



# The Rehearsal Dinner

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Pricing is subject to 6% sales tax & 18% service charge

## Served Appetizer (Please select one)

- \*Soup du jour
- \*Fresh fruit medley
- \*Shrimp cocktail (\$8.00 per person)
- \*Mini crab cake (\$8.00 per person)
- \*Mushroom ravioli (\$4.00 per person)
- \*Shrimp margarita (\$4.00 per person)

## Served Salad (Please select one)

- \*Caesar Salad
- \*Tossed Greens
- \*Spinach Salad
- \*Spinach Salad with walnuts & bleu cheese

## Entrée Selections

(Please select two, \$1.00 per person will be added for each additional entrée option)

- 6 oz. Filet Mignon~\$35.99
- Stuffed Pork Chop~\$25.99
- Fillet of Salmon~\$24.99
- Crab Cakes~\$30.99
- Stuffed Chicken Breast~\$21.99
- Pasta Al Fresca~\$16.99
- Ravioli~\$16.99

## Accompaniments (Please select two)

- \*Red bliss potatoes
- \*Twice baked gorgonzola potato
- \*Baked potato
- \*Mashed potatoes with garlic
- \*Rice pilaf
- \*Honey glazed carrots
- \*Sugar snap beans
- \*Fresh steamed broccoli
- \*Fresh vegetable medley
- \*Green beans with toasted almonds

## Desserts (Please select one)

- \*Chocolate cake
- \*Carrot cake
- \*Red velvet cake
- \*Lemon layer cake
- \*Fresh baked fruit pie
- \*Chocolate Mousse
- \*Vanilla ice cream with chocolate sauce

Fresh baked rolls and butter

Fresh brewed coffee, decaffeinated coffee, hot tea, & iced tea

\*Many other entrée selections and buffet style dinners may be found in our banquet menu. For a copy of our banquet menu, please contact our Sales office, or visit [www.ramadasc.com](http://www.ramadasc.com) or [www.mtviewcountryclub.com](http://www.mtviewcountryclub.com).





## Dinner Entrees

(dinner accompaniments listed on page 4)

### Beef and Pork

<b>London Broil</b> .....	\$21.99
Served with Hunter Mushroom Sauce.	
<b>Sliced Sirloin of Beef</b> .....	\$23.99
Slow Roasted and served with Bourbon Demi Glace.	
<b>Stuffed Pork Chop</b> .....	\$25.99
Filled with Apple-Cranberry Stuffing.	
<b>Caribbean Pork Loin</b> .....	\$26.99
Citrus Marinated and accompanied with Warm Mango-Papaya Sauce.	
<b>Prime Rib of Beef</b> .....	\$29.99
Slow Roasted and served with Roasted Pepper Au Jus.	
<b>New York Strip Steak</b> .....	\$33.99
12-Ounce Grilled Steak with Chive Butter Sauce.	
<b>Filet Mignon</b> .....	\$35.99
6-Ounce Bacon Wrapped Center Cut Filet with Roasted Garlic Demi Glace.	

### Poultry

<b>Chicken Cordon Bleu</b> .....	\$21.99
Breaded Breast of Chicken Filled with Ham and Swiss Cheese.	
<b>Chicken Roma</b> .....	\$21.99
Boneless Breast of Chicken with Thin Sliced Prosciutto, Herbed Marinara, Parmesan and Fresh Basil.	
<b>Stuffed Chicken Breast</b> .....	\$21.99
Filled with Corn Bread Stuffing and accompanied with Sauce Supreme.	
<b>Mediterranean Stuffed Chicken</b> .....	\$22.99
Filled with Wild Mushroom Rice, Spinach and Mushrooms.	
<b>Grilled Breast of Chicken</b> .....	\$23.99
With Barley and Wild Mushroom Medley and Smoked Paprika Butter.	





## Dinner Entrees

### Seafood

<b>Baked Cod</b> .....	\$21.99
With Sweet Potato Crust and Herbed Butter.	
<b>Grilled Fillet of Salmon</b> .....	\$24.99
Served on a Bed of Sautéed Spinach with Mango Butter Sauce.	
<b>Mahi-Mahi</b> .....	\$24.99
Topped with Warm Fruit Salsa.	
<b>Red Snapper</b> .....	\$25.99
Baked with Ginger-Lime Vinaigrette.	
<b>Crab Cakes</b> .....	\$30.99
Two of the “Best-in-Town” Cakes.	

### Pastas

<b>Prima Al Fresca</b> .....	\$16.99
Fettuccini Pasta with Fresh Steamed Vegetable Medley and Garlic-Butter Sauce. (Gluten Free Pasta Available for Additional \$2.00 per person.)	
<b>Ravioli</b> .....	\$16.99
Filled with Spinach, Garlic and Cheese. Topped with Tomato-Basil Cream Sauce.	
<b>Lasagna</b> .....	\$17.99
Choice of Meat Lasagna with Red Sauce OR Vegetable Lasagna with White Sauce.	
<b>Cajun Chicken Pasta</b> .....	\$17.99
Medley of Peppers and Onions tossed with Strips of Boneless Chicken Breast, Penne Pasta and Cajun Spiced Cream Sauce.	
<b>Shrimp Scampi</b> .....	\$19.99
Linguini Pasta and Sautéed Shrimp with Traditional Garlic Butter Sauce.	





