



LEHIGH COUNTRY CLUB
Banquet Dinner Menu

All dinner entrees are accompanied by a salad,
two sides, rolls, butter, and dessert.
Coffee, Tea and Iced Tea

SALADS

Choice of One

LCC Tossed Garden Greens, Red Wine Vinaigrette

LCC Chopped Salad
*Romaine, Cucumbers, Feta, Tomatoes, Olives, Capers, Roasted Red Peppers,
Onions, Chick Peas, Balsamic Vinaigrette*

Classic Caesar
*Crisp Romaine Lettuce Tossed with Dressing, Buttery Croutons,
and Freshly Grated Romano Cheese*

Fresh Pear, Delicate Mache Salad
*Chevre Cheese
Toasted Pecans and Walnut Vinaigrette*

Fresh Spinach and Romaine Salad
*Strawberry, and Caramelized Pecan
Crisp Celery, Tossed with Sweet
and Sour Poppy Seed Dressing*

Arugula Parmesan Salad
*Fresh Arugula, Shaved Parmesan Cheese, Grape Tomatoes,
and Balsamic Vinaigrette*

Delicate Mesclun Greens Salad
*Garnished with Sweet Red Bell Peppers, Fresh Mozzarella Cheese,
Croutons, Sweet Onion and Balsamic Vinaigrette*

Roast Pear Salad
*Dried Cherries, Caramelized Pecans, Gorgonzola Cheese,
Raspberry Vinaigrette*

ENTREES'

*Choices are limited to two entrée and a vegetarian option
If you wish to add a third entrée a \$5. Per person fee will apply*

Beef

Roast Sliced Tenderloin of Beef, Béarnaise or Cabernet Sauce	50.
Tender Slow Roasted Prime Rib of Beef, Au Jus ^{GF} Served Medium Rare with Creamed Horseradish Sauce	48.
8 oz. Broiled Filet Mignon topped with Porcini Butter ^{GF}	52.
LCC Broiled Filet Mignon with Crispy Onions and Honey-Mustard Cabernet Sauce	52.
Braised Beef Short Ribs In Ancho Chili Sauce	42.

Combination Entrees'

Roast Sliced Tenderloin of Beef with Jumbo Lump Crabmeat, Béarnaise Sauce	52.
Beef and Salmon Roast Tenderloin of Beef with Sun Dried Tomato and Herb Panko Crusted Salmon, Balsamic-Soy Butter Sauce	50.
Beef and Chilean Sea Bass Roast Tenderloin of Beef and Pistou Crusted Chilean Sea Bass With Savory Tomato Jam	54.
Beef and Crab Cake Filet of Beef, Béarnaise Sauce and Fresh Jumbo Lump "Maryland Style" Crab Cake, Classic Remoulade Sauce	56.
Beef and Shrimp Roast Tenderloin Beef, Cabernet Sauce, and Shrimp Pescatore with Garlic Butter Sauce	54.
Beef and Lobster Medallions Roast Tenderloin of Beef Béarnaise and Lobster Medallions with Caviar Buerre Blanc	60.
Classic Surf and Turf Grilled Filet Mignon with Sautéed Mushroom Cap and Cold Water Lobster Tail, Drawn Butter, and Lemon	(priced when purchased)
Beef and Chicken with Mushrooms ^{GF} Grilled Filet Mignon, Porcini Butter, and Grilled Breast of Chicken with Shiitake Mushrooms	48.

Seafood

Fresh Jumbo Lump "Maryland Style" Crab Cake, Classic Remoulade Sauce	50.
Pistachio Crusted Striped Bass with Mango Ginger Puree ^{DF}	46.
Broiled Fresh Fillet of Mahi-Mahi ^{GF/DF} with Papaya Pineapple Salsa	44.
Pistou Crusted Chilean Sea Bass, lemon buerre blanc and Savory Tomato Jam	50.
Grilled Fresh Swordfish Steak with Tomato-Basil Buerre Blanc, Hollandaise, Fresh Creamy Dill, or Lime Butter	42.
Sun-Dried Tomato and Herb Panko Crusted Salmon With Balsamic Soy Butter Sauce	42.
Grilled Fresh Fillet of Salmon ^{GF/DF} with Sun-Dried Tomato Sauce and Balsamic Vinegar Glaze	42.
Broiled Cold Water Rock Lobster Tail ^{GF} served with Drawn Butter and Lemon	<i>(priced when purchased)</i>

Poultry

Tuscan Breast of Chicken with Tomato Basil Relish ^{GF/DF}	40.
Ruby Breast of Chicken with Cranberries, Orange, Onion and Ginger ^{GF/DF}	40.
Grilled Breast of Chicken with Smokey Apricot BBQ Sauce ^{GF/DF}	40.
Breast of Chicken with Sautéed Pear Relish ^{GF/DF}	40.
Pecan Crusted Breast of Chicken with Apple Compote, Maple Ginger Sauce	40.
Rosemary Marinated Grilled Breast of Chicken ^{GF} with Caramelized Onions and Goat's Cheese	40.
Stuffed Breast of Chicken ^{GF} with Prosciutto, Fontina and Pesto, served with Roasted Red Pepper Sauce	40.
Breast of Chicken Marsala Sautéed with Sliced Mushrooms in a Rich Wine Sauce	40.
Sautéed Chicken Breast Piccata, Lemon Butter and White Wine Sauce	40.

Veal

Grilled Rack of Veal Chop With Mushroom Dijon Brandy Sauce	50.
Medallions of Veal Tenderloin Lemon, Capers, White Wine Sauce	46.
Veal Osso Bucco Slow Braised in White Wine, Tomato and Herbs, Topped With Gremolata	46.

