

# *Dinner*

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CITRUS HILLS GOLF AND COUNTRY CLUB

## CLASSIC DINNER BUFFETS

*40 Guest Minimum*

All Classic Dinner Buffets include a selection of Salad, Starch and Vegetable  
Warm Rolls and Butter, Coffee, Tea and a Served Dessert

Two Entrées - \$35.95 per person  
Three Entrées - \$39.95 per person

### *Entrée Selections*

Chicken Piccata, Chicken Marsala, Chicken Cordon Bleu, Swiss Chicken, Chicken Cacciatore,  
Chicken Rollatine, Bourbon Pecan Chicken, Dijon Tarragon Chicken, Pesto Chicken,  
Mediterranean Chicken, Broccoli and Cheese Stuffed Chicken, Caprese Stuffed Chicken,  
Boursin Stuffed Chicken Breast, Stuffed Flounder Bercy, Baked Haddock, Baked Tilapia  
Almondine, Broiled Atlantic Salmon with a Lemon Dill Sauce, Bourbon Salmon, Beef Stroganoff,  
Burgundy Beef Tips, Meatloaf, Sliced London Broil Topped with either a Mushroom or Béarnaise  
Sauce (choose one), Margarita Sliced London Broil, Thinly Sliced Prime Rib, Sausage and Peppers,  
Baked Ham with a Pineapple Raisin Sauce, Roast Sliced Turkey,  
Sliced Pork with Cinammon Apple Glaze, Roast Pork Loin Dijonnaise,  
Sliced Sirloin Topped with Mushroom Sauce

### *Salad, Starters & Vegetables*

*Select Five*

Bowl of Garden Salad, Bowtie Pasta Salad, Fresh Fruit Bowl,  
Three Bean Salad, Broccoli Salad with Fresh Tomatoes,  
Parsley Steamed Red Bliss Potatoes, Oven Roasted Potatoes,  
Garlic Mashed Potatoes, Mashed Potatoes, Au Gratin Potatoes,  
Rice Pilaf, Penne Pasta with Alfredo or Marinara Sauce  
Green Beans Almondine, Glazed Baby Carrots, Steamed Mixed Vegetables,  
Peas with Pearl Onions, Broccoli or Corn O'Brien  
Twice Baked Potatoes - Please add \$1 per person

All Food and Beverage items are subject to a 21% service charge. A 6% sales tax will be added to the overall bill.  
Prices valid through October 31, 2023.

# Dinner

## M • E • N • U

CITRUS HILLS GOLF AND COUNTRY CLUB

### THEME BUFFET DINNERS

*40 Guest Minimum*

Theme Buffet Dinners Include Coffee, Tea and a Served Dessert

#### *Gulf Stream Buffet - \$37.95 per person*

Tossed Garden Salad, Fruit Salad, Peel N' Eat Shrimp, Baked Tilapia Almondine, Sliced Sirloin with Béarnaise Sauce, Roasted Vegetable Medley, Tri-Color Rotini with Herb Butter & Lemon and Rolls and Butter

#### *The Citrus Luau - \$35.95 per person*

Ambrosia Salad, Marinated Vegetables, Hawaiian-Style Grilled Chicken, Roast Sliced Pork with Gravy, Baked Haddock, Blended Wild Rice, Oven Roasted Potatoes, Honey-Glazed Carrots and Corn Bread with Raspberry Butter

#### *French Buffet - \$35.95 per person*

Caesar Salad, Chicken Cordon Bleu, Baked Tilapia Almondine, Sliced Sirloin Topped with Béarnaise Sauce, Whipped Potatoes, Haricot Vert and French Petit Plain Rolls and Butter

#### *Italian Buffet - \$32.95 per person*

Antipasto Salad, Chicken Parmesan, Baked Lasagna, Sausage and Peppers, Zucchini and Summer Squash, Italian Potatoes and Garlic Bread

#### *Dessert Selections*

Select One

Cheesecake, German Chocolate Cake, Chocolate Cake, Strawberry Cloud Cake, Carrot Cake, Bread Pudding with a Bourbon Glaze, Key Lime Pie, Chocolate Mousse, Cherry Crisp, Blueberry Crisp, Apple Crisp, Berry Trifle, Pineapple Upside Down Cake or Vanilla Ice Cream with Melba Sauce  
Add \$1 for Brownie Sundae or Chocolate Overload Cake

All Food and Beverage items are subject to a 21% service charge. A 6% sales tax will be added to the overall bill.  
Prices valid through October 31, 2023.