



Country Club of Vermont

BANQUET DINNER MENU

Banquets at the Country Club of Vermont have the choice of Salad, Starch and Vegetable
Additional Courses can be added to the Traditional Three Courses Offered
Prices do not reflect 9% sales tax or 18% service charge

SALADS

Garden Salad

Mesclun Greens, Tomatoes, Cucumbers, Carrot,
Red Onion, and White Balsamic Vinaigrette

Caesar Salad

Crisp Romaine Lettuce with Caesar Dressing,
Parmesan Cheese and Seasoned Croutons

ENTREES

with Suggested Accompaniments

You may choose up to three Entrees if you are providing your guest with choices
Counts are required 2 days prior to your event

Grilled Black Angus Beef Tenderloin	\$36.00
Bacon Wrapped and Stuffed with Gorgonzola; served with Buttermilk Yukon Gold Mashed Potatoes, Port Wine and Balsamic Reduction, and Baby Green Beans.	
Black Angus Sliced Roasted Tenderloin of Beef	\$33.00
With Root Vegetable Gratin, Bordelaise Sauce, and Julienne Seasonal Vegetables	
Black Angus Prime Rib of Beef	\$32.00
With Buttermilk Mashed Potatoes, Horseradish Mousse and Asparagus	
Grilled Lamb Rack	\$33.00
Over Oven Dried Tomato Risotto, Wilted Spinach and Balsamic Reduction	
Seared Statler Chicken Breast	\$24.00
With Linguini, Wild Mushrooms and Asparagus Tips tossed in a Classic Alfredo Sauce	
Pomegranate Molasses Marinated Chicken Brochettes	\$22.00
With Wild Rice and Barley Pilaf, and Baby Green Beans	
Grilled Canadian Salmon Filet	\$22.00
With Roasted Pepper and Sun Dried Tomato topping, Buttermilk Mashed Potatoes, and Julienne Vegetables	
Crabmeat Stuffed Sole Filet	\$24.00
With Lemon Thyme Buerre Blanc, Wild Rice and Barley Pilaf, and Asparagus	

Broiled Sun Dried Tomato Crusted Haddock Filet **\$22.00**

With firm Polenta, Balsamic Buerre Blanc, and Wiled Greens

Grilled Portabella Mushroom Tower **\$18.00**

Grilled Portabella Mushroom topped with Grilled Zucchini, Roasted Peppers,
Roasted Fennel, Roasted Butternut, topped with a Roasted Pepper and Sun Dried
Tomato topping over Wild Rice and Barely Pilaf

Suggested Sauces:

Port Wine and Balsamic Reduction

Bordelaise Sauce

Marsala Demi Glace Sauce

Red Pepper and Sun Dried Tomato Topping

Balsamic Buerre Blanc

Béarnaise Sauce

Horseradish Mousseline

Shiitake Mushroom and Gorgonzola Cream Sauce

Lemon Thyme Buerre Blanc

Suggested Starches:

Buttermilk Mashed Potatoes

Herb Roasted Potatoes

Wild Rice and Barley Pilaf

Israeli Couscous Salad (Cold)

Polenta

Baked Potatoes

Root Vegetable Gratin

Risotto

Suggested Vegetables:

Baby Green Beans

Asparagus (Grilled or Steamed)

Julienne Seasonal Vegetables

Wilted Greens

Desserts will be Offered Seasonally