

## **Banquet Luncheon Menu**

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

Plated Luncheon (minimum 15 guests): Choose a Starter and an Entrée - **\$19.95**

Buffet Luncheon (minimum 25 guests): Choose a Starter and two Entrées - **\$23.95**

Deluxe Buffet Luncheon (minimum 50 guests): 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**

Chef's Soup of the Day

Bruschetta

Crudit  with Ranch Dip (buffet only)

Waldorf Salad

Caesar Salad

Chili with Beans

Grilled Vegetables w/ Feta Cheese (buffet only)

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

House Salad

Iceberg Wedge (plated only)

Lobster Bisque – add \$5.00 (plated only)

Fresh Fruit Cup

Pecan Blue Salad – (plated only)

Shrimp Cocktail – add \$7.00 (plated only)

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

#### **House made Meatloaf, Brown Gravy**

Served with Mashed Potatoes

#### **Vegetable Lasagna, Marinara Sauce**

#### **Beef Burgundy**

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

#### **Chicken Cacciatore**

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

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

Marinara sauce, and served with Baked Ziti

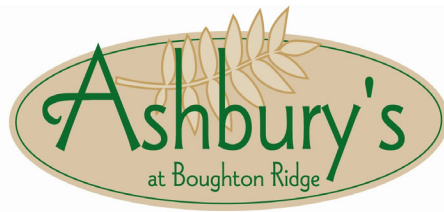
#### **Catfish Nuggets, Remoulade Sauce**

Cornmeal coated and fried golden. Served with Tater Tots

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

Served with Cornbread Dressing

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**Upgraded Luncheon Entrées** (plated only) – 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 - \$17.50 - no Substitutions**

Chef's Soup of the Day, 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, Cajun Spice, Curry with Chutney, Alfredo Cream, or Lemon Caper

**Deli Platter Buffet - \$21.95**

Chef's Soup of the Day, 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 - \$21.95**

Crudité with Hummus, Cheese & Cracker Platter, Ambrosia Salad. Tea Sandwiches (6 per person) to include Cucumber & Dill, Curry Tuna Salad, Asparagus, Pesto Chicken,

Ham, Brie & Green Apple, Pea & Prosciutto, and Roast Beef with Watercress.

Butter Cookies, Fruit Squares, Cupcakes and Chocolate Covered Strawberries

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

Strawberry Parfait

Hot Fudge Sundae

Carrot Cake

NY Cheesecake

Triple Chocolate Cake

Red Velvet Cake

Choc. Covered Strawberries – 3 per person

**Luncheon Sweet Table – add \$8.00**

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

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