



## PIERREMONT OAKS TENNIS CLUB

### *DINNER MENU*

#### **Soups**

Cream of Asparagus	\$4.25
Cream of Roasted Tomato and Basil	\$4.50
Twice Baked Potato	\$4.25
Vegetable Beef	\$4.75
Butternut Squash	\$4.75
Chicken and Sausage Gumbo	\$4.75
Cream of Chicken	\$4.25
Crab Bisque	\$5.00

#### **Salads**

House Salad	
Romaine Lettuce, Tomato Quarters, and Croutons	n/c
Wilted Spinach Salad with a Warm Balsamic Dressing	\$4.75
Spinach salad, Red Onions, Boiled Eggs, Mushrooms	
Caesar Salad served in a Parmesan Cheese Bowl	\$4.25
(Bowl – 50 or less, 50 plus served on plate)	
Cranberry Waldorf Salad	\$4.50
Spiced Pecan Apple Salad	\$4.95
Butterhead Lettuce with Cayenne & Cinnamon Spiced Pecans, Feta Cheese, Chopped Red Apples, served with a Light Mustard Vinaigrette	
Autumn Salad – Mesculin Greens, Dried Figs, Roquefort Cheese, Pecans, Apples, and Bacon topped with a Apple Cider Vinaigrette	\$4.50

### Dinner Entrée Selection

Land and Sea – Petit Filet with Jumbo Shrimp Scampi	\$33.95
Baked Salmon with a Spinach Cream Sauce	\$25.95
Twelve Ounce Prime Rib	\$27.50
Halibut with a Basil and Shallot Butter	\$36.95
Pork Medallions with a Port & Dried Cranberry Sauce	\$22.75
Six Ounce Filet	\$33.95
Ricotta & Herb Stuffed Chicken Breast	\$22.75
Grilled Snapper	\$30.50
Blackberry & Ginger Glazed Baked Salmon	\$25.00
Chicken Breast with an Artichoke & Heirloom Tomato Sauce	\$22.75
Four Ounces of Beef Medallions in a Red Wine Sauce with Mushrooms	\$32.75
Eight Ounce Filet	\$38.25
Roasted Pork Tenderloin w/ White Wine and Plum Gravy	\$22.75
Chicken Breast stuffed with Gorgonzola and Granny Smith Apples	\$22.95
Rosemary Infused Chicken Breast with Melted Pepper Jack & Jarlsberg Cheese	\$22.95
Pecan Crusted Pork Loin with a Pumpkin Butter	\$22.95
Apricot Glazed Turkey Breast with a Roasted Onion & Shallot Gravy	\$22.75

*Dinner Entrées served with green salad, vegetable, starch, fresh rolls, water, tea and coffee*

*\*Starch and Vegetable not required*

*Vegetarian Options available upon request*

## Starch

3-Cheese Au Gratin Potatoes  
Roasted Fingerlings  
Three Cheese Garlic Scalloped Potato  
Garlic Mashed Potatoes  
Confetti Yellow Rice Pilaf  
Sweet Potato Casserole

Twice Baked Potato  
Pecan Wild Rice  
Cornbread Dressing  
Twice Baked Sweet Potato Chunks w/Honey  
Baked/Sweet Potato (50 or less)  
Gnocchi w/ Sage Butter & Parmesan

## Vegetable

Cauliflower Cheddar Mash  
Steamed Broccoli & Red Peppers  
Steamed Vegetable Medley  
Fresh String Beans  
Green Bean Casserole  
Fresh Asparagus with Butter

Squash Casserole  
Corn Casserole  
Spinach Casserole  
Maple Roasted Baby Carrots  
Florentine Broiled Tomato

## Dessert

Carrot Cake	\$5.25
Pumpkin Spiced Bundt Cake	\$5.25
Red Velvet Cake	\$5.25
Italian Cream Cake	\$5.25
Bread Pudding with White Chocolate Sauce	\$5.95
Chocolate Cake	\$4.00
French Silk Pie	\$4.95
Turtle Cheesecake	\$5.50
Pecan Pie	\$4.00
Pumpkin Pie with a Frangelico Whip Cream	\$4.25
Cinnamon Sugar Baked Apple with Vanilla Bean Ice Cream (50 or less)	\$5.50
Cheesecake with a Sugared Berries	\$5.25
Banana Foster Cheesecake	\$5.50
Raspberry & White Chocolate Overload Cake	\$5.50
Lemon Cake	\$4.75

## Dinner Buffet Menu Options

### **The Celebration** \$45.50

Cranberry Waldorf Salad  
Carving – Beef Tenderloin with Port-Rosemary Sauce  
Lemon Pepper Trout  
Chicken Breast with a Spinach Cream Sauce  
Fresh Grilled Asparagus with a Butter Sauce  
Squash Casserole  
Twice Baked Potato  
Fresh Rolls  
Dessert Station with Cheesecake with Sugared Berries, Pumpkin Pie with a  
Frangelico Whip Cream, Chocolate Cake

### **Fall Feast** \$38.75

House Salad with Assorted Toppings and Dressings  
Carving – Cajun Turkey Breast with a Dried Cranberry Relish  
Pot Roast  
Sweet Potato Casserole  
Mashed Potatoes & Gravy  
Fresh Green Beans  
Fresh Rolls and Cornbread  
Dessert Station with Bread Pudding with White Chocolate Sauce, Carrot Cake,  
Italian Cream Cake

### **Evening Glee** \$39.95

Autumn Salad – Mesculin Greens, Dried Figs, Roquefort Cheese, Hazelnuts, Apples, Cheese  
and Bacon topped with an Apple Cidar Vinaigrette  
Pork Loin with Poached Plums  
Salmon Glazed with Creole Mustard & Honey  
Salt & Pepper Roast Beef with Béarnaise Sauce  
Mashed Potatoes & Gravy  
Steamed Broccoli & Red Peppers  
Spinach Casserole  
Fresh Rolls  
Dessert Station with Pumpkin Pie, Turtle Cheesecake, Pecan Pie

*Buffets served with fresh rolls, water, tea and coffee  
A minimum of fifty (50) people required for buffet option*

**Merry & Bright** \$40.95  
Caesar Salad  
Carving – Prime Rib of Beef  
Gorgonzola & Granny Smith Apple Stuffed Chicken Breast  
Baked Salmon with a Blackberry Glaze  
Cauliflower Cheddar Mash  
Gnocchi w/ Sage Butter & Parmesan  
Maple Roasted Baby Carrots  
Fresh Rolls  
Dessert Station with Chocolate Cake,

**Santa's Grocery List** \$33.95  
Chopped Italian Salad  
Carving – Roasted New York Strip Loin with a Garlic Herb Crust  
Crawfish Etouffee with Yellow Rice  
Pork Tenderloin Medallions with a Mustard and Rosemary Rub  
Steamed Vegetable Medley  
Squash Casserole  
Three Cheese Garlic Scalloped Potato  
Fresh Rolls  
Dessert Station with Red Velvet Cake, Carrot Cake, Chocolate Cake

*Buffets served with fresh rolls, water, tea and coffee  
A minimum of fifty (50) people required for buffet option*