



EAST RIDGE  COUNTRY CLUB

DINNER MENU

Soups

Cream of Asparagus	\$4.25
Cream of Roasted Tomato and Basil	\$4.50
Twice Baked Potato	\$4.25
Vegetable Beef	\$4.75
Butternut Squash	\$4.75
Chicken and Sausage Gumbo	\$4.75
Cream of Chicken	\$4.25
Crab Bisque	\$5.00

Salads

House Salad	
Romaine Lettuce, Tomato Quarters, and Croutons	n/c
Wilted Spinach Salad with a Warm Balsamic Dressing	\$4.75
Spinach salad, Red Onions, Boiled Eggs, Mushrooms	
Caesar Salad served in a Parmesan Cheese Bowl	\$4.25
(Bowl – 50 or less, 50 plus served on plate)	
Cranberry Waldorf Salad	\$4.50
Spiced Pecan Apple Salad	\$4.95
Butterhead Lettuce with Cayenne & Cinnamon Spiced Pecans, Feta Cheese, Chopped Red Apples, served with a Light Mustard Vinaigrette	
Autumn Salad – Mesculin Greens, Dried Figs, Roquefort Cheese, Pecans, Apples, and Bacon topped with a Apple Cider Vinaigrette	\$4.50

Dinner Entrée Selection

Grilled Eight Ounce New York Strip with Herb Butter	\$25.95
Land and Sea – Petit Filet with Jumbo Shrimp Scampi	\$33.95
Baked Salmon with a Spinach Cream Sauce	\$25.95
Twelve Ounce Prime Rib	\$25.50
Halibut with a Basil and Shallot Butter	\$36.95
Pork Medallions with a Port & Dried Cranberry Sauce	\$22.75
Six Ounce Filet	\$33.95
Ricotta & Herb Stuffed Chicken Breast	\$22.75
Grilled Snapper	\$30.50
Blackberry & Ginger Glazed Baked Salmon	\$25.00
Chicken Breast with an Artichoke & Heirloom Tomato Sauce	\$22.75
Four Ounces of Beef Medallions in a Red Wine Sauce with Mushrooms	\$32.75
Eight Ounce Filet	\$38.25
Roasted Pork Tenderloin w/ White Wine and Plum Gravy	\$22.75
Chicken Breast stuffed with Gorgonzola and Granny Smith Apples	\$22.95
Rosemary Infused Chicken Breast with Melted Pepper Jack & Jarlsberg Cheese	\$22.95
Pecan Crusted Pork Loin with a Pumpkin Butter	\$22.95
Apricot Glazed Turkey Breast with a Roasted Onion & Shallot Gravy	\$22.75

Dinner Entrées served with green salad, vegetable, starch, fresh rolls, water, tea and coffee

**Starch and Vegetable not required*

Vegetarian Options available upon request

Starch

3-Cheese Au Gratin Potatoes
Roasted Fingerlings
Three Cheese Garlic Scalloped Potato
Garlic Mashed Potatoes
Confetti Yellow Rice Pilaf
Sweet Potato Casserole

Twice Baked Potato
Pecan Wild Rice
Chef Carter's Cornbread Dressing
Twice Baked Sweet Potato Chunks w/Honey
Baked/Sweet Potato (50 or less)
Gnocchi w/ Sage Butter & Parmesan

Vegetable

Cauliflower Cheddar Mash
Steamed Broccoli & Red Peppers
Steamed Vegetable Medley
Fresh String Beans
Green Bean Casserole
Fresh Asparagus with Butter

Squash Casserole
Corn Casserole
Spinach Casserole
Maple Roasted Baby Carrots
Florentine Broiled Tomato

Dessert

Carrot Cake	\$5.25
Pumpkin Spiced Bundt Cake	\$5.25
Red Velvet Cake	\$5.25
Italian Cream Cake	\$5.25
Bread Pudding with White Chocolate Sauce	\$5.95
Chocolate Cake	\$4.00
French Silk Pie	\$4.95
Turtle Cheesecake	\$5.50
Pecan Pie	\$4.00
Pumpkin Pie with a Frangelico Whip Cream	\$4.25
Cinnamon Sugar Baked Apple with Vanilla Bean Ice Cream (50 or less)	\$5.50
Cheesecake with a Sugared Berries	\$5.25
Banana Foster Cheesecake	\$5.50
Raspberry & White Chocolate Overload Cake	\$5.50
Lemon Cake	\$4.75

Dinner Buffet Menu Options

The Celebration \$45.50

Cranberry Waldorf Salad
Carving – Beef Tenderloin with Port-Rosemary Sauce
Lemon Pepper Trout
Chicken Breast with a Spinach Cream Sauce
Fresh Grilled Asparagus with a Butter Sauce
Squash Casserole
Twice Baked Potato
Fresh Rolls
Dessert Station with Cheesecake with Sugared Berries, Pumpkin Pie with a
Frangelico Whip Cream, Chocolate Cake

Fall Feast \$38.75

House Salad with Assorted Toppings and Dressings
Carving – Cajun Turkey Breast with a Dried Cranberry Relish
Pot Roast
Sweet Potato Casserole
Mashed Potatoes & Gravy
Fresh Green Beans
Fresh Rolls and Cornbread
Dessert Station with Bread Pudding with White Chocolate Sauce, Carrot Cake,
Italian Cream Cake

Evening Glee \$39.95

Autumn Salad – Mesculin Greens, Dried Figs, Roquefort Cheese, Hazelnuts, Apples, Cheese
and Bacon topped with an Apple Cidar Vinaigrette
Pork Loin with Poached Plums
Salmon Glazed with Creole Mustard & Honey
Salt & Pepper Roast Beef with Béarnaise Sauce
Mashed Potatoes & Gravy
Steamed Broccoli & Red Peppers
Spinach Casserole
Fresh Rolls
Dessert Station with Pumpkin Spice Bundt Cake, Turtle Cheesecake, Pecan Pie

*Buffets served with fresh rolls, water, tea and coffee
A minimum of fifty (50) people required for buffet option*

Merry & Bright \$40.95
Caesar Salad
Carving – Prime Rib of Beef
Gorgonzola & Granny Smith Apple Stuffed Chicken Breast
Baked Salmon with a Blackberry Glaze
Cauliflower Cheddar Mash
Gnocchi w/ Sage Butter & Parmesan
Maple Roasted Baby Carrots
Fresh Rolls
Dessert Station with Chocolate Cake, Banana Foster Pie, Raspberry & White Chocolate Overload

Santa's Grocery List \$33.95
Chopped Italian Salad
Carving – Roasted New York Strip Loin with a Garlic Herb Crust
Crawfish Etouffee with Yellow Rice
Pork Tenderloin Medallions with a Mustard and Rosemary Rub
Steamed Vegetable Medley
Squash Casserole
Three Cheese Garlic Scalloped Potato
Fresh Rolls
Dessert Station with Red Velvet Cake, Carrot Cake, Chocolate Cake

*Buffets served with fresh rolls, water, tea and coffee
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