## Dinner Accompaniments

All dinner entrees excluding pastas, include choice of one of each accompaniment listed below, bread service, coffee, decaf, tea, and iced tea. Pasta selections include choice of appetizer, salad, bread service, dessert selection, and beverage service.

### Appetizers

Chef's Soup Du Jour  
Cream of Crab & Asparagus Soup (+\$4/person)  
Cheddar Broccoli Soup  
Tuscan Chicken Bean Soup  
Lobster Bisque (+\$4/person)

Baked Potato Soup  
New England Clam Chowder  
Vegan Corn and Bean Chili  
Shrimp Cocktail (+\$8/person)  
Mini Crab Cakes with Remoulade (+\$8/person)

### Salads

Tossed Greens with Assorted Dressings  
Bruschetta with Tomato, Mozzarella and Basil  
Caesar Salad

Fresh Fruit Melange  
Spinach Salad with Chopped Walnuts & Bleu  
Cheese Crumbles

Chopped Salad with Tomato, Onion, Mushrooms, Chopped Bacon, Chickpeas and Cucumber

### Sides

Rice Pilaf  
Baked Sweet Potato  
Baked Potato  
Herb Roasted Red Potatoes

Mashed Red Skin Potatoes  
Herbed Cous-Cous and Roasted Tomatoes  
Lobster Risotto (+\$9/person)

### Vegetables

Green Beans with Toasted Almonds  
Honey Glazed Baby Carrots  
Sautéed Zucchini

Steamed Broccoli Florets  
Sweet Corn Kernels with Butter  
Chef's Vegetable Medley

### Desserts

Chocolate Cake Carrot Cake  
Red Velvet Cake Lemon Layer Cake  
Apple Walnut Crumb Cake Black Forest Cake  
Blueberry Pie Tiramisu

Apple Caramel Pie Chocolate Mousse  
Vanilla Ice Cream with Chocolate Sauce  
Cheesecake with Blueberry Topping

### Deluxe selections (add \$1 per person)

Peanut Butter Pie Pecan Bourbon Pie  
Turtle Cheesecake Raspberry Cheesecake

Key Lime Pie Chocolate Truffle Torte  
White Chocolate Raspberry Cake





## Dinner Buffets

Minimum 25 Persons for Buffets.

*All Dinner Buffets have 1.5 hours of service time.*

All-Season Picnic.....\$18.99

Tossed Green Salad

Potato Salad

Pasta Salad

Fresh Sliced Melon Displays

BBQ Chicken or Herb Roasted Chicken

Chargrilled Hamburgers

Hot Dogs

Roasted Red Skin Potatoes

Baked Beans

Fresh Vegetable Medley OR Corn on the Cob (Seasonal Availability)

Assorted Sandwich Rolls and Accompaniments

Assorted Brownies and Fruit Pies

Coffee, Tea, Decaffeinated Coffee, Iced Tea and Lemonade

Add Country Style BBQ Spare Ribs.....\$4.00

Add BBQ Pulled Pork.....\$3.00

Pasta Buffet.....\$19.99

Tossed Green Salad and Caesar Salad

Garlic Bread and Assorted Rolls

### Your Choice of One:

Traditional Meat Lasagna, Vegetarian Lasagna with Cream Sauce

OR Cheese Tortellini with Vodka Sauce

Penne, Linguini and Fettuccini Pastas

Marinara, Meat Sauce and Creamy Alfredo Sauce

Choice of Chicken Marsala OR Chicken Cacciatore

Fresh Vegetable Medley

Individually Pre-set Tiramisu

Coffee, Tea, Decaffeinated Coffee, Iced Tea





**Happy Valley Harvest.....\$22.99**

Tossed Green Salad  
Potato Salad and Pasta Salad  
Assorted Rolls and Butter

**Choice of Two:**

London Broil with Hunter Mushroom Sauce  
Sliced Beef Sirloin with Roasted Garlic Demi  
Herb Roasted Breast of Turkey and Pan Gravy  
Baked Cod Florentine  
Boneless Skinless Chicken Breast Dijon  
Meat Lasagna  
Cheese Tortellini with Vodka Sauce  
Pasta Al Fresco  
Sliced Pork Loin with Country Apple-Cranberry Dressing  
Herb Roasted Red Skin Potatoes OR Rice Pilaf  
Fresh Vegetable Medley  
Chef's Dessert Display  
Coffee, Tea, Decaffeinated Coffee, Iced Tea

