



**TASHUA KNOLLS**

Golf Club • Banquets

## ***Dinner Banquet Menu***

*Fruit Medley or Melon & Prosciutto*



*Garden Salad*

*Mixed Field Greens with Vinaigrette served at each place setting with our own Fresh Baked Bread & Whipped Butter also served throughout dinner*

*Entrée*

*King Cut Prime Rib of Beef Au Jus (20 oz. Boneless)*

*Roast Top Round of Beef Au Jus*

*Stuffed Boneless Breast of Chicken*

*Boneless Breast of Chicken "Cordon Bleu"*

*Boneless Breast of Chicken "Francaise"*

*Baked Stuffed Jumbo Shrimp*

*Stuffed Filet of Sole w/ Lobster Sauce*

*Broiled Filet of Sole "Almondine"*

*Grilled Swordfish w/ Citrus Lemon Butter or "Gorgonzola"*

*Veal Cutlet Parmigiana*

*Veal Scallopini ala "Francaise"*

*Broiled Filet Mignon Au Mushroom Cap*

*Roast Loin of Pork with Apricot Glaze or Lemon Thyme*

*Sesame Encrusted Salmon with Orange Ginger Glaze*

*Pan Seared Mahi Mahi with Grilled Pineapple & Mango Salsa*

*Chicken Saltimbucca with Prosciutto & Mozzarella – Demi Glaze*

*Roasted Whole NY Strip Loin with Bordelaise Sauce*

*Surf & Turf (6oz. Filet with 6oz. Lobster Tail)*



*Choice of Potato or Rice Pilaf*



*Choice of Seasonal Vegetable*

*~ Dessert ~*

*Chocolate, Strawberry or Lemon Mousse or Ice Cream Sundae*

*Coffee, Tea and Decaffeinated Coffee*

*Gratuities – All Included*

*On Premise Catering for*

2010

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