

TAVISTOCK

Country Club

Grand Buffet

\$35 per person ~ minimum 50 • \$40 per person 25-49

Plus tax and gratuity

Appetizers

Please select (1) This course will be served

* Soup du Jour

Classic Lobster Bisque 4

Tomato Bisque | Parmigiana Reggiano Crostini 3

Porcini Mushroom Ravioli | Spinach Truffle Alfredo 9

Traditional Shrimp Cocktail 12

Ahi Tuna Poke | Cucumber Salad 15

Capellini | Baby Shrimp | Spinach & Shellfish Crème 12

Chilled Fresh Fruit Cup 4

Garde Manger

Please select (3) This course will be served

Caesar Salad

Waldorf Salad

Tossed Garden Salad

Roasted Mushroom
Marinated Artichoke
with Sherry Vinaigrette

Rice Noodle Pasta with Thai
Peanut Dressing

Mixed Heirloom Cherry Salad | Basil Pesto | Mozzarella
Cucumber Fraise Greens | Balsamic Vinaigrette

Roasted Field Mushrooms | Grilled Asparagus | Bowtie
Pasta | Shaved Fennel | Champagne Brie Dressing

Sliced Fruit with Berries

Roasted Beets | Basil | Balsamic Vinaigrette

Jumbo Shrimp Cocktail ~ 12 per person

Chilled Angel Hair Pesto
Pasta | Marinated Tomato
Parmesan

Spiced Deviled Egg
with Bacon

TCC Potato Salad

Carolina Cole Slaw

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Hand Carved Ice Piece

For Buffet Centerpiece ~ 195

Carved by Chef

Roast Tenderloin of Beef ~ 12 p.p.

Baked Virginia Ham ~ 7 p.p.

Roast Tom Turkey ~ 7 p.p.

Hot Corned Beef ~ 7 p.p.

Roast Prime Ribs of Beef ~ 12 p.p.

Steamship Roast ~ 12 p.p.

Sirloin ~ 10 p.p.

Hot Entrees

Please select (3)

Fillet of Sole Florentine with Lobster Sauce

Fettuccine Alfredo

Old Fashioned Beef or Chicken Pot Pie

Chicken Tempura | Ginger Orange Glaze

Stir-fried Chicken | Charred Vegetables | Sesame Soy Sauce
Fresh Steamed Rice

Shepherd's Pie with Potato Crust

Stir-Fried Shrimp | Charred Vegetables

Roasted Turkey | Bread Stuffing

Swedish Meatballs

Mussels Marinara with Linguine

Beef Bordeaux

Grilled Marinated Flank Steak | Mushroom Jus

Porcini Mushroom Ravioli | Truffle Spinach Alfredo

Bow Tie Pasta | Sautéed Wilted Spinach
Garlic Lemon Herb Sauce

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Accompaniments

Please select (3)

Rice Pilaf	Ginger Glazed Carrots	Smashed New Potatoes
Buttered Egg Noodles	Brown Sugar Baked Beans	Parmesan Potatoes Gratin
Linguine with Herb Butter	Eggplant and Zucchini Au Gratin	Buttered Green Peas
Vegetable du jour	Baked Macaroni with Cheddar Cheese	Honey Roasted Almond Haricot Verts
Sweet Potato Puree	Penne Pasta Grilled Vegetables Housemade Marinara	Ratatouille
	Spiral Pasta with Mushrooms & Garlic Crème	Truffle Herb Potato Puree

Desserts

Please select (1) This course is served

Sherbet Melba	Double Chocolate Mousse	Lemon Chiffon Pie
Grand Marnier Cake	Vanilla Ice Cream with Butter Rum Sauce	Apple Crumble
Seasonal Fruit Crumble		

For the Connoisseur

Viennese Sweet Table ~ 12 per person

Chef's Mini Display of Desserts: Cookies | Blondies | Lemon Bars | Cannolis ~ 7 per person

Sundae Bar ~ 7 per person • add Waffles ~ 3 per person

100 per Chef Attendant

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