



# Plated Dinner

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*++ Indicates an addition of 22% service charge and 7% sales tax.*



# Plated Dinner Menus

(CHOICE OF SOUP OR SALAD, ENTRÉE AND DESSERT)

*All Club Dinners Accompanied by*

*Freshly Baked Rolls and Sweet Butter*

*Freshly Brewed Colombian Coffee | Regular and Decaffeinated | Iced Tea | Lemonade*

## SALADS

### **California Baby Greens**

Marinated Artichokes | Sun-Dried Tomato Vinaigrette

### **Bundle of Baby Gourmet Greens**

Shaved English Cucumber, Vine Ripened Cherry Tomato,  
Sweet Brunoise of Carrot, White Balsamic Vinaigrette

### **Hearts of Romaine**

Tossed with Creamy Garlic Caesar Dressing  
Shaved Parmigiano-Reggiano Cheese | Focaccia Croutons

### **Vine Ripe Tomato Salad**

With Grilled Red Onions, Fresh Basil And Asiago Cheese, Balsamic Drizzle

### **Mixed Baby Greens**

Plum Tomatoes, Cucumbers and Spiral Carrots  
Turtle Creek Goat Cheese, Raspberry Vinaigrette

### **Hearts of Palm, Crisp Romaine**

Sweet Grape Tomato, Mandarin Orange Vinaigrette

### **Upgraded Selections \$4.00 ++ extra**

### **Marinated Artichokes and Grilled Asparagus**

on Belgium Endive, Golden Italian Vinaigrette

### **Vine Ripe Yellow and Red Tomatoes**

Fresh Mozzarella and Baby Lettuce | Aged Balsamic Glaze

### **Hydroponic Bibb Lettuce**

Baby Grape Tomatoes, Orange Segments, Toasted Pecan Nuts, Citrus Vinaigrette

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## **SOUPS**

### **Soup du Jour**

#### **Tomato Basil Bisque**

Ciabatta Croutons

#### **Chicken Consommé**

Mosaic of Vegetable Pearls

### **Roasted Artichoke and Asparagus Bisque**

#### **Upgraded Selections**

**\$3.00++ extra**

#### **Lobster Bisque**

Laced with Spanish Sherry

#### **Cajun Crab Chowder**



## **COURSE ADDITIONS**

### **Lemon Sorbet**

Limoncello Float

**\$4.50++ per person**

### **Shrimp Martini**

Two Chilled Jumbo Shrimp

Micro Sprouts, Sweet Vermouth “Cosmo” Vinaigrette

**\$12.00++ per person**

### **Creamy Roasted Corn and Chive Polenta**

Braised Fennel

Jumbo Sea Scallop, Basil Oil

**\$11.00++ per person**

### **Jumbo Lump Crab Cake**

Micro Greens, Tropical Fruit Relish

Cajun Aioli

**\$11.00++ per person**

### **Blackened Diver Scallop**

Over Shaved Fennel Salad

Tomato - Curry Vinaigrette

**\$11.00++ per person**

### **Lobster and Shiitake Mushroom Tower**

With Chive Crème Fraîche

**\$21.00++ per person**



## ENTREES

### **Rigatoni Pasta with Grilled Chicken Breast**

Tossed in Extra Virgin Olive Oil  
With Prosciutto, Broccoli Florets  
Portobello Mushrooms, Roasted Red Pepper  
Basil and Sliced Leeks  
**\$32.00 ++ per person**

### **Roasted Garlic and Rosemary Breast of Chicken**

Lemon Butter Sauce  
Served with Baby Vegetables  
Sautéed Spinach and Herb Mashed Potatoes  
**\$33.00++ per person**

### **Blackened Mahi - Mahi**

In Creole Sauce  
Served with Garlic Mashed Potatoes  
Roasted Corn, Black Bean and Pepper Salsa  
**\$36.00++ per person**

### **Grilled Atlantic Salmon**

Over Mashed Potatoes and Wilted Spinach  
In a White Wine Butter Sauce  
With Artichokes, Sun Dried Tomatoes  
Basil and Kalamata Olives  
**\$38.00++ per person**

### **Oven Roasted Salmon Fillet**

Over Risotto with Grilled Asparagus  
Red Wine Beurre Blanc  
**\$38.00++ per person**

### **Herb & Cider Roasted Breast of Chicken**

With a Light Calvados Sauce  
And Two Grilled Black Tiger Shrimps  
Served with Vegetable Risotto, Julienne of Yellow Squash and Baby Carrots  
**\$48.00++ per person**



## ENTREES

*(Continued)*

### **Petit Filet of Beef**

With Caramelized Shallot - Thyme Jus  
Coupled with  
Herb Crusted Tiger Prawn, Lemon Beurre Blanc  
Served with Truffle Scented Potato Purée  
Potpourri of Fresh Seasonal Vegetables  
**\$64.00++ per person**

### **Gorgonzola Crusted Filet Mignon**

Rich Port Wine Demi-Glace  
Served with Au Gratin Potatoes  
Buttered Pencil Asparagus and Grilled Herbed Plum Tomato  
**\$74.00++ per person**

### **Seared Center Cut Veal Chop**

Marsala Wine Demi Reduction  
Served with Roasted Shallot Whipped Potatoes  
Grilled Portobello, Baby Zucchini and Sunburst Squash  
**\$74.00++ per person**

### **Oven Roasted Filet Mignon**

Cabernet Reduction  
Coupled with  
Jumbo Lump Maryland Crab Cake  
Grilled Corn and Pepper Relish  
Served with Creamy Yukon Gold Potatoes  
Green Asparagus, Baby Carrot and Sunburst Squash  
**\$76.00++ per person**

### **Bronzed Petit Tenderloin of Beef**

Pomegranate Glaze  
Coupled with  
Butter Poached Lobster Tail, Saffron Beurre Blanc  
Served with White Truffle Potato Purée, Vegetable Bouquetière  
**\$88.00++ per person**



## DESSERTS

### **Key Lime Pie**

Graham Cracker Crust, Fresh Raspberry Sauce

### **Fruit Tart**

Toasted Coconut, Mango Essence

### **Apple Tart**

With Vanilla Bean Ice Cream

### **White Godiva Chocolate Crème Brûlée**

Seasonal Mixed Berries

### **Tiramisu**

Cappuccino Crème Anglaise

### **Chocolate-Coffee Bavarian**

Raspberry Compote

### **Chocolate Mousse Cake**

Dark Chocolate Ganache

### **Cheesecake**

Raspberry-Maracuya Coulis