



White Deer Run
Golf Club

Dinner Menus

Plated Dinner

First Course

Soup or Salad served with Dinner Rolls & Butter
For Both Soup & Salad- Additional \$3.00 per Guest

Salads

Arcadian Harvest Greens

Belgian Endives, Cucumber, Tomatoes, Red Onions
Served with Choice of Dressing

Baby Spinach Salad

Spinach, Belgian Endives, Tomatoes, Red Onions, Crumbled Blue Cheese
Served with Warm Bacon Dressing

Classic Caesar Salad

Hearts of Romaine, Herb Croutons, Grated Parmesan Cheese
Tossed in a Creamy Caesar Dressing

Summer Citrus Salad

Boston Lettuce with Orange & Grapefruit Segments, Sliced Strawberry
Served with Balsamic Vinaigrette

Traditional Greek Salad

Arcadian Harvest Greens, Cucumbers, Feta, Tomatoes, Red Onions, Kalamata Olives
Served with Italian Dressing

Soups

Broccoli Cheddar

Broccoli Florets, Shredded Cheese in a silky Béchamel

Cream of Mushroom

Mushrooms & Onions in a silky Béchamel

Gazpacho

Chilled Spanish-Style Diced Vegetables

Minestrone

Fresh Vegetables, Beans & Pasta in a Light Tomato Broth

Tomato Basil

Tomatoes with Cream, Olive Oil, Sweet Basil & Garlic

Entrée Selections

Chicken Entrées

Baked Breast of Chicken en Croute

*Breast of Chicken Stuffed with Basil Pesto, Sun-Dried Tomatoes &
Fresh Mozzarella Cheese Wrapped & Baked in a Puff Pastry*
\$28.95

Breast of Chicken Dijon

*Marinated in Mustard & Sautéed, Served with Béchamel,
White Wine & Mushroom Sauce & Scallions*
\$24.95

Breast of Chicken Mediterranean

*Artichoke Hearts, Spinach, Sun-Dried Tomatoes, Roasted Bell Peppers,
Kalamata Olives Served with Garlic Butter Sauce*
\$26.95

Chicken Boursin

*Supreme Breast of Chicken Stuffed
with Garlic Herb Cheese & Mushrooms*
\$28.95

Chicken Marsala

*Sautéed Breast of Chicken, Sliced Mushrooms,
Demi Glaze & Marsala Wine Sauce*
\$24.95

Oven Roasted Chicken

*Supreme Breast of Chicken, Herb Butter Sauce
Served with Double Tomato Relish*
\$26.95

Pork Entrée

Slow Roasted Canadian Pork Loin

*Seared with Roasted Garlic & Peppercorn Seasoning,
Served with Brandy Sauce*
\$25.95

· *Dinner Menus* ·

Beef Entrées

Charbroiled Filet Mignon

*Blue Cheese Herb Crust · Wild Mushroom Ragout
Sweet & Spicy Tabasco Onions · Roasted Garlic Peppercorn Char Crust*
\$42.95

Charbroiled New York Strip Steak

Twelve Ounces of Certified Angus Beef Cooked to Perfection
\$39.95

Roasted Prime Rib of Beef Au Jus

Served with a Creamy Horseradish Sauce
\$38.95

Slow Roasted Tenderloin of Beef

Certified Angus Beef, Sliced & Served with Mushroom Bordelaise Sauce
\$38.95

Seafood Entrées

Seared Fillet of Salmon

*Lemon Pepper Cucumber Tomato Relish · Kentucky Bourbon Glaze
Maple Bacon Glaze · Blackened with Mango Salsa*
\$29.95

Six Charbroiled Garlic Prawns

Served with Herb Butter
\$32.95

Vegetarian Entrées

Grilled Vegetable Ravioli

*Pasta Pillows Filled with a Variety of Vegetables
With a Parmesan Cheese Sauce*
\$21.95

Potato Gnocchi

*Sautéed with Garlic, Spinach, Mushrooms, Tomatoes & Parmesan Cheese
Served in a Vegetable Broth*
\$20.95

· *Dinner Menus* ·

Vegetables

Choice of One (1)

Asparagus, Spaghetti Squash & Carrots

Broccoli & Carrots

Broccoli, Cauliflower & Carrots

Green Beans & Carrots

Sugar Snap Peas & Julienne Red Peppers

Zucchini, Yellow Squash, Tomatoes & Garlic

Starches

Choice of One (1)

Baked Potato or Double Baked Potato

Duchess Potatoes

Olive Oil & Herb Orzo

Roasted Garlic Whipped Potatoes & Gravy

Roasted Yukon Gold Potatoes

Rice Pilaf

Wild Rice Blend

Desserts

Choice of One (1)

Apple Pie ala Mode

Apple Strudel with Vanilla Ice Cream & Caramel Sauce

Carrot Cake

Chocolate Layer Cake with Raspberry Sauce

Chocolate or Strawberry Mousse served in a Chocolate Cup with Seasonal Berries

New York or Chocolate Chip Cheesecake with Raspberry Sauce

Strawberry Short Cake with Vanilla Ice Cream, Strawberry Sauce & Whipped Cream

Tiramisu served with Crème Anglaise

· *Dinner Menus* ·

Dinner Buffet

\$26.95 per Guest

Garden Fresh Salad Bar

Field Greens, Cucumbers, Tomatoes, Red Onions & Croutons

*Choice of Three (3) Dressings: Balsamic, Buttermilk Ranch, Honey Dijon,
Raspberry Vinaigrette, & Tomato Basil*

Entrées

Choice of Two (2)

Canadian Pork with Brandy Peppercorn Sauce

Chicken Dijon with Béchamel, White Wine & Mushroom Sauce & Scallions

Chicken Marsala with Demi Glaze & Marsala Wine Sauce

Chicken Piccata with Lemon Butter Caper Sauce

Slow Roasted Sirloin of Beef with Gravy

*Seared Filet Salmon with Cucumber Tomato Relish *Additional \$3.00 per Guest*

Pasta

Choice of One (1)

Penne Pasta Primavera with Alfredo Sauce or Vodka Tomato Cream Sauce

Potato Gnocchi with Garlic, Spinach, Tomato, Mushroom & Parmesan

Ricotta Cheese Stuffed Pasta Shells with Marinara Sauce

Starches

Choice of One (1)

Creamy Garlic Whipped Potatoes

Duchess Potatoes

Herb Roasted Yukon Potatoes

Rice Pilaf

Wild Rice Blend

Vegetables

Choice of One (1)

Asparagus, Spaghetti Squash & Carrots

Cauliflower, Carrots & Broccoli

Green Beans & Carrots

Sugar Snap Peas & Julienne Red Pepper

Zucchini, Squash, Tomatoes & Garlic

Desserts

Chef's Choice: Cakes, Cheesecakes & Cookies

Selections May Vary

All food & beverage prices are subject to a 7.25% sales tax & a 20% taxable service charge