

Catamount Country Club

Seated and Served Dinner

Entrées

(please choose two)

Sirloin of Beef au jus

slow garlic roasted angus beef

Slow Roasted Pork Loin

with portabello mushroom sauce

Chicken Marsala

sautéed breast in a marsala wine sauce

Filet of Sole

with maryland crabmeat stuffing and lemon butter sauce

Mackenzie Spiral Ham

maple glazed

Chicken Picatta

sautéed breast with white wine, lemon and capers

Roasted Chicken

with lemon sauce

Almond Crusted Salmon Filet

pan seared with sesame ginger sauce

Roast Vermont Turkey

with homemade stuffing

Grilled Black Angus marinated Flank Steak

with portabello mushroom bourbon sauce

Broiled French Style Pork Chops

with an apple mushroom cream

Roasted Salmon Filet

with lemon dill cream sauce

Baked Maryland Crabmeat Stuffed Haddock

with lemon sauce

Roast Leg of Lamb

marinated in garlic, lemon, olive oil and sliced thin

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Fresh Salads

(please choose one)

Field Greens

with homemade maple balsamic vinaigrette

Caesar

with parmesan cheese and homemade garlic croutons

Greek

with romaine lettuce, feta and homemade Greek dressing

Side Dishes

(please choose one)

Baked Idaho Potatoes

with sour cream

Classic Mashed Potatoes

Wild Rice Pilaf

Pesto Mashed Yukon Potatoes

Garlic Mashed Potatoes

Rosemary Roasted Red Bliss Potatoes

Vegetable Side Dishes

(please choose one)

Oven Roasted Vegetables

with thyme and garlic

Steamed Fresh Vegetables

Honey Glazed Baby Carrots

Roasted Asparagus

with parmesan cheese

Green Beans

with toasted almonds

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Additional Entrées

Prime Rib of Beef au jus	\$42
<i>thickly sliced, peppered and seared beef</i>	
Roasted Tenderloin of Beef	\$55
<i>herb encrusted, slow roasted sliced tenderloin served with horseradish sauce</i>	
Citrus Glazed Swordfish Steak	\$43
<i>with lemon herb sauce</i>	
Grilled New York Sirloin Steak	\$45
<i>with portabello mushroom bourbon sauce</i>	
Roasted New York Sirloin	\$39
<i>herb encrusted, slow roasted sliced sirloin with portabello merlot sauce</i>	

Additional Appetizers

(additional price per person)

Jumbo Shrimp Cocktail	<i>with classic cocktail sauce</i>	\$5
Fresh Sea Scallops	<i>wrapped with crisp bacon</i>	\$5
Vegetable Egg Rolls	<i>with duck sauce</i>	\$2
Grilled Asian Chicken Skewers		\$3
Spanakopita	<i>our Greek specialty</i>	\$3
Roasted Herb Stuffed Mushroom Caps		\$3
Coconut Shrimp		\$5
Fresh Fruit Platter		\$2
Fresh Tomato, Basil Mozzarella Platter		\$4
Classic Antipasti Tray		\$4
Fried Calamari	<i>with marinara sauce</i>	\$5
Grilled Kielbasa	<i>with sauerkraut</i>	\$3
Chicken Bites	<i>with asian dipping sauce</i>	\$4
Swedish, BBQ, or Sweet and Sour Meatballs		\$2
Maryland Crab Cakes	<i>with tartar sauce</i>	\$6

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Wedding Menus

Price - \$50 per person, all inclusive with taxes and gratuities.

Buffet Menu

Hors d'oeuvres

Cheese and Cracker Board with fresh fruit
Vegetable Crudités

Entrées

(please choose two)

Slow Roasted Pork Loin

with portabello mushroom sauce

Chicken Picatta

sautéed breast with white wine, lemon and capers

Baked Haddock

with crabmeat toppings

Baked Salmon

with a lemon dill cream sauce

Steamship Round

slow roasted angus beef au jus

Roast Vermont Turkey

with homemade stuffing

Roasted Chicken

with lemon sauce

Chicken Marsala

sautéed breast in a marsala wine sauce

Sirloin of Beef au jus

slow garlic roasted angus beef

Mackenzie Spiral Ham

maple glazed

Roast Leg of Lamb

marinated in garlic, lemon, olive oil and sliced thin

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Fresh Salads

(please choose three)

Fresh Green Salad
Greek Salad with Feta
Caesar Salad
Vegetable Pasta Salad
Red Potato Salad
Roma Tomato and Cucumber Salad
Fresh Fruit Salad

Side Dishes

(please choose one)

Rosemary Roasted Red Bliss Potatoes
Wild Rice Pilaf
Scalloped Potatoes
Garlic Mashed Potatoes
Pesto Mashed Yukon Potatoes

Vegetable Side Dishes

(please choose one)

Honey Glazed Baby Carrots
Oven Roasted Vegetables
with thyme and garlic
Roasted Asparagus
with parmesan cheese
Steamed Fresh Vegetables