



# Catamount Country Club

## Wedding Menus

(\$60 per person- inclusive of all taxes and gratuities)

*(Champagne toast included)*

Hors d' oeuvres

Cheese and Cracker Board with Fresh Fruit

Vegetable Crudités

### Buffet Menu

Entrées

(Please choose two)

Slow Roasted Pork Loin

*With portabello mushroom sauce*

Chicken Picatta

*Sautéed breast with white wine, lemon and capers*

Baked Haddock

*With crabmeat toppings*

Baked Salmon

*With a lemon dill cream sauce*

Steamship Round

*Slow roasted Angus beef au jus*

Roasted Chicken

*With lemon sauce*

Chicken Marsala

*Sautéed breast in a Marsala wine sauce*

N.Y. Sirloin of Beef au jus

*Slow garlic roasted Angus beef*

Mackenzie Spiral Ham

*Maple glazed*

Grilled Black Angus marinated Flank Steak

*With Portobello mushroom bourbon sauce*



# Catamount Country Club

## Fresh Salads

(Please choose one)

Fresh Green Salad  
Greek Salad with Feta  
Caesar Salad

## Side Dishes

(Please choose one)

Rosemary Roasted Red Bliss Potatoes  
Wild Rice Pilaf  
Scalloped Potatoes  
Garlic Mashed Potatoes

## Vegetable Side Dishes

(Please choose one)

Honey Glazed Baby Carrots Oven  
Roasted Vegetables *with thyme and garlic*  
Roasted Asparagus *with parmesan cheese*  
Steamed Fresh Vegetables

## Vegetarian dish

(Please choose one)

Pasta of your choice (Ravioli, Tortellini, Primavera)

Stuffed Green Peppers

Mix Grill Vegetables of your choice



# Catamount Country Club

## Seated and Served Dinner

### Entrées

(Please choose two)

Slow Roasted Pork Loin

*With portabello mushroom sauce*

Chicken Marsala

*Sautéed breast in a Marsala wine sauce*

Filet of Sole

*With Maryland crabmeat stuffing and lemon butter sauce*

Chicken Picatta

*Sautéed breast with white wine, lemon and capers*

Roasted Chicken

*With lemon sauce*

Almond Crusted Salmon Filet

*Pan seared with sesame ginger sauce*

Roast Vermont Turkey

*With homemade stuffing*

Grilled Black Angus marinated Flank Steak

*With portabello mushroom bourbon sauce*

Broiled French Style Pork Chops

*With an apple mushroom cream*

Roasted Salmon Filet

*With lemon dill cream sauce*

Baked Maryland Crabmeat Stuffed Haddock

*With lemon sauce*

Roast Leg of Lamb

*Marinated in garlic, lemon, olive oil and sliced thin*

(Customized menu available upon request)



# Catamount Country Club

## Fresh Salads

(Please choose one)

### Field Greens

*With homemade maple balsamic vinaigrette*

### Caesar

*With parmesan cheese and homemade garlic croutons*

### Greek

*With romaine lettuce, feta and homemade Greek dressing*

## Side Dishes

(Please choose one)

### Baked Idaho Potatoes

*With sour cream*

### Classic Mashed Potatoes

### Wild Rice Pilaf

### Pesto Mashed Yukon Potatoes

### Garlic Mashed Potatoes

### Rosemary Roasted Red Bliss Potatoes

## Vegetable Side Dishes

(Please choose one)

Oven Roasted Vegetables

*With thyme and garlic*

Steamed Fresh Vegetables

Honey Glazed Baby Carrots

Roasted Asparagus

*With parmesan cheese*

Green Beans

*With toasted almonds*

(Customized menu available upon request)





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## Additional Appetizers

*(Additional price per person)*

Jumbo Shrimp Cocktail <i>with classic cocktail sauce</i>	\$7
Fresh Sea Scallops <i>wrapped with crisp bacon</i>	\$7
Vegetable Egg Rolls <i>with duck sauce</i>	\$3
Grilled Asian Chicken Skewers	\$5
Spanakopita <i>our Greek specialty</i>	\$5
Fried Calamari <i>with marinara sauce</i>	\$7
Grilled Kielbasa <i>with sauerkraut</i>	\$5
Chicken Bites <i>with Asian dipping sauce</i>	\$6
Maryland Crab Cakes <i>with tartar sauce</i>	\$8
Roasted Herb Stuffed Mushroom Caps	\$5
Fresh Tomato, Basil Mozzarella Platter	\$6
Swedish, BBQ or Sweet and Sour Meatballs	\$3
Coconut Shrimp	\$7
Classic Antipasti Tray	\$6
Fresh Fruit Platter	\$3

(Customized menu available upon request)