



Juniper Hill Golf Course

Plated Menu 2021

Salads ~ Choose One (Served before Entrée)

Tossed House Salad

Mixed Greens, Tomato, Red Onion, Cucumber, Roasted Chick Peas, Red Cabbage

Pasta Salad

Penne Pasta, Red & Green Bell Pepper, Red Onion, Cucumber, Cherry Tomato, Italian Dressing

Asian Noodle Salad

Soba Noodles, Green Onion, Carrot, Soy Ginger Dressing

Caesar Salad

Romaine Lettuce, Shredded Parmesan, Croutons, Caesar Dressing

Red Bliss Potato Salad

Red Bliss Potato, Red Bell Pepper, Red Onion, Celery, Mayonnaise

Greek Orzo Salad

Orzo, Feta Cheese, Red Onion, Spinach, Cherry Tomato, Cucumber, Lemon Mint Dressing

Entrees ~ Choose two ~ Price is per serving

Filet Mignon Oscar

Topped with Crab and Bearnaise Sauce aside Roasted Seasonal Vegetables and Red Bliss Mashed Potato

35.95

Braised Pork Shank

Topped with Gremolata and Demi-Glace aside Creamy Polenta and Sauteed Green Beans

27.95

Parmesan Crusted Airline Chicken

With Sage Cream Sauce aside Sauteed Green Beans and Herb Roasted Potatoes

24.95

Baked Stuffed Shrimp

With Crab & Scallop Stuffing topped with Lemon Buerre Blanc aside Roasted Seasonal Vegetables and Baked Potato

26.95

Prime Rib

Topped with Pan Au Jus aside Grilled Asparagus and Rice Pilaf

29.95

Linguini Primavera

Seasonal Vegetables and Linguini tossed in Aglio e Olio (Olive Oil, Crushed Red Pepper Flakes, Garlic)

20.95

Classic Chicken Piccata

With Mushrooms and Lemon Caper Butter Sauce over Linguini

22.95

Baked Stuffed Whitefish

Fresh Whitefish with Seafood Stuffing and Lemon Buerre Blanc aside Grilled Asparagus and Herb Roasted Potatoes

Market Price

Dessert ~ Choose One

Pot de Creme

Rich Chocolate Custard with Whipped Cream

Lemon Tartlets

With Shortbread Crust topped with Whipped Cream

New York Style Cheesecake

Topped with Fresh Strawberries

Strawberry Shortcake

With Whipped Cream and Fresh Strawberries

All Meals subject to 7% tax and 18% Gratuity
30 person minimum