

Dinner Buffet Suggestions

\$25.95 per person / \$3.25 charge for additional Entrée
(25 person minimum to avoid price increase)

Includes Choice of served Salad or Soup, Rolls & Butter with Select Cake or Pie and
Fresh brewed coffee, Traditional and herbal teas

Choice of One Appetizer:

Salad Choices (served): Garden-Traditional Caesar
Spinach Salad (\$1.00 per person additional charge)
Soup Choices (served): Potato Leek-Golden Mushroom-Tomato Tortellini-Italian Wedding

Choice of Two Entrées:

Turkey Scallopini with Sage and Caramelized Onion Sauce
Chicken Cordon Bleu with Pommery Mustard-White Wine Cream Sauce
Breast of Chicken with Dried Tomato, Mushrooms and Artichoke Hearts in Marsala Wine Sauce
Champagne Chicken in a Tarragon Cream Sauce with White Grapes, Mushrooms and Leeks
Francaise Style Breast of Chicken in Triple Sec Sauce with Mandarin Oranges and Scallions
Breast of Chicken with Almonds and Brie with Dried Cranberries, Apricot, Maple and Honey Sauce
Breast of Chicken Stuffed with Prosciutto, Fontina and Asparagus and Herb Butter Sauce
Sweet Potato and Candied Ginger Crusted Salmon Filet with Lemon-Lime Butter Sauce
Broiled Flounder Roulades in Creamy Spinach and Shallot White Wine Sauce
Cornmeal Crusted Snapper with Creole Cabbage Slaw and Andouille Sausage Vinaigrette
Salmon Filet in Olive Oil with Artichoke Hearts, Tomato, Black Olives and Feta Cheese
Cod Filet with Crab, Shrimp, Spinach and Red Peppers in a Cajun Remoulade Sauce
Herb Crusted Orange Roughy with a Gingered Pineapple Citrus Glaze
Pork Medallions with Granny Apples, Walnuts and Leeks in Apple Butter Brandy Sauce
Tenderloin Tip with Burgundy Wine Sauce, Bacon, Pearl Onions and Button Mushrooms
* Rosemary and Cracked Pepper Crusted Top Round of Beef with Cabernet Wine Sauce
* Honey and Dijon Mustard Black Oak Ham with Raisin Pineapple Sauce
* Roast Breast of Turkey with Giblet Gravy
* Herb and Dry Bread Crumb Crusted Roast Pork Loin with Maple Dijon Cream Sauce

Vegetable Selections and Potato Selections, Choice of Three

Broccoli, Cauliflower & Baby Carrots	Parsley Red Bliss Potato
Honey Glazed Carrots	Roasted Red Bliss Potato, Garlic & Herbs
Cauliflower, Sugar Snap Peas & Carrots	Whipped Potato
Buttered Sweet Corn	Parisian Potatoes, Parmesan & Olive Oil
Grilled Marinated Vegetables	Saffron & Vegetable Rice Pilaf
Green Beans Almandine	Chive & Dijon Rice Pilaf
Baby Carrots with Dill Butter	Scallop Potatoes
Cauliflower with Herb Butter	Penne Pasta with Tomato or Alfredo Sauces
Green Peas with Dill, Mint, Pearl Onions	Baked Sweet Potato
Green Bean, Wax Bean & Carrots	

* \$60.00 per station attendant

Price subject to 20% service charge and 6% sales tax

Plated Dinner Suggestions

Includes choice of Soup or Salad, Vegetable and Potato or Rice
Served with Rolls, Dessert, Freshly Brewed Coffee and Traditional and Herbal Teas

Choice of One:

Salad Choices (served): Garden-Traditional Caesar

Spinach Salad (\$1.00 per person additional charge)

Soup Choices (served): Potato Leek-Golden Mushroom-Tomato Tortellini-Italian Wedding

Entrees Available for \$25.95

Stuffed Breast of Chicken

Fresh Mozzarella, Red Pepper, Lightly Breaded and Golden Fried, Served with Basil Pesto Cream Sauce

Chicken Marsala

Sautéed Breast of Chicken with Sun Dried Tomato, Artichoke, Leeks, and Mushrooms in a Marsala Wine Sauce

Amaretto Chicken

Sautéed Almond Crusted Breast of Chicken Topped with Amaretto Laced Cream Sauce

Chicken Cordon Bleu

Chicken Breast Stuffed with Smoked Ham, Dijon Mustard and Baby Swiss finished with Sauce Supreme

Chicken Milanaise

Garlic Battered and Breaded Breast of Chicken served with a Lemon Balsamic Honey Reduction

Chicken Wellington

Breast of Chicken with Mushroom and Spinach Duxelle in Pastry with a Tarragon Dijon Cream Sauce

Pan Roasted Filet of Orange Roughy

Basil, Dill and Tarragon Crusted Roughy Filet with a Champagne Cucumber Sauce

Lime Grilled Atlantic Salmon

Citrus Marinated Salmon Filet Grilled and served with Black Bean Corn Salsa and Tortilla Strips