**The Tuscan Buffet.....\$24.99**

Antipasto Displays with Assorted Cured Meats, Cubed Cheeses and Vegetables  
Tossed Green Salad  
Caesar Salad  
Marinated Mushroom and Artichoke Salad with Dijon Vinaigrette OR Tuscan Bean Soup  
Garlic Bread Sticks and Assorted Rolls  
Herb Roasted, Sliced Beef Sirloin with Roasted Garlic and Mushroom Jus  
Flounder Mediterranean with Roasted Tomatoes, Capers and Spinach  
Chicken Saltimbocca with Sage Butter Sauce  
Fresh Green Snap Beans with Wild Mushrooms and Crushed Pepper  
Herb Roasted Red Skin Potatoes  
Chef's Dessert Display  
Coffee, Tea, Decaffeinated Coffee, Iced Tea





## Create Your Own Buffet

### Starters

*(choice of three)*

Tossed Green Salad  
Caesar Salad  
Pasta Salad  
Potato Salad  
Chef's Soup Du Jour

Macaroni Salad  
Marinated Mushroom & Artichokes  
Fresh Sliced Melon Displays  
Fresh Fruit Salad  
Cucumber Onion Salad

### Entrees

Herb Roasted Turkey Breast and Pan Gravy  
Stuffed Chicken Breast with Cornbread Stuffing  
Chicken Picatta  
Cheese Tortellini with Vodka Sauce  
Pasta Al Fresco  
Beef Tips Bourguignon  
Sliced Sirloin of Beef with Roasted Garlic Demi  
Sliced Pork Loin with Apple-Cranberry Dressing  
Baked Cod Florentine  
Grilled Fillet of Salmon with Ginger-Soy Sauce  
Traditional Meat Lasagna  
Vegetable Lasagna with White Sauce  
Herb Roasted Half Chicken  
Chicken Cordon Bleu  
London Broil with Hunter Mushroom Sauce

### Accompaniments

*(choice of three)*

Rice Pilaf  
Twice Baked Gorgonzola Potato  
Baked Potato  
Herb Roasted Red Potatoes  
Mashed Red Skin Potatoes

Green Beans with Garlic Butter  
Honey Glazed Carrots  
Fresh Steamed Broccoli  
Sweet Corn Kernels  
Fresh Vegetable Medley

### Chef's Dessert Display

Coffee, Tea, Decaffeinated Coffee, Iced Tea

**Two entrees**.....\$24.99  
**Three entrees**.....\$26.99





**Prime Rib Buffet**.....\$33.99  
Chef Carved Slow Roasted Prime Rib of Beef with Horseradish and Garlic Au Jus.

### **Starters**

*(choice of three)*

Tossed Green Salad	Seafood Bisque
Caesar Salad	Crab and Asparagus Soup
Pasta Salad	Potato Salad
New England Clam Chowder	Marinated Mushroom & Artichokes
Fresh Sliced Melon Displays	Fresh Fruit Salad
Chef's Soup Du Jour	
Spinach Salad with Strawberries and Champagne Vinaigrette	

### **Entrees**

*(choice of two)*

Chicken Cordon Bleu  
Grilled Salmon with Ginger-Soy Sauce  
Baked Cod Florentine  
Mushroom Ravioli with Basil Pesto  
Pasta Al Fresco  
Traditional Meat Lasagna  
Chicken Cacciatore  
Cheese Tortellini with Vodka Sauce  
Stuffed Chicken Breast with Cornbread Stuffing

### **Accompaniments**

*(choice of three)*

Rice Pilaf	Green Beans with Garlic Butter
Twice Baked Gorgonzola Potato	Honey Glazed Carrots
Baked Potato	Fresh Steamed Broccoli
Herb Roasted Red Potatoes	Sweet Corn Kernels
Mashed Red Skin Potatoes	Fresh Vegetable Medley

### **Chef's Dessert Display**

Coffee, Tea, Decaffeinated Coffee, Iced Tea







## Dinner Buffet Enhancers

*Prices Per Person*

### **Chef's Carving Station** (minimum 40 guests)

Prime Rib of Beef with Garlic Jus and Prepared Horseradish.....	\$7.99
Peppered New York Strip Loin with Sautéed Onions, Mushrooms & Brandy Demi.....	\$9.99
Top Round of Beef with Red Pepper Jus.....	\$5.99
Tenderloin of Beef with Gorgonzola Cream Sauce.....	\$12.99
Herb Roasted Breast of Turkey with Pan Gravy.....	\$4.99
Sugar Glazed Ham with Maple-Dijon Sauce.....	\$4.99
Baked Salmon en Croute.....	\$3.75
(Whole Fillet of Salmon with Scallop Mousseline and Baked in a Pastry Shell)	

### **Pasta Bar** (minimum 40 guests).....\$5.99

Staff Attended Station with Selections from the Following and Accompanied with Garlic Bread.

Pastas (*choice of two*)

Penne, Linguini, Fettucini, Cheese Tortellini, Mushroom Ravioli

Sauces (*choice of three*)

Marinara, Bolognese, Vodka, Alfredo, Basil Pesto, Herbed Garlic & Wine

### **Mashed Potato Bar** (minimum 40 guests).....\$3.99

Mashed Red Skin Potatoes Accompanied with Chives, Chopped Bacon, Whipped Butter, Sour Cream, Cheddar-Jack Cheese and Gravy

