

Dinner

M • E • N • U

CITRUS HILLS GOLF AND COUNTRY CLUB

CLASSIC DINNER BUFFETS

40 Guest Minimum

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

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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CITRUS HILLS GOLF AND COUNTRY CLUB

THEME BUFFET DINNERS

40 Guest Minimum

Theme Buffet Dinners Include Coffee, Tea and a Served Dessert

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

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 or Vanilla Ice Cream with Melba Sauce
Add \$1 for Brownie Sundae or Chocolate Overload Cake

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