

Served Luncheon

First Course

(please select one)

House Made Seasonal Soup

Tavern Style Tomato Bisque, French Onion Soup, Gazpacho

Chilled Fresh Fruit Plate

House, Traditional Caesar or Garden Green Salad

Entrée

(please select two)

Penne Pasta, Grilled Chicken, Broccoli, Red Pepper Alfredo Sauce

Filet of Salmon, Dill Hollandaise or Mango Salsa

Herb Roasted Breast of Chicken

Panco Breast of Chicken Dijonaise

Chicken Mediterranean

(Baby Spinach, Feta Cheese, Kalamata Olives, Roasted Tomato Puree)

Brown Sugar Roasted Pork Loin

Pomegranate Pineapple Baked Ham

Roast Sirloin, Garlic Croustini, Shallot, Red Wine Sauce

(all above entrées served w/chef choice accompaniments)

Grilled Chicken Caesar Salad, Parmesan Crouton, Crisp Bacon

Gulf Shrimp Salad with Fennel, Red Plum Vinaigrette

Wedge Salad, Diced Chicken, Avocado, Bacon, Blue Cheese Dressing

*All served with Warm House Baked Rolls, coffee and tea
suggestions for alternatives are welcome

\$19.50 pp++

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.

2019

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Buffet Luncheon Menu

(Please Select Two "Entrée" Items)

Penne Pasta, Grilled Chicken, Broccoli, Red Pepper Alfredo Sauce
Baked Meat or Vegetarian Lasagna
Penne Marinara w/Spicy Chorizo
Filet of Salmon, Dill Hollandaise or Mango Salsa
Tilapia Francaise
Panco Breast of Chicken Dijonaise
Chicken Mediterranean, Piccata or Marsala
Lemon Garlic Roasted Chicken
Roast loin of Pork w/Rosemary Pan Gravy
Port Wine Demi Glaze Sirloin of Beef
Sautéed Tenderloin Tips of Beef, Burgundy Mushroom Sauce
Stir Fry of Choice

(Please Select Three Accompaniments)

Caesar Salad, House Salad, Garden greens, Pasta Salad, Potato Salad, Steamed Broccoli,
Baby Belgium Carrots, Julienne Vegetables,
Roasted Red Bliss Potatoes, Mashed Potatoes, Parsley New Potatoes, Wild Rice Pilaf or
Soup of Choice

***All served with Warm House Baked Rolls, Coffee and Tea**

\$18.50 pp++

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Assorted Petite Sandwiches

(choice of Three –Four dependent on guest count)

Grilled Pesto Chicken

(Spring mix, tomato, red pepper, sun dried tomato)

Smoked Salmon & Dill Havarti

(alfalfa sprouts, tomato, cucumber, lite balsamic vinaigrette)

Roast Turkey & Swiss

(spring mix, Roma tomato & chipotle mayo)

Roast Beef & Horseradish Cheddar

(romaine, red onion, tomato, Dijon mayo)

Vegetable

(roast portabella mushroom & zucchini, alfalfa sprouts, tomato, peppers, olive oil vinaigrette)

Old Fashioned Tuna Salad

(romaine, tomato, red onion, American cheese)

Double Smoked Ham & Swiss

(dijon mustard, roma tomato, seedless cucumber)

Glazed Balsamic Chicken Breast

(cucumber, red onion, basil mayo)

Choice of 2 Sides

Cole slaw, red skin potato salad, vegetable pasta salad, cucumber dill salad, chopped salad vinaigrette, sliced tomato onion salad, classic Caesar salad or one of our chef's signature soups

\$17.50 pp++

++6% Sales Tax and 20% Services fee applied to all invoices

Chelsea Welk or Terry Marrow

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