



**LEHIGH COUNTRY CLUB
Banquet Luncheon Menu**

All luncheon entrees are accompanied by a house salad, two sides, rolls and butter, and dessert coffee, tea and iced tea included

House Salad

LCC Tossed Garden Greens

Choice of Dressing

Red Wine Vinaigrette

Raspberry Vinaigrette

Ranch

Classic Caesar

Sweet and Sour Poppyseed

Additional Salad Options Add 3.

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 Spinach, Strawberry salad

Crisp Celery, Romaine Lettuce and Caramelized Pecans
Tossed with Sweet and Sour Poppyseed Dressing

Arugula Parmesan

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

Delicate Mesclun Greens Salad

Garnished with Sweet Red Bell Peppers, Fresh Mozzarella Cheese, Croutons, Tossed with Sweet Onion and Balsamic Vinaigrette

Roast Pear Salad

Dried Cherries, Caramelized Pecans, Gorgonzola Cheese, Raspberry Vinaigrette

ENTREES'

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

Beef

Churrasco Grilled Flank Steak 27.
Herb Chimmichurri Dressing

Old Fashion Yankee Pot Roast Jardinière 27.
Julliene Carrots, Onion, Celery in Rich Brown Sauce

Koreen Beef Filet Bites 27.
Broccolini, Sesame Sweet Soy, Green Onion

Broiled Petite Filet Mignon 38.
Crispy Onions, Honey Mustard Cabernet Sauce

Braised Beef Short Rib 26.
Ancho Chili Sauce

Poultry

Honey-Garlic Grilled Chicken 25.
Green Onion, Pineapple Salsa, Sweet Soy Glaze

Seared Breast of Chicken Piccata 25.
Lemon Butter and White Wine

Chicken Milanese 25.
Panko-Parmesan Crust, Arugula Salad, Garlic-lemon Tomato relish, EVOO

Fajita Chicken 26.
Lime-Coriander Crust, Chopped Pepper Relish, Salsa Verde

Baked Mustard Crumb Breast of Chicken 25.
Mushroom, Scallion Cream Sauce

Breast of Chicken Marsala 25.
Sautéed with Sliced Mushrooms in a Rich Wine Sauce
Pecan Crusted Breast of Chicken, Apple Compote and Maple Ginger Sauce

Seafood

- L.C.C. Deviled Crab Patties, Tartar Sauce (broiled or fried) 27.
- Grilled Fillet of Salmon with Papaya, Mango, Orange and Lime Salsa 26.
- Seared MahiMahi with Papaya-Pineapple Salsa 26.
- "Maryland Style" Crab Cakes (two 3 oz.), Classic Remoulade 36.
- Sun Dried Tomato and Herb Panko Crusted Salmon, Balsamic Soy Butter 26.
- Parmesan Crusted Fresh Fillet of Cod with Citrus Buerre Blanc 26.
- Island Style Blackened Shrimp 28.
Jicama Slaw, Orange-Honey Gastrique
- Sesame Seared Ahi Tuna 34.
Ginger-Soy Glaze, Pickled Cucumber Relish, Sriracha Aioli

Vegetarian

- Pasta Primavera
Fresh Vegetables, Tomatoes, Basil, Garlic and Olive Oil 23.
- Cheese Tortellini 23.
Tomato Basil Cream
- Cavatelli Pasta 23.
Broccoli, Tomatoes,
Black Olives, Pine Nuts, Garlic and Olive Oil
- Wild Mushroom Ravioli 23
Fresh Herb and Sun-Dried Tomato Sauce
- Italian Eggplant Roulade 23.
Three Cheese Filling, Roasted Pepper & Roasted Tomato
- Thai Noodles 24.
Snow Peas, Tofu, Red peppers, Carrots, Green Onion,
Toasted Peanuts, Sweet & Spicy Dressing
- Potato Gnocchi
Oven Roasted Tomatoes, Savory Pomodoro Sauce
Reggiano Parmesan

Quiche Combo

Served with a Cup of Soup Du Jour
or

LCC Tossed Garden Greens

Baked Quiche Lorraine 23.
Bacon and Gruyere Cheese

Baked Fresh Spinach Feta Cheese Quiche 23.

Seafood Quiche 23.

Shrimp and Scallop, Asparagus, Tarragon, and Swiss Cheese

Baked Broccoli and Cheddar Cheese Quiche 23.

Chicken Pecan Quiche 23.

Onions, and Cheddar Cheese in a with a Pecan Cheddar Crust

Fresh Garden Vegetable and Herb Quiche 23.

Sides (select two)

Starch

Steamed, Buttered Red Bliss Potatoes

Herb Fried Red Bliss Potatoes

Oven Roasted Red Bliss Potatoes

Mashed Potatoes

Plain, Roasted Garlic, Cheddar, Smoked Cheddar, or Fresh Herb

Kansas Medley Rice

Vegetable and Herb Cous Cous

Barley Pilaf

Vegetable

Broccoli, Carrots, and Cauliflower Medley

Green Beans Amandine

Grilled Tomato Nicoise

Broccoli Florets with Cheddar Cheese

Add 1.

Fresh Asparagus

Haricot Verts with Julienne Carrots

Oven Roasted Seasonal Vegetables

DESSERTS

Included

Breyer's Ice Cream, Sherbet, or Frozen Yogurt with Topping
Topping with sliced strawberries
Chocolate Brownie Sundae with Vanilla Ice Cream
Chocolate sauce, fresh whipped cream and topped with a cherry
Apple or Cherry Pie Ala Mode
Ice Cream Parfaits
Chocolate, Strawberry, Butterscotch or Crème de Menthe Parfait
Strawberry Cream Cheese Torte
Moist Sponge Cake with Cream Cheese Filling, Sliced Strawberries,
and 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 and Strawberry Fan
LCC Chocolate Éclair with Strawberry Fan
LCC Crème Brulee, Choice of Vanilla or Mochachino
Individual Lemon Tart with Fresh Raspberries and Whipped Cream
Turtle Cheesecake with Fudge, Caramel, and Pecans
New York Style Cheesecake Topped with Sliced Fresh Strawberries
Trio of LCC Ice Cream Served in a Tuile Dish
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 their own Juice and a Touch of
Orange and Lemon, Served over Vanilla Bean Ice Cream

Add 5.

Double Chocolate Soufflé
Served and Topped with Vanilla Sauce Table Side

Add 8.

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

ABOVE PRICES DO NOT REFLECT 20% GRATUITY & 6% SALES TAX



Additional Enhancements

CHILLED COLD SOUPS (in season)

Gazpacho, Pureed Tomato and Vegetables Topped with Fresh Chives 6.

Seasonal Fresh Fruit Soup 6.

Classic Vichyssoise, Creamy Puree of Potato and Leeks 6.

HOT SOUPS

Soup Du Jour 6.

Baked French Onion with Gruyere Cheese 6.

LCC Philadelphia Snapper 8.

Creamy Seafood Bisque
Shrimp, Scallop, and Crab 8.

INTERMEZZO

Choice of LCC Sorbet 4.

Champagne, Lemon, Raspberry

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