

# *Foster Country Club Wedding Menu*

## *Salads*

*(Choice of One)*

### **Spring Mix Salad**

*Cucumber, Cherry Tomato, Carrots with Balsamic Dressing*

### **Caesar Salad**

*Romaine Hearts, Aged Parmesan, Fresh Lemon*

## *Entrees*

*(Choice of Two)*

### **New York Strip**

*12oz. Center Cut, Caramelized Shallot & Mushroom Demi-Glaxé*  
\$40

### **Filet Mignon**

*6oz. Center Cut Served on Braised Spinach, Topped with Crispy Onion Strings, Drizzled with a Brandy Blue Cheese Sauce*  
\$42

### **Coffee Crusted Beef Tenderloin**

*Seven Spice Dry Rub, Sliced Beef Tenderloin Topped with a Raspberry Port Reduction*  
\$40

### **Surf & Turf**

*4oz. Center Cut Filet Mignon & Two Baked Stuffed Shrimp or Baked Stuffed Lobster Tail Drizzled with a Zesty Béarnaise Sauce*  
\$43 / \$47

### **Lobster & Crab Stuffed Shrimp**

*Four Shrimp Stuffed with Maine Lobster and Lump Crab Meat, Zesty Béarnaise Sauce*  
\$38

### **Roasted Salmon Filet**

*Baked with Caramelized Leeks & a Creamy Walnut Aioli Topped with Fried Sweet Potato Sticks*  
\$36

### **Baked Haddock & Lobster Sauce**

*Baked with Tomato and Bread Crumbs, Broken Lobster Meat & Newburg Sauce*  
\$36

### **Sweet Cracked Pepper Stuffed Pork Loin**

*Brown Sugar & Peppercorn Encrusted with a Pancetta, Apple and Rosemary Stuffing, Drizzled with a Maple Cream Sauce*  
\$35

### **Sausage & Cornbread Stuffed Chicken**

*8oz. Chicken Breast with a Cornbread, Italian Sausage & Sage Stuffing Topped with a Champagne Cream Sauce*  
\$34

### **Statler Chicken Breast**

*Bone in Chicken Breast Stuffed with Artichoke, Provolone and Roasted Red Peppers  
Topped with a Garlic Thyme Lemon Sauce*  
\$34

***Customized and Seasonal Entrees are Available Upon Request***

***Dinner entrees are paired with the Chef's suggestion of starch and vegetables which can be substituted upon request.  
Warm dinner rolls with whipped butter and fresh brewed coffee are included with the dinner entrees.***