



ReadingCountryClub

Banquet Plated Sit Down Dinner Menu

*Plated dinners are complimented with freshly baked rolls and sweet cream butter, salad, Vegetable and starch selection, dessert, and freshly ground coffee & hot herbal tea.
An appetizer may be added for an additional charge.*

Appetizer Selections

~ Soup du Jour

\$4

~ Penne Pasta

Your choice of Marinara, Alfredo or Pink Vodka Sauce

4

~ Roasted Vegetable Strudel

Red Pepper Coulis and Balsamic Syrup

7

~ Marinated Chicken Strips

Wrapped in Apple wood smoked bacon

Served with a Sweet Chili Sauce

7

~ Chilled Shrimp Cocktail

4 Jumbo Shrimp, Cocktail Sauce and Lemon Garnish

10

~ Coconut Shrimp

Caramelized Pina Colada Sauce

8

~ Seven Spice Seared Tuna Sashimi

Wasabi and Pickled Ginger

9

Salad Selections

~ RCC House Salad

Mixed Field Greens, Tomato, Cucumber, Red Cabbage and Carrots

Choice of 2 Dressings on Table

Complimentary

~ Caesar Salad

Romaine, Focaccia Croutons and Reggiano Cheese

Complimentary

~ Spinach Salad

Baby Spinach, Applewood Smoked Bacon, Walnuts, Hard Boiled Eggs, Grape Tomatoes, Reggiano Cheese and Vidalia Onion Vinaigrette

\$5

~ Tomato & Mozzarella Salad

Sliced Tomatoes, Onions, Buffalo Mozzarella, Fresh Basil and Balsamic Vinaigrette

5

~ Iceberg Wedge Salad

Diced Bacon, Tomatoes and Scallions with Onion Rings and Balsamic Vinegar

5

~ RCC Chopped Salad

Chopped Greens, Feta, Tomato, Cucumber, Carrots, and Onion, Dried Cranberries and Red Wine Vinaigrette

5

Starch Selections (select 1)

~ Mashed Twice Baked Red Bliss Potatoes

~ Chive Buttermilk Mashed Potatoes

~ Garlic Mashed Potatoes

~ Rosemary Roasted Red Bliss Potatoes

~ Warmed Purple Potato Salad

~ Long Grain and Wild Rice Pilaf

Vegetable Selections (select 1)

~ Julienne Vegetables ~ California Blend

~ Steamed Broccoli ~ Steamed Asparagus

~ Green Beans, Almandine

Bundle your vegetables

\$1

Entrée Selections

*A second entrée may be added provided we have predetermined counts of each selection.
If you wish to add a third entrée selection there will be an additional \$5 charge to each entrée price.*

Beef

~ Roasted Tenderloin of Beef and Wild Mushroom Sauce
\$36

~ Grilled Filet Mignon and Merlot Bordelaise
38

~ Roasted Prime Ribs of Beef with Au Jus (minimum of 15 entrees or more)
34

~ Marinated Sliced Shoulder Tenderloin and Merlot Bordelaise
30

Pork & Lamb

~ Pan-seared Pork Loin with Granny Smith Apple Compote & Cider Sauce
27

~ Rosemary Dijon Crusted Rack of Lamb & Mint Infused Demi Glace
36

Chicken

~ Chicken Marsala
25

~ Chicken Francaise with Lemon Butter Sauce
26

~ Stuffed Spinach Artichoke Chicken Breast with Red Pepper Coulis
28

~ Pecan Crusted Chicken with Honey Mustard Sauce
27

~ Chicken Parmigiana with Pomodoro Sauce and Melted Mozzarella
Served over Penne Pasta
26

~Chicken Cordon Bleu
28

Veal

~ Veal Marsala

Topped with Mushroom Marsala Sauce

\$30

~Veal Maryland

Tender Milk fed Veal topped with Jumbo Lump Crab Meat

32

Fish

~ Crab Crusted Tilapia

Served with Sundried Tomato Spinach Orzo & Remolaude Sauce

26

~ Grilled Salmon Filet with a Oriental Glaze and Crispy Leeks

29

~ Horseradish Crusted Salmon

29

~ Grilled Mahi Mahi with Pineapple Salsa and a Citrus Butter Sauce

28

~ Jumbo Stuffed Shrimp with a Lobster Chive Sauce

30

~ Blue Swimmer Lump Crab Cakes

Served with Remoulade Sauce

32

Pasta

~ Lobster Ravioli with a Spinach and Sherry Alfredo Sauce

24

~ Oriental Pasta with Tofu and Oriental Vegetables

23

~ Eggplant Parmesan

Served with Linguini and Marinara Sauce

22

Mixed Grill Duos

~ Grilled Beef Tenderloin *with Cabernet Demi Glace*
and
~ Grilled Salmon Filet *with Oriental Glaze and Crispy Leeks*
\$36

~ Roasted Prime Ribs of Beef, Au Jus
and
~ Cold Water Lobster Tail *with Citrus Butter*
44

~ Grilled Petite Filet Mignon *with Cabernet Demi Glace*
and
~ Jumbo Stuffed Shrimp *with Lemon Butter Sauce*
38

~ Grilled Petite Filet Mignon *with Cabernet Demi Glace*
and
~ Blue Swimmer Lump Crab Cake *with Remoulade Sauce*
40

~ Chicken Marsala *with Marsala Sauce*
and
~ Horseradish Crusted Salmon *with Lemon Butter Sauce*
33

Children's Meals

~ Chicken Fingers, French Fries and Applesauce
10

~ Hot Dog, French Fries and Applesauce
10

~ Child's size Spaghetti and Meatballs
10

Dessert Selections

~ Choice of (1) Cobbler or Pie Selection or Vanilla Ice Cream
Warmed Apple, Blueberry, Cherry or Peach Cobbler

Complimentary

Ala Mode \$2

~ Fresh Seasonal Berries & Whipped Cream

6

~ New York Style Cheesecake & Strawberry Sauce

6

~ Fresh Strawberry Torte & Vanilla Cream

6

~ Granny Smith Apple Tart with Whipped Cream & Caramel Sauce

5

~ Flourless Chocolate Tarte & Raspberry Coulis

5

~ Individual Key Lime Tart with Raspberry Sauce & Mango Coulis

6

~ Tiramisu & Cappuccino Anglaise

6

~ Chocolate Silk Torte with Raspberry & Mango Coulis

6

~ Individual Crème Brulee

7

~Dessert Duo

Any Two Selections

8

~ Dessert Sampler

Any Two Selections and a Long Stem Chocolate Dipped Strawberry

12

Tableside offering of Freshly Ground Coffee and Assorted Herbal Teas

All Prices are Subject to a 20% Service Charge and 6% State Sales Tax
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