



BANQUET LUNCH GUIDE



JANUARY 1, 2017
BOONSBORO COUNTRY CLUB
1709 BCC Drive | Lynchburg, VA 24503 | 434.384.2111

BOXED LUNCHES

THE TEE BOX 9.50

Chicken Salad, Bacon, Lettuce, Tomato, and Mayonnaise on a Kaiser or Sub Roll, Potato Chips, Apple or Banana, and Chocolate Chip Cookie

FOR THE LADIES 9.50

Half Chicken Salad Sandwich on Whole Wheat Bread with Lettuce, Fresh Fruit Cup, Pasta and Vegetable Salad Cup, Apple or Banana, and Brownie

FOR THE MEN 9.50

Ham, Pastrami, Turkey, and Swiss Cheese on a Sub Roll with Lettuce, Potato Chips, Apple or Banana, and Chocolate Chip Cookie

CREATE YOUR OWN SANDWICH 8.95

Choose from Roast Turkey, Smoked Ham, Roast Beef, Corned Beef, Pastrami, Old Virginia Ham, Tuna Salad or Chicken Salad, American Cheese, Provolone, Cheddar, Swiss, Dill Havarti or Vermont Cheddar and a variety of bread choices. Includes potato chips, Apple or Banana and a chocolate chip cookie

COLD LUNCH SELECTIONS

SANDWICHES

SOUTHERN CLUB SANDWICH 10.95
Triple Decker of Sliced Turkey, Ham, Bacon, Lettuce, Tomato, Mayonnaise,
Choice of Bread

B.C.C. WRAPS 10.95
Create your own Specialty Wrap with your choice of Grilled Fajita Chicken, Fried
Chicken Tenders or Turkey Bacon & Avocado, filled with Shredded Lettuce,
Tomato, Monterey Pepper Jack & Cheddar Cheeses.

SOUP AND 1/2 SANDWICH COMBO 7.95
Choice of our daily soup and homemade ½ sandwich of your choice

SOUP AND SANDWICH 8.95
Choice of our daily soup and homemade whole sandwich of your choice

SANDWICH BUFFETS

CREATE YOUR OWN 9.95
Make your own favorite sandwich, selecting from sliced Turkey, Ham, Roast Beef
(Corned Beef or Pastrami), Chicken or Tuna Salad. You may add Lettuce, Tomato,
Swiss Cheese, Provolone Cheese, Cheddar Cheese, Mustard and Mayonnaise. Side
choices include Pickles, Bagged Potato Chips or a Basket of Kettle Chips, one Specialty
Salad and a variety of Breads. Add Kettle of Soup for an additional 2.00 per person

READY MADE 9.95
Select from a pre-determined group of sandwiches made on breads, rolls, wraps and
biscuits. Let us help you pick 4-5 different and popular selections, served with Pickles,
Bagged Potato Chips or a Basket of Kettle Chips, one Specialty Salad and a variety of
Breads. Add Kettle of Soup for an additional 2.00 per person.

SALADS

SALAD SAMPLER Three 8.95 Four 10.95
Choose three or four salads from the following: Mixed Greens Salad, Caesar Salad, Fresh
Fruit Salad, Chicken Salad, Tuna Salad, Greek Pasta Salad, Ranch & Bacon Pasta Salad or
Homemade Potato Salad
Soup may be substituted for any one salad to create a Soup & Salad meal.

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B.C.C. COBB SALAD

Small 9.95 Large 11.95

Diced Grilled Chicken Breast, Chopped Bacon, Bleu Cheese Crumbles, Avocado, Tomato and Hard Boiled Eggs on a Bed of Fresh Mixed Greens

SEAFOOD COBB SALAD

Small 11.95 Large 15.95

Shrimp, Crab Meat, Bleu Cheese Crumbles, Avocado, Tomato and Hard Boiled Eggs on a Bed of Fresh Mixed Greens

SOUTHERN FRIED CHICKEN SALAD

Small 8.95 Large 10.50

Diced Fried Chicken Strips, Shredded Cheese, Tomato and Hard Boiled Eggs on a Bed of Fresh Mixed Greens

