



ReadingCountryClub

## **BUFFET DINNER MENU**

*All dinner buffets include freshly ground coffee, decaffeinated coffee and a selection of hot herbal teas.*

### **THE BERKS COUNTY BUFFET**

**Minimum of 50 guests Required**

- ~ Soup du Jour
- ~ RCC Salad Bar of Fresh Garden Greens and Assorted Dressings
  - ~ Bay Shrimp Salad
  - ~ Marinated Mushrooms & Artichokes
  - ~ Antipasto Salad
- ~ Cucumbers & Onions in Dill Infused Cream
  - ~ Seasonal Fruit Display
- ~ Grilled Salmon with Mango Salsa
- ~ Chicken Marsala with Wild Mushrooms
- ~ Chef Carved Slow Roasted NY Sirloin
  - ~ Vegetable Medley
- ~ Chive Buttermilk Mashed Potatoes
  - ~ Rolls & Butter
- ~ Chef's Assorted Dessert Display

**\$34**

### **THE NELSON BUFFET**

**Minimum of 50 guests Required**

- ~ Soup du jour
- ~ RCC Salad Bar of Fresh Garden Greens & Assorted Dressings
  - ~ Antipasto Salad
  - ~ Artichoke & Wild Mushroom Salad
  - ~ Marinated Grilled Vegetables
  - ~ Seasonal Fruit Display
- ~ Pan Seared Chicken Breast with Broccoli, Red Peppers and Chicken Volute
- ~ Grilled Mahi Mahi over Yukon Gold Red Pepper Hash
- ~ Chef Carved Prime Rib of Beef au jus
  - ~ Vegetable Medley
- ~ Chive Buttermilk Mashed Potatoes
  - ~ Rolls & Butter
- ~ Chef's Assorted Dessert Display

## **MEDITERRANEAN BUFFET**

**Minimum of 50 guests Required**

- ~ Minestrone Soup
- ~ Greek Salad with Olives, Peppers, Roma Tomatoes, Feta Cheese & Herb Infused Olive Oil
- ~ Marinated Seafood Salad    ~ Cous Cous Salad    ~ Mushroom & Artichoke Salad
- ~ Fresh Mozzarella & Vine Ripened Tomatoes with Basil Vinaigrette
- ~ Antipasto Display of Cheeses, Olives, Cured Meats, Fresh Tuna & Peperoncino Tapenade
- ~ Seasonal Fruit Display
- ~ Tortellini Alfredo & Penne a la Vodka
- ~ Rigatoni with Grilled Vegetables & Spicy Marinara
- ~ Chicken Parmigiana & Steak Pizzaiolo
- ~ Fresh Vegetables Italiano
- ~ Garlic Bread
- ~ Chef's Assorted Dessert Display

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## **WESTERN ROUND UP**

**Minimum of 50 guests Required**

- ~ Mixed Green Salad with Ranch Dressing
- ~ Homestead Potato Salad    ~ Santa Fe Cole Slaw
- ~ Roasted Red Pepper & Mushroom Salad    ~ Six Gun Bean Salad
- ~ Crudities & Relish Tray
- ~ Mesquite Smoked Chicken Breast with BBQ Sauce
- ~ Honey Glazed BBQ Ribs
- ~ Chef Sliced Flank Steak with Roma Tomato Relish
- ~ Baked Potato Bar with all the "Fixins"
- ~ Molasses Baked Beans
- ~ Corn on the Cob
- ~ Jalapeno Corn Muffins
- ~ Chef's Assorted Dessert Display

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## **ALL AMERICAN COOKOUT**

**Minimum of 50 guests Required**

- ~ Beef Barley Soup
- ~ RCC Salad Bar of Fresh Garden Greens & Assorted Dressings
- ~ Country Cole Slaw    ~ Southern Potato Salad
- ~ Tomato, Red Onion & Cucumber Salad    ~ Tri-colored Pasta Salad
- ~ BBQ Baby Back Ribs
- ~ Grilled Marinated Chicken Breast
- ~ Char-grilled Hamburgers
- ~ Grilled Jumbo Hot Dogs with Chili & Cheese
- ~ Corn on the Cob
- ~ Baked Beans with Molasses
- ~ Sliced Cheese, Relish Tray & Condiments
- ~ Chef's Assorted Dessert Display

