

Wedding M • E • N • U

CITRUS HILLS GOLF AND COUNTRY CLUB

PLATED WEDDING DINNERS

Complimentary Assorted Cheese & Crackers

Choice of Two Entrées

Plated Dinners Include a Tossed Garden Salad with Italian and Ranch Dressing, Vegetable, Starch, Rolls and Butter, Coffee and Tea

Prime Rib of Beef - \$34.95

10 oz. Cut of Slow Roasted Prime Rib Served with Au Jus

Sliced Sirloin - \$28.95

N.Y. Sirloin Slow Roasted, Thinly Sliced and Topped with a Mushroom Sauce

Sliced London Broil - \$28.95

Marinated London Broil Thinly Sliced and Topped with either a Mushroom Sauce or Béarnaise Sauce (Choose One)

Margarita Sliced London Broil - \$28.95

Marinated London Broil Thinly Sliced and Topped with a Roasted Tomato Salsa

Filet Mignon - \$36.95

7 oz. of Prime Broiled Filet Topped with Sautéed Mushrooms

Beef Stroganoff - \$27.95

Tenderloin Tips with Sweet Onions, Button Mushrooms Simmered in a Sour Cream-Infused Demi Glace Over Egg Noodles

Surf and Turf - \$45.95

6 oz. Filet and 2 Seafood Stuffed Shrimp

Bourbon Salmon - \$27.95

Grilled Salmon Accented with Our Bourbon Glaze

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

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PLATED WEDDING MENU CONTINUED

Complimentary Assorted Cheese & Crackers

Broiled Salmon - \$27.95

Broiled Salmon Topped with Lemon Dill Sauce

Stuffed Flounder Bercy - \$28.95

Flounder Stuffed with Seafood Stuffing and Topped with Lemon Butter Sauce

Baked Stuffed Shrimp - \$29.95

Four Jumbo Shrimp Stuffed with Seafood Stuffing, Baked in Butter and Wine

Baked Tilapia Almondine - \$26.95

Filet of Tilapia Coated with Toasted Almonds and Baked with Fresh Lemons

Baked Haddock - \$27.95

Haddock Filet Topped with Buttered Cracker Crumbs

Chicken Cordon Bleu - \$26.95

Boneless Breast of Chicken Stuffed with Swiss Cheese and Ham Topped with Alfredo Sauce

Chicken Christopher - \$27.95

Boneless Breast of Chicken Sautéed in Butter and White Wine,
Topped with Asparagus, Shrimp and Hollandaise Sauce

Chicken Piccata - \$25.95

Sautéed Boneless Breast of Chicken Accented with a Lemon White Wine Caper Sauce

Chicken Marsala - \$25.95

Sautéed Boneless Breast of Chicken with Mushrooms and Marsala Wine Sauce

Chicken Parmesan - \$25.95

Lightly Breaded Chicken Breast Topped with Marinara Sauce and Parmesan Cheese

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PLATED WEDDING MENU CONTINUED

Complimentary Assorted Cheese & Crackers

Boursin Stuffed Chicken - \$26.95

Chicken Breast Stuffed with Boursin Cheese, Spinach and Cream Cheese,
Topped with Chicken Au Jus

Chicken Rollatine - \$26.95

Chicken Breast Stuffed with Cream Cheese, Spinach and Capicola Ham
Topped with a Madiera Mushroom Sauce

Bourbon Pecan Chicken - \$25.95

Chopped Pecans, Bread Crumbs, Tender Chicken Breast, Bourbon Sauce

Dijon Tarragon Chicken - \$25.95

Pan-Seared Chicken Breast, Creamy Dijon Mustard-Tarragon Sauce

Pesto Chicken - \$25.95

Char-Grilled Chicken, Cashew and Cilantro Pesto, Port Wine Reduction

Mediterranean Chicken - \$26.95

Chicken Breast Stuffed with Feta, Sundried Tomatoes, Black Olives
and Topped with a Lemon Butter Sauce

Broccoli & Cheese Stuffed Chicken - \$25.95

Breaded Tender Chicken Stuffed with Broccoli and Cheddar Cheese
and Topped with a Light Herbed Jus Sauce

Caprese Stuffed Chicken - \$25.95

Chicken Breast Stuffed with Tomatoes, Mozzarella Cheese, Baby Spinach
and Topped with a Balsamic Glaze

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PLATED WEDDING MENU CONTINUED

Complimentary Assorted Cheese & Crackers

Sausage and Peppers - \$25.95

Mild Italian Sausage Topped with Sautéed Bell Peppers, Spanish Onions,
House-Made Marinara

Sliced Roast Pork Loin - \$25.95

Roast Pork Loin Topped with an Apple Cinnamon Glaze

Roast Pork Loin Dijonnaise - \$25.95

Sliced Roast Pork Topped with a Dijon Mustard and White Wine Cream Sauce

Stuffed Pork - \$26.95

Pork Stuffed with an Apple Bread Stuffing Topped with a Brandy Demi Glace

Combination Dinners

4 oz. Filet Mignon with Chicken Marsala - \$39.95

4 oz. Filet Mignon with Bourbon Salmon - \$39.95

Starch Selection

Select One

Parsley Steamed Red Bliss Potatoes, Oven Roasted Potatoes, Potatoes Au Gratin,
Mashed Potatoes, Garlic Mashed Potatoes or Rice Pilaf
Twice Baked Potatoes - please add \$1 per person

Vegetable Selection

Select One

Green Beans Almondine, Glazed Baby Carrots,
Corn O'Brien, Peas with Pearl Onions or Chef's Blend

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