GRILLED CHICKEN CAESAR SALAD

10.50

Grilled Chicken Breast served on Romaine Lettuce with Parmesan Cheese and Croutons

GRILLED SHRIMP OR SALMON CAESAR SALAD

11.50

Grilled Shrimp or Salmon Served on Romaine Lettuce with Parmesan Cheese and Croutons

ORIENTAL SESAME CRUSTED TUNA SALAD

11.95

Seared "Medium Rare" Tuna, Mixed Greens, Mandarin Oranges, Toasted Sesame Seeds, Cherry Tomatoes and Fried Wontons with Oriental Dressing

SUPREME CHEF SALAD

Small 7.95 Large 9.95

Julienne of Smoked Virginia Ham and Turkey, Chopped Bacon, Tomato, Cucumber, Hard Boiled Eggs and Shredded Cheese Over a Bed of Fresh Mixed Greens

SEAFOOD COLD PLATE

15.95

Three Gulf Shrimp, Lump Crab Meat and Chilled Scallops on a bed of Mixed Greens, tossed with Vinaigrette Dressing, Remoulade and Cocktail Sauces

HOT LUNCH SELECTIONS

All hot lunch plated meals include your choice of vegetables, bread & butter

LUNCH STARTERS

FRESH FRUIT CUP	3.50
SMALL HOUSE SALAD	3.50
CUP OF HOMEMADE SOUP	4.95

CHICKEN SELECTIONS

9.50

CHICKEN PROVENCAL

Artichoke Hearts, Olives, Roasted Red Peppers in a Provencal Sauce

PECAN-CRUSTED CHICKEN BREAST

Served with an Apricot Pumpkin Beurre Blanc

CHICKEN MARSALA

Served with Mushrooms and Marsala Wine Sauce

CHICKEN PARMESAN

Served with Marinara Sauce, Mozzarella and Parmesan Cheese

OVEN ROASTED QUARTER

Served with Natural Au Jus

CHICKEN CORDON BLEU

Served with a White Bordelaise Sauce

CHICKEN MARSALA

Served with a Marsala Wine Sauce

KEY LIME CHICKEN

Served with a Key Lime Beurre Blanc

CHICKEN CACCIATORE

Served with Chunky Vegetables and Marinara Sauce

CHICKEN FRICASSEE

Served with Chunky Vegetables and Béchamel Sauce

CHICKEN FLORENTINE

Served with Sautéed Spinach and Beurre Blanc

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BARBEQUE CHICKEN

Served Charbroiled in a Savory Homemade BBQ Sauce

SOUTHERN FRIED CHICKEN

(Two Piece) Served a side of Chicken Gravy

OTHER SELECTIONS

GRILLED OR SMOKED PORK TENDERLOIN

9.50

Served with Apple Cider Jus

NORTH CAROLINA STYLE PORK BARBEQUE PLATTER

8.95

Served with Old Fashioned Cole Slaw

FRESH FILET OF SALMON

10.95

Grilled, Poached or Baked with your choice of sauces or toppings

SESAME CRUSTED AHI TUNA

11.50

Served with Seaweed Ginger Salad, Mandarin Oranges and Wasabi

IMPERIAL CRAB CAKE (3 OZ.)

12.95

Served with Remoulade, Tarter or Cocktail Sauce

BEEF TIPS WITH MUSHROOMS

8.95

Sautéed Beef Tips and Mushrooms in a savory brown sauce

CHICKEN POT PIE

8.95

Chunks of chicken with peas, carrots, onions in a rich sauce topped with
A flaky crust

HOT BUFFETS

Buffets require a minimum guaranteed count of 25

CLASSIC LUNCH BUFFET

10.75

Plated House Salad served table side with a Mini buffet featuring Two Entrees,
Vegetable and Potato/Rice/Pasta

CLUB LUNCH BUFFET

10.75

Two Entrees of Your Choice, Vegetable, Potato/Rice/Pasta, One Tossed Salad
And Two Chef Specialty Salads