Francaise Flounder Piccata

Egg Battered and Sautéed with Shiitake Mushrooms, Leeks, Capers with a Lemon Butter Sauce

Salmon Wellington

Pan Seared Salmon Filet with Three Onion Compote in Pastry with Lemon Dilled Cream Sauce

Apricot Pork Loin

Pan Seared Stuffed Loin of Pork with Spinach and Apricots, served with Orange Marmalade Glaze

Caribbean Jerk Pork Tenderloin

Pan Seared and Spice Crusted, served with Pineapple Relish and Honey Rum Sauce

Entrees Available for \$28.95

Grilled Chicken and Jumbo Shrimp

Breast of Chicken with Four Jumbo Gulf Shrimp, Tomatoes and Mushrooms in a Lemon White Wine Sauce

Chicken Magazine

Breast of Chicken Topped with Jumbo Lump Crab in a Garlic Dijon Sauce with Roma Tomatoes and Scallions

Pan Roasted Breast of Duck

Twin Pekin Duck Breast Sliced and served with Citrus, Wild Blueberry and Ginger Demi Glaze

Crab Stuffed Shrimp

Carlisle Country Club's own Crab Mix in Four Jumbo Gulf Shrimp, served with Tarragon Caper Tartar Sauce

Veal Cutlet Roulade

Stuffed Veal Cutlet with Spinach, Ricotta Cheese, Pancetta and Pine Nuts in a Roasted Red Pepper Sauce

Center Cut New York Strip

12 oz. Char Grilled Choice Sirloin with Gorgonzola Cabernet Wine Sauce

Roasted Salmon Filet

Topped with Steamed Fresh Asparagus, Jumbo Lump Crab Meat and Sauce Béarnaise

Crab Stuffed Flounder

Flounder stuffed with Carlisle Country Club's own Jumbo Lump Crab served with Lemon Basil Butter Sauce

Entrée Selections as Priced

Maryland Crab Cake

\$24.95

A Carlisle Country Club Favorite, Jumbo Lump Crab Meat served with Tarragon Caper Tartar Sauce

Roast Prime Rib of Beef with Au Jus

\$27.95

12 oz. Garlic and Rosemary Crusted Slow Roasted Prime Rib with Sauce Au Jus

Grilled Filet Mignon

\$28.50

6 oz. Char Grilled Choice Filet Mignon with Wild Mushroom Ragout and Sauce Bordelaise

Beef Wellington

\$31.95

Pan Seared Choice Beef Tenderloin with Mushroom and Spinach Duxelle, wrapped in Puffed Pastry and Baked to a Golden Finish served with Truffle Madeira Sauce

Roasted New Zealand Rack of Lamb

\$34.50

Pistachio, Herb and Dijon Crusted with Port Wine and Sweet Plum Sauces

Vegetarian Dinner

\$18.95

We will gladly accommodate vegetarian requests

Price subject to 20% service charge and 6% sales tax

Combination Platters

Pan Roasted Breast of Chicken and Jumbo Lump Crab Cake	\$32.95	
Sun Dried Tomato, Artichoke Hearts, Marsala Wine Sauce-Herb and White Wine Butter Sauce		
Medallions of Beef Tenderloin & Pan Roasted Salmon	\$34.65	
Chive butter- Wild Mushrooms and Roasted Shallots Sauce		
6 oz Petite Filet and Crab Cake	\$39.00	
Gorgonzola Cabernet Wine Sauce-Lemon Saffron Butter Sauce		
Lemon Grass and Sesame Pork Tenderloin and Tempura Lobster Medallions		\$37.50
Crab and Mango Salsa-Sweet and Sour Sauce		
6 oz Filet and Twin Crab Stuffed Shrimp	\$38.00	
Gorgonzola Cabernet Wine Sauce-Smoked tomato Basil Sauce		
6 oz Petite Filet with 6 oz Lobster Tail	\$49.00	
Gorgonzola Cabernet Wine Sauce-Chardonnay Butter Sauce		

Vegetable, Potato and Rice Selections

- Broccoli, Cauliflower & Baby Carrots
- Honey Glazed Carrots
- Cauliflower, Sugar Snap Peas & Carrots
- Buttered Sweet Corn
- Grilled Marinated Vegetables
- Green Beans Almandine
- Baby Carrots with Dill Butter
- Cauliflower with Herb Butter
- Green Peas with Dill, Mint, Pearl Onions
- Green Bean, Wax Bean & Carrots
- Parsley Red Bliss Potato
- Roasted Red Bliss Potato, Garlic & Herbs
- Twice Baked Potato with Cheddar & Chives
- Whipped Potato
- Parisian Potatoes, Parmesan & Olive Oil
- Saffron & Vegetable Rice Pilaf
- Chive & Dijon Rice Pilaf
- Scallop Potatoes
- Penne Pasta with Tomato or Alfredo Sauces
- Baked Sweet Potato

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