



TASHUA KNOLLS

Golf Club • Banquets

Dinner Banquet Menu

Fruit Medley or Melon & Prosciutto

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Garden Salad

Mixed Field Greens with Vinaigrette served at each place setting with our own Fresh Baked Bread & Whipped Butter also served throughout dinner

Entrée

King Cut Prime Rib of Beef Au Jus (20 oz. Boneless)

Roast Top Round of Beef Au Jus

Stuffed Boneless Breast of Chicken

Boneless Breast of Chicken "Cordon Bleu"

Boneless Breast of Chicken "Francaise"

Baked Stuffed Jumbo Shrimp

Stuffed Filet of Sole w/ Lobster Sauce

Broiled Filet of Sole "Almondine"

Grilled Swordfish w/ Citrus Lemon Butter or "Gorgonzola"

Veal Cutlet Parmigiana

Veal Scallopini ala "Francaise"

Broiled Filet Mignon Au Mushroom Cap

Roast Loin of Pork with Apricot Glaze or Lemon Thyme

Sesame Encrusted Salmon with Orange Ginger Glaze

Pan Seared Mahi Mahi with Grilled Pineapple & Mango Salsa

Chicken Saltimbucca with Prosciutto & Mozzarella – Demi Glaze

Roasted Whole NY Strip Loin with Bordelaise Sauce

Surf & Turf (6oz. Filet with 6oz. Lobster Tail)

Eggplant Parmagiana

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Choice of Potato or Rice Pilaf

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Choice of Seasonal Vegetable

~ *Dessert* ~

Chocolate, Strawberry or Lemon Mousse or Ice Cream Sundae

Coffee, Tea and Decaffeinated Coffee

On Premise Catering for

Weddings • Anniversaries • Corporate Events • Golf Outings • Showers • Bar Mitzvahs
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