

Lunch

M • E • N • U

CITRUS HILLS GOLF AND COUNTRY CLUB

TRADITIONAL LUNCHEON BUFFET

40 Guests Minimum

The Traditional Buffets Include a Bowl of Garden Salad,
Selection of Starch and Vegetable
Warm Rolls and Butter
Coffee, Tea and a Served Dessert

Two Entrées - \$27.95 per person
Three Entrées - \$31.95 per person

Entrée Selections

Beef Stroganoff, Beef Tips, Sliced London Broil Topped with either a Mushroom or Béarnaise Sauce (choose one), Margarita Sliced London Broil, Meatloaf, Pot Roast, Baked Stuffed Chicken, Swiss Chicken, Chicken Piccata, Chicken Marsala, Chicken Parmesan, Chicken Maryland, Chicken Cordon Bleu, Boursin Stuffed Chicken Breast, Chicken Rollatine, Bourbon Pecan Chicken, Dijon Tarragon Chicken, Pesto Chicken, Mediterranean Chicken, Broccoli and Cheese Stuffed Chicken, Caprese Stuffed Chicken, Baked Tilapia Almondine, Baked Haddock, Salmon with Dill Sauce, Bourbon Salmon, Sliced Roast Pork with Apple Cinnamon Glaze, Roast Pork Loin Dijonnaise, Kahlua Pork, Baked Ham with Pineapple Raisin Sauce, Stuffed Shells, Sausage and Peppers

Starch Selection

Select One

Parsley Steamed Red Bliss Potatoes, Oven Roasted Potatoes,
Potatoes Au Gratin, Mashed Potatoes, Garlic Mashed Potatoes or Rice Pilaf

Vegetable Selections

Select One

Green Beans Almondine, Glazed Baby Carrots, Broccoli,
Broccoli and Cheese, Peas with Pearl Onions or Vegetable Medley

Dessert Selections

Select One

Cheesecake, German Chocolate Cake, Chocolate Cake, Strawberry Cloud Cake,
Carrot Cake, Bread Pudding with a Bourbon Glaze, Key Lime Pie,
Chocolate Mousse, Cherry Crisp, Blueberry Crisp, Apple Crisp,
Berry Trifle, Pineapple Upside Down Cake, Vanilla Ice Cream with Melba Sauce
Add \$1 for Brownie Sundae or Chocolate Overload Cake

All Food and Beverages are subject to a 21% service charge and a 6% sales tax will be added to the overall bill.

Lunch

M • E • N • U

CITRUS HILLS GOLF AND COUNTRY CLUB

LUNCHEON BUFFETS

40 Guests Minimum

Luncheon Buffets Include Coffee, Tea and a Served Dessert

The Hartford Deli Buffet - \$23.50 per person

Garnished Cold Cut Platter of Sliced Roast Beef, Roast Turkey Breast, Baked Ham, American and Swiss Cheeses, Relish Tray of Lettuce, Tomatoes, Onions and Pickles

Anytime Choice of One:

Potato Salad, Bowtie Pasta Salad or Macaroni Salad
Assorted Breads, Rolls and Condiments

Italian Buffet - \$23.50 per person

Minestrone Soup, Tomato and Cucumber Salad with Basil Vinaigrette,
Antipasto Salad, Stuffed Shells, Chicken Parmesan, Ratatouille,
Sicilian-Style Potatoes and Italian Bread with Garlic Butter

The Business Buffet - \$23.95 per person

Garden Salad, Beef Burgundy Served Over Egg Noodles, Sliced Chicken in
a Beurre Blanc Sauce, Rice Pilaf, Vegetable Medley, Warm Rolls and Butter

Mexican Buffet - \$23.95 per person

Chicken Fajitas, Ground Beef Taco Station, Spanish Rice,
Refried Beans, Queso Dip, Nachos and Salsa

The All-American Buffet - \$22.95 per person

Hamburger, Hot Dog, Potato Salad, Lettuce, Tomato, Onion and Pickles

Dessert Selections

Select One

Cheesecake, German Chocolate Cake, Chocolate Cake, Strawberry Cloud Cake,
Carrot Cake, Bread Pudding with a Bourbon Glaze, Key Lime Pie,
Chocolate Mousse, Cherry Crisp, Blueberry Crisp, Apple Crisp,
Berry Trifle, Pineapple Upside Down Cake, Vanilla Ice Cream with Melba Sauce
Add \$1 for Brownie Sundae or Chocolate Overload Cake

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