



Huntingdon Valley Country Club

PLATED MENU

Choice of One Soup or Salad, Choice of Entrée with One Starch and One Vegetable



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



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



Chicken Entrées \$34⁺⁺

Chicken Parmesan

Marinara Sauce, Parmesan and Mozzarella Cheese

Chicken Francaise

Egg Battered Chicken with Sherry Wine Chicken Jus

Chicken Marsala

Seared Chicken Breast with Mushroom Marsala Wine Sauce

Chicken Piccata

Seared Chicken Breast with Lemon Caper Sauce

Crispy Stuffed Chicken Cordon Bleu

Tomato Pomodoro Sauce

Mediterranean Grilled Chicken Paillard

Arugula, Tomatoes, Olives, Red Onions, Saba Reduction



Fish Entrées \$39⁺⁺

Seared Salmon
Sundried Tomato Basil Pesto

Seared Salmon
Lemon Beurre Blanc

Grilled Salmon
Dill Salsa Verde

Crab - Topped Atlantic Cod
Mustard Emulsion

Seared Crab Cake
Mustard Emulsion

Crab - topped Flounder
Lemon Emulsion



Beef Entrées \$45⁺⁺

Grilled Beef Tenderloin

Red Wine Bordelaise

Grilled Beef Tenderloin

Red Onion Marmalade and Pinot Bordelaise

Seared Beef Tenderloin

Poached Cipollini Onion and Rosemary Bordelaise

Peppercorn Crusted Beef Tenderloin Au Poivre

Grilled Beef Tenderloin

Cremini Mushroom Sauce



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

Served Ice Cream or Sorbet
with Berries
Chocolate Mousse
with Berry Garnish
Vanilla Cheesecake
with Raspberry Sauce and Berries
Tiramisu with Chocolate and Caramel Sauce
Berries with Whipped Cream
Apple or Berry Cobbler
Vanilla Crème Brûlée

Prices are Per Person
++ Service Charge and Sales Tax