PREMIUM LUNCH BUFFET

13.95

Three Entrees of Your Choice, Vegetable, Potato/Rice/Pasta, One Tossed Salad
And Two Chef Specialty Salads

BUFFET MENU OPTIONS

TOSSED SALADS

Mixed Baby Greens, Classic Caesar, Spinach, or Iceberg Mix with your choice of dressings; Ranch, Blue Cheese, Balsamic, Honey Mustard, Caesar or Raspberry Vinaigrette

CHEF SPECIALTY SALADS

Fresh Fruit, Tomato-Mozzarella-Basil Pesto, Broccoli Salad, Artichoke and Kalamata Salad, Oriental Vegetable Salad, Marinated Grilled Vegetable Salad, Marinated Mushroom Salad, Homemade Potato Salad, Greek Pasta Salad, and Ranch and Bacon Pasta Salad

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STARCH SELECTIONS <ul style="list-style-type: none"> • Roasted Garlic Herb Whipped Potatoes • Horseradish Whipped Potatoes • Red Pepper Herb Whipped Potatoes • Whole Grain Mustard Whipped Potatoes • Cheddar Herb Whipped Potatoes • Red Bliss Mashed Potatoes • Roasted Red Bliss Potatoes • Potato Croquettes • Whipped Sweet Potatoes • Sweet Potato Croquettes • Rice Pilaf • Duchess Potatoes • Potato Au Gratin • Sweet Potato Au Gratin • Mushroom Herb Risotto • Cheesy Herb Risotto • Creamy Herb Risotto • Wild Rice Medley • Steamed White Rice • Israeli Cous Cous • Red Beans or Black Beans and Rice 	VEGETABLE SELECTIONS <ul style="list-style-type: none"> • Vegetable Medley (Chef's Choice) • Green Beans with Ham and Onions • Julienne Carrots, Zucchini and Squash • Ratatouille • Sautéed Spinach • Steamed Broccoli with Carrots • Sugar Snaps with Roasted Peppers • Broiled Tomato with Parmesan and Herbs • Baked Acorn Squash with Sugar Pecans • Petite Green Beans • Fried Green Tomatoes • Sautéed Tomatoes, Mushrooms and Peas • Braised Red Cabbage • Braised Collard Greens • Braised Mixed Greens • Fried Apples with Butter and Cinnamon • Fried Okra and Tomatoes • Old Fashioned Corn Pudding • Corn on the Cob • Mexican Corn with Red and Green Chiles
ENTRÉE SELECTIONS <ul style="list-style-type: none"> • Sirloin Beef Tips with Mushroom Sauce • Roast Top Round Beef Jardinière with Julienne Vegetables and Brown Sauce • Beef Stroganoff with Egg Noodles • Braised Short Ribs of Beef in a Bordelaise Sauce • Roasted Chicken (bone-in) with Natural Au Jus • Chicken Cordon Bleu, Marsala, Cacciatore, Fricassee, Florentine BBQ or Parmesan • Pecan-Crusted Chicken with Apricot Beurre Blanc • Poached or Grilled Pesto Crusted Salmon Filet • Pan Seared Salmon Etouffe or Provencal Sauce • Seafood Medley with Lemon Beurre Blanc • Low Country Shrimp and Grits • Fried Catfish, Cod, or Flounder • Pork Cordon Bleu with White Bordelaise Sauce • Jerk Pork with Red Beans and Rice • Roasted Pork Loin with Honey Bourbon Soy Glaze • Roasted or Smoked Pork Tenderloin 	PASTA SELECTIONS <ul style="list-style-type: none"> • Vegetable Lasagna with Marinara Sauce • Meat Lasagna with Marinara Sauce • Blue Ridge with Blue Cheese, Bacon and Scallions • Bolognese (Meat Sauce) • Primavera with Sautéed Vegetables in Butter • Chicken and Broccoli Alfredo • Carbonara with Ham and Peas • Pomodoro (Marinara) • Sun Dried Tomato or Basil Pesto Cream • Primavera Alfredo