish Entrees

\$39++

Seared Salmon (GF)

*Sundried Tomato Basil Pesto*

Seared Salmon (GF&NF)

*Lemon Beurre Blanc*

Grilled Salmon (GF&NF)

*Dill Salsa Verde*

Crab-Topped Atlantic Cod

*Mustard Emulsion*

Seared Crab Cake (NF, can be made GF)

*Mustard Emulsion*

Crab-Topped Flounder (NF, can be made GF)

*Lemon Emulsion*

### Beef Entrees (ALL GF&NF)

\$45++

Grilled Beef Tenderloin

*Red Wine Bordelaise*

Grilled Beef Tenderloin

*Red Onion Marmalade and Red Wine Bordelaise*

Seared Beef Tenderloin

*Poached Cipollini Onion and Rosemary Bordelaise*

Peppercorn Crusted Beef Tenderloin Au Poivre

Grilled Beef Tenderloin

*Cremini Mushroom Sauce*

## Soups

White Truffle Scented Cream of Mushroom  
(GF&NF)

Butternut Squash (GF&NF)

*Sage and Cinnamon Croutons*

Tomato Bisque with Basil (GF&NF)

Beef & Barley (NF)

Chilled Traditional Gazpacho (NF)

Chicken & Corn Chowder (NF)

Potato Leek Soup (NF)

*Served Hot or Cold*

Chicken Vegetable (GF&NF)

## Salads

\*Please note the seasonally availability (W, Sp, Su, F)

Garden Salad

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

Caesar Salad

*Croutons, Parmesan Cheese, Caesar Dressing*

Autumn Garden Salad (F&W)

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

Summer Strawberry Salad (Sp&Su)

*Artisan Greens, 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 (Sp&Su)

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

Kale and Apple Salad (F&W)

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

## Starches

Whipped Yukon Potatoes

Whipped Sweet Potatoes

Potato Dauphinoise

Garlic Herb Twice Baked Potato

Roasted Red Bliss Potatoes

*Caramelized Onions and Rosemary*

Mushroom Risotto Croquet

Herb Risotto Cake

Seared Polenta Cake

Traditional Rice Pilaf

## Vegetables

\*Please note the seasonally availability (W, Sp, Su, F)

Glazed Carrots

Steamed Green Beans

Seasonal Vegetable Bundle

Roasted Asparagus (Sp&Su)

Roasted or Steamed Broccoli

Sautéed Julienned Mixed Vegetables

Roasted Root Vegetable Medley (F&W)

Seasonal Vegetable Medley

Roasted Brussels Sprouts (F&W)

## Desserts

Bread Pudding

Choice of Chocolate Peanut Butter, Heath or Banana

Cobbler

Choice of Berry, Apple, or Cherry

Fresh Baked Cookies and Brownies

Mini Assorted Pastry

Ice Cream Sundae Bar (GF)

Served Ice Cream or Sorbet with Fresh Berries (GF)

Served Berries with Whipped Cream (GF)

Vanilla Cheesecake with Raspberry Sauce and Berries

Tiramisu with Chocolate and Caramel Sauce