



White Deer Run
Golf Club

Luncheon Menu

Plated Luncheon

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

· *Luncheon Menus* ·

Entrées

Chicken Dijon

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

\$19.95

Chicken Marsala

Sautéed Breast of Chicken with Marsala Wine Sauce

\$19.95

Chicken Piccata

Breast of Chicken with White Wine Lemon-Caper Sauce

\$19.95

Lemon Pepper Seared Fillet of Salmon

Served with a Cucumber Tomato Relish

\$22.95

London Broil

Served with a Mushroom Sauce

\$21.95

Grilled Vegetable Ravioli

Pasta Pillows Filled with a Variety of Vegetables

With a Parmesan Cheese Sauce

\$18.95

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

· *Luncheon 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)

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

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Luncheon Buffet

\$23.95 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
Penne Pasta with 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*