

# *Catamount Country Club*

## **Seated and Served Dinner**

### **Entrées**

**(please choose two)**

**Sirloin of Beef au jus**

*slow garlic roasted angus beef*

**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*

**Mackenzie Spiral Ham**

*maple glazed*

**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*

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## **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*

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## Additional Entrées

Prime Rib of Beef au jus	\$42
<i>thickly sliced, peppered and seared beef</i>	
Roasted Tenderloin of Beef	\$55
<i>herb encrusted, slow roasted sliced tenderloin served with horseradish sauce</i>	
Citrus Glazed Swordfish Steak	\$43
<i>with lemon herb sauce</i>	
Grilled New York Sirloin Steak	\$45
<i>with portabello mushroom bourbon sauce</i>	
Roasted New York Sirloin	\$39
<i>herb encrusted, slow roasted sliced sirloin with portabello merlot sauce</i>	

## Additional Appetizers

*(additional price per person)*

Jumbo Shrimp Cocktail <i>with classic cocktail sauce</i>	\$5
Fresh Sea Scallops <i>wrapped with crisp bacon</i>	\$5
Vegetable Egg Rolls <i>with duck sauce</i>	\$2
Grilled Asian Chicken Skewers	\$3
Spanakopita <i>our Greek specialty</i>	\$3
Roasted Herb Stuffed Mushroom Caps	\$3
Coconut Shrimp	\$5
Fresh Fruit Platter	\$2
Fresh Tomato, Basil Mozzarella Platter	\$4
Classic Antipasti Tray	\$4
Fried Calamari <i>with marinara sauce</i>	\$5
Grilled Kielbasa <i>with sauerkraut</i>	\$3
Chicken Bites <i>with asian dipping sauce</i>	\$4
Swedish, BBQ, or Sweet and Sour Meatballs	\$2
Maryland Crab Cakes <i>with tartar sauce</i>	\$6

# *Catamount Country Club*

## **Wedding Menus**

Price - \$50 per person, all inclusive with taxes and gratuities.

### **Buffet Menu**

#### **Hors d'oeuvres**

Cheese and Cracker Board with fresh fruit  
Vegetable Crudités

#### **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*

**Roast Vermont Turkey**

*with homemade stuffing*

**Roasted Chicken**

*with lemon sauce*

**Chicken Marsala**

*sautéed breast in a marsala wine sauce*

**Sirloin of Beef au jus**

*slow garlic roasted angus beef*

**Mackenzie Spiral Ham**

*maple glazed*

**Roast Leg of Lamb**

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

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## **Fresh Salads**

**(please choose three)**

Fresh Green Salad  
Greek Salad with Feta  
Caesar Salad  
Vegetable Pasta Salad  
Red Potato Salad  
Roma Tomato and Cucumber Salad  
Fresh Fruit Salad

## **Side Dishes**

**(please choose one)**

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