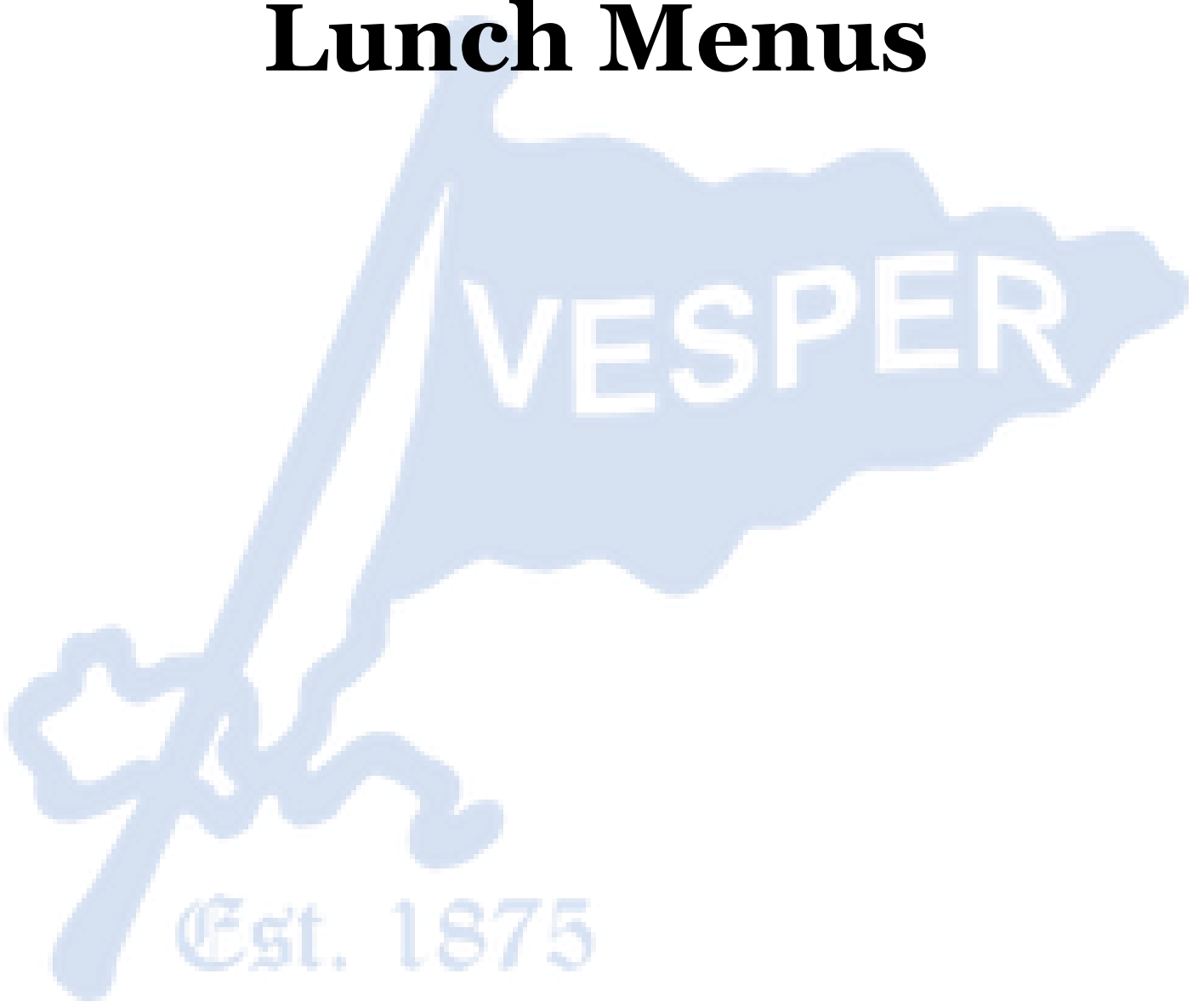


Vesper Country Club Lunch Menus



All food prices are subject to a 20% house charge and 7% state and local tax. All charges and fees are subject to a 6.25% tax. Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Lunch Buffet

VCC Summer BBQ Buffet \$28.00

Freshly Baked Corn Bread, Honey Butter

Choose One:

Tender Field Greens

Heirloom Cherry Tomatoes, English Cucumbers, Shredded Carrots, Sherry Vinaigrette

Caesar

Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Creamy Caesar dressing

Mini Iceberg Wedge

Smokehouse Bacon, Diced Vine Ripe Tomatoes, English Cucumbers, Shaved Carrots, Crumbled Blue Cheese

Choose Two:

