



Shawnee Country Club
6152 S. Rehoboth Blvd. (South Business Rt. 1)
P.O. Box 282
Milford, DE 19963
302-422-9745 Fax 302-422-5904

Dinner Banquet Menu

Revised 12/09

BUFFETS

All Banquet Dinners include Fresh Mixed Green Garden Salad, Fresh Baked Bread Basket and a Coffee and Iced Tea Bar

All Buffets include Fresh Vegetable and choice of Mashed Potatoes, Roasted Potatoes, Sweet Potato Stack or Rice Pilaf

Select two entrees

Require minimum of 40 guests

Classic Family Style Dinner

Oven Roasted ½ Chicken (breast bone removed)

Sliced Top Round of Beef with Au Jus

Roast Pork Loin with Sauerkraut

Fresh Tilapia Filet (herb or pecan crusted)

Louisiana Gulf Shrimp and Scallop Creole

Baked Meatloaf with Gravy

Roast Turkey with Herb Stuffing and Gravy

\$15.00 per person

Carver may be added for a \$50.00 fee to carve your turkey, pork or beef

Special Occasion Dinner

Chicken Marsala

Chicken Picata

Crab Stuffed Chicken Breast

Fresh Salmon Filet with Sun-dried Tomato Butter

Fresh Flounder Filet Rilletto in Herbed Tomato Butter

Baked Stuffed Pork Chop with Mushroom Voloute

Sliced Top Round of Beef

\$17.50 per person

Carver may be added for \$50.00 fee to carve your beef

Celebration Dinner

Carved Tenderloin of Beef with Sauce Perigeaux*

Fresh Flounder Filet Stuffed with Maryland Style Crab Imperial

Maryland Style Crab Cakes

Whole Roasted de-boned Cornish Game Hen

Carved Roast Prime Rib with Au Jus*

Seasonal Fresh Fish Filet

\$23.00 per person

*a \$50.00 fee will be added for the Carver

SERVED DINNER

All served Dinners include Fresh Mixed Green Garden Salad, Fresh Baked Bread Basket,
an appropriate Starch and Fresh Vegetable and a Coffee and Iced Tea Bar

(Require a minimum of 20 guests)

Classic Family Style Dinner

Chicken Parmesan with Linguine

Sliced Flat Iron Steak with Mushrooms and Béarnaise Sauce

Seared Sliced Chicken with Sweet Italian Sausage, Roasted Potatoes and Selected Greens

Fresh Salmon Filet with Sun-dried Tomato Butter

Sliced Baked Chicken Breast stuffed with Spinach, Roasted Red Pepper and Goat Cheese topped
with Tarragon Voloute

\$18.00 per person

Special Occasion Dinner

Filet Mignon (7 oz) with Béarnaise Sauce

Potato Encrusted Fresh Fish Filet with Leeks and Mushrooms

Sliced Seared Duck Breast with Port Glaze

Chicken Cordon Bleu (chicken breast stuffed with Prosciutto Ham, Gruyere Cheese, lightly breaded with a Mushroom Voloute)

Veal Picata (Natured Veal Cutlet, lightly breaded with Lemon, Capers and Parsley)
\$23.00 per person

Celebration Dinner

Roasted Imported Rack of Lamb (garlic crusted with a minted mushroom demi)

Roast Prime Rib of Beef (16 oz)

Roasted Veal Tenderloin with Wild Mushroom Demi

Pan Roasted Filet of Fresh Halibut with Louisiana Gulf Shrimp Garnish

\$30.00 per person

To any of the above Menus add

Soup Tureen \$2.50 per person

DESSERTS

The Delight

Trays of Assorted Fresh Baked Cookies & Brownies

\$ 2.00 per person

The Americana

Pumpkin or Apple Pie, Apple Crisp or Brown Betty, Fresh Berries with Creamy Custard

\$2.50 per person

Heavenly Sinful

Crème' Brulee, Trifle, Shortcake, Mousse or Flourless Chocolate Cake

\$3.00 per person

All of the above Menus are subject to an 20% gratuity.

If you have any special requests please do not hesitate to inquire with our Special Events

Director.

