SHANNOPIN COUNTRY CLUB

Lunch Buffet Menus

The following buffet entrees include:

fresh baked rolls and sweet butter · coffee and tea
choice of two salads
choice of two accompaniments
cookies and brownies

$7 for every additional entrée to a buffet

Fish and Seafood

Poached or Crisp Salmon | $26.95

chive beurre blanc ***or*** cherry tomatoes & basil ***or*** oriental vinaigrette ***or*** dill cream sauce

Shrimp Scampi | $27.95

black tiger prawn · fusilli white wine · tomatoes · garlic · herbs

Petite Crab Cakes | $33.95

hollandaise ***or*** caper lemon butter ***or*** chive sauce

Herb Crusted Cod | $25.95

seasoned bread crumbs · lemon · brown butter

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Meat

Braised Short Rib | $30.95

bordelaise sauce

Grilled Flank Steak | $27.95

caramelized mushroom onion demi ***or*** *chimichurri*

Tournedos of Beef Tenderloin | $34.95

syrah ***or*** *caramelized* mushroom onion demi

Brined Pork Tenderloin | $26.95

maple and pork reduction ***or*** wild mushroom sauce

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Poultry

Fall Harvest Chicken Roulade | $26.95

chicken breast · caramelized leek stuffing

Stuffed Chicken Breast | $26.95

spinach · wild mushroom mousse · parmesan sauce

Roasted Chicken | $25.95

almandine | lemon · butter · toasted almonds

picatta | capers · butter · herbs · shallots · garlic

marsala | crisp mushrooms · marsala infused chicken stock

caprese | fresh mozzarella · tomatoes · basil · balsamic

tuscan | artichokes · tomatoes · herbs · olives

Salad Selections

(choose two)

Mixed Greens

choice of 2 dressings

Traditional Caesar

Fresh Fruit

President's Salad

mixed greens · sun dried cranberries · apples · candied nuts · red onion · goat cheese

Bruschetta Salad

romaine lettuce · tomato bruschetta · parmesan cheese · croutons

Accompaniments

(choose two)

Seasonal Vegetable Medley

Asparagus

Roasted Broccoli

Green Beans

Petite carrots

lemon beurre blanc ***or*** noisette ***or*** almandine

Rice Pilaf

celery · onions

Yukon Gold Potatoes

balsamic onions · crumbled bleu cheese

Roasted Red Skinned Potatoes

fresh herbs · butter

Chive whipped potatoes

Cookies

oatmeal raisin · chocolate chip · peanut butter · caramel pecan · lemon white chocolate chip · sugar

Deli Luncheon Buffet | $24.95

(minimum 20 guests)

Chilled Deli Salads

chicken salad · tuna salad · egg salad

Includes:
assorted deli breads · kaiser rolls · condiments · garnishes
cookies and brownies · iced tea · lemonade · coffee

choice of two:
cole slaw | potato salad | fresh fruit | mixed green salad

or

Chilled Deli Meats & Cheeses

roast beef · turkey breast · ham · salami
swiss · American · provolone

Includes:
assorted deli breads · kaiser rolls · condiments · garnishes
cookies and brownies · iced tea · lemonade · coffee

choice of two:
cole slaw | potato salad | fresh fruit | mixed green salad

or

Soup & Salad Bar

$21.95

One selection of artesian soup
Choice of 2 salads and seasonal toppings
Choice of 3 house made dressings, fresh breads
Add grilled chicken or flank steak $2.00

Dessert Upgrades

the **upgrades below are available for an additional $4.95 per person*

Cakes

Death by chocolate
Pineapple upside down cake
Red Velvet Chiffon Cake
Carrot Cake
Layered Cake
chocolate filling ***or*** raspberry filling

Pies and Tarts

Pecan Pie
Oreo Cream Pie
Fruit Pie
Apple Tart

The **additions below are available after 1 entrée has been selected or packaged hors' d oeuvres.*

Buffet Additions

Carving Stations

(minimum of 25 guests)

Beef Tenderloin | 14
Prime Rib | 12
Strip Steak | 10
Mustard Brined Turkey Breast | 8
Herb & Garlic Stuffed Pork Roulade | 10
Smoked Brisket | 8
Smoked Ham | 7

sauce selections:

mushroom onion sauce · bordelaise · honey mustard · béarnaise · horseradish mayonnaise

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Pasta Station

(attended)

Minimum 25 people

2 pastas & 2 sauces | $10

Pastas	Sauces
penne	marinara
cavatappi	alfredo
farfalle	puttanesca
cheese tortellini	vodka cream
	aglio e olio

Shellfish Station

per person | 22

shrimp, mussels and oysters

Pricing does NOT include 20% service fee or 7% PA sales tax
All prices are subject to change.