

## **Banquet Luncheon Menu**

Entrée Luncheons include Dessert, Rolls & Butter, Soft Drinks, Coffee & Tea

Plated Luncheon: Choose a Starter and an Entrée - **\$20.50**

Buffet Luncheon: Choose a Starter and two Entrées - **\$23.95**

Deluxe Buffet Luncheon: Choose a Starter and three Entrées - **\$30.95**

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

### **Luncheon Starters**

Tomato Basil Bisque

Bruschetta

Crudit  with Ranch Dip (buffet only)

Waldorf Salad

Broccoli Cheddar Soup

Vegetable Beef Barley Soup

Caesar Salad

Windy City Chili, Sour Cream Dollop

Grilled Vegetables w/ Feta Cheese (buffet only)

### **Upgraded Luncheon Starters – add \$2.00**

House Salad

Iceberg Wedge (plated only)

Fresh Fruit Cup

Pecan Blue Salad – (plated only)

Marinated Artichoke, Mushrooms and Hearts of Palm, EVOO – add \$1.00 (plated only)

### **Luncheon Entr es – include Chef’s selection of a Fresh Vegetable**

#### **Salisbury Steak, Brown Gravy**

Served with Mashed Potatoes

#### **Chicken Cacciatore**

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

#### **Vegan Medley**

Bell Pepper with Santa Fe Blend & Roast  
Tomato Stuffed with Ancient Grains

#### **Italian Sausage with Peppers and Onions**

Marinara sauce, and served with Baked Ziti

#### **Beef Burgundy**

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

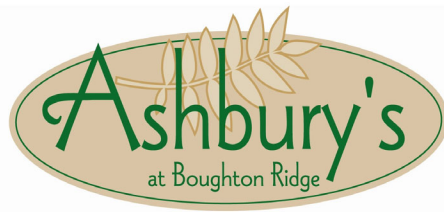
#### **Roast Pork, Dijon Mustard Sauce**

Served with Rosemary Roasted Red Potatoes

#### **Roast Breast of Turkey, Giblet Gravy**

Served with Cornbread Dressing

*Subject to the Terms and Conditions of Ashbury’s at Boughton Ridge Golf Course. 9/22*



### **Upgraded Luncheon Entrées – add \$5.00**

#### **Grilled Salmon, Lemon Butter**

Served with Saffron Rice

#### **BBQ Baby Back Ribs** (half slab)

Served with Mac and Cheese

#### **Roast Rib of Beef**

Carved 7 ounces, au Jus. Served with Oven Roasted Potatoes

#### **Special Value Luncheon Entrée – Plated Only - \$17.95 - no Substitutions**

Choice of Soup, Semi-boneless Breast of Chicken, Chef's Selection of Starch and Fresh Vegetable, Cookies, Rolls & Butter, Soft Drinks, Coffee & Tea.

Choice of one chicken preparation: Italian Seasoning with Marinara, Chimichurri, Sesame Soy Glaze, Alfredo Cream, or Lemon Caper

#### **Deli Platter Buffet - \$22.95**

Choice of Soup, Assorted Sliced Meats and Cheeses with all the Trimmings

Served with Potato Salad, Cole Slaw, and Relish Tray

Cookies and Soft Drinks

#### **Boughton Ridge "Tee Party" Luncheon – Served Family Style - \$22.95**

Crudité with Hummus, Cheese & Cracker Platter, Caesar Salad, Fresh Fruit Bowl. Tea Sandwiches (6 per person) to include Cucumber & Dill, Curry Tuna Salad, Asparagus, Pesto Chicken, Egg Salad, Pea & Prosciutto, and Roast Beef with Watercress.

Butter Cookies, Lemon Squares, Cupcakes, and Brownies

Pots of Earl Grey and Peppermint Tea

#### **Dessert**

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

#### **Upgraded Desserts – add \$4.00**

Warm Apple Pie a la Mode

Hot Fudge Sundae

Carrot Cake

NY Cheesecake

Triple Chocolate Cake

Red Velvet Cake

#### **Luncheon Sweet Table – add \$6.00**

Includes above Dessert and choice of 2 Upgraded Desserts plus an additional Chef's Sweet Surprise