Glen Ridge Country Club

Dinner Buffet

Salad Options

Please choose three from the following:

**Fresh Mozzarella & Heirloom Tomato**

Toasted Pine Nuts, Fresh Basil, Arugula Pesto

**Farfalle Pasta Salad**

Red Onion, Cucumber, Pickled Sweet Peppers, Fresh Oregano,

Feta Cheese, Cherry Tomato, Italian Vinaigrette

**Classic Caesar Salad**

Brioche Croutons, Shaved Parmesan

**Port Wine Poached Pear Salad**

Fresh Baby Lettuce, Candied Walnuts, Blue Cheese, Balsamic Vinaigrette

**1894 Salad**

Romaine, Corn, Green Beans, Swiss Cheese, Garbanzo Beans, Tomatoes,

Balsamic Vinaigrette

**Mixed Baby Greens Salad**

Fresh Cucumber, Tomatoes, Red Onions, Carrots, Brioche Croutons

Italian Vinaigrette

**Roasted Baby Beet & Baby Kale**

Organic Beets, Tuscan Baby Kale, Feta Cheese, Pickled Red onion, Roasted Shallot Vinaigrette

Entrées

Please choose two from the following

**Free Bird Organic Chicken Breast**

Wild Mushrooms, Marsala Demi Glaze

**Miso Glazed Chilean Sea Bass**

Teriyaki Beurre Blanc

**Honey Mustard Glazed Salmon**

Fresh Lemon & Herbs

**Crab Stuffed Sole**

Jumbo Lump Crab, Dijon Cream

**Sliced Beef Tenderloin**

Braised Mushrooms & Pearl Onions

**Pasta Station**

Live Action (+150)

Please choose two for standard buffet setup

Penne Vodka

Three Cheese Ravioli with Alfredo Sauce

Whole Wheat Pasta Primavera in a White Wine sauce

Served Alongside Warm Grilled Chicken, Shrimp and Broccoli Rabe & Sausage

Accompanied by an Italian Chopped Salad & Garlic Bread

**Bistro Carving Station**

Please choose two pick from the following:

Herb Roasted Turkey Breast

Roasted Tenderloin of Beef

Grilled Marinated Sirloin

Roasted Prime Loin of Pork

Sauces: Horseradish Cream, Red Wine Demi-Glace, Sauce au Poivre, Cranberry Relish

**Sides**

Please choose two from the following:

Sautéed Broccoli and Garlic

Steamed Mixed Vegetables with Sea Salt & Extra Virgin Olive Oil

Asparagus with Roasted Peppers and Maîtred ‘Hôtel Butter

Steamed Green Beans with Shallots and Almonds

Truffled Baby Potatoes with Fresh Herbs and Cracked Black Pepper

Potatoes Lyonnaise

Garlic Mashed Potatoes with Fresh Chives

Basmati Rice Blend with Herbs and Lemon Oil

**Dessert**

An array of Freshly Baked Artisanal Pastries and Cookies

Freshly Brewed Coffee & A Selection of Fine Teas

40 person minimum

$75 per adult