



Vesper Country Club Dinner Menus

All food prices are subject to a 22% house charge and 7% state and local tax. All charges and fees are subject to a 6.25% tax.

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Dinner Buffet

Priced per Person

\$45.00 Two Entrée Choices

\$52.00 Three Entrée Choices

Choose One

Arugula and Beet Salad, Goat Cheese, Roasted Beets, Toasted Almonds

Tender Field Greens, Heirloom Cherry Tomatoes, English Cucumbers, Shredded Carrots, Aged Sherry Vinaigrette

Caesar- Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Parmesan Crisp

Grilled Asparagus, Artisan Romaine, Roasted Wild Mushrooms, Tomato Confit, Asiago, Balsamic Vinaigrette

Slow Roasted Tomato Bisque, Parmesan Croutons

Smoked Chicken and Gouda Corn Chowder

House Made New England Clam Chowder

Butternut Squash Bisque, Pumpkin Seed Oil, Spiced Cream

Choose Two or Three

Leek and Wild Mushroom Stuffed Chicken, Belle Pepper Cream

Slow Roasted Rosemary and Garlic Chicken, Chianti Rouge

Panko and Parmesan Crusted Haddock, Lemon-Thyme Butter

Seared Atlantic Salmon, Grilled Artichoke Relish

Carved Herb Roasted Pork Loin, Apple Port Reduction

Slow Roasted Turkey Breast, Cranberry and Herb Gravy

Roasted Sirloin, Roasted Garlic Demi Glace

Herb Rubbed Beef Tenderloin, Red Wine Shallot Sauce

Tofu Vindaloo with Basmati Rice, Cauliflower, Beans, Belle Peppers

•Wild Mushroom Vol au Vent, Cream Spinach, Quinoa, Roasted Baby Vegetables

Select One Starch

- Roasted Fingerling Potatoes with Fresh Herbs
 - Yukon Gold Whipped Potato
 - Parmesan Risotto Cakes
- Roasted Vegetable Harvest Rice

Select One Vegetable

- Roasted Seasonal Root Vegetables
- Haricot Vert, Braised Shallots
- Chef's Seasonal Vegetable

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Plated Dinner Menu

*2 Entrée Selections Permitted, Final Count of the Choices is Due 5 Days Prior to the Event
Vegetarian and Dietary Requests will be Honored with Advanced Notice from the Host.*

Entrees Includes Choice of Soup or Salad, Warm Rolls, Butter and Coffee & Tea

Choose One

Arugula and Beet Salad, Goat Cheese, Roasted Beets, Toasted Almonds

Tender Field Greens, Heirloom Cherry Tomatoes, English Cucumbers, Shredded Carrots, Aged Sherry Vinaigrette

Caesar- Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Parmesan Crisp

Grilled Asparagus, Artisan Romaine, Roasted Wild Mushrooms, Tomato Confit, Asiago, Balsamic Vinaigrette

Slow Roasted Tomato Bisque, Parmesan Croutons

Smoked Chicken and Gouda Corn Chowder

House Made New England Clam Chowder

Butternut Squash Bisque, Pumpkin Seed Oil, Spiced Cream

Entrees

Chicken Roulade, Belle Peppers, Aged Swiss, Tarragon Cream	\$37
Slow Roasted Rosemary and Garlic Chicken, Chianti Rouge	\$36
Panko and Parmesan Crusted Haddock, Lemon-Thyme Butter	\$38
Seared Atlantic Salmon, Grilled Artichoke Relish, Grained Dijon	\$39
Thyme Grilled Swordfish, Caponata, Citrus Butter	\$41
12oz Rib Eye Steak, Gorgonzola Cream, Wild Mushroom Ragout	\$45
Grilled Angus NY Sirloin, Roasted Garlic Demi Glace, Seared Plum Tomatoes	\$48
Herb Rubbed 8oz Beef Tenderloin, Red Wine Shallot Sauce	\$47
Tofu Vindaloo with Basmati rice, Cauliflower, Beans, Belle Peppers	\$28
Wild Mushroom Vol Au Vent, Cream Spinach, Quinoa, Roasted Baby Vegetables	\$29

Select One Vegetable

- Roasted Seasonal Root Vegetables
- Haricot Vert, Braised Shallots
- Chef's Seasonal Vegetable

Select One Starch

- Roasted Fingerling Potatoes with Fresh Herbs
- Yukon Gold Whipped Potato
- Parmesan Risotto Cakes
- Roasted Vegetable Harvest Rice

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