

# LUNCH

## PLATED LUNCHEONS



### APPETIZERS

(Choose One):

- + SOUP DU JOUR
- + FRESH FRUIT CUP
- + MIXED GREEN SALAD  
Cherry Tomato, Cucumber, Red Onion, & Carrots  
with Your Choice of Dressing
- + Caesar Salad  
Romaine Lettuce Tossed with Parmesan Cheese,  
Garlic Croutons, & Our Homemade Caesar  
Dressing

### HOT ENTREES

(Choose Two):

- + GRILLED NEW YORK STEAK **23.50**  
9oz. Topped with Garlic Butter
- + SAUTÈED CHICKEN PICCATA **19.50**  
Topped with a Lemon-Caper Sauce
- + CHICKEN REGGIANO **20.50**  
Breaded with Reggiano Parmesan, Topped with a  
Lemon-Basil Sauce & Fresh Tomatoes
- + STUFFED CHICKEN BREAST **20.50**  
Granny Smith Apple & Brie Stuffed, Topped with a  
Sherry Wine Veloute Sauce
- + PESTO GRILLED **20.50**  
Atlantic Salmon with a Roasted Yellow Pepper  
Compote
- + BAKED HADDOCK **20.50**  
With a Potato Chip Topping & a Lemon Butter  
Sauce
- + STUFFED ZUCCHINI **19.50**  
Roasted Vegetables, Goat Cheese, Toasted  
Bread Crumbs, Israeli Cous Cous, Grilled  
Asparagus, & Tomato-Basil Sauce
- + BAKED VEGETABLE LASAGNA **19.50**  
Topped with Mozzarella Cheese & Marinara  
Sauce

All plated Luncheons are served with your choice of appetizer,  
Chef's selection of seasonal vegetables & potato, rice, coffee,  
rolls , butter, & your choice of dessert

### ENTREE SALAD:

- + GRILLED CHICKEN & FRESH  
MOZZARELLA SALAD **21.50**  
Baby Spinach, Vine Ripe Tomatoes, Red Onions,  
Cucumbers, & Warm Pancetta Dressing
- + GRILLED CHICKEN CAESAR SALAD  
**19.50**  
Romaine Spears, Parmesan Cheese, Garlic  
Croutons, & Our Homemade Caesar Dressing
- + GRILLED ASIAN CHICKEN SALAD  
**19.95**  
Lo-Mein Noodles, Napa Cabbage, Bell Pepper,  
& Sesame-Ginger Vinaigrette
- + GRILLED SALMON & FRESH FRUIT  
**20.50**  
Served with Pesto-Angel Hair Pasta Salad

All plated Luncheons are served with your choice of  
appetizer, Chef's selection of seasonal vegetables &  
potato, rice, coffee, rolls , butter, & your choice of  
dessert

### DESSERTS (Choose One):

- + FROZEN CAPPUCCINO PIE
- + CHOCOLATE CAKE
- + FRESH FRUIT CUP
- + WARM APPLE DUMPLING
- + TOLLHOUSE PIE  
Ice Cream Topping- Additional \$1 Per Person

### DESSERT ENHANCEMENTS:

- + NEW YORK CHEESECAKE **3.00 pp**  
With Fresh Strawberries
- + TIRAMISU **3.00 pp**
- + WARM BREAD PUDDING **3.00 pp**  
With Bourbon Cream Anglaise
- + CHOCOLATE MOUSSE CAKE **3.00 pp**

A separate Club Charge in the amount of 20% of the total cost of food, beverage in the amount of 20% will be added to your bill.  
The Club Charge is not a gratuity & will not be distributed to Wolferts Roost employees but is retained by Wolferts Roost Country Club  
to defray its costs for the administration of the event. All Club Charge fees - except for Labor, are subject to an 8% NY Sales Tax

# LUNCH



## LUNCH BUFFETS

### DELI BUFFET \$17.95pp

- + Minimum of 25 People
- + Soup of the Day
- + Red Potato Salad
- + Creamy Coleslaw
- + Lettuce
- + Sliced Tomato & Onions
- + Assorted Pickles & Olives
- + Sliced Cheddar, Swiss & American Cheeses
- Cold Cut Display of Turkey, Ham & Roast Beef
- + Assorted Breads & Rolls
- + Assorted Condiments
- + Fresh Baked Cookies & Brownies
- + Coffee, Tea, Decaffeinated Coffee  
Topped with a Lemon-Caper Sauce

### SOUP & SALAD BUFFET \$14.95pp

- + Minimum 15 People
- + Chef's Choice of 2 Soups
- + Chopped Vegetable Salad  
Topped with Feta Cheese & White Balsamic Vinaigrette
- + Caesar Salad  
Romaine Lettuce Tossed with Parmesan Cheese, Garlic Croutons & Our Homemade Caesar Dressing
- + Fresh Cut Seasonal Fruit Salad
- + Herb Grilled Sliced Chicken Breast
- + Assorted Bread & Rolls
- + Fresh Baked Cookies & Brownies
- + Coffee, Tea & Decaffeinated Coffee

### HOT LUNCH BUFFET \$25.95PP

- + Minimum 25 People
- + Fresh Cut Seasonal Fruit Salad
- + Mixed Baby Greens Salad  
(Assorted Dressings)
- + Antipasto Salad
- + Seasonal Vegetable Medley
- + Herb Roasted Red Potatoes
- + Tortellini Pasta with Tomato Basil Sauce
- + Sautéed Chicken Breast with Mushrooms & Marsala Wine Sauce
- + Grilled Pesto Salmon with Roasted Yellow Pepper Compote
- + Fresh Rolls & Butter
- + Dessert (Please Choose 1)
- Coffee, Tea, Decaffeinated Coffee

FOR ADDITIONAL OPTIONS  
CONTACT YOUR SALES MANAGER

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## LUNCH BUFFET ENHANCEMENTS

**SIRLOIN TIPS \$4.00pp**  
With Burgundy Mushroom Sauce

**AU GRATIN POTATOES \$3.00pp**

**\*CARVED BROWN SUGAR GLAZED HAM  
\$9.00pp**  
Served with Dijon, Whole Grain Mustards &  
Assorted Breads. 25 person minimum

**\*CARVED TENDERLOIN OF BEEF \$15.00pp**  
Served with Tiger Sauce, Red Wine, Demi-Glace &  
Assorted Breads. 25 person minimum.

**SCALLOPED POTATOES \$3.00PP**

**SOUP OF THE DAY \$3.00pp**

**CARVED HERB-ROASTED TURKEY \$9.00pp**  
Served with Cranberry Sauce, Giblet Gravy &  
Assorted Breads. 25 person minimum.

**\* CARVED SIRLOIN OF BEEF \$12.00pp**  
Served with Tiger Sauce, Red Wine, Demi-Glace &  
Assorted Breads. 25 person minimum.

\* Items Require a \$100 attendant fee

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