



Seated Banquet Dinners

Appetizers

Classic Shrimp Cocktail \$9.00

Chilled Smoked Salmon with - \$9.00
ginger lime sauce and water biscuits

or enjoy 1 hour of Butlered Canapés, see our hors' d oeuvres menu

Homemade Soups add \$4 to entrée price

Minestrone
Cream of Mushroom
Cream of Asparagus
Gazpacho

New England Clam
Chowder
Savory Butternut
Bisque

Potato Leek
Tomato, Hot or Cold
Shrimp Bisque

Premium salad selection add \$4.50 to entrée price

Fruit Cup
Seasonal Fruit

Hearts of Palm and Sliced Tomatoes
on Boston Bibb Lettuce
with Balsamic Vinaigrette

Spinach Salad
with chopped egg, bacon & red
onion rings with Vinaigrette

Strawberry Romaine Salad
with sliced strawberries, poppy seeds and
strawberry vinaigrette

Arugula and Pear Salad
Arugula, pears, gorgonzola cheese,
pecans and champagne vinaigrette

Caesar Salad
Romaine lettuce, parmesan cheese, homemade
garlic croutons and anchovies.

Watercress Salad with Dried Fruits
Watercress, almonds, dried cranberries,
and our homemade house vinaigrette.

Arugula with Candied Walnuts
Arugula, goat cheese, candied walnuts
and our homemade raspberry vinaigrette

Entrees

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

Chicken Marsala – Boneless Breast of chicken with mushrooms, in marsala sauce

Roasted Chicken Breast with sage butter and capers

Breast of chicken stuffed with butter & herbs and topped with a rosemary mushroom sauce

\$25.00

Chicken Greencroft – Breast of chicken stuffed with country ham and smoked gouda topped with a creamy cheese sauce

Roast Loin of Pork with apples and chutney

Roast Loin of Pork with rosemary and thyme

\$28.00

Poached or Baked Atlantic Salmon – topped with one of

Greencroft Club signature sauces:

Fresh blueberry sauce, herbed beurre blanc

lavender with honey ginger sauce, lemon dill sauce or lemon caper butter

\$28.00

Grilled Filet Mignon – béarnaise sauce or blue cheese brandy cream

Grilled New York Strip Steak – maitre d'hotel butter

Roasted Prime Rib of Beef – au jus with fresh horseradish

Domestic Lamb chops – lavender crusted with raspberry mint sauce

Famous Greencroft Crab Cakes – with homemade tartar sauce

\$34.00

Duet Dinners:

Baked Salmon Filet and Roasted Chicken Breast with lemon caper butter - \$32

Grilled Filet of Beef and Seared Salmon Filet with herbed butter - \$36

Grilled Filet Mignon & Greencroft Crab Cake - \$36

Grilled Filet Mignon & Broiled Jumbo Shrimp - \$36

Greencroft Crab Cake & Broiled Jumbo Shrimp - \$34

Vegetarian Plate

Seasonal

\$25.00

Homemade Desserts Selection

Classic Ice Cream Sundae
Pecan Pie
Apple Pie
Key Lime Pie
Peanut Butter Pie
Raspberry Chocolate Layer Cake
Bread Pudding and Poured Custard
Carmelita
Carrot Cake
Fresh Fruit Tart
Toffee Shortbread
Coconut Layer Cake
Almond Custard Cake
Chocolate Truffle Cake
Fresh Seasonal Berries with Poured Custard
New York Cheesecake with Seasonal Berries

\$6.00

Plus 20% Service Charge and 9% Sales Tax
Prices subject to change with market conditions