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## **VEGETARIAN BUFFET**

**Minimum of 50 guests Required**

- ~ Vegetable Soup du Jour
- ~ Vegetarian Deluxe Salad Bar with Assorted Dressings
- ~ Marinated Grilled Vegetable & Semolina Salad ~ Potato Salad
- ~ Marinated Mushroom & Artichoke Salad ~ Pasta Salad
- ~ Seasonal Fruit Display
- ~ Stuffed Shells with Pesto Cream
- ~ Oriental Pasta with Tofu & Oriental Vegetables
- ~ Sautéed Mixed Vegetables ~ Long Grain & Wild Rice Pilaf
- ~ Chef's Assorted Dessert Display

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## **RAGIN CAJUN BUFFET**

**Minimum of 50 guests Required**

- ~ Shrimp Gumbo
- ~ Steamed Clams, Mussels & Shrimp
- ~ RCC Salad Bar with Assorted Dressings
- ~ Roasted Pepper & Orange Salad ~ Hearts of Palm, Artichoke & Tomato Salad
- ~ Green Tomato & Onion Salad with Chutney
- ~ Seasonal Fruit Display
- ~ Seafood Jambalaya
- ~ Blackened Mahi Mahi and Roasted Corn & Pepper Potato Hash
- ~ Louisiana Crab Cakes
- ~ Cajun Broiled Chicken
- ~ Andouille Sausage with Creole Rice
- ~ Mashed Yams with Chive Oil ~ Succotash
- ~ Corn Bread
- ~ Chef's Assorted Dessert Display

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## **KEY WEST LUAU**

**Minimum of 50 guests Required**

- ~ Hearty Seafood Chowder
- ~ Polynesian Salad Bar with Tropical Accompaniments & Dressings
- ~ Marinated Cucumber & Tomato Salad
- ~ Marinated Key West Seafood Salad
- ~ Curried Rice & Golden Raisin Salad
- ~ Fresh Caribbean Island Fruit Display
- ~ Raw Bar of Oysters, Clams, Snow Crab Legs, Mussels and Peel & Eat Shrimp
- ~ Hand Carved Hoisin Marinated Pork Loin

### **Chef Attended Grill Station Featuring:**

- ~ Skewered Shrimp Kabobs ~ Blackened Catfish
- ~ Island Spiced Blackened Chicken Breast
- ~ Fresh Seasonal Vegetables ~ Rice with Vegetable Confetti
- ~ Chef's Assorted Dessert Display

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## **A TASTE OF PACIFIC RIM**

**Minimum of 50 guests Required**

- ~ Oriental Chicken Noodle Soup
- ~ Mixed Greens with Shiitake Ginger Vinaigrette and Asian Accompaniments
  - ~ Lo Mien Noodles
  - ~ Vegetable Spring Rolls
  - ~ Pork Potstickers
  - ~ Sweet & Sour Shrimp
  - ~ Chinese BBQ Ribs
- ~ Beef, Shiitake Mushrooms & Broccoli
- Chef Attended Wok Station:**
  - ~ Thai Marinated Chicken, Steak and Shrimp
  - ~ Asian Influenced Vegetables
  - ~ Club Fried Rice
- ~ Chef's Assorted Dessert Display

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## **NEW ENGLAND LOBSTER BAKE**

**Minimum of 50 guests Required**

- ~ Lobster Bisque
- ~ RCC Salad Bar of Fresh Garden Greens & Assorted Dressings
  - ~ Corn & Black Bean Salad
  - ~ Fresh Cabbage Cole Slaw
  - ~ Peel & Eat Shrimp, Oysters and Clams
- ~ Steamed Maine Lobsters with Lemon and Drawn Butter
- ~ Grilled Salmon over Jicama, Red Beet and Carrot Slaw
- ~ Hand Carved Slow Roasted Prime Rib with Horseradish Sauce & Natural au jus
- ~ Fresh Corn on the Cob
- ~ Parsley Red Bliss Buttered Potatoes
- ~ Chef's Assorted Dessert Display

