

# Seated Banquet Dinners

## Appetizers

Classic Shrimp Cocktail \$9.00      Crabmeat Louis \$12.00  
Chili Seared Scallops \$10.00      Ratatouille Stuffed Mushrooms \$8.00

## Homemade Soups \$5.00

Crab Bisque, Clam Chowder, Potato Leek,  
Tomato Basil, Cream of Mushroom

## Premium salad selection add \$4.50 to entrée price

### Spinach Salad

Spinach with chopped egg & red onion with warm bacon vinaigrette

### Arugula and Pear Salad

Arugula, pears, gorgonzola cheese, pecans and champagne vinaigrette

### Tomato Salad

Tomato, mozzarella with balsamic drizzle and Basil oil

### Arugula with Candied Walnuts

Arugula, goat cheese, candied walnuts and our homemade raspberry vinaigrette

### Caesar Salad

Romaine lettuce, parmesan cheese, homemade garlic croutons and anchovies

## Entrees

**Entrees include house salad, two side items, bread & butter and coffee**

**Chicken Marsala**~ grilled breast of chicken topped with a mushroom marsala sauce \$27

**Chicken Breast**~ blackened and topped with homemade salsa fresca \$27

**Breast of Chicken**~ stuffed with butter & herbs and topped with a rosemary mushroom sauce \$27

**Chicken Greencroft**~ breast of chicken stuffed with country ham and smoked gouda cheese topped with a creamy cheese sauce \$27

**Chicken Marengo**~ breast of chicken sautéed with sweet pepper, pineapple, with a brown sugar ginger sauce \$27

**Gingersnap Crusted Roasted Loin of Pork** \$27

**Shrimp Scampi**~ Shrimp (5) in a garlic herb butter served over angel hair pasta \$30

**Grilled or Baked Atlantic Salmon**~ topped with one of the Greencroft's Club signature sauces: herbed beurre blanc, tequila lime salsa, cucumber dill, tomato cream or lemon caper butter \$30

**Asiago Salmon**~ with orange thyme butter sauce \$30

**Rosemary Sea Scallops**~ rosemary skewered jumbo sea scallops served with a Meyer lemon butter \$38

**Grilled Filet Mignon**~ topped with a choice of: bacon & bleu cheese, burgundy mushroom sauce, Vidalia onion demi glace, béarnaise \$38

**Grilled New York Strip Steak**~ topped with bacon butter \$38

**Roasted Prime Rib of Beef**~ au jus with fresh horseradish \$38

**Carolina Crab Cakes**~ served with homemade tartar sauce \$38

**Seafood Newburg** ~ shrimp, scallops in a puff pastry topped with a lobster cream sauce \$38

**Grilled Portabella** ~Stuffed with braised spinach, Vidalia onion, tomatoes topped with toasted goat cheese \$25

**Pasta Primavera**~seasonal vegetables tossed in a pink lady sauce served over linguini \$25

**Baked Tomato**~ Vine ripe tomato stuffed with braised spinach, mushrooms, roasted red peppers, pine nuts and topped with parmesan bread crumbs

## Greencroft Side Dishes

### Vegetables

Green Beans  
Steamed Broccoli  
Seasonal Vegetable Medley  
Squash and Zucchini  
Snow Peas  
Gingered Carrots  
Asparagus  
Baby Carrots and Snow Peas (\$1.00  
additional)  
Squash Casserole with Fried Onions

### Starches

Homemade Scallops Potatoes  
Garlic Mashed Potatoes  
Cheddar Scallion Twice Baked Potato  
Mashed Sweet Potatoes  
Wild Rice Blend with Dried Cranberries  
& Almonds  
Mushroom Risotto  
Au Gratin Potatoes  
Duchess Potatoes  
Roasted Red Potatoes with Rosemary  
Fingerling Potatoes (\$1.00 additional)

# Desserts

All desserts are additional \$6

Pecan Pie

Caramel Chocolate Cake

Key Lime Pie

Raspberry Chocolate Layer Cake

Bread Pudding with Butterscotch Sauce

Carrot Cake

Coconut Layer Cake

Fresh Seasonal Berries with Crème Anglaise

Peach Pie

Vanilla Cherry Cheesecake

Peanut Butter Pie

Gary's Wipe Out

Coffee Crème Brulee