

Edgewood Country Club Dinner Buffet Menus



All Prices are Subject to a Customary 20% Service Charge and 7% Sales Tax

“Premiere Buffet”

Choice of Wedding Soup or Roasted Red Pepper Bisque
Choice of Two (2) Salads
Choice of Two (2) Premiere Entrée Items
Choice of Two (2) Starches
Choice of Vegetable
Rustic Rolls and Butter

Chef's Choice Assorted Desserts
Coffee, Decaf & Iced Tea
\$29.95 per person

“Little Italy Buffet”

Choice of Wedding Soup or Roasted Red Pepper Bisque
Caesar Salad
Tomato and Mozzarella Salad
Chicken Parmesan (Grilled or Breaded)
Baked Mahi-Mahi
Sausage Stuffed Banana Peppers
Penne Marinara, Alfredo or Rosa Cream
Garlic Green Beans
Rustic Rolls and Butter

Tiramisu
Coffee, Decaf & Iced Tea
\$34.95 per person

“Elite Buffet”

Choice of Wedding Soup or Roasted Red Pepper Bisque
Choice of Two (2) Salads
Choice of Three (3) Premiere or Elite Entrée Items
Choice of Two (2) Starches
Choice of Vegetable
Rustic Rolls and Butter

Chef's Choice Assorted Dessert
Coffee, Decaf & Iced Tea
\$36.95 per person

“Signature Buffet”

Tomato, Cucumber and Onion Salad
Edgewood Field Salad
Julienne Mixed Vegetables
Loaded Twice Baked Potatoes
Sliced Sirloin Prepared Medium
Topped with Bleu Cheese Butter
Grilled Salmon with Bourbon Glaze
Chicken Saltimbocca
Assorted Rolls and Butter

Walnut and Raisin Bread Pudding
with a Spiced Caramel Glaze
\$39.95 per person

Prices are subject to change. Substitutions are available upon request with additional price changes.

All Buffets are 90 minutes maximum.

~Minimum 25 Guests~

Salad Selections

Seasonal Fruit Salad

*Fresh Strawberries, Blueberries, Grapes,
Pineapple and Assorted Melons*

Edgewood Field Salad

*Fresh Field Greens, Chefs Choice of Toppings
with Choice of Two Dressings*

Traditional Caesar Salad

*Crisp Romaine Lettuce, Asiago Cheese,
Croutons and Served with Caesar Dressing*

Baby Spinach & Arugula Salad

*Roasted Red Peppers, Kalamata Olives, Asiago Cheese
Served with Warm Pancetta Vinaigrette and Ranch Dressing*

Starches

*Herb Roasted Redskin Potatoes
Boursin Chive Whipped Potatoes
Roasted Garlic Whipped Potatoes
Wild Rice Pilaf
Penne Marinara, Alfredo or Rosa Cream*

Vegetables

*Haricot Verts
Sunshine Carrots
Balsamic Roasted Ratatouille
Julienne Mixed Vegetables
Asparagus*

Premiere Entrée Selections

Baked Mahi-Mahi

Seared Mahi-Mahi, Baked and Finished with a Spiced Basil Butter

Roasted Pork Loin

Slow Roasted Center Cut Loin, Sliced and Served With Apricot Brandy Demi glaze

Chicken Romano

Sautéed in A Light Herbed Egg Batter and Finished With A Lemon Butter Sauce

Chicken Marsala

Sautéed Chicken Breast Seared Golden Brown with Marsala - Mushroom Sauce

Elite Entrée Selections

Honey Pecan Crusted Salmon

Atlantic Salmon Topped With Honey Toasted Pecans and an Orange Gastrique

Spinach and Asiago Stuffed Chicken

Finished with a Tomato Basil Sauce

Sliced Striploin

Red Wine Demi glaze and Creamy Horseradish on the Side

Braised Boneless Beef Short-Ribs

Slow-Cooked Boneless Beef Short-Ribs Served with Beef Jus

Crab Stuffed Sole

With Lemon Butter Sauce

Action Stations

Minimum of 25 guests

Culinary Attendant Fee of \$75 per 50 guests

Edgewood Pasta Station

*Penne Pasta, Bow Tie and Linguine Pasta Tossed Table Side
With Your Choice of Marinara Sauce, Alfredo, Pesto and Garlic-Oil
Tossed With Your Choice of Onions, Mushrooms, Kalamata Olives, Roasted Peppers, Mini Meatballs,
Broccoli, Ground Sausage, Hot Peppers, Mini Shrimp, Tomatoes and Asiago or Parmesan Cheeses
\$15.00 per person OR \$8.00 per person added to any buffet*

Action Mashed Potato Bar

*Whipped Yukon Potatoes and Whipped Redskin Potatoes
Toppings to Include:
Goat Cheese Crumbles, Roasted Red Peppers, Sour Cream, Scallions, Caramelized Onions, Bacon,
Shredded Cheddar, Whipped Butter, Whipped Garlic Butter, Bain of Gravy
\$7.95 per person OR \$5.95 per person added to any buffet*

Action Macaroni Bar

*Béchamel Sauce and Chefs Choice Pasta
Shredded Cheddar and Shredded Asiago Cheeses
Bacon, Scallions, Tomatoes, Peas, Petite Franks, Hot Peppers and Mushrooms
Tabasco Sauce and Franks Red Hot Sauce
Upgraded toppings available for an additional fee: Shrimp, crabmeat, chicken, broccoli, sausage
\$7.95 per person OR \$5.95 per person added to any buffet*

Carving Stations

Minimum of 25 guests

Fee for Culinary Carving Attendant \$75.00 per 75 guests

\$1.00 per person up charge for any station to be accompanied by

Silver Dollar Rolls, Lettuce, Tomato, Onions and Condiments

Glazed Ham

*With Honey Mustard Sauce
\$3.50 per person*

Roasted Turkey Breast

\$3.50 per person

Roasted Pork Loin

*With Apricot Brandy Demi glace
\$3.50 per person*

Dijon Crusted Striploin

*With au jus and creamy horseradish sauce
\$4.50 per person*

Rosemary-Garlic Lamb Top Round

*With Tatziki Sauce
\$5.50 per person*

Edgewood Prime Rib of Beef

*With au jus and creamy horseradish sauce
\$5.50 per person*

Roasted Rack of Lamb

*With Sweet Thai Mint Sauce
\$6.50 per person*

Herb Roasted Tenderloin of Beef

*With au jus and creamy horseradish sauce
\$8.50 per person*