Lamb

Dijon and Herb Crusted Roast Rack of Lamb served with Natural Pan Sauce	52.
Char-Broiled Double Rib Lamb Chops with White Bean Rosemary Sauce	54.
Grilled Butterflied Top Round of Lamb Marinated with Garlic, Rosemary and Dijon, served with Natural Jus	42.

Pork

Oriental Marinated Roast Rack of Pork with Maple Bourbon Sauce	42.
House Smoked Spice Rubbed Rack of Pork with White Wine-Mustard Seed Sauce	42.
Medallions of Pork Tenderloin Sautéed with Cranberries, Oranges, Thyme, Port, and Honey	42.

Vegetarian

Wild Mushroom Ravioli with Creamy Sun-Dried Tomato and Fresh Herb Sauce	34.
Grilled Eggplant Roulade ^{GF} with Spinach, Feta, Roasted Tomato Sauce	34.
Crispy Polenta Cake topped with Ratatouille	34.

Sides (select two)

Starches:

Yukon Gold Potato with Yam Puree
Fresh Herb Stuffed Red Bliss Potatoes
Steamed Buttered Red Bliss Potatoes
Herb Fried Red Bliss Potatoes
Oven Roasted Seasoned Red Bliss Potatoes
Mashed Potatoes
Plain, Roasted Garlic, Cheddar, Smoked Cheddar, or Fresh Herb
Kansas Medley Rice
Vegetable and Herb Cous Cous
Barley Pilaf

Vegetables

Broccoli, Carrots, and Cauliflower Medley
Green Beans Amandine
Grilled Tomato Nicoise
Broccoli Florets with Cheddar Cheese

Add 1.

Fresh Asparagus
Hericot Verts with Julienne Carrots
Sugar Snap Peas and Pearl Onions
Seasoned Grilled Vegetables

DESSERTS

Included in Cost

- ~Breyer's Ice Cream, Sherbet, or Frozen Yogurt
topped with sliced strawberries
- ~Chocolate Brownie Sundae with Vanilla Ice Cream
- ~Apple or Cherry Pies Ala Mode
- ~Ice Cream Parfaits,
choice of
chocolate, strawberry or butterscotch or crème de menthe
- ~Strawberry Cream Cheese Torte
- moist sponge cake with cream cheese filling, sliced strawberries,
topped with strawberry glaze*
- ~Strawberries Romanoff
*fresh strawberries sprinkled with Sugar and Brandy, Topped with
fresh Sweetened whipped cream*

ADD 4.

- ~Warm Chocolate Fudge Lava Cake
- ~Chocolate Bread Pudding Soufflé with Vanilla Sauce
- ~LCC Chocolate Éclair
- ~LCC Crème Brulee, Choice of Vanilla or Mochachino
- ~Individual Lemon Tart with Fresh Raspberries and Whipped Cream
- ~New York Style Cheesecake Topped with Sliced Fresh Strawberries
- ~Turtle Cheese Cake, Fudge, Caramel and Pecans
- ~Trio of LCC Ice Cream du Chef
- ~Bananas Foster
*vanilla bean ice cream topped with fresh sliced bananas glazed
with brown sugar, butter, and banana liquor*
- ~Classic Flambéed Cherries Jubilee
*dark bing cherries glazed with there own juice and a touch of
orange and lemon, served over vanilla bean ice cream*

ADD 5.

Double Chocolate Souffle'
topped with vanilla sauce table side

ADD 8.

LCC Mini Dessert Table
Chocolate Éclairs, Cream Puffs, Seasonal Fruit Crisps, Vanilla Crème Brulee,
Parfait Shooters, Lemon Squares, Brownies, Assorted Cookies

ADDITIONAL ENHANCEMENTS

COLD APPETIZERS

Fresh Jumbo Shrimp Cocktail GF/DF	13.
Classic Jumbo Lump Crab Cocktail GF/DF	14.
House Made Pastrami Smoked Salmon with Capers, Onion, Chopped Egg, and Sliced Baguettes	11.

HOT APPETIZERS

Creamy Roasted Garlic Bruschetta	4.
Fresh Jumbo Lump Mini-Maryland Crab Cakes, Classic Remoulade Sauce	13.
Seared Sea Scallops with Seasonal Fruit Relish and Coconut Curry Sauce GF	11.

PASTA

Lobster Ravioli with Tomato Basil Balsamic Butter Sauce	10.
Cheese Filled Tortellini with Tomato Basil Cream v	6.
Wild Mushroom Ravioli Creamy Sun-Dried Tomato and Fresh Herb Sauce	8.
Bucatini Carbonara Fresh Tomato, Pancetta, Regiano Parmesan, Sweet Peas, Basil and Cream	8.

CHILLED SOUPS (in season)

Gazpacho, Pureed Tomato and Vegetables Topped with Fresh Chives V/GF/DF	6.
Seasonal Fresh Fruit Soup v	6.
Classic Vichyssoise, Creamy Puree of Potato and Leeks	6.

HOT SOUPS

Soup du Jour	5.
Baked French Onion with Gruyere Cheese	5.
LCC Philadelphia Snapper	7.
Creamy Seafood Bisque with Shrimp, Scallop, and Crab Garni	8.
Consommé Florentine with Fresh Spinach, Carrots, and Cheese Tortellini	6.

INTERMEZZO

Choice of LCC Sorbet: V/GF/DF <i>Champagne, Lemon or Raspberry</i>	5.
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ABOVE PRICES DO NOT REFLECT 20% GRATUITY & 6% SALES TAX