

Deluxe Buffet

M • E • N • U

Green Ridge Club

Choice of Salad

Green Ridge Field Green

*Baby greens, chopped romaine, glazed walnuts, grape tomatoes, glazed walnuts,
balsamic vinaigrette*

Traditional Caesar Salad

Apple Spinach Walnut

House Salad with Ranch and Italian Dressing

Chef's Seasonal Selection

Choice of Two Pastas

Penne with Marinara

Rigatoni with Sundried Tomatoes and Broccoli

Penne with Meat Sauce

Penne with Alfredo Sauce

Shells with Broccoli and Garlic

Penne with Vodka Sauce

Four Cheese Baked

Sausage and Broccoli Rabe

Choice of Two Sides

Roasted Broccoli with Garlic

Honey Glazed Baby Carrots

Broccoli, Carrots, and Red Pepper Strips

Romano Green Beans

Red Skin Garlic Mashed Potatoes

Yukon Gold Mashed Potatoes

Mini Pierogis' with Butter and Onions

Scalloped Potatoes

Toasted Orzo Rice Pilaf

Roasted Balsamic Brussel Sprouts

Italian Red Potatoes

Baked Broccoli Casserole

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Choice of Three Meats

Chicken Marsala with Mushrooms	Sausage and Peppers
Roast Beef with Gravy	Bruschetta Chicken with Balsamic Glace
Roasted Italian Style Chicken	Chicken Parmesan
Meatballs in Marinara	Brown Sugar Glazed Ham
House Porketta	Chicken Calabrese
Chicken Scampi	Meatballs and Sweet Sausage in Marinara
Herb Roasted Turkey Breast	Prosciutto and Spinach stuffed Chicken Breast
Crabmeat stuffed Flounder	Roast Pork Loin with Apples and Dried Fruit
Herb Encrusted Prime Rib (\$5 surcharge)	Lemon Dill Flounder

\$16.50 per person

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

Deluxe Buffet menu pricing based on a three hour event and a minimum of 40 guests

Any cancellations must be given 72 hours in advance.