

Elmira Country Club

Dinner Buffet I

Fresh Baked Breads and/or Rolls with Whipped Butter

Served Elmira Country Club Salad, Choice of 1 Dressing

Broccoli and Cheddar Cheese Salad

Pasta Salad

Choice of 1 Starch

Choice of 1 Fresh Vegetable

Sliced Top Round of Beef in Au Jus

Sautéed Chicken Picatta

\$24.50 pp.

Dinner Buffet II

Fresh Baked Breads and/or Rolls with Whipped Butter

Served Elmira Country Club Salad, Choice of 1 Dressing

Broccoli and Cheddar Cheese Salad

Pasta Salad

Fresh Tomato Salad

Choice of 1 Starches

Choice of 1 Fresh Vegetables

Sliced Entrecote of Beef, Au Jus and Horseradish Sauce

Sautéed Chicken Picatta

Baked Ziti

\$26.50 pp.

Elmira Country Club

Dinner Buffet III

Fresh Baked Breads and/or Rolls with Whipped Butter

Served Elmira Country Club Salad, Choice of 1 Dressing

Broccoli and Cheddar Cheese Broccoli Salad

Pasta Salad

Fresh Tomato Salad

Choice of 2 Fresh Vegetable

Choice of 1 Starches

Chef Carved Entrecote of Beef, Au Jus and Horseradish Sauce

Lemon-Thyme-Basil Infused Chicken Breast, Garlic-Chardonnay Sauce

Crab Stuffed Sole, Hollandaise Sauce

Pasta with Sun-Dried Tomato Cream Sauce

\$28.50 pp.

Dinner Buffet IV

Fresh Baked Breads and/or Rolls with Whipped Butter

Served Elmira Country Club Salad, Choice of 1 Dressing

Broccoli and Cheddar Cheese Salad

Pasta Salad

Fresh Tomato Salad

Choice of 1 Starch

Choice of 1 Fresh Vegetable

Sliced Roast Top Round of Beef, Horseradish Sauce

Sliced Pork Loin, Pan Sauce

Lemon-Thyme-Basil Infused Chicken Breast, Garlic-Chardonnay Sauce

\$26.50 pp.

Elmira Country Club

Dinner Buffet V

Fresh Baked Breads and/or Rolls with Whipped Butter

Served Elmira Country Club Salad, Choice of 1 Dressing

Broccoli and Cheddar Cheese Salad

Pasta Salad

Fresh Tomato Salad

Choice of 2 Starches

Choice of 2 Fresh Vegetables

Chef Carved Slow Roasted Prime Rib of Beef, Horseradish Sauce

Roasted Fillet of Norwegian Salmon, Citrus-Parsley Compound Butter

Lemon-Thyme-Basil Infused Chicken Breast, Garlic-Chardonnay Sauce

\$29.50 pp.

Dinner Buffet VI

Fresh Baked Breads and/or Rolls with Whipped Butter

Served Mesclun Salad, Feta Cheese, Grape Tomatoes,

Kalamata Olives, Cucumbers and Sun-Dried Tomato-Basil Vinaigrette

Broccoli and Cheddar Cheese Salad

Pasta Salad

Fresh Tomato Salad

Choice of 1 Starches

Choice of 2 Fresh Vegetables

Traditional Stuffing

Chef Carved Beef Tenderloin, Béarnaise Sauce and Horseradish Sauce

Shrimp Scampi and Pasta Toss

Sliced Roasted Turkey Breast, Pan Gravy

\$32.50 pp.

Elmira Country Club

Served Dinner

All Dinners served with Country Club Salad, Chef's Accompaniments
and Fresh Baked Breads and/or Rolls

Other Salad Selections Available

Mesclun Greens, Feta Cheese, Grape Tomatoes, Cucumbers,
Kalamata Olives and Sun-Dried Tomato-Basil Vinaigrette
Baby Spinach, Spiced Pecans, Mandarin Oranges and Raspberry Vinaigrette
Traditional Caesar Salad, Romaine Lettuce, Parmesan, Croutons and Caesar Vinaigrette
Greek Salad, Crisp Iceberg Lettuce, Feta, Cucumbers and Grape Tomatoes

Above Salads Additional \$1.95 pp.

Poultry Selections

Chicken Marsala

Boneless, Skinless Chicken Breast, Marsala Cream Sauce with Mushroom Medley
\$23.50

Chicken Cordon Bleu, Herbed Velouté Sauce

Boneless, Skinless Chicken Breast Filled with Ham and Swiss Cheese
\$24.50

Pair of European Quail, Chicken Jus

Apple Pecan Cornbread Stuffing
\$23.50

Chicken and Shrimp Scampi

Garlic, Squeezed Lemon, Parsley, Chardonnay Wine and Butter Sauce
\$26.50

Roasted Supreme Cut of Chicken, Fines Herbes Sauce

Fresh Lemon Slices and Rosemary
\$23.50

Chicken Picatta

Boneless, Skinless Chicken Breast Sautéed with
Capers, Squeezed Lemon and Finished with Butter
\$23.50

