

# *Drem Country Club*

## *Lunch Entrée Menu (Minimum 25 guests)*

*(Sit Down)*

*Served until 3:30 p.m.*

*House Salad, Caesar Salad, or Cup of Soup Du Jour*

### *Herb Crusted Pork Loin*

*Herb Crusted Pork Loin with Shitake Mushrooms, Pearl Onion, & Sundried Tomato Demi Glace \$17.55*

### *Grilled Flat Iron Steak (cooked to medium temp)*

*Flat Iron Steak grilled with Caramelized Onions and Merlot Butter \$20.10*

### *Pan Seared Salmon*

*Pan Seared Salmon with Grilled Fennel and Fresh Tomato Ragu \$18.85*

### *London Broil (cooked to medium temp)*

*Grilled Marinated Flank Steak with Mushroom Demi Glace \$17.55*

### *Balsamic Chicken*

*Balsamic and Honey Glazed Chicken with Lemon, Sundried Tomatoes and Artichokes \$16.30*

### *Monterrey Chicken*

*Grilled Chicken Breast topped with Tomatoes, Black Olives, & Jack Cheese \$16.30*

### *Baked Haddock*

*Baked Herb Crusted Haddock with Lemon Chive Butter Sauce \$15.05*

### *Chicken Florentine*

*Grilled Chicken Breast served on a bed of Fresh Spinach with Roma Tomatoes and Supreme Sauce \$16.30*

### *Skewered Grilled Shrimp*

*Grilled Herb-Garlic Marinated Shrimp over Rice Pilaf \$20.10*

### *Quiche Lorraine*

*Smoked Bacon, Honey Ham, Onions, & Swiss Cheese, served with Fresh Melon Slices \$13.80*

*Chef's Choice Starch and Vegetable*

*Includes:*

*Chef's Choice Dessert, Rolls/Butter, Coffee, Tea, Soda*

*All prices include 6% PA sales tax and 20% service charge.*