

Edgewood Country Club Plated Lunch 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, Carrots
Choice Of Two Dressings*

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

Chicken Romano

*Sautéed in A Light Herbed Egg Batter and
Finished With a Lemon Butter Sauce
\$19.95*

Roasted Pork Loin

*Slow Roasted Center Cut Loin, Sliced and
Served with Apricot Brandy Demi Glace
\$17.95*

Chicken Marsala

*Sautéed Chicken Breast Seared Golden Brown
Served With Marsala - Mushroom Sauce
\$18.95*

Rosemary Pierre Chicken

*Roasted Rosemary Chicken Breast
and Finished with a Lemon Chicken Jus-lie
\$19.95*

Beef

Steak Diane

*Medallions of Beef with a Black Peppercorn
and Mushroom Wine Sauce*

\$26.95

Braised Boneless Short-Ribs

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

\$23.95

Fish & Seafood

Crab Stuffed Sole

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

\$25.95

Honey Pecan Crusted Salmon

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

\$24.95

Edgewood Crab Cake

*Blue Crab Meat Mixed With Old
Bay and Egg Mixture Baked Golden
Brown, With Dijon Crème*

\$25.95

Baked Mahi- Mahi

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

\$19.95

Vegetarian

Italian Cheese Raviolis

*With Rosa Cream Sauce
And Shaved Parmesan Cheese*

\$18.95

Eggplant Roulade

*Thinly Sliced Eggplant Stuffed with Ricotta Cheese
and Baked with Marinara and Italian Cheeses*

\$19.95

Stuffed Portobello Mushroom

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

\$19.95

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 Layer Cake

Layers of Chocolate Cake and Chocolate Filling

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