

# *The Bonaventure Country Club*

## **Dinner Menu**

*Fresh Baked Rolls and Butter*

### **Appetizers**

*(Please select one)*

#### ***Caesar Salad***

*Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Our Homemade Dressing*

#### ***Arugula Salad***

*Mandarin Oranges, Goat Cheese and Roasted Walnuts, Raspberry Vinaigrette*

#### ***Roasted Fig Salad***

*Bleu Cheese Crumbles, Dried Cranberries, Roasted Figs, Walnuts and Mixed Greens, Balsamic Vinaigrette*

#### ***Heirloom Tomato and Buffalo Mozzarella***

*Fresh Basil and Balsamic Reduction*

#### ***Maryland Crab Cakes***

*Over Sautéed Spinach, Garlic Aioli*

#### ***Lobster Bisque***

### **Entrees**

*(Please select one)*

#### ***Snapper Miami***

*Sautéed Snapper Filet, Shrimp, Avocado, Tomato and Fresh Basil in a Light Lemon Butter Sauce  
Rice Pilaf and Steamed Vegetable Medley*

#### ***Maryland Crab Cake Tower***

*Layers of Corn Tomato Relish, Crab Cake and Sautéed Spinach with a Garlic Aioli Sauce*

#### ***Chicken Breast Stuffed with Prosciutto and Mozzarella***

*Lemon Caper and Thyme Sauce, Polenta Cake and Glazed Baby Carrots*

#### ***Lemon Basil Salmon***

*Fennel Salsa, Coconut Infused Rice*

#### ***Grilled Filet Mignon***

*Red Wine Sauce, Truffle Mashed Potato and Oven-Dried Tomatoes*

#### ***Herb Crusted Rack of Lamb***

*Gratin Polenta Cake, Rosemary Port Wine Sauce*

***Garlic and Rosemary Pork Tenderloin***

*Orange Reduction, Sweet Potato Purée, Steamed Asparagus, Julienne Roasted Red Peppers*

***Duo with Prawns***

*Filet Mignon, Pinot Noir Reduction and Roasted Prawns in a Shiitake, Garlic Butter Sauce  
Truffle Mashed Potatoes and Sautéed Spinach*

***Duo of Filet Mignon and Lobster Tail***

*Filet Mignon with a Pinot Noir Reduction and Lobster Tail with Garlic Butter  
Truffle Mashed Potatoes and Sautéed Spinach  
Market Price*

***Provencal Half Roasted Chicken with Honey and Thyme***

*Wild Rice and Haricoverts*

***Sun-Dried Tomato and Spinach Stuffed Chicken Breast***

*Shitake Cream Sauce, Wild Rice and Roasted Vegetables*

***Blackened Mahi Mahi with Kiwi and Pineapple Salsa***

*Onion Potato Cake, Sautéed Spinach*

**Desserts**

***(Please select one)***

*Mini Red Velvet Cake*

*German Chocolate Cake*

*Apple Pie*

*Key Lime Tart*

*Tiramisu*

*N.Y. Style Cheesecake or Strawberry Cheesecake*

*Double Chocolate Cake*

*Strawberries Romanoff*

*White and Dark Chocolate Mousse*

*Bread Pudding with Pineapple Caramel Sauce*

*Mango Mousse Tart*

*New Orleans Banana Rum Cheesecake*

*Peanut Butter Explosion*

*Bailey's Irish Cream Pudding Parfait with an Oatmeal Walnut Crunch*

*Regular and Decaffeinated Coffee, Selected Teas*

*Overtime at \$500 per hour past the contracted time of the event*

***Prices Subject to 20% Service Charge and 6% State Sales Tax***

## **Signature Buffet**

*Fresh Baked Rolls and Butter*

### **Salads**

**(Choice of Three)**

*(For additional salads add \$1.50++ per person)*

*Traditional Caesar Salad with Garlic Croutons  
Mixed Greens with Assorted Dressings and Toppings  
Greek Salad, Bell Peppers, Black Olives, Pepperchinis, Tomatoes, Cucumbers and Feta Cheese  
Spinach, Dried Cranberries, Walnuts, Balsamic Vinaigrette  
Arugula, Gorgonzola Cheese Crumbles and Gorgonzola Dressing  
Basil Marinated Tomatoes and Buffalo Mozzarella Drizzled with Balsamic Reduction  
Spanish Paella Salad - Saffron Rice, Mussels, Calamari and Shrimp  
Tri - Color Pasta Salad with Grilled Vegetables  
Marinated Mushroom and Artichoke Salad*

### **Entree Selections**

**(2) Entrees (3) Entrees (4) Entrees**

*Macadamia Crusted Chicken, Basil Lemon Sauce  
Chicken Roulade Stuffed with Spinach, Mushrooms and Sun-Dried Tomatoes  
Seafood Paella  
Grilled Mahi, Pico De Gallo  
Mediterranean Salmon over Fennel, Tomato and Kalamata Olive Ratatouille  
Grilled Churrasco, Chimichurri Sauce  
Beef Short Ribs, Port Wine Demi Sauce  
Eggplant Parmigiana  
Grilled Chicken, Mushroom Ragout  
Tortellini with Sun-Dried Tomato Cream Sauce  
Salmon Cakes  
Stuffed Shells, Pink Vodka Sauce  
Sliced Roast Pork Loin with Bartlett Pear Sauce*

**Carving**  
**(Select One)**

*Whole Roasted Turkey*  
*Honey Glazed Ham*  
*Rib Eye*  
*Mojo Marinated Pork Shoulder*  
*Wasabi Crusted Salmon*  
*Pork Loin Stuffed with Spinach, Cheese and Sun-Dried Tomatoes*

*CHEF REQUIRED*  
*Additional Charge*

**Accompaniments**

**(Choice of One Starch and One Vegetable)**

*Rosemary Roasted Potatoes*  
*Garlic Mashed Potatoes*  
*Wild Rice, Rice Pilaf or Jasmine Rice*  
*Portabella Mushrooms with Spinach and Bleu Cheese*  
*Creamy Goat Cheese Polenta*  
*Parsley Steamed Baby Red Potatoes*  
*Sweet Potato Gratin*  
*Almondine Haricover*  
*Chive Butter Carrots*  
*Steamed Vegetable Medley*  
*Creamed Spinach*  
*Polenta Cakes with Gorgonzola Cheese*  
*Pesto Orzo with Roasted Tomatoes*

***Chef's Dessert Table***

***Coffee Station***

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