

# *Plated Dinner*

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*Green Ridge Club*

Served with dinner rolls, butter and a house salad of baby greens, romaine, glazed walnuts, grape tomatoes, crumbled blue cheese, and dressed with a balsamic vinaigrette

- ❖ Grilled Sirloin Steak with Gorgonzola Demi-Glace \$16
- ❖ Slow Roasted Herb Encrusted Prime Rib \$18
- ❖ Chicken Francaise with Lemon Beurre Blanc \$14
- ❖ Sautéed Chicken Marsala with Fresh Mushrooms \$14
- ❖ Stuffed Chicken Breast with Spinach, Sundried Tomatoes, and Prosciutto \$16
- ❖ Romano Cheese Herb Crusted Chicken Breast \$14  
with a Sherry Cream Sauce
- ❖ Flounder Florentine with Mornay Sauce and Toasted Orzo Rice Pilaf \$16
- ❖ Grilled Swordfish Sicilian Style with Toasted Orzo Rice Pilaf \$16
- ❖ Veal Saltimboca with Prosciutto and Sage in a Demi-Glace \$16
- ❖ Roast Porkloin with Apples and Fruit with Mashed Sweet Potatoes \$14

Coffee and hot tea included in price. Bar and beverage options available.

All food and beverage services are subject to 15% service charge and 6% PA sales tax

Plated dinner menu pricing based on a three hour event and a minimum of 40 guests

Selection of two entrees permitted and number of individual entrees needed must be given one week prior. Any cancellations must be given 72 hours in advance.