



FORT COLLINS COUNTRY CLUB



BUFFET DINNER MENU

Your Buffet selection includes your choice of starter, seasonal vegetables and appropriate side dish and dessert

Freshly brewed Mocarabia Italian regular and decaf coffees, iced tea and iced water.

(Minimum of 30 people)

SALADS & SOUPS

The following starters are *included* in the prices listed on the entrée menus and are served with European style dinner rolls and creamery butter. Please choose one selection for your guests from the three selections below

OR upgrade your starter from the Signature list at an additional \$ 1.00 per person.

Garden salad with fresh seasonal vegetables served with your choice of dressing

Traditional Caesar salad with garlic croutons and parmesan cheese

Soup du jour

SIGNATURE SALADS & SOUPS

The following starters are our Signature items at an additional \$ 1.00 per person.

Seasonal gourmet greens with sun dried cranberries, roasted walnuts,
Blue cheese crumbles and balsamic vinaigrette

Butter lettuce, roma tomatoes, fresh mozzarella, toasted pine nuts and basil
with extra virgin olive oil and fresh lemon

Fresh spinach with poached pear, candied pecans and raspberry vinaigrette

Romaine spears with grilled tomato, gorgonzola and balsamic vinaigrette

Wild mushroom bisque en croute

2 Entrées - \$36.95 ++ 3 Entrées - \$39.95 ++ 4 Entrées - \$42.95 ++

Chef Attended Carving Stations

Roasted Whole Turkey with giblet gravy and cranberry-orange chutney

Honey Glazed Ham with pineapple raisin sauce

Pork Loin Roast with pan gravy and applesauce

Beef Strip Loin Roast with bourbon-black currant demi glace Add \$2.00

Roasted Leg of Lamb with garlic lamb jus and mint jelly Add \$3.00

Roasted Beef Tenderloin with forest mushrooms and red wine demi glace Add \$7.00

Roasted Prime Rib au jus with horseradish cream sauce Add \$4.00

3.70% Sales Tax and 20% Service Charge are applied to all pricing

Dinner Buffet 2/09



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DINNER BUFFET SUGGESTIONS

Entrées Selections

Chicken Italiano - boneless chicken breast, artichoke hearts, capers, kalamata olives and sun dried tomatoes. Served over pasta with lemon white wine and parmesan cheese

Mango-Lime Chicken - pan seared chicken breast with mango lime glaze, fresh fruit salsa and toasted almonds. Served with coconut rice

Chicken Amaretto - roasted chicken breast served with fresh herb risotto, raspberries, toasted almonds and amaretto cream sauce

Stuffed Chicken - chicken breast stuffed with a corn bread stuffing and finished with a sweet corn cream sauce

Chicken Crepes - with ricotta cheese and fresh basil and a light spinach cream sauce

Southwestern Beef Pepper Steak - sautéed tenderloin tips with onions, sweet bell peppers and red chili demi glaze

Beef Stroganoff - sautéed tenderloin tips, onions, mushrooms with red wine demi and sour cream

Roasted Pork Loin - with a strawberry balsamic barbecue sauce and pineapple salsa

Peppered Pork - peppercorn crusted boneless pork loin with cherry & port wine sauce

Grilled Atlantic Salmon - grilled Atlantic salmon on spinach risotto with citrus butter, tomato-olive relish and micro greens

Grilled Atlantic Salmon Fillet - with a tequila lime glaze and citrus salsa

Shrimp Stir Fry - jumbo shrimp and stir fried vegetables with teriyaki sauce and fried rice

Grilled Hawaiian Mahi Mahi - with a mango-lime glaze and a pineapple-jalapeno salsa

Seafood Newburg - Atlantic cod, sea scallops and jumbo shrimp with lobster sauce

Baked Penne Pasta - served with Italian sausage, marinara and mozzarella cheese

Roasted Tomato and Grilled Eggplant Lasagna - with ricotta, parmesan and mozzarella cheeses

Pasta Primavera - fettuccini pasta with basil cream sauce, broccoli, cauliflower, grilled summer squash, tomato and button mushrooms and topped with parmesan cheese

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