

SPRING FORD COUNTRY CLUB
BANQUET DINNER MENU

FIRST COURSE

(choice of one)

SOUP DU JOUR *or* TOSSED SALAD *with Choice of Dressing or* CAESAR SALAD

ENTREES

CHICKEN OSCAR
*with Asparagus, Crabmeat
and Fresh Lemon Hollandaise*
\$30

POACHED SALMON
*with Red Pepper Cream
or Dill Hollandaise*
\$29

CHICKEN MARSALA
*with Sautéed Mushrooms
and Marsala Wine Demi Glace*
\$26

STUFFED FLOUNDER
*with Crabmeat
and Lemon Hollandaise*
\$30

CHICKEN CHAUSSEUR
*with Mushrooms, Shallots
and a White Wine Sauce*
\$26

ROAST PRIME RIB *of* BEEF
*with Au Jus
and Horseradish Cream*
\$32

CHICKEN CORDON BLEU
with Ham, Swiss and Supreme Sauce
\$27

TERIAKI SALMON FILET
over Sautéed Julienne Vegetables
\$29

FLOUNDER FRANCAISE
with Fresh Lemon Butter Sauce
\$27

FILET MIGNON
with Béarnaise Sauce
\$39

CENTER CUT SWORDFISH
with Tomato Caper Buerre Blanc
\$30

SLICED ROAST TENDERLOIN
with Rich Brandied Demi Glace
\$38

ALL ENTREES SERVED WITH SEASONAL FRESH VEGETABLE AND POTATO
ROLLS & BUTTER * COFFEE AND TEA

DESSERT

(choice of one)

CHEESECAKE *with Fresh Strawberries and Grand Marnier Coulis*

FRESH SEASONAL BERRIES *with Crème Anglaise*

APPLE PIE *with Whipped Cream*

PEACH PIE *with Whipped Cream*

DOUBLE CHOCOLATE CAKE *with Crème Anglaise*

CARROT CAKE *with Raspberry Cream Cheese Sauce*

WHITE CHOCOLATE MOUSSE *with Raspberry Coulis*

CRÈME BRULEE' *with Berry Garni*

CHOCOLATE MOUSSE *with Whipped Cream and shaved Chocolate*

APPLE CRISP *with Vanilla Ice Cream (+\$1.50)*

CRANBERRY APPLE COBBLER *with Vanilla Ice Cream (+\$1.50)*

Please Add 18% Service Charge and 6% Sales Tax to all of the above prices