



A LA CARTE DINNER MENU

ENTRÉE SELECTIONS

P.O. Box 307 • 301 Country Club Lane • Buena, NJ 08310 • (856) 697-1200 • Golf Shop: (856) 697-3733 • Fax: (856) 697-2075 • www.allforeclub.com

Whether you are planning a Retirement Dinner, Anniversary Party, Class Reunion, Graduation Party, Birthday Party or other intimate gathering, Buena Vista's Dinner Menu is sure to provide you and your guests with the presentation for which you are looking. If you choose to start your event off with an hour of one of our hors d'oeuvres packages, please review our Amenities Menu.

DINNER

Your Dinner includes complimentary baskets of fresh rolls, coffee (regular & decaffeinated) and tea.

Entrée (please select one or two)

Sautéed Chicken Picatta

sautéed boneless breast of chicken in a tangy lemon caper sauce

Sautéed Chicken Marsala

sautéed boneless breast of chicken, w/ mushrooms, in a marsala wine sauce

Chicken á la Buena

sautéed boneless breast of chicken in a rich, creamy, brandy mushroom sauce

Baked Ham w/ Fruit Glaze

baked ham, sliced, topped w/ a pineapple, cherry, brown sugar orange glaze

Sautéed Chicken Française

boneless breast of chicken, dipped in egg batter and sautéed in a parmesan lemon cream sauce

Grilled Chicken w/ Roasted Peppers

grilled boneless breast of chicken, topped w/ roasted peppers, fresh basil and balsamic

Breaded Chicken Cutlet in Supreme Sauce - Buena Vista's Specialty

sautéed boneless breast of chicken, lightly breaded in supreme sauce

Sautéed Chicken Florentine

boneless breast of chicken, sautéed and topped w/ tomatoes, spinach, & mozzarella cheese

Roast Turkey Breast w/ Stuffing in Homestyle Gravy

roast turkey breast, w/ our homemade savory bread stuffing, in a seasoned, homemade gravy, served w/ cranberry sauce

Sautéed Chicken Sorrento

sautéed boneless breast of chicken, mushrooms, ricotta & mozzarella cheese, in a spicy marinara sauce

Roast Porkloin au jus

lightly seasoned, sliced, roast porkloin

Broiled Tilapia

broiled filet of tilapia, herb seasoned, in a zesty lemon butter sauce

Chicken Parmigiana over Linguine*

breaded boneless breast of chicken, topped w/ marinara and mozzarella cheese, over linguine

Sautéed Chicken, Olives, Roasted Peppers, Artichokes in a White Wine Sauce - Buena Vista's Specialty

sautéed boneless breast of chicken, black olives, roasted red peppers, artichokes in a creamy, white wine sauce

Barbecue Chicken

select cut chicken in a savory barbecue sauce

Broiled Tilapia Almondine

broiled filet of tilapia, herb seasoned, in a zesty lemon butter sauce, topped w/ sliced almonds



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ENTRÉE SELECTIONS (CONT.)

Entrée (cont.)

Southwestern Spiced Chicken w/ Tomato Salsa

sautéed boneless breast of chicken, spiced tex-mex style, topped w/ a fresh tomato salsa

Meat Loaf w/ Caramelized Onions

homemade ground beef meat loaf, in a brown sauce, topped w/ caramelized onions

Traditional Stuffed Breast of Chicken

boneless breast of chicken, stuffed w/ our homemade savory dressing, in supreme sauce

Fried Tilapia

breaded filet of tilapia, old bay seasoned, w/ a fresh lime tartar sauce

Honey Breaded Chicken

select cut chicken in a honey breading

Beef Tips in Burgundy Sauce

grilled beef tenders, drizzled w/ a burgundy mushroom sauce

Steak Diane

grilled beef tenders, drizzled w/ a dijon lemon brandy sauce

Fried Flounder

breaded filet of flounder, old bay seasoned, w/ a fresh lime tartar sauce

Pork Chop in Apple Brandy Sauce - Buena Vista's Specialty

breaded boneless pork chop, topped w/ sliced granny smith apples, in a brandy sauce

