



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 \$38.00

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 Ham or Pork Loin*



HEIGHTS DINNER BUFFET \$45.00

Choice of Two Salads

Choice of One Vegetable

Choice of Two Starches

Choice of Three Entrées

**One Entrée can be replaced with a Chef Carved Ham or Pork Loin*

Rolls & Sweet Cream Butter

Chef's Table of Assorted Desserts



Chef Carved Items — Market Price

Chef Attendant Fee — \$150.00

Glazed Baked Ham — Serves 20-26 people

Roasted Pork Loin with Glaze — Serves 25-30 people

Carved Filet with Demi-Glace — Serves 15-20 people

Prime Rib Au Jus & Horseradish — Serves 25-30 people

FOR MORE INFORMATION:

Maria White, Banquet Manager

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



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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 *Sliced Tomatoes and Sliced 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

Herb Butter Carrots

Grilled OR Steamed Asparagus — Add \$4.00

Entrée Choices

Pan Seared Filet Tips *Tossed together with 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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