

Memories.....
AT THE TRADITION GOLF CLUB

DINNER BUFFET

CHOICE OF ONE SALAD

Served with fresh rolls and butter

Tossed Salad

Memories' Caesar Salad

Field Green Salad - sliced pear, gorgonzola, walnuts, dried cranberries and

raspberry vinaigrette \$3

Strawberry Spinach Salad - fresh spinach with pecans, strawberries and

goat cheese tossed in a strawberry balsamic vinaigrette \$3

CHOICE OF ONE PASTA

Penne Marinara

Penne ala Vodka

Pasta Primavera pene pasta with grilled vegetables in a fire roasted tomato sauce

\$1

Baked Manicotti \$2

CHOICE OF THREE ENTREES

London Broil - with herb au jus

Hot Sliced Roast Beef - with mushroom demi-glaze

Chicken Francaise - egg dipped with lemon wine sauce

Chicken Scaloppini — topped with mushroom, artichoke hearts, prosciutto,
sun dried tomato and fresh basil in a light garlic wine sauce

Chicken Delaney - lightly breaded with eggplant, prosciutto, fresh mozzarella and
roasted red pepper lemon sauce

Honey Pepper Chicken — bone-in chicken drizzled with a black pepper
honey glaze

Roasted Pork Loin - apple cider marinated with spiced apple cranberry chutney

Eggplant Parmesan - with our own marinara and fresh mozzarella

Vegetable Risotto - creamy risotto with roasted seasonal vegetables

Scrod Mediterranea – pan seared with roasted roma tomatoes & fresh basil in

a garlic
wine sauce

Salmon Filet – oven-braised with a dill cream sauce OR a citric glaze (select one
sauce)

Shrimp Risotto – creamy risotto with shrimp & seasonal vegetables

Shrimp and Scallop Casserole – with our own crabmeat stuffing \$1

CHOICE OF ONE STARCH

Roasted Red Bliss Wedges

Garlic Mashed

Roasted Shallot & Rosemary Mashed Potatoes

Potatoes au Gratin

Loaded Mashed \$1

Rice Pilaf

CHOICE OF ONE VEGETABLE

Oven Roasted Medley

Broccoli in Garlic Butter

Green Beans Amandine

Glazed Baby Carrots

Grilled Asparagus \$1

Includes COFFEE AND TEA

BUFFET \$26.95

*ADD A Carving Station**

*Choose one of the following entrées to be carved at an elegant
station by our chefs.*

Roast Beef – with a mushroom demi-glaze

London Broil – with herb au jus

Baked Ham – pineapple honey glaze

Roasted Turkey – with Seasons' home-style turkey gravy

Pork Loin – apple cider marinated served with spiced apple cranberry chutney

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With the carving station, one entrée from the entrée menu are to be selected.

**BUFFET WITH CARVING*

*STATION \$31.95**

**Due to availability, all prices are subject to change. An 18% service charge and CT sales tax
will be added to final price.
Effective thru 12/31/16**