Broiled Flounder

broiled filet of flounder, herb seasoned, in a zesty lemon butter sauce

Sautéed Veal Picatta

sautéed medallions of veal, in a tangy lemon caper sauce

Roast Top Round of Beef in Mushroom Sauce

slow roasted top round of beef, sliced thin & served in a burgundy mushroom sauce

Sautéed Veal Marsala

sautéed medallions of veal, w/ mushrooms, in a marsala wine sauce

Broiled Flounder Almondine

broiled filet of flounder, herb seasoned, in a zesty lemon butter sauce, topped w/ sliced almonds

Chicken & Steak Shish Kabob over Rice*

two skewers of marinated beef tenders & chicken breast, green & red peppers, mushroom & onion, over lemon cilantro rice

Flounder Florentine

broiled filet of flounder, topped w/ tomatoes, spinach, & mozzarella cheese

Chicken Breast Stuffed w/ Spinach, Mushrooms & Pine Nuts

boneless breast of chicken, breaded & stuffed w/ spinach, mushrooms, pine nuts & parmesan cheese

Sautéed Veal Florentine

medallions of veal, sautéed and topped w/ tomatoes, spinach, & mozzarella cheese

Broiled Salmon in Dill Sauce

broiled filet of salmon, in lemon butter dill sauce

Seared Salmon in Honey Bourbon Sauce - Buena Vista's Specialty

seared filet of salmon, topped w/ a honey bourbon glaze



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ENTRÉE SELECTIONS (CONT.)

Entrée (cont.)

Flounder Française á la Buena

sautéed filet of flounder, in an egg & parmesan cheese coating, topped w/ two shrimp

Steak Shish Kabob over Rice*

two skewers of marinated beef tenders, green & red peppers, mushroom & onion, over lemon cilantro rice

Sautéed Chicken Oscar

sautéed boneless breast of chicken, asparagus, lump crabmeat, drizzled w/ hollandaise sauce

Pan Seared Mahi Mahi w/ Fruit Salsa

filet of mahi mahi, cilantro crusted, pan seared, topped w/ tropical fruit salsa

Flounder Stuffed w/ Crabmeat

flaky filet of flounder, stuffed w/ lump crabmeat & lightly seasoned

Grilled Medallions of Beef in Peppercorn Sauce - Buena Vista's Specialty

grilled beef tenders, drizzled w/ a green peppercorn sauce, topped w/ bleu cheese

Salmon Encrout

baked filet of salmon, encrusted in puff pastry, in a white wine basil cream sauce

Herb Crusted Salmon w/ Tomato Basil Purée

herb crusted filet of salmon, broiled and topped w/ a tomato basil purée

Crab Cakes

two four oz. crab cakes, w/ a fresh lime tartar sauce

Roast Sirloin of Beef

whole sirloin, oven roasted thin slices, in a brandy sauce, enhanced w/ dijon mustard & shallots

Filet Mignon Tips in Burgundy Sauce

grilled filet mignon medallions, drizzled w/ a burgundy mushroom sauce

Roast Tenderloin of Beef in Port Wine Sauce

seared tenderloin of beef, oven roasted, hand sliced, served in a port wine reduction sauce

Sautéed Veal Oscar

sautéed medallions of veal, asparagus, lump crabmeat, drizzled w/ hollandaise sauce

Roast Rack of Lamb

frenched lamb racks, roasted & served au jus w/ crispy onions

Crab Imperial

jumbo lump crabmeat, enhanced w/ our homemade remoulade dressing & light seasoning

Grilled Rib Eye w/ Caramelized Onions & Bleu Cheese

rib eye steak, grilled to perfection, topped w/ caramelized onions & crumbled bleu cheese

Filet Mignon & Shrimp Shish Kabob over Rice*

two skewers of marinated filet mignon, old bay seasoned shrimp, green & red peppers, mushroom & onion, over lemon cilantro rice

Roast Prime Rib of Beef au jus

choice prime rib of beef, slow roasted for tenderness, hand carved by our chef

New York Strip Steak

broiled sirloin steak, seasoned & grilled to perfection, served w/ sautéed mushrooms

Surf & Turf - Rib Eye Steak and Crab Cake - Buena Vista's Specialty

rib eye steak, grilled to perfection, topped w/ caramelized onions & crumbled bleu cheese, w/ one crab cake & fresh lime tartar sauce



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ENTRÉE SELECTIONS (CONT.) & ACCOMPANIMENTS

Entrée (cont.)

