

SPRING FORD COUNTRY CLUB
BANQUET LUNCHEON MENU

FIRST COURSE

*Soup Du Jour, Garden Salad with Balsamic Vinaigrette
or Caesar Salad*

ENTREES

CHICKEN MARSALA
*with Sautéed Mushrooms
& Marsala Wine Sauce*
\$18

POACHED SALMON
*with Lemon Buerre Blanc
or Dill Hollandaise*
\$19

CHICKEN ROSA
*with sautéed Mushrooms
& Sun Dried Tomato Cream*
\$18

TERIAKI SALMON
*over Sautéed Julienne Seasonal
Vegetables*
\$19

CHICKEN FRANCAISE
with Lemon Thyme Sauce
\$18

SAUTEED CRAB CAKE
with Fresh Lemon Aioli
\$20

GRILLED CHICKEN
& PORTABELLA MUSHROOM
over Penne
with Smoked Mozzarella Cheese Sauce
\$18

6oz FILET MIGNON
Served with Béarnaise Sauce
\$28

SEAFOOD NEWBURG
in Puff Pastry
\$19

SLICED LONDON BROIL
with Madeira Mushroom Sauce
\$18

STUFFED FLOUNDER
with Crab & Lemon Hollandaise
\$20

CHICKEN SALAD
*on Baby Greens with Fried Oysters
& Cocktail Sauce*
\$16

FLOUNDER FRANCAISE
with Lemon Caper Sauce
\$18

CLASSICAL CAESAR SALAD
\$8
with Chicken ... \$10
with Shrimp ... \$12

GRILLED CHICKEN
*with Penne, Fresh Asparagus, Shiitake Mushroom,
Artichoke Hearts, Black Olives & Roasted Red Peppers*
Tossed in a Light Locatelli Sauce
\$19

*All Entrees served with
Seasonal Fresh Vegetable, Potato
Rolls and Butter, Coffee and Tea*

DESSERT

*Ice Cream, Sherbet or Fruit Cup with Berries
Sorbet, Cheesecake, Chocolate Cake*

Please add 18% service charge and 6% sales tax to all of the above prices