



Banquet Dinner Menu

All Dinners include Dessert, Rolls & Butter, Soft Drinks, Coffee & Tea

Plated Dinner (minimum 15 guests): Choose a 1st Course, 2nd Course, and one Entrée - **\$25.95**

Buffet Dinner (minimum 25 guests): Choose a 1st Course, 2nd Course, and two Entrees - **\$29.95**

Deluxe Buffet Dinner (minimum 50 guests): Choose a 1st Course, 2nd Course, and three Entrees - **\$35.95**

Prices and Additional Charges are Per Person and do not include Tax or Service Charge

1st Course

Chef's Soup of the Day

French Onion Soup au Gratin (without au Gratin on buffet)

Fresh Fruit Cup

Tomato Bisque

Spanakopita (plated only)

Stuffed Mushroom Cap (plated only)

Lobster Bisque – add \$5.00 (plated only)

Jumbo Shrimp Cocktail – add \$7.00 (plated only)

2nd Course

House Salad

Caesar Salad

Pecan Blue Salad – add \$2.00 (plated only)

Grilled Vegetables with Feta Cheese (buffet only)

Iceberg Wedge (plated only)

Crudité with Ranch Dip (buffet only)

Marinated Artichoke, Mushrooms and Hearts of Palm, EVOO – add \$3.00

Belgian Endive and Radicchio, Champagne Vinaigrette – add \$3.50

Dinner Entrees – include Chef's selection of two Fresh Vegetables

Beef Burgundy

Simmered in a red wine sauce with mushrooms and pearl onions. Served with Mashed Potatoes

Grilled Salmon, Lemon Butter

Served with Saffron Rice

Baked Stuffed Pork Chop, Bourbon Glaze

Vegetable Lasagna, Marinara Sauce

Italian Sausage with Peppers and Onions, Marinara Sauce

Served with Baked Ziti

Chicken Cacciatore

Bone-in leg in a hearty tomato sauce with capers and green olives. Served with Bowtie Pasta

Roast Breast of Turkey with Giblet Gravy

Served with Cornbread Dressing

Subject to the Terms and Conditions of Ashbury's at Boughton Ridge Golf Course. 8/22



Upgraded Dinner Entrees (plated only) – add \$8.00

Chicken Wellington, Madeira Sauce

Roast Rib of Beef

Carved 10 ounces with au Jus. Served with Baked Stuffed Potato

Broiled Red Snapper, Lemon Caper Sauce

Served with Garlic Mashed Potatoes

6-ounce Center Cut Filet Mignon, Merlot Demi Glaze

Served with Rissolle Potatoes

“Surf & Turf”

10-ounce Kansas City Strip Steak (bone-in), with 3 Grilled Shrimp, Mâitre d'Hôtel Butter

Served with Oven Roasted Potatoes

Special Value Dinner Entrée – Plated Only - \$22.50 - no Substitutions

Chef's Soup of the Day, House or Caesar Salad, Semi-boneless Breast of Chicken, Chef's Selection of Starch and two Fresh Vegetables, Dessert, Rolls & Butter, Soft Drinks, Coffee & Tea.
Choice of one chicken preparation: Italian Seasoning with Marinara, Cajun Spice, Curry with Chutney, Alfredo Cream or Lemon Caper

Dessert

Cookies, Brownies, Lemon Bars, Cupcakes – served Family Style

Upgraded Desserts – add \$4.00

Warm Apple Pie a la Mode

Strawberry Parfait

Hot Fudge Sundae

Carrot Cake

Triple Chocolate Cake

NY Cheesecake

Red Velvet Cake

Choc. Covered Strawberries – 3 per person

Dinner Sweet Table – add \$10.00

Includes above Dessert and choice of 3 Upgraded Desserts plus an additional Chef's Sweet Surprise