

TAVISTOCK

Country Club

Grand Buffet

OR

Appetizers

Please select (1) This course will be served

Chilled Melon (in season) 2.95

Jumbo Shrimp Cocktail 9.95

Soup du Jour or Cream of Broccoli Soup

Fresh Seasonal Fruit Cup 2.95

Cold Seafood Combination ~ Scallops | Shrimp & Clams 1/2 shell 9.95

Garde Manger

Please select (3) This course will be served

Caesar Salad

Waldorf Salad

Tossed Garden Salad

Mushrooms a la Grecque

Thai Pasta and Peanut Salad

Southwest Sushi Rolls

Crudités with Boursin Dipping Sauce

Watermelon Boat with Fresh Fruit

Beefsteak Tomatoes and Fresh Mozzarella with Basil

Jumbo Shrimp with Cocktail Sauce **

Pasta Verdi

Deviled Eggs

French Potato Salad

Creamy Cole Slaw

Pickled Beet Salad

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Earned by Chef

Roast Tenderloin of Beef**

Baked Virginia Ham*

Roast Tom Turkey*

Hot Corned Beef*

Roast Prime Ribs of Beef**

Steamship Roast**

*Add 6.95 per person

**Add 11.95 per person

Hot Entrees

Rolled Fillet of Sole Florentine with Lobster Sauce

Fettuccine Germana or Alfredo

Old Fashioned Beef or Chicken Pot Pie

Chicken Tempura with Apricot Sauce

Stir-fried Chicken with Fresh Vegetables, Szechwan

Shepherd's Pie with Potato Crust

Roasted Turkey with Fig Stuffing

Gingered Chicken Fillets, Mandarin

Mussels Marinara with Linguine

Stir-Fried Shrimp with Fresh Vegetables

Beef Strips Teriyaki

Swedish Meatballs

Seafood Newburg

Beef Bordeaux

Lobster Ravioli with Imported Prosciutto

Spiral Pasta with Sautéed Chicken and Wilted Spinach

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Accompaniments

Rice Pilaf/Fried Rice	Spinach Soufflé	Oven Roasted Potato
Buttered Egg Noodles	Rice Croquette with Currant Jelly 6.95	Corn Pudding
Linguine with Herb Butter	New England Baked Beans	Potatoes Au Gratin
Carrot Soufflé	Eggplant and Zucchini Au Gratin	Buttered Green Peas
Fresh Vegetable du jour	Baked Macaroni with Cheddar Cheese	Green Beans Amandine
Sweet Potato Soufflé	Penne Pasta with Vegetable Tomato Coulis	Ratatouille
	Spiral Pasta with Mushrooms	

Desserts

Sherbet Melba	Double Chocolate Mousse	Ice Cream Cake Roll
Grand Marnier Cake	Vanilla Ice Cream	Lemon Chiffon Pie
Warm Apple Pie	with Butter Rum Sauce	Apple Brown Betty

For the Connoisseur

*Crepes Fitzgerald Flambé**

*Viennese Sweet Table***

*Crepes Sir Holden Flambé**

ALL PRICES SUBJECT TO CHANGE & DO NOT INCLUDE TAX OR GRATUITY