

Wyoming Valley Country Club Lunch Menus 2009





~ Luncheon Menu ~

First Course

(Choose One)

Soup Du Jour

Garden Salad

Caesar Salad

Medley of Fresh Fruit

Second Course

Chicken Francaise

Boneless Chicken Breast in a light egg batter, sautéed with a hint of lemon.

\$16.95

Chicken Marsala

Seared Chicken Breast in a Marsala and Mushroom Wine Sauce.

\$16.95

Stuffed Chicken Breast

Stuffed with our own dressing, roasted and complimented with a Sauce Supreme

\$17.95

Chicken Cordon Bleu

Boneless Breast of Chicken stuffed with Smoked Ham and Swiss Cheese baked and complimented with a light cream sauce.

\$18.95

Jerk Chicken with a Mango Coulis

Caribbean style spicy blackened chicken complimented with a sweet mango puree

\$17.95

Coconut Chicken with Pina Colada Sauce

Boneless Breast of Chicken coated with panko bread crumbs and shaved coconut

\$17.95

Grilled Herb Marinated Chicken

With spinach, and artichokes and topped with julienned vegetables and a light veloute sauce

\$18.95

Roast Turkey

Turkey breast, slow roasted and served with our own dressing and gravy.

\$16.95

Baked Haddock

Fresh Haddock baked with lemon butter.

\$17.95

Baked Orange Roughy

Fresh fillet of Orange Roughy baked in lemon butter

\$19.95

Baked Haddock Stuffed with Crabmeat

Fresh haddock fillet stuffed with crabmeat and baked to perfection
\$22.95

Oven Roasted Salmon with Lemon Dill Hollandaise

\$22.95

Beef Rossini

Sliced Beef accompanied by a Madeira Sauce.
\$17.95

Beef Chasseur

Slow roasted Top Round of Beef carved and served with Mushrooms, Tomatoes, Shallots and Burgundy demi-glaze.
\$17.95

6oz. Filet Mignon

Tender, char-grilled Filet Mignon accented with a Béarnaise Sauce.
\$23.95

Accompaniments

(Choose One)

Homemade Mashed Potatoes

Herb Seasoned Red Bliss

Scalloped Potatoes Au Gratin

Rice Pilaf

Twice Baked Potato

Served with our Chef's Seasonal Vegetable, Rolls and Butter

Desserts

Apple Pie a la Mode
Chocolate Layer Cake
Cheesecake

Fudge Brownie a la Mode
Carrot Cake
Strawberry Layer Cake

~ Coffee, Tea, Iced Tea ~

Please Add 6% Sales Tax and 20% Service Charge

~ *BANQUET BEVERAGE SERVICES* ~

PER DRINK CONSUMPTION BASIS

House Selections.....	\$4.50
Premium and Top Selections.....	\$6.00
Cordials.....	\$7.00
Top Shelf Martini.....	\$8.50
Domestic Bottle Beer.....	\$3.00
Imported Bottle Beer.....	\$4.00
Draft Beer.....	\$2.00
Wine.....	\$5.00
Soft Drinks.....	\$1.50

OPEN BAR HOURLY CHARGE BASIS

House Selections

(Includes house brand liquor, house wines, and draft beer)

One Hour.....	\$12.00
Two Hours.....	\$16.00
Three Hours.....	\$19.50
Four Hours.....	\$22.50

Premium Selections

(Includes premium brand liquor, house wines, draft beer, and domestic bottles)

One Hour.....	\$14.00
Two Hours.....	\$18.00
Three Hours.....	\$21.50
Four Hours.....	\$24.50

Top Shelf Selections

(Includes top shelf brand liquor, house wines, draft beer, domestic and imported bottles)

One Hour.....	\$16.00
Two Hours.....	\$20.00
Three Hours.....	\$23.50
Four Hours.....	\$26.50

Draft Beer, House Wine and Soda Only	\$9.00/ \$13.00/ \$16.50/ \$19.50
Bottled Beer, House Wine and Soda Only	\$10.00/ \$14.00/ \$17.50/ \$20.50

House Bar Selections ... Bankers Club Gin, Bankers Club Vodka, Barristers Scotch, Bankers Club Whiskey, Heaven Hill Bourbon, Bacardi Rum

Premium Selections ... Beefeaters Gin, Absolut Vodka, J&B Scotch, Seagram's VO, Old Grand-Dad, Malibu Rum

Top Shelf Selections ... Grey Goose, Tanqueray 10, Johnny Walker Black, Crown Royal, Makers Mark Bourbon, Captain Morgan

Wine ... Chardonnay, Pinot Grigio, White and Red Zinfandel, Cabernet Sauvignon, Merlot
Draft Beer ... Coors Light, Miller Lite, Stegmaier, Yuengling Lager
Bottle Beers ... All Popular and Domestic Brands Are Available Upon Request

Plus 20% Service Charge