

Maplecrest Country Club
Banquet Buffet Menus
(1/15/17)

Maplecrest Dinner Buffet

Two Entrees - \$21.25

Sliced Italian Beef Au Jus
Sliced Roast Beef with Brown Gravy
Roasted Pork Loin with Herb Gravy
and dressing
Pulled Pork in a Tangy BBQ Sauce
Baked Ham with Pineapple Glaze
Roast Turkey Breast with Traditional Gravy
and dressing
Italian Herb Marinated Baked Chicken
Smoked Polish Sausage with Sauerkraut
Swedish Style Meatballs in a
Sour Cream Sauce
Italian Meatballs in a Tomato Basil Marinara
Italian Sausage in Marinara Baked with
Peppers and Onions

Three Entrees - \$23.00

"Chef" carved Steamship round of
Beef
Add \$3.25 per guest
"MCC" Sliced Top Sirloin, Au jus
Add \$2.00 per guest

Maplecrest Deluxe Buffet

Two Entrees - \$23.50

Tender Burgundy Beef Tips
Simmered with mushrooms, Onions & red wine.
Beef Tips Stroganoff
Mushrooms, Onions, Red wine & Sour Cream
French Peppersteak
Beef Tips with Bell Peppers, Onions & Mushrooms
Chicken Cordon Bleu
Buttermilk Crusted with Ham, Swiss & Mushrooms
Stuffed Chicken Breast
Rolled in Herb dressing, bacon & Country Gravy
Almond Crusted Chicken
Pan-fried with Shallots, Grapes, Wine & Cream
Chicken Parmesan
Italian Herb Crusted, Marinara Sauce & Cheese
Chicken Divon
Rolled with fresh broccoli, Mornay Sauce & Cheese

Three Entrees - \$26.00

Chicken Breast Marsala
Simmered in Marsala Sauce, Scallions & Cheese
Chicken Breast Piccata
Lemon Sherry wine with caper, peppers & Herbs
Chicken Breast Florentine
Buttermilk crusted, Fresh Spinach & Cheese
Cod Fillets
Baked, Breaded or batter Fried, Fresh Lemon and
tarter Sauce.
Roast Pork Loin
Served on a bed of Herb Dressing & Natural Gravy
Roast Turkey Breast
Served on a bed of Herb Dressing & Natural Gravy
Turkey Divon
Rolled with Fresh Broccoli, Mornay Sauce & Cheese
Barbecued Ribs
Country or St. Louis Style with barbeque Sauce

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Maplecrest Executive Buffet

Two Entrees - \$27.25

Sliced Beef Top Sirloin
U.S.D.A. Choice Beef slow roasted, Buttoned Mushrooms
Roast Beef Tenderloin
Sliced select Tenderloins, Slow Roasted, Natural Au Jus
Steak Diane
Medallions of Tenderloin with Red Wine, Pepper Medley
London Broil
Slow Roasted Marinated Flank Steak hand Carved, Au Jus
Pork Loins
Rolled with Spinach Mousse, Natural Gravy
Barbequed Back Ribs
Lightly Smoked and Slow Roasted Barbeque Sauce

Three Entrees - \$31.00

Chicken Oscar
Buttermilk Crusted, Crab, Asparagus Hollandaise
Chicken Wellington
Wrapped in Flaky Pastry with Mushroom Duxelles
Cod Oscar
Topped with Crab, Fresh Asparagus & Hollandaise
Seafood Alfredo
Shrimp, Crab, Scallops & Cod with Alfredo Sauce
Grilled Salmon Fillets
Finished with Dijon Breadcrumbs, Fresh Lemon

Maplecrest Grand Buffet

Two Entrees - \$34.50

Sliced Beef Tenderloin
U.S.D.A. Choice Beef Tenderloins, Served Au Jus
Beef Wellington
Wrapped in Flaky Pastry with Mushroom Duxelles
Prime Ribs of Beef
Slow Roasted U.S.D.A. Choice Beef served Au Jus
Roast NY Strip Sirloin
U.S.D.A. Choice Beef, Herb Crusted, Slow Roasted
NY Strip Steaks
U.S.D.A. Choice Beef served Au Jus
Assorted Grilled Seafood
Shrimp, Scallops, Fish Grilled over an open fire

Three Entrees - \$36.00

Grilled Swordfish or Tuna
Marinated and Grilled over an open fire
Veal Medallions - Milanaise
Parmesan, Oscar or Cordon Bleu
Shrimp Four Seasons
Baked Garlic Butter Shrimp with medley of vegetables
Shrimp Scampi
Broiled with Garlic Breadcrumbs
Orange Roughy
Dipped in egg batter and served with citrus butter sauce
Mixed Shellfish
Scallops, Shrimp, Clams & Crab Sautéed in White Wine