



# MONTOUR HEIGHTS COUNTRY CLUB

## DINNER BUFFET MENU

Buffets include Rolls & Sweet Cream Butter, Coffee & Iced Tea

\*Unlimited Soda Package – add \$2.00



### **MONTOUR DINNER BUFFET \$30.50**

Choice of Two Salads

Choice of One Vegetable

Choice of One Starch

Choice of Two Entrées

Cheesecake

One Entrée can be replaced with a Chef Carved Item — \$100.00 Chef Fee



### **HEIGHTS DINNER BUFFET \$36.50**

Choice of Two Salads

Choice of One Vegetable

Choice of One Starch

Choice of Three Entrées

*\*One Entrée can be replaced with a Chef Carved Item*

Rolls & Sweet Cream Butter

Chef's Table of Assorted Desserts

#### **Chef Carved Items**

Glazed Baked Ham

Roasted Pork Loin with Glaze

Carved Filet with Demi-Glace

Prime Rib Au Jus & Horseradish — add \$3.00

#### **FOR MORE INFORMATION:**

Tammie Prozzoly, Sales & Front Office  
(412) 264-5950, x 210 • [tprozzoly@montourheightscc.com](mailto:tprozzoly@montourheightscc.com)



### Salad Choices

**Mixed Greens with Balsamic Vinaigrette Dressing**

**Fresh Fruit Salad**

**Beet Salad** *Spring Greens, Sliced Beets, Red Onion Rings, Bleu Cheese Crumbles, Balsamic Vinaigrette*

**Montour's Fire & Ice Salad** *Sliced Tomatoes, Cucumbers & Red Onions marinated in a House Made Vinaigrette*

**Chilled Pasta Salad**

**Homemade Potato Salad**

**Coleslaw**

**Broccoli Carbonara** *Broccoli Florets, Bacon, Raisins, Sweet & Creamy Dressing*

**Seven Layer Salad** *Layers of Mixed Greens, Sweet Peas, Red Onions, Bacon, diced Tomato, and Egg with House Made dressing*

**Tomato & Buffalo Mozzarella Salad** *Tender Grape Tomatoes, Baby Buffalo Mozzarella, fresh Basil — add \$3.00/per person*

### Starch & Vegetable Choices

Garlic Mashed Redskin Potatoes

Mashed Yukon Gold Potatoes with Sour Cream & Chives

Roasted Red Skinned Potatoes with Garlic & Herbs

Cheesy Layered Au Gratin Potatoes

Grilled OR Steamed Asparagus – Add \$3.00

Sautéed Vegetable Medley

Green Beans Sautéed in Olive Oil

Green Beans Almondine

Maple Glazed Carrots

Rice Pilaf

### Entrée Choices

**Pan Seared Filet Tips** *Served over Buttered Noodles*

**Chicken Marsala** *Boneless Breast of Chicken, Mushrooms, Shallots, Marsala Wine Sauce*

**Chicken Piccata** *Boneless Breast of Chicken, Mushrooms, Shallots, Capers, Lemon & White Wine Sauce*

**Chicken Romano** *Boneless Breast of Chicken in an Egg & Romano batter grilled to golden brown and topped with Lemon Butter Sauce*

**English Style Cod** *Breaded OR Broiled Cod Loin served with Lemon Cream & Diced Tomato*

**Homemade Lasagna** *Traditional Home-Style Lasagna with Meat Sauce*

**Roasted Pork Loin** *Served in a Vidalia Onion Sauce*

**BBQ Pulled Pork** *Tender Shredded Pork served in a Sweet & Tangy BBQ Sauce with Silver Dollar Rolls*

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7% Sales Tax & 22% Service Fee not included in the above pricing. Gratuity is not included.

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