



MONTOUR HEIGHTS COUNTRY CLUB

DINNER BUFFET MENU

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

*Unlimited Soda Package – add \$3.00 per person



MONTOUR DINNER BUFFET \$36.00

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 — \$125.00 Chef Fee



HEIGHTS DINNER BUFFET \$42.50

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 \$4.00

FOR MORE INFORMATION:

Maria White, Banquet Manager

(412) 264-5950, x 237 • mwhite@montourheightscc.com



MONTOUR HEIGHTS COUNTRY CLUB

Salad Choices

House Salad

Fresh Fruit Salad

Beet Salad *Romaine, 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 *Romaine, 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 \$4.00/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

Rice Pilaf

Sautéed Vegetable Medley

Green Beans Sautéed in Olive Oil

Green Beans Almondine

Maple Glazed Carrots

Grilled OR Steamed Asparagus — Add \$4.00

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*

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*

Penne Pasta *Baked with Marinara Sauce*

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

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