

Wedding M • E • N • U

CITRUS HILLS GOLF AND COUNTRY CLUB

Complimentary Assorted Cheese & Crackers

CLASSIC WEDDING DINNER BUFFETS

40 Guest Minimum

All Classic Wedding Dinner Buffets include a selection of Salad, Starch and Vegetable
Warm Rolls and Butter, Coffee and Tea

Two Entrées - \$36.95 per person

Three Entrées - \$40.95 per person

Entrée Selections

Chicken Piccata, Chicken Marsala, Chicken Cordon Bleu, Swiss Chicken, Chicken Cacciatore,
Chicken Rollatine, Bourbon Pecan Chicken, Dijon Tarragon Chicken, Pesto Chicken,
Mediterranean Chicken, Broccoli and Cheese Stuffed Chicken, Caprese Stuffed Chicken,
Boursin Stuffed Chicken Breast, Stuffed Flounder Bercy, Baked Haddock, Baked Tilapia
Almondine, Broiled Atlantic Salmon with a Lemon Dill Sauce, Bourbon Salmon, Beef Stroganoff,
Burgundy Beef Tips, Meatloaf, Sliced London Broil Topped with either a Mushroom or Béarnaise
Sauce (choose one), Margarita Sliced London Broil, Thinly Sliced Prime Rib, Sausage and Peppers,
Baked Ham with a Pineapple Raisin Sauce, Roast Sliced Turkey,
Sliced Pork with Cinammon Apple Glaze, Roast Pork Loin Dijonnaise,
Sliced Sirloin Topped with Mushroom Sauce

Salad, Starters & Vegetables

Select Five

Bowl of Garden Salad, Bowtie Pasta Salad, Fresh Fruit Bowl,
Three Bean Salad, Broccoli Salad with Fresh Tomatoes,
Parsley Steamed Red Bliss Potatoes, Oven Roasted Potatoes,
Garlic Mashed Potatoes, Mashed Potatoes, Au Gratin Potatoes,
Rice Pilaf, Penne Pasta with Alfredo or Marinara Sauce
Green Beans Almondine, Glazed Baby Carrots, Steamed Mixed Vegetables,
Peas with Pearl Onions, Broccoli or Corn O'Brien
Twice Baked Potatoes - Please add \$1 per person

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

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THEME CLASSIC WEDDING DINNER BUFFET

40 Guest Minimum

Theme Classic Wedding Dinner Buffet includes Coffee and Tea

Gulf Stream Buffet - \$38.95 per person

Tossed Garden Salad, Fruit Salad, Peel N' Eat Shrimp,
Baked Tilapia Almondine, Sliced Sirloin with Béarnaise
Sauce, Roasted Vegetable Medley, Tri-Color Rotini with
Herb Butter & Lemon and Rolls and Butter

The Citrus Luau - \$36.95 per person

Ambrosia Salad, Marinated Vegetables, Hawaiian-Style
Grilled Chicken, Roast Sliced Pork with Gravy, Baked Haddock,
Blended Wild Rice, Oven Roasted Potatoes, Honey-Glazed Carrots
and Corn Bread with Raspberry Butter

French Buffet - \$36.95 per person

Caesar Salad, Chicken Cordon Bleu,
Baked Tilapia Almondine, Sliced Sirloin Topped with
Béarnaise Sauce, Whipped Potatoes, Haricot Vert and
French Petit Plain Rolls and Butter

Italian Buffet - \$33.95 per person

Antipasto Salad, Chicken Parmesan, Baked Lasagna,
Sausage and Peppers, Zucchini and Summer Squash,
Italian Potatoes and Garlic Bread

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