



HERITAGE GLEN

G O L F C L U B

Banquet | Menu

2009/2010

Banquet Hors d'oeuvres

Hors d'oeuvres Buffet with Dinner

Entree

One hour Maximum.

Choose one Dry, one Cold and one Hot Hors d'oeuvres

Light Hors d'oeuvres Buffet

One hour Maximum.

Choose one Dry, one Cold and one Hot Hors d'oeuvres
(Minimum 75 guests)

Hors d'oeuvres Dinner Buffet

One hour Maximum.

Choose one Dry, two Cold and two Hot Hors d'oeuvres
(Minimum 75 guests)

Dry Hors d'oeuvres

Tortilla Chips & Salsa

Mints

Pretzels,

Chips & Dip

Assorted Nuts

Cold Hors d'oeuvres

Bruschetta

Tomatoes, basil & parmesan tossed with olive oil served with
toasted baguette bread

Cheese & Cracker Tray

An arrangement of cheddar, swiss & pepper jack cheese
Served with Ranch dip

Antipasti Platter

Assorted sliced meat, parmesan cheese & assorted olives

Fresh Fruit Display

Seasonal assorted fresh fruit

Fresh Vegetable Tray

Seasonal vegetables served with ranch dip

Shrimp Cocktail

Served with cocktail sauce

Club Sandwiches

Fresh baked bread, lettuce, tomato and your choice of ham, turkey
or roast beef made into finger sandwiches

Hummus & Pita Chips

Curried Chicken Salad

House-made chicken salad served on bite-size roll

Cucumber Salmon Bites

Cucumber topped with herbed cheese and smoked salmon

Hot Hors d'oeuvres

Meatballs

Smothered with BBQ, sweet & sour or marinara

Chicken Wings

Smothered with BBQ sauce or a spicy hot sauce

Spring Rolls

Filled with cabbage, celery, mushrooms, carrots

Hawaiian Chicken Brochettes

Skewered chicken with chunks of pineapple, green
peppers, and sweet & sour sauce

Spinach & Artichoke Dip

Served with toasted & sliced baguette

Stuffed Mushrooms

Crab stuffed button mushrooms

Mini Chicken Quesadilla

Shredded chicken, monterey jack cheese, tomato &
green peppers, rolled into a baked flour tortilla

Shrimp Scampi

Shrimp tossed in a white wine, lemon butter sauce served
with toasted & sliced baguette

Chicken or Pork Satay

Chicken or pork skewers served with spicy peanut sauce

Sticky Chicken

Breaded & fried chicken tossed in a delicious Thai sauce

Entrées

(All dinners entrees include a freshly baked roll, salad & your choice of vegetable & starch)

Vegetarian Lasagna

Layered fresh vegetables, lasagna noodles & mozzarella baked together

Grilled Chicken

6-oz. Marinated grilled chicken Breast

Hawaiian Chicken

6-oz. Chicken Breast finished with fresh pineapple salsa

Top Sirloin

8-oz. Seasoned & grilled Choice Top Sirloin

Salmon

8-oz. Marinated & baked salmon topped with herb garlic butter

Monterey Chicken

6-oz. breaded chicken breast topped with sautéed mushrooms & monterey cheese

BBQ Ribs

8-oz. Ribs smothered in BBQ sauce

Chicken Parmesan

6-oz. Breaded chicken breast with homemade tomato sauce & topped with mozzarella

Pot Roast

Tender slow roasted beef served with carrots, celery, onions & potatoes

Sticky Chicken

Crispy chicken tossed in a delicious Thai sauce

Baked Penne

Penne pasta, meat sauce or tomato sauce topped with mozzarella cheese & baked until golden

Chicken Marsala

6-oz. Chicken breast topped with homemade marsala sauce and sautéed mushrooms

Roasted Pork Loin

Slow roasted pork loin rubbed with rosemary and topped with a tart cherry reduction

The Heritage Strip

10-oz. Seasoned & grilled Choice N.Y. Strip

Chicken Piccata

6-oz. Grilled chicken topped with a caper, butter & white wine sauce

Chef Carving Station

Glazed Baked Ham, Roasted Pork Loin, or Prime Rib

Pasta Bar

Penne Pasta served with one meat & your pick of three sauces

Grilled Pork Chop

8-oz. Seasoned & grilled pork chop topped with a sage butter

Roast Beef

Slow roasted beef topped with homemade gravy

Portabella Ravioli

Mushroom-stuffed ravioli with a marsala cream sauce

Combination Entrées

Combinations of two or three entrees available. Please ask for options and pricing.

Hors d'oeuvre Options with Entrée

Individual Hors d'oeuvres by the tray are available. Please ask for options & pricing.

Side Items

Vegetable

Green Bean Almandine
Steamed Broccoli
Baked Beans
Green Bean Casserole
Coleslaw
Asparagus
Summer Squash & Zucchini
Glazed Carrots
Steamed Green Beans
Bean & Carrot Medley
Buttered Sweet Corn
Creamed Spinach

Starch

Wild Rice Pilaf
Roasted Redskin Potatoes
Penne w/ Olive Oil & Garlic
Parmesan Redskins
Twice Baked Potato
Smashed Redskin Potatoes
Baked Potato
Spaghetti & Marinara
Apple Sage Stuffing
Au Gratin Potatoes
Mashed Potatoes & Gravy
Risotto

Salads

Caesar Salad

Crisp romaine lettuce, crunchy croutons and tomatoes tossed with creamy Caesar dressing

Heritage Salad

Mixed field greens, red onions, tomatoes & croutons with dressing of choice

Spinach Salad

Fresh spinach, feta cheese, dried cherries and tomatoes with balsamic vinaigrette

Soups

Please ask about our soup options