Elmira Country Club

Stuffed Chicken Breast, Herbed Velouté Sauce

Roasted Red Bell Pepper and Goat Cheese Filled,
Breaded and Lightly Fried

\$24.50

Chicken Boursin, Velouté Sauce

Boursin Cheese, Asparagus and Ham Filled,
Breaded and Lightly Fried

\$24.50

Sautéed Chicken Chardonnay

Lemon-Thyme-Garlic Infused Chicken Breast with Garlic-Chardonnay Sauce

\$23.50

Blackened Chicken Breast

Roasted Garlic Compound Butter and Tomato Relish

\$23.50

Chicken Breast Florentine

Sautéed Spinach-Artichoke Heart Mornay Sauce

\$24.50

Baked Half Chicken

Basted with Honey-Orange Glaze

\$23.50

Chicken Parmesan with Pasta and Marinara

Tenderized Boneless, Skinless Chicken Breast,
Seasoned Bread Crumbs

\$23.50

Key West Grilled Chicken Breast

Lemon and Basil Seasoned with Artichoke Heart Salsa

\$23.50

Chicken Brushetta

Garlic Croutons Topped with Seasoned Tomatoes and Balsamic Drizzle

\$24.50

Elmira Country Club

Pasta Creations

Pasta Pomodoro

Fresh Roma Tomatoes, Crushed Garlic, Basil and Chardonnay Wine Sauce

\$20.50

Pasta Alfredo with Broccoli

Rich Alfredo Sauce and Fresh Broccoli

\$20.50

Ask About Other Offerings

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## Fish and Seafood

### Norwegian Salmon Fillet, Citrus-Parsley Compound Butter

Seasoned with Fresh Herbs and Oven Roasted

**\$25.50**

### Wasabi Crusted Halibut Fillet, Sweet Ginger Vinaigrette

Other Seasonal Fresh Fish Available to Substitute

**Market**

## Elmira Country Club Signature Dish

### Crab Meat Stuffed Shrimp, Fire-Roasted Red Bell Pepper Coulis

5 Tiger Shrimp Filled with Crab Meat

**\$27.50**

### Cottage Style Baked Haddock, Lemon Butter Sauce

Mushroom, Scallion, Bacon and Cracker Topping

**\$22.50**

### 9 ounce Broiled Lobster Tail

Drawn Butter

**\$41.70**

## Elmira Country Club Signature Dish

### Maryland Style Lump Crab Cakes, Fire-Roasted Red Bell Pepper Coulis

Pair of 3 ounce Cakes

**\$26.70**

# Elmira Country Club

## **Shrimp Scampi**

6 Jumbo Tiger Shrimp Sautéed with Fresh Garlic, Squeezed Lemon and Chardonnay Wine

**\$25.50**

## **Pair of Stuffed Sole, Lemon-Butter Sauce**

Crab Meat Filling

**\$24.50**

## **Fresh Swordfish, Citrus Pesto**

Char Grilled Fillet

**\$25.50**

## **Parmesan Crusted Tilapia, Tomato Coulis**

Topped with Parmesan Bread Crumbs and Oven Roasted

**\$22.50**

## **Seared Sea Scallops, Citrus Compote**

Fresh Sea Scallops

**Market**

## **Beef and Lamb**

### **Center-Cut Filet Mignon**

8 ounce Tenderloin of Beef, Choice of Sauce

**\$30.50**

6 ounce Tenderloin of Beef, Choice of Sauce

**\$27.50**

## **New York Cut Strip Steak, Cabernet-Black Truffle Compound Butter**

12 ounce Center-Cut Choice New York Strip Char-Grilled

**\$27.50**

## **Beef Tenderloin Au' Poivre**

6 ounce Filet Mignon Crusted with Crushed Peppercorns, Brandy-Mustard Sauce

**\$27.50**

## **Roasted Garlic and Bleu Cheese Crusted New York Cut Strip Steak**

Broiled 12 ounce Center-Cut Strip with Au Jus

**\$28.50**

## Elmira Country Club

### Stuffed Beef Tenderloin

3 Sliced Medallions Filled with Either  
**Spinach and Shiitake Mushrooms, Merlot Sauce**

or

**Crab Meat Filling, Béarnaise Sauce**

**\$29.50**

### Elmira Country Club Signature Dish

**Applewood Smoked Bacon Wrapped Filet Mignon, Demi-Glace**

8 ounce Center-Cut Tenderloin of Beef

**\$31.50**

### Oven Roasted Lamb Loin Chops, Mint Infused Jus

Pair of 4 ounce Chops Seasoned with Rosemary and Lavender

**Market**

### New Zealand Rack of Lamb, Natural Sauce

Oven Roasted with Stone Ground Mustard Crust

4 Bone **\$25.50**

8 Bone **\$30.50**

### Slow Roasted Prime Rib of Beef, Au Jus

12 ounce **\$24.50**

14 ounce **\$26.50**

### Veal Marsala

Tenderized Veal Scaloppini, Marsala Cream Sauce with Mushroom Medley

**\$24.50**

### Veal Picatta

Tenderized Veal Scaloppini, Capers, Squeezed Lemon and Finished with Butter

**\$24.50**

### Veal Parmesan with Pasta and Marinara

Tenderized Veal Scaloppini Coated with Seasoned Bread Crumbs

**\$24.50**

## Pairings

Prices are subject to change. Service charge and tax not included. 1/10

## **Elmira Country Club**

### **Surf and Turf**

**4 ounce Lobster Tail, Drawn Butter  
6 ounce Filet Mignon, Choice of Sauce  
\$39.50**

**3 Jumbo Shrimp Stuffed with Crab, Roasted Red Bell Pepper Coulis  
6 ounce Filet Mignon, Choice of Sauce  
\$33.70**

**3 Jumbo Shrimp Stuffed with Crab, Roasted Red Bell Pepper Coulis  
Chicken Breast Picatta  
\$28.50**

**3 Jumbo Shrimp Scampi  
6 ounce Filet Mignon of Beef, Choice of Sauce  
\$32.50**

### **Land Lovers**

**6 ounce Filet Mignon, Choice of Sauce  
Chicken Breast Picatta  
\$29.50**

**6 ounce Filet Mignon, Choice of Sauce  
2 Bone Rack of Lamb, Mint Jelly  
Market**

**6 ounce Filet Mignon, Choice of Sauce  
Sliced Chicken Cordon Bleu, Herbed Velouté Sauce  
\$30.50**