



# Dinner Plated

Priced ++ Per Person\*

All Plated Dinners Include Assorted Rolls & Butter, Freshly Brewed Coffee, and Assorted Soft Beverages

## SALADS

Select One

### GARDEN SALAD | \$9 **NF DF**

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

### CLASSIC CAESAR SALAD | \$10 **NF**

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

### SEASONAL GREENS WITH GOAT CHEESE | \$12 **GF**

Candied Walnuts, Strawberries, Grapes,  
Red Wine Vinaigrette

### SPINACH SALAD | \$12 **GF DF**

Bacon, Toasted Almonds, Scallions,  
Raspberry Vinaigrette

### RED WINE POACHED PEAR SALAD | \$14 **GF**

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

## SOUPS

### COLD | \$10

CHILLED AVOCADO SOUP **GF NF**

TOMATO & WATERMELON GAZPACHO **GF NF DF**

FROSTED CRAB | +\$2 **GF NF**

### HOT | \$10

ROASTED TOMATO BASIL SOUP **GF NF**

CREAM OF CRAB | +\$2 **GF NF**

MARYLAND CRAB | +\$2 **GF NF DF**

## ENTRÉES

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

### DUO ENTRÉES

Select One

CHICKEN & ATLANTIC SALMON MEDALLION | \$38 **GF NF**  
Roasted Shallot & Bourbon Sauce

CHICKEN MEDALLION & SHRIMP SCAMPI | \$40 **GF NF**  
Roasted Garlic Beurre Blanc

CERTIFIED ANGUS FILET MIGNON &  
GRILLED ATLANTIC SALMON MEDALLION | \$48 **GF NF**  
Tarragon Dijon Mustard Sauce

CERTIFIED ANGUS FILET &  
SEARED SCALLOP | \$55 **GF NF**  
Orange Green Peppercorn Sauce

CERTIFIED ANGUS FILET MIGNON &  
STUFFED CRAB IMPERIAL SHRIMP | \$55 **NF**  
Chive Beurre Blanc

CERTIFIED ANGUS FILET MIGNON &  
BROILED CRAB CAKE | \$MKT **NF**  
Bordelaise, Tomato Beurre Blanc

SEARED SEA SCALLOPS &  
BRAISED SHORT RIBS | \$50 **GF NF**  
Black Truffle Jus

Baltimore Country Club Banquet Dinner Plated Menu

\*All Food & Beverage are Subject to 27% Service Charge and 6% Applicable Taxes



# Dinner Plated

Priced ++ Per Person\*

All Plated Dinners Include Assorted Rolls & Butter, Freshly Brewed Coffee, and Assorted Soft Beverages

## SINGLE ENTRÉES

Select Up to Three

### LAND

**CHICKEN PICCATA | \$28 NF**

*Parmesan Cheese, Basil Cream Sauce*

**BRAISED BEEF SHORT RIBS | \$30 GF NF**

*Black Truffle Jus*

**BOURSIN CHEESE & SUNDRIED TOMATO**

**STUFFED PANKO CHICKEN | \$29 NF**

*Garlic & Herbs Cream Sauce*

**OVEN ROASTED DUCK BREAST | \$32 GF NF**

*Sundried Cherry Sauce*

**CHICKEN OSCAR | \$35 GF NF**

*Béarnaise Sauce*

**HERB ROASTED STRIP LOIN | \$37 NF**

*Shallot Confit, Bordelaise Sauce*

**VEAL PICCATA | \$36 NF**

*Fried Capers, Lemon Beurre Blanc*

**BEEF TENDERLOIN AU POIVRE | \$48 GF NF**

*Green Peppercorn Brandy Sauce*

### OVEN ROASTED

**COLORADO LAMB PROVENÇALE | \$50 NF**

*Thyme Lamb Jus*

### SEA

**GRILLED ATLANTIC SALMON | \$32 GF NF**

*Pineapple Salsa, Cilantro Beurre Blanc*

**COCONUT SHRIMP | \$33 GF NF**

*Tropical Salsa, Ginger Beurre Blanc*

**SEARED DAYBOAT SCALLOP | \$40 GF NF**

*Onion Jam, Port Wine Beurre Blanc*

**PAN-SEARED ROCKFISH TOPPED WITH**

**JUMBO LUMP CRAB & TOMATO CONCASSE | \$MKT NF**

*Lemon Beurre Blanc*

**HERB CRUSTED CHILEAN SEA BASS | \$40 NF**

*Ginger Carrot Coulis*

**DOUBLE MARYLAND CRAB CAKE | \$MKT NF**

*Tomato Beurre Blanc*

Baltimore Country Club Banquet Dinner Plated Menu

\*All Food & Beverage are Subject to 27% Service Charge and 6% Applicable Taxes



# Dinner Plated

Priced ++ Per Person\*

All Plated Dinners Include Assorted Rolls & Butter, Freshly Brewed Coffee, and Assorted Soft Beverages

## SIDES

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

### STARCH

Select One

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

### VEGETABLES

Select Two

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

## DESSERT

Select One

- SEASONAL FRUIT COBBLER | \$10 NF  
Topped with Vanilla Bean Ice Cream
- VANILLA BEAN CHEESECAKE | \$10 NF  
Topped with Berry Compote Chantilly Cream, Berry Sauce, Mint Leaves
- CHOCOLATE MOUSSE BOMB | \$12 NF  
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 27% Service Charge and 6% Applicable Taxes