

Edgewood Country Club Plated Dinner Menu

All Prices are Subject to a Customary 20% Service Charge and 7% Sales Tax
All Entrée Selections Include Choice of Soup or Salad, Starch, Vegetable and Dessert.
All Served With Rolls, Butter, Freshly Brewed Coffee, Decaf, Hot Tea and Iced Tea.

Soup Selections

Edgewood Wedding Soup – Roasted Red Pepper Bisque

Salad Selections

Edgewood Field Salad

*Mixed Greens, Tomatoes, Cucumbers and Carrots
Served with Choice of Two Dressings*

Bibb Salad

*Bibb Lettuce, Radicchio and Mandarin Oranges with Crispy
Asian Noodles Served with Poppy Seed Dressing*

Traditional Caesar Salad

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

Baby Spinach & Arugula Salad

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

Dressing Choices

Ranch, Balsamic Vinaigrette, Low Fat Italian, Fat Free Raspberry Vinaigrette, Creamy Bleu Cheese

Entrée Selections

Up to Two (2) Entrée Selections for your Guests, with the Third Selections being a Vegetarian Meal

Chicken & Pork

Spinach & Asiago Chicken Breast

*Herbed Asiago Cheese and Spinach Stuffed Chicken Breast Finished
with Tomato Basil Sauce
\$30.95*

Rosemary Pierre Chicken Breast

*Roasted Rosemary Chicken Breast and Finished with a Lemon
Chicken Jus-lie
\$29.95*

Chicken Marsala

*Sautéed Chicken Breast Seared Golden Brown
Served With Marsala - Mushroom Sauce \$27.95*

Chicken Romano

*Sautéed in A Light Herbed Egg Batter and
Finished With a Lemon Butter Sauce
\$29.95*

Roasted Pork Loin

*Slow Roasted Center Cut Loin, Sliced and
Finished with Apricot Brandy Demi-glace
\$27.95*

Beef & Lamb

Steak Diane

*Medallions of Pan Seared Beef with a
Black Peppercorn and Mushroom Wine Sauce*
\$36.95

New York Strip Steak

*Thick Cut Certified Angus Beef, Char Grilled to Medium
and Served with Red Wine Demi-glace*
\$38.95

Braised Boneless Short-Ribs

*Slow-Cooked Boneless Beef Short Ribs
Served with Beef Jus*
\$32.95

Tenderloin Filet

*Roasted Center Cut Filet, Served Medium
with Red Wine Demi-glace*
\$42.95

Fish & Seafood

Crab Stuffed Sole

*Fresh, Blue Crab Meat Stuffed
In Sole Fillet and Served With
Lemon Butter Sauce*
\$36.95

Honey Pecan Crusted Salmon

*Fresh Atlantic Salmon Seared And Topped
With Honey Toasted Pecans With An
Orange Gastrique Sauce*
\$34.95

Edgewood Crab Cakes

*Blue Crab Meat Mixed With Old Bay and
Egg Mixture Baked Golden Brown, Served
With a Dijon Crème*
\$38.95

Glazed Mahi-Mahi

*Fresh Mahi-Mahi Baked with a
Teriyaki-Sesame Glaze*
\$29.95

Vegetarian

Italian Cheese Raviolis

*With Rosa Cream Sauce
and Shaved Parmesan Cheese*
\$23.95

Stuffed Portobello Mushroom

*Spinach, Artichokes, Tomatoes, Onion and Bread
Crumbs finished with a Black Pepper Parmesan
Sauce*
\$23.95

Eggplant Roulade

*Thinly Sliced Eggplant with Ricotta Cheese baked
with Marinara and Italian Cheeses*
\$25.95

Accompaniments

Starches

*Herb Roasted Redskin Potatoes
Boursin Chive Whipped Potatoes
Roasted Garlic Whipped Potatoes
Roasted Tomato Risotto
Wild Rice Pilaf*

Vegetables

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

Desserts



Classic New York Style Creamy Cheesecake

*Rich, Creamy Cheesecake
atop a Sugar Cookie Base*

Carrot Cake

*Moist Carrot Cake
with a Cream Cheese Filling*

Tiramisu

*Sponge Cake, Espresso-Flavored Mascarpone Mousse
, Whipped Cream and a Dusting Of Cocoa*

Truffle Mousse Cake

*Layers of Dark and White Chocolate Mousse
between Three Layers of Marbled Dark Chocolate and White Cake
Topped With Chocolate Ganache Swirled With White Chocolate*

Edgewood Pie Shop

*Choice of One: Dutch Apple, Cherry or Key Lime
*other selections available seasonally**

Lemon Layer Cake

*Three Layers of Moist Shortcake,
Whipped Cream Filling and Tangy Lemon Preserve*

Double Chocolate Cake

Moist Chocolate Cake with a Chocolate Filling

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