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EAST RIDGE  COUNTRY CLUB

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*LUNCH 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

### Lunch Entrée Selection

Chef Carter's Famous Chicken Crepes	\$19.95
Pork Loin with a Apple & Pear Topping	\$19.95
Chicken Breast stuffed with Sausage Jambalaya	\$19.95
Baked Chicken Breast with a Choice of Sauces Light White Wine, Thyme, & Lemon Sauce Hunter Style Sauce Spinach Cream Sauce	\$18.95
Chicken Pinwheel	\$ 20.95
Spinach & Turkey Enchiladas with a Red Enchilada Sauce	\$19.95
**Eggplant Baked Ziti	\$18.95
Add Grilled Chicken	\$20.95
Vegetarian Mousaka (Lasagna) Layers of eggplant, zucchini, potatoes, tomatoes	\$19.95
Baked Blackberry Preserve Salmon	\$20.95
Artichoke & Spinach Stuffed Pork Roast	\$20.95
Rosemary Roasted Sliced Turkey Breast with Gravy	\$20.95
Pot Roast	\$19.95
Cherry & Peach Preserve Stuffed Ham	\$17.95
Broderick's Meatloaf	\$18.95
Rosemary Herb Chicken with a Cherry Tomato and Roasted Corn Salsa	\$19.95
Seared Ahi Tuna Salad Fresh Arugula, Seared Ahi Tuna, Edamame Beans, Roasted Sesame Seeds with a Wasabi and Soy Sauce Dressing	\$22.75

*Lunch Entrées served with a green salad, vegetable, starch, fresh rolls, water, tea and coffee*

*\* Starch and vegetable selection not required*

*\*\* Vegetarian Option*

*(Portion serving size for lunch entrée is six ounces)*

**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

## Lunch Buffet Menu Options

<b>Southern Winter</b>	\$26.50
Fresh Green Salad with Assorted Toppings and Dressings	
Thyme and Honey Glazed Ham	
Chicken Pot Pie	
Shrimp Sauce Piquant	
Glazed Carrots	
Confetti Yellow Rice	
Steamed Broccoflower and Red Peppers	
Fresh Rolls	
Dessert Station with Turtle Cheesecake, Pumpkin Spice Bundt Cake, and Pecan Pie	
<b>East Ridge Staple</b>	\$25.00
Fresh Green Salad with Assorted Toppings & Dressings	
Fried or Baked Chicken	
Fried Catfish with Tarter and Cocktail Sauce	
Mashed Potatoes and Gravy	
Black-Eye Peas	
Turnip Greens	
Fresh Rolls and Corn Bread	
Dessert Station with Carrot Cake, Italian Cream Cake, Pumpkin Pie	
<b>Party Favorite</b>	\$32.25
Fresh Green Salad with Assorted Toppings & Dressings	
Pork Loin with Rosemary and Garlic	
Penne Pasta with Radicchio, Spinach and Bacon	
Baked Salmon Filet with a Teriyaki Orange Glaze	
Squash Casserole	
English Peas	
Three Cheese Au Gratin Potatoes	
Fresh Rolls	
Dessert Station with Cheesecake w/Sugared Berries, Red Velvet Cake, French Silk Pie	

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

**Louisiana Good**

\$32.25

Fresh Green Salad with Assorted Toppings and Dressings  
Carving – Cajun Turkey Breast with a Bourbon Gravy  
Fried Oysters and Shrimp with Remoulade Sauce  
Meatloaf  
Cornbread Dressing  
Steamed Vegetable Medley  
Spinach Casserole  
Fresh Rolls and Corn Bread  
Dessert Station with Bread Pudding with a White Chocolate Sauce,  
Chocolate Cake, Lemon Cake

**Southern Comfort**

\$32.75

Fresh Green Salad with Assorted Toppings and Dressings  
Family Recipe Pot Roast  
Chicken & Dumplings  
Seafood Jambalaya  
Mashed Potatoes & Gravy  
String Beans  
Okra & Tomatoes  
Fresh Rolls  
Dessert Station with Pecan Pie, Pumpkin Pie, Carrot Cake

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