



Rolling Knolls
COUNTRY CLUB
Banquet Package

Featuring: Four Hour House Open Bar
Entree Choices

Baked Lasagna – homemade with three cheeses (meat optional - \$1.00 extra)	\$30.95
Chicken Rolling Knolls – with sundried tomato demi-glace sauce	\$32.95
Chicken A La Kiev – homemade stuffed with butter and fresh herbs	\$34.95
Chicken Duxelle – stuffed with mushrooms in puff pastry over wine sauce	\$33.50
Chicken Champagne - boneless breast sautéed with champagne sauce	\$32.95
Chicken Oscar - boneless breast sautéed with asparagus, Alaskan Crab and Hollandaise Sauce	\$35.95
Filet of Haddock – baked in lemon butter and herbs	\$34.95
New Zealand Orange Roughy – baked in lemon butter and herbs	\$34.95
Atlantic Silver Salmon – baked with lemon dill sauce	\$34.95
Boneless Pork Roast - slow roasted with natural gravy	\$33.95
Rolling Knolls Roast Sirloin of Beef - Our house speciality USDA choice boneless New York strip roast, expertly seasoned, slow roasted and hand carved to order, served with Bordelaise sauce.	\$38.95
Prime Rib of Beef – slow roasted with aujus	(12 oz queen's cut) \$39.95 (16 oz king cut) \$43.95
Tournados of Beef – center cut beef tenderloin medallions sautéed with Béarnaise Sauce	\$43.50
Beef Wellington – filet mignon with paté foix gras in puff pastry and Madera mushroom sauce	\$44.50
New York Strip Steak – broiled 12 oz boneless strip steak	\$37.95
Steak Au Pouivre – New York strip steak with peppercorn cream sauce	\$39.95
Filet Mignon – center cut beef tenderloin served broiled	\$44.95
Filet & Chicken Duet – petite filet mignon and sautéed chicken breast	\$45.95
Shrimp Rolling Knolls – jumbo shrimp stuffed with blue crab in puff pastry with lobster sauce	\$41.95
Surf 'n Turf – center cut beef tenderloin and cold water lobster tail	Market Price
Lobster Tails – twin cold water lobster tails	Market Price

Entrée includes:

Mixed Greens Garden Salad, (Field Green Salad or Caesar Salad - \$1.00 extra)
(Choice of Potato) — Baked, Mashed, Scalloped, AuGratin, Garlic Roasted,
(Wild Rice Medley or Twice Baked Potato - \$1.00 extra)
(Choice of Vegetable) — Brandied Carrots, Riviera Vegetable Blend, Green Beans Almondine, Corn O'Brien
(Steamed Broccoli or Asparagus - \$1.00 extra)
Rolls and Butter
Vanilla Ice Cream or Rainbow Sherbet (Chocolate Mousse - \$1.00 extra)
(New York Cheesecake or Cherries Jubilee - \$1.50 extra)
Coffee

Also Available:

Soup de Jour or Fresh Fruit Cup \$2.00 per person
Unlimited House Wine with Dinner \$1.00 per person
Dessert Table \$3.00 per person
Select Premium Bar add \$2.50 per person
Ultimate Premium Bar add \$3.50 per person

Additional Open Bar, House \$250.00 per hour - Select Premium \$350.00 - Ultimate Premium - \$425.00

All Prices Subject to 17% Gratuity and Applicable Sales Tax