

# Country Club of Pittsfield

## DINNER BUFFETS

### BUFFET 1

\$45 per person

#### INCLUDES:

one salad  
two entrees  
two accompaniments  
cookie and brownie platter

### BUFFET 2

\$60 per person

#### INCLUDES:

one salad  
one carving station  
two entrees  
two accompaniments  
choice of dessert

### BUFFET 3

\$70 per person

#### INCLUDES:

one salad  
one carving station  
three entrees  
two accompaniments  
choice of dessert

#### CARVING STATIONS:

- ♣ roast sirloin
- ♣ roasted beef tenderloin
- ♣ braised brisket
- ♣ yellowfin tuna
- ♣ roasted salmon filet
- ♣ roasted turkey

#### ENTREES:

- ♣ **brie stuffed chicken:** brie & herb stuffing, sundried tomato cream
- ♣ **citrus chicken:** Misty Knoll Farms chicken breast, citrus reduction with citrus fruits
- ♣ **roasted canadian salmon:** Ioka Farms maple-mustard glaze
- ♣ **pan roasted halibut:** toasted barley and lobster risotto, sugar snap pea and roasted pepper salad, smoke tomato vinaigrette
- ♣ **pan seared gnocchi:** roasted asparagus, red and yellow peppers, baby arugula salad, parmesan cream sauce

#### SALADS:

- ♣ **arugula & chevre:** baby arugula, heirloom tomato, local goat cheese, english cucumber, radish, champagne vinaigrette
- ♣ **baby spinach:** cinnamon-brown sugar pecans, granny smith apples, dried cranberries, bleu cheese maple-mustard vinaigrette
- ♣ **caesar:** romaine lettuce, house-crafted caesar dressing, parmigiano-reggiano cheese, brioche croutons, anchovy

#### ACCOMPANIMENTS:

- ♣ heirloom carrots
- ♣ haricot verts
- ♣ seasonal vegetable medley
- ♣ asparagus
- ♣ oven roasted potatoes
- ♣ whipped potatoes
- ♣ herb rice

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGG MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM THE CC OF P STAFF IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 6.5% MEALS TAX, 7% LOCAL TAX AND 20% SERVICE CHARGE ARE NOT INCLUDED IN MENU PRICING. MENU PRICING AND PRODUCT AVAILABILITY ARE SUBJECT TO SEASONAL CHANGES