



# Dinner Plated

Priced ++ Per Person\*

All Plated Dinners Include Assorted Rolls & Butter,  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea

## SALADS

Select One

### GARDEN SALAD | \$8

Seasonal Mixed Greens, Cherry Tomatoes, English Cucumbers, Carrots, Herb Croutons, Balsamic Vinaigrette

### CLASSIC CAESAR SALAD | \$9

Romaine Hearts, Garlic Croutons, Parmesan Cheese, Housemade Caesar Dressing

### SEASONAL GREENS WITH GOAT CHEESE | \$11

Candied Walnuts, Strawberries, Grapes, Red Wine Vinaigrette

### SPINACH SALAD | \$11

Bacon, Toasted Almonds, Scallions, Raspberry Vinaigrette

### RED WINE POACHED PEAR SALAD | \$13

Seasonal Mixed Greens, Roquefort Cheese, Berries, Pecans, Port Wine Vinaigrette

## SOUPS

### COLD | \$8

CHILLED AVOCADO SOUP

TOMATO & WATERMELON GAZPACHO

FROSTED CRAB | \$11

### HOT | \$8

ROASTED TOMATO BASIL SOUP

CREAM OF CRAB | \$11

MARYLAND CRAB | \$11

## ENTRÉES

Host May Preselect One Duo Entrée or Up to Three Single Entrées

### DUO ENTRÉES

Select One

#### CHICKEN & ATLANTIC SALMON MEDALLION | \$36

Roasted Shallot & Bourbon Sauce

#### CHICKEN MEDALLION & SHRIMP SCAMPI | \$38

Roasted Garlic Beurre Blanc

#### CERTIFIED ANGUS FILET MIGNON & GRILLED ATLANTIC SALMON MEDALLION | \$42

Tarragon Dijon Mustard Sauce

#### CERTIFIED ANGUS FILET & SEARED SCALLOP | \$45

Orange Green Peppercorn Sauce

#### CERTIFIED ANGUS FILET MIGNON & STUFFED CRAB IMPERIAL SHRIMP | \$46

Chive Beurre Blanc

#### CERTIFIED ANGUS FILET MIGNON & BROILED CRAB CAKE | \$49

Bordelaise, Tomato Beurre Blanc

#### SEARED SEA SCALLOPS & BRAISED SHORT RIBS | \$47

Black Truffle Jus

Baltimore Country Club Banquet Dinner Plated Menu

\*All Food & Beverage are Subject to 22% Service Charge and 6% Applicable Taxes



# Dinner Plated

Priced ++ Per Person\*

All Plated Dinners Include Assorted Rolls & Butter,  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea

## SINGLE ENTRÉES

Select Up to Three

### LAND

- CHICKEN PICCATA** | \$25  
*Parmesan Cheese, Basil Cream Sauce*
- BRAISED BEEF SHORT RIBS** | \$28  
*Black Truffle Jus*
- BOURSIN CHEESE & SUNDRIED TOMATO  
STUFFED PANKO CHICKEN** | \$28  
*Garlic & Herbs Cream Sauce*
- OVEN ROASTED DUCK BREAST** | \$30  
*Sundried Cherry Sauce*
- CHICKEN OSCAR** | \$31  
*Béarnaise Sauce*
- HERB ROASTED STRIP LOIN** | \$33  
*Shallot Confit, Bordelaise Sauce*
- VEAL PICCATA** | \$35  
*Fried Capers, Lemon Beurre Blanc*
- BEEF TENDERLOIN AU POIVRE** | \$40  
*Green Peppercorn Brandy Sauce*
- OVEN ROASTED  
COLORADO LAMB PROVENÇALE** | \$40  
*Thyme Lamb Jus*

### SEA

- GRILLED ATLANTIC SALMON** | \$30  
*Pineapple Salsa, Cilantro Beurre Blanc*
- COCONUT SHRIMP** | \$32  
*Tropical Salsa, Ginger Beurre Blanc*
- SEARED DAYBOAT SCALLOP** | \$36  
*Onion Jam, Port Wine Beurre Blanc*
- PAN-SEARED ROCKFISH TOPPED WITH  
JUMBO LUMP CRAB & TOMATO CONCASSE** | \$38  
*Lemon Beurre Blanc*
- HERB CRUSTED CHILEAN SEA BASS** | \$40  
*Ginger Carrot Coulis*
- DOUBLE MARYLAND CRAB CAKE** | \$45  
*Tomato Beurre Blanc*

Baltimore Country Club Banquet Dinner Plated Menu

\*All Food & Beverage are Subject to 22% Service Charge and 6% Applicable Taxes



# Dinner Plated

Priced ++ Per Person\*

All Plated Dinners Include Assorted Rolls & Butter,  
Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas, Iced Tea

## SIDES

One Starch, Two Vegetables (All Entrées will be Accompanied by the Same Sides)

### STARCH

Select One

BOURSIN CHEESE MASHED POTATOES  
MAC & CHEESE  
RICE PILAF  
ROASTED FINGERLING POTATOES WITH ROSEMARY  
SCALLOPED POTATOES  
SWEET POTATO MASH  
TRICOLORED MARBLE ROASTED POTATOES  
WILD RICE  
YUKON GOLD WHIPPED POTATOES

### VEGETABLES

Select Two

ASSORTED GRILLED VEGETABLES  
BCC TOMATOES  
BROCCOLINI  
CANDIED ROMA TOMATOES  
CREAMED SPINACH  
GRILLED ASPARAGUS  
RATATOUILLE  
SAUTÉED GREEN BEANS  
TOMATO & ZUCCHINI PROVENÇALE  
TRICOLORED BABY CARROTS

## DESSERT

Select One

SEASONAL FRUIT COBBLER | \$8  
Topped with Vanilla Bean Ice Cream  
VANILLA BEAN CHEESECAKE | \$9  
Topped with Berry Compote Chantilly Cream, Berry Sauce, Mint Leaves  
CHOCOLATE MOUSSE BOMB | \$10  
Chocolate Cake, Dark Chocolate Ganache, Chocolate Soil, Chocolate Ice Cream

**\*All Menu Selections are Due No Later Than One Week Prior to the Event Date\***

Final guarantee of attendance must include the number of each entrée being served, if multiple entrées are selected, the Host is responsible for providing place cards denoting each guest's entrée choice. If place cards and entrée choices are not provided, a menu surcharge of \$10 per guest plus service charge and tax will be assessed.

Place Cards are Available for Purchase from BCC for \$2+ Per Person (No Service Charge)

Baltimore Country Club Banquet Dinner Plated Menu

\*All Food & Beverage are Subject to 22% Service Charge and 6% Applicable Taxes