



Plymouth Country Club Banquet Menu

Date: March 2009

Two Entree Buffet

Includes: One Salad, Two Entrees, One Starch, and Two Vegetables
 (Also includes Coffee, Tea & Lemonade ~ Soft Drinks not included)

Salads

(Choice of One)

Served Plated or Buffet-Style with Hot Dinner Rolls & Butter

Tossed Green Salad

Iceberg, Romaine & Spring Mix Greens, topped with Red Onions, Tomatoes, Cucumbers

Spinach Salad

Baby Spinach with Hot Bacon Dressing, Mushrooms, Red Onions - Add \$1.00

Caesar Salad

Romaine Hearts, Parmesan Cheese, Caesar Salad Dressing & Croutons

Salad Dressings: French, Ranch, Italian, Honey-Mustard, 1000-Island & Raspberry Vinaigrette

Entrees

(Choice of Two)

Herb Baked Chicken

Chicken San Remo

Chicken Piccata

Creamy Pesto Chicken

Rosemary Chicken

Fried Chicken

Baked Cod

Baked Salmon

Lasagna

Roast Pork

Roast Turkey

Baked Ham

Roast Beef

Pot Roast

Meatloaf

Swiss Steak

Prime Rib (add'l cost)

Potatoes, Pasta or Rice

(Choice of One)

Parsley Baby Red Potatoes

Mashed Potatoes

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Baked Potatoes

Scalloped Potatoes

Long Grain & Wild Rice Blend

Pasta with Alfredo Sauce

Pasta with Garlic Butter

Vegetables

(Choice of Two)

Medley of Seasonal Vegetables Baby Carrots in Ginger Glaze

Green Beans Almandine

Sugar Snap Peas

Asparagus (Add \$1.50)

Broccoli w/ Hollandaise Sauce (Add \$1.00)



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Price Per Person \$21.95
7% Sales Tax \$ 1.54
17% Gratuity \$ 3.73
Total Per Person \$27.22

Prime Rib Buffet

Choice Prime Rib and One Other Entrée, One Starch,
Two Vegetables and One Salad
(Also includes Coffee, Tea & Lemonade ~ Soft Drinks not included)
Price Per Person \$ 28.95
7% Sales Tax \$ 2.03
17% Gratuity \$ 4.92
Total Per Person \$ 35.90

Desserts

(Additional charge, not included in buffet price)

Snickers Pie \$4.95
Carrot Cake \$3.95
Chocolate Mousse \$3.95
Chocolate Fudge Cake \$3.95
Key Lime Pie \$3.95
New York Cheesecake \$3.95
Assorted Cheesecake \$3.95
Ice Cream (Chocolate, Vanilla, Strawberry, or Peppermint) \$2.95
Bananas Foster Cheesecake \$6.95



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Entrée Descriptions

- ◆ Herb Baked bone in Chicken with Lemon Sauce
- ◆ Chicken Piccata – Sauteed breast of chicken with lemon caper butter
- ◆ Creamy Pesto Chicken – Sauteed chicken breast with homemade basil pesto
- ◆ Rosemary Chicken – Sauteed breast of chicken with fresh rosemary in olive oil
- ◆ Fried Chicken – Dipped in buttermilk and seasoned flour...just like Mom's!
- ◆ North Atlantic Cod Fillet – Oven roasted in a lemon-herb butter
- ◆ Farm Raised Salmon Fillet – Poached and served with our Dill Hollandaise Sauce, or Grilled and served with Lime Mustard Butter
- ◆ Lasagna – Egg Pasta, with Mushroom Meat Sauce, and three types of cheeses or Vegetarian Lasagna
- ◆ Indiana Roast Loin of Pork – served with Stewed Apples or Chili Béarnaise Sauce
- ◆ Over Roasted Turkey Breast – Served with Home Style Gravy and Orange Cranberry Sauce
- ◆ Honey Cured Ham – Served with a Brown Sugar Mustard Glaze (Can be carved for an additional fee)
- ◆ Roast Round of Beef – Served with Au Jus and Creamy Horseradish Sauce (Can be carved for an additional fee)
- ◆ Joe's Meat Loaf – Served with Mushroom Sauce or Red Sauce (Ketchup Base)
- ◆ Swiss Streak – Braised in a rich brown sauce with carrots, celery, onions, & tomatoes.....just like back in the "50's"
- ◆ Prime Rib of Beef – Carved and served with Au Jus and Creamy Horseradish Sauce (additional fee)