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## **SOUTH OF THE BORDER**

**Minimum of 40 guests Required**

- ~ Tri-colored Tortilla Chips & Salsa
  - ~ Chili Con Queso
- ~ Mixed Green Salad with Cilantro Vinaigrette
- ~ Corn & Sweet Pepper Salad
- ~ Chayote Salad with Avocado & Salsa
- ~ Seasonal Fruit Display with Mescal Dipping Sauce
- ~ Grilled Mahi Mahi with Mango Salsa & Avocado Yogurt
- ~ Beef Chimichangas

### **~ Fajitas & Taco Station**

Spicy Ground Beef, Freshly Prepared Marinated Chicken, Marinated Beef Strips with Soft Tortillas & Crispy Taco Shells accompanied by Diced Tomatoes, Chopped Onions, Shredded Lettuce, Guacamole, Sour Cream, Jalapeno Peppers, Seasoned Frijoles and Mexican Rice

- ~ Chef's Assorted Dessert Display

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# **THE CASTLE BUFFET**

**Minimum of 50 guests Required**

## **Compound Salads**

### ***Select Three:***

- ~ RCC Salad Bar of Fresh Garden Greens and Assorted Dressings*
  - ~ Caesar Salad*
  - ~ Spinach Salad*
  - ~ Marina Bay Salad*
  - ~ Red Bliss Potato Salad*
  - ~ Marinated Grilled Vegetables*
- ~ Sliced Tomatoes & Fresh Mozzarella*
- ~ Summer Linguini Salad*
- ~ Sliced Crescents of Melons & Fresh Berries*
- ~ Marinated Artichokes & Wild Mushrooms*
  - ~ Cucumbers & Onions in Dill Cream*
  - ~ Waldorf Salad*
  - ~ Bay Shrimp Salad*

## **Carving Station**

*The carving station will be accompanied with freshly baked rolls and your choice of two sauces:  
Horseradish, Béarnaise, Gravy, BBQ, Dijonaise, 1000 Island, Mint Hollandaise, Bordelaise*

### ***Select One:***

- ~ Honey Roasted Breast of Turkey*
- ~ Bone in Virginia Ham*
- ~ Hoisin Marinated Pork Loin*
- ~ Slow Roasted NY Strip*
- ~ Slow Roasted Prime Rib of Beef*
- ~ Studded Roasted Leg of Lamb*

## **RCC Chafing Dish Specialties**

### ***Select Three:***

- ~ Chicken Milanaise*
- ~ Chicken Parmigiana*
- ~ Chicken Piccata*
- ~ Chicken Marsala*
- ~ Chicken Francaise*
- ~ Chicken Roulade with Sun Dried Tomatoes & Goat Cheese*
  - ~ Penne Pasta a la Vodka*
  - ~ Tortellini Alfredo*
- ~ Rigatoni with Grilled Vegetables and Spicy Tomato Sauce*
  - ~ Sliced Pork Loin over Sweet Potato Shoestrings*
  - ~ Sliced Flank Steak with Bordelaise*
  - ~ Sliced Flank Steak over Warmed Potato Salad*
  - ~ Grilled Salmon over Jicama, Carrot & Red Beet Slaw*
  - ~ Stuffed Long Island Flounder*
- ~ Pan-seared Mahi Mahi over Tomato Cucumber Relish*

**Starch**

**Select one:**

- ~ Rosemary Roasted Potatoes
- ~ Garlic Mashed Potatoes
- ~ Chive Buttermilk Mashed Potatoes
- ~ Long Grain and Wild Rice Pilaf

**Vegetable**

**Select one:**

- ~ Julienne Vegetables
- ~ Green Beans, Almandine
  - ~ California Blend
  - ~ Steamed Broccoli

*~ Rolls & Butter*

*~ Chef's Assorted Dessert Display*

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***All prices are subject to 20% service charge and 6% state sales tax  
2011 Pricing***