Filet Mignon w/ Onion Ring and Mushroom Cap

grilled tenderloin of beef, seasoned w/ our own special blend of spices, topped w/ onion ring & mushroom cap

Twin Broiled Lobster Tails - Buena Vista's Specialty

twin lobster tails, broiled & served w/ drawn butter & lemon wedge

Surf & Turf - New York Strip Steak and Lobster Tail

broiled sirloin steak, seasoned & grilled to perfection, served w/ sautéed mushrooms; one lobster tail, broiled & served w/ drawn butter & lemon wedge

Surf & Turf - Filet Mignon and Lobster Tail

grilled tenderloin of beef, seasoned w/ our own special blend of spices; one lobster tail, broiled & served w/ drawn butter & lemon wedge

Blackened Grouper

pan seared grouper, crusted w/ cajun spices

Veal Chop

seared veal chop, topped w/ a rich peppercorn seasoned demi glace

**Entrée selection does not include a starch selection*

Selections must be made in each of the following categories to finalize the Entrée selection(s). †A Selection must be made for either an appetizer, salad or both. The Vegetable and Starch will be served with the Entrée.

Appetizer (please select one)

Semi-Optional Course†

Fresh Seasonal Fruit

Escarole Soup

Chicken Orzo Soup

Tortellini Soup

Melon Wedge w/ Prosciutto**

Seafood Bisque**

Roasted Red Pepper & Artichoke**

Roasted Tomato Bisque**

Salad (please select one)

Semi-Optional Course†

Caesar Spring Mix in Choice of Dressing (Balsamic Vinaigrette, Champagne Vinaigrette, Italian Vinaigrette, Raspberry Vinaigrette)

Spring Mix, Coconut & Mandarins**

Tortilla & Black Bean**

Spinach, Almonds & Strawberries**

Vegetable (please select one)

Parslied Carrots

Sweet Corn w/ Pimento

Peas & Carrots

Peas w/ Pearl Onions

Italian Vegetable Medley

Zucchini w/ Fresh Herbs

String Beans Almondine**

String Beans w/ Bacon & Garlic

String Beans w/ Mushrooms**

Broccoli w/ Lemon & Butter**

Broccoli, Cauliflower & Carrots Medley**

Carrots l'Orange**

Starch (please select one)

Baked Potato

Spanish Rice

Potatoes O'Brien

Roasted Garlic Redskin Mashed Potatoes

Parmesan Risotto

Potatoes Lyonnaise

Mashed Sweet Potatoes w/ Cinnamon & Butter

Cajun Rice & Beans

Lemon Cilantro Rice Pilaf

Cheddar Bacon Mashed Potatoes**

Oven Roasted Redskin Potatoes

Macaroni & Cheese**

Rice Pilaf w/ Golden Raisins & Pine Nuts**

Twice Baked Potato**

Dessert (please select one)

Bananas Foster

Ice Cream Sundae

New York Style Cheesecake

Triple Chocolate Cake**

Refreshing Sherbet w/ Wafer (Orange, Lemon, Rainbow)

Peanut Butter Cup Cake**

Brownie Royale**

Chocolate Mousse w/ Raspberry Sauce**

***Denotes Premium Choice available at additional cost : Appetizer - \$1.15, Salad - \$0.80, Vegetable - \$0.40, Starch - \$0.80, Dessert - \$0.50*

A guaranteed minimum of 40 persons is required or alternatively, an excess room rental may apply