Tomato Cucumber Salad

Pasta Salad

Classic Coleslaw

Potato Salad

Includes the following Entrees

~ Served off the Grille ~

Grilled Hot Dogs

Hamburgers/Cheeseburgers

Lettuce, Tomato, Red Onion, Pickles

Grilled Sweet Italian Sausages

with Peppers & Onions

Dessert

Ice Cream Sundae Bar

Coffee, Decaffeinated and Assorted Tea

Chef Attendant Fee \$75.00 / 1 Per Every 75 Guests

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Lunch Buffet

The Lighter Side \$24.00

Strawberry Spinach Cheese Salad

Spinach, Strawberries, Goat Cheese, Champagne Vinaigrette

Fresh Fruit Salad

Assorted Tea Sandwiches

Choose Three:

Smoked Bacon & Egg Salad	Poached Pear, Stilton, Candied Walnut French Toast
Roast Tenderloin, Horseradish Cream, Pickled Vegetable Relish	Tuna Salad, Roasted Peppers, Arugula
Virginia Ham & Cheddar, Grained Mustard	Smoked Salmon, Caper Cream,
Avocado Toast, Vine Ripe Tomato Salsa	Classic English Cucumber
Turkey Club, Bacon, Tomato, Lettuce, Mayonnaise	Chicken & English Pea Salad

Assorted Quiche

Choose Two:

Ham, Swiss & Tomato	Butternut Squash
Spinach & Cheddar	Farmers Market Vegetable
Broccoli & Three Cheese	Roasted Beet & Baby Kale with Brie
Cheesy Bell Pepper & Herb	Asparagus & Prosciutto
Bacon & Caramelized Onion	Roasted Vegetable and Chevre

Dessert

Assorted Mini Pastries

Coffee, Decaffeinated and Assorted Teas

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Lunch Buffet

Club Classic \$28.00

Tender Field Greens

Greek Orzo Salad

Rolls & Butter

Seasonal Vegetable

Herb Roasted Potatoes

Chicken Piccata

Panko and Parmesan Crusted Haddock, Lemon Thyme Cream

Vegetable Primavera

Assorted Cookies and Brownies

Coffee, Decaffeinated and Assorted Tea

Italian Lunch Buffet \$28.00

Caesar Salad with Focaccia Croutons

Antipasto Display, Italian Meats & Cheeses, Olives

Asiago Rolls with Oil & Butter

Seasonal Vegetables

Penne with Spiced Marinara

Mascarpone Meatballs

Chicken Parmesan

Assorted Mini Cannoli and Tiramisu

Coffee, Decaffeinated and Assorted Tea

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Plated Lunch

Two Entrée Selections Permitted

Vegetarian and Dietary Requests will be Honored with Advanced Notice from the Host.

Lighter Options

Ancho-Lime-Cilantro Marinated Grilled Tofu **\$22.00**

Roasted Fingerling Potato Salad, Grilled Asparagus, Marinated Mushrooms, Baby Greens

Grilled Rosemary Garlic Marinated Breast of Chicken **\$24.00**

Balsamic Aioli, Mascarpone Polenta Cake, Ratatouille Spinach Salad

Harissa Marinated Statler Breast of Chicken **\$25.00**

Cilantro-Lime Aioli, Arugula Cous Cous, Snow Pea Shiitake Mushroom Salad

Grilled Shrimp and Scallops **\$29.00**

Citrus Dressing, Wild Rice and Roasted Baby Vegetable Salad

Grilled Sliced Sirloin of Beef **\$32.00**

Red Wine Vinaigrette, Feta, Roasted Peppers, Peruvian Potato Salad, Balsamic Pickled Onions, Seasonal Vegetable Salad

Chardonnay Poached Maine Lobster Nicoise **Market Price**

Grilled Haricot Verts, Pear Tomatoes, Kalamata Olives, Hard Cooked Egg, Fingerling Potatoes, Mache, Aged Sherry Vinaigrette

Dessert

Assorted Mini Pastries

Coffee, Decaffeinated and Assorted Teas

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Plated Lunch

Plated Entrees Includes Choice of Soup Du Jour or Tender Field Green Salad

Lunch Entrée

Chicken Marsala	\$25.00
Panko & Parmesan Crusted Haddock, Lemon-Thyme Butter	\$28.00
Seared Atlantic Salmon, Grilled Artichoke Relish, Grained Dijon	\$28.00
Rib Eye Steak, Gorgonzola Cream, Wild Mushroom Ragout	\$32.00
Tofu Vindaloo with Basmati Rice, Cauliflower, Beans, Belle Peppers	\$24.00
Wild Mushroom Ravioli, Belle Pepper Parmesan Cream	\$22.00

Select One Vegetable

Roasted Root Vegetables

Seasonal Vegetable

Grilled Asparagus

Haricot Vert

Select One Starch

Whipped Potato

Wild Long Grain Rice

Spinach & Garlic Jasmine Rice

Herb Roasted Potatoes

Dessert

Assorted Mini Pastries

Coffee, Decaffeinated and Assorted Teas

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