



*ELLINGTON RIDGE
COUNTRY CLUB*

2016

Dinner

Banquet Menus

ELLINGTON RIDGE COUNTRY CLUB

HORS D'OEUVRES

\$20 PER PERSON FOR 1 HOUR

(Minimum 20 people)

International Cheese & Cracker Platter
Fresh Vegetable Crudit  with House Made Sauces
Hummus Tray with Pita Chip
Antipasto Tray

Cold Hors D'oeuvres

(choose four)

Lump Blue Crab Salad Spoons
Tomato & Artichoke Bruschetta
Sirloin & Gorgonzola Crostini's
Smoked Salmon Canap 
California Rolls with Sesame Scallion Soy
Melon & Prosciutto Skewers
Chili & Sesame Seared Ahi Tuna with Wasabi Soy
Tomato, Calamata Olive & Mozzarella Skewer
Goat Cheese Flat Bread with Sweet Onion Chutney

Hot Hors D'oeuvres

(choose four)

Bacon Wrapped Sea Scallops
Vegetables Tempura with Sweet Chile Garlic Sauce
Chicken or Beef Satay with Spicy Peanut Sauce
Ham & Caramelized Onion with Swiss Croustades
Mini Crab Croquettes with a Lemon Caper Aioli
Baked Cranberry & Boursin Phyllo Cup
Moo Shoo Duck Wrap
Lump Crab Fritters with Tomato Chive Cr me
Chicken & Lemon Grass Pot Stickers
Crispy Coconut Shrimp with Orange Horseradish Dip
Grilled Beef Negamaki
Pig in a Blanket
Baked Spinach & Feta Spanakopita
Chicken or Beef kabobs with Teriyaki Glaze
Sweet Potato Pancakes with Caviar & Cr me Fraiche

***Cheese Display & Vegetable Crudit  available by themselves at \$8 per person**

***Hummus Tray or Antipasto Platter by themselves at \$9 per person**

(Prices are subject to change and do not include 6.35% sales tax and 20% service charge)

ELLINGTON RIDGE COUNTRY CLUB

Dinner Stations \$30

(includes)

Salad Bar Station

Assorted Mixed Greens, Grape Tomatoes, Cucumbers, Red Onion,
Olives, Shredded Carrot and Croutons
Rolls and Butter

(and a choice three (3) of the following stations)

Pasta Station

Chef's choice of Pastas(2) & Sauces(2)
with garlic bread

Carving Station

Choice of Two: Roast Turkey, Herb Crusted Pork Loin or London Broil
served with the appropriate condiments or sauces

Asian Station

Fried Rice or Lo Mein of your choice, Chicken and Lemongrass Pot Stickers,
Beef and Broccoli or Sesame Chicken

Fajita Station

Beef or Chicken Fajitas, Red Beans and Rice,
appropriate accouterments

Vegetable and Potato Station

Choice of: seasonal vegetables, grilled vegetable tray, or roasted root vegetable
Roasted red bliss potatoes, mashed potatoes

(THESE ITEMS COULD BE ADDED FOR AN ADDITIONAL COST PER PERSON)

Baked Potato or Mashed Potato Bar \$1.50

Raw Bar \$ Market Price

Chef Attended Pasta Station \$4.00

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ELLINGTON RIDGE COUNTRY CLUB

Sit Down Dinner Parties \$36

This is only a short list of more popular dishes. If you prefer something different please feel free to inquire.

Salads

(choice of one)

Wild Spring Field Greens with tomato, cucumber, red onion & balsamic vinaigrette
Classic Caesar Salad with garlic croutons and traditional caesar dressing
Spinach Salad with mushrooms, tomato, chopped egg, bacon & balsamic vinaigrette
Iceberg Wedge with blue cheese dressing, chopped bacon, grape tomatoes and onion

Entrées

(choice of two)

All entrees are served with two sides

Beef Selections:

Grilled 8oz Fillet Mignon

served with a roasted shallot bordelaise

Sliced Roast Tenderloin of Beef

topped with sautéed mushroom and shallot and a light brown sauce

Roast of Prime Rib of Beef (Queen Cut)

creamy horseradish sauce and au jus

Sliced New York Sirloin

served with a roasted shallot bordelaise

Grilled New York Sirloin

topped with sautéed mushroom and shallot and a light brown sauce

Chicken Selections:

Roasted Statler Chicken Breast

black truffle red wine sauce

Sautéed Chicken Francais

topped with a lemon caper sauce

Sautéed Chicken Marsala

wild mushroom and marsala wine sauce

Fish Selections:

Grilled Atlantic Swordfish

served with a roasted tomato butter sauce

Baked Stuffed Sole

served with a beurre blanc sauce

Pan Roasted Atlantic Salmon

topped with a tomato herb and cucumber hash

Dinner Sides:

(choose one starch and one vegetable)

Whipped Potatoes, Roasted Red Potatoes,
Smashed Red Potatoes, Parsley Boiled Red Potatoes. Mushroom and sweet Pea Risotto,
Rice Pilaf, Dirty Rice & Beans

Mixed Seasonal Vegetable Medley, Grilled Asparagus, Green Beans Amandine, Roasted Baby
Carrots, Green bean Bundles, Asparagus Bundles

Desserts Choices \$5

(Choose One)

Warm Apple Crisp with Vanilla Bean Ice Cream

Fresh Berries and Mango Sorbet

New York Cheese Cake with Berries

Chocolate Mousse Cake with Raspberry Sauce

Warm Apple Pie Ala Mode

Sabayon over Fresh Berries

Chocolate Mousse Cups with Crème Anglaise

Tiramisu with Chocolate Sauce

Full Sundae Bar with all the Fixings \$6

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Standard Buffet Dinner \$31 (minimum 25 people)

Tossed Mixed Green Salad

Or

Traditional Caesar Salad

Assorted Rolls & Butter

Fresh Seasonal Vegetables

Roasted Red Potatoes

Or

Whipped Potatoes

Penne Ala Vodka, Marinara, or Alfredo

Roasted Salmon or Stuffed Sole with a Lemon Butter Sauce

Chicken Marsala or Francaise

Chef Attended Carving Station

Sliced Roast Sirloin with Bordelaise Sauce

Roast Turkey Breast with Cranberry Sauce

Herb Roasted Pork Loin with Au Jus

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Ice Carvings

Ice Carvings available for all occasions.

Company Logos, Holidays, Weddings, Raw Bar and Outings