

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*

Provençal 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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