



MONTOUR HEIGHTS COUNTRY CLUB

LUNCHEON MENUS

All Packages include Rolls & Sweet Cream Butter, Coffee & Iced Tea

Unlimited Soda – add \$3.00 per person



PLATED

Executive Club House Plate – \$38.00

House Salad with Choice of Two Dressings OR Caesar Salad

Choice of One Entrée:

6 oz. Filet, English Style Cod, Chicken Parmesan OR Chicken Romano (Additional Entrée \$4.00 per person)

Choice of One Vegetable

Choice of One Starch

Dessert: Cheese Cake with Fruit Topping



SPECIALTY SALADS \$24.95

Grilled OR Blackened Chicken Salad *Chopped Romaine, fried potatoes, cucumber, shredded cheese, egg, tomatoes, sliced red onion, black olives*

Steak Salad *Chopped Romaine, fried potatoes, cucumber, shredded cheese, egg, tomatoes, red onion, black olives*

Grilled Salmon Salad *Salmon filet grilled to your liking atop chopped Romaine and diced tomato tossed in balsamic vinaigrette, topped with asparagus and haystack potatoes (Salmon – add \$4.00)*



BUFFET

Clubhouse Soup and Salad Buffet – \$30.00

Wedding Soup

Romaine Lettuce Base

Salad Bar Toppings: Onions, Grape Tomatoes, Cheddar Cheese, Cucumbers, Salad Potatoes, Olives, Croutons, Filet Tips, Grilled Chicken or Blackened Chicken

Dessert: Cookies or Brownies

McCune Buffet Lunch – \$35.00

Choice of Two Salads

Choice of Two Entrées:

Pan-Seared Filet Tips, Chicken Romano, English Style Cod, Roasted Pork Loin, Baked Penne Pasta with Marinara Sauce

Choice of One Vegetable

Choice of One Starch

Rolls & Sweet Cream Butter

Dessert: Cheese Cake with Fruit Topping

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 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, or Rice Pilaf

Vegetable Choices

Sautéed Vegetable Medley, Green Beans Sautéed in Olive Oil, Green Beans Almondine, Grilled or Steamed Asparagus — add \$4.00 per person

Additions

Unlimited Soda Package — \$3.00 per person

Additional Entrée — \$4.00 per person

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

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