



The Knob Hill Dinner Buffet

Upon Arrival

Domestic Cheese Display

Wisconsin Cheddar, Provolone, NY State Swiss, Dill Havarti & Smoked Gouda Cheeses
Gourmet Crackers, Fresh Fruit Garnish
Hummus, Babbaganoosh, Flatbreads, & Crostini's

Farmer's Market Salads

(Choice of Two)

Field Greens, Grape Tomatoes, Bermuda Onion, Cucumbers, & Garlic Croutons with Assorted Dressings
Traditional Caesar Salad with Anchovy Vinaigrette, Shaved Parmesan & Garlic Croutons
Farro, Black Beans, Roasted Corn, Cherry Tomato, Avocado, Red Onion, Romaine, Cilantro Vinaigrette
Napa Cabbage Slaw with Asian Vegetables, Cilantro & Roasted Cashews with Ginger Dressing
Chick Pea, Pickled Red Onion, Marcona Almonds and Harissa
Farfalle Pasta Salad with Kalamata Olives, Roasted Red Peppers, Pesto & Pepperoncini
Greek Salad, Romaine, Red Onion, Black Olives, Cucumbers, Feta, Cherry Tomatoes, Oregano Vinaigrette

Entrees

(Choice of Three)

Cavatappi Pasta, Fresh Garden Vegetable Primavera, Extra Virgin Olive Oil, Roasted Garlic
Rigatoni ala Vodka Garnished with Green Peas, Pearl Onions & Crispy Prosciutto
Farro & Quinoa Stuffed Cabbage, Ratatouille
Chicken Madeira, Kennett Square Mushrooms, Pancetta & Pearl Onions with Madeira Wine
Chicken Florentine, with Spinach & Mozzarella, Lemon Butter White Wine Sauce
Chicken Coq Au Vin, Crimini Mushrooms, Nueske Bacon, Cippollini Onion, & Fresh Herbs
Duck Confit Cassoulet, Country Sausage, Smoked Ham, Braised White Beans
Burgundy Braised Beef, Pearl Onions, Wild Mushrooms, Sour Cream Demiglace
Cioppino of Shrimp, Mussels, Sole, Clams, Calamari, Sweet Plum Tomato, Roasted Onion & Pepper
Crabmeat Stuffed Filet of Sole, Lobster Saffron Cream Sauce
Sesame Crusted Salmon, Bok Choy, Asian Ponzu Glaze

Carving Station*

(Choice of One)

Carved Roasted Baron of Beef, Au Jus & Horseradish Cream
Roast Turkey, Giblet Gravy, Cranberry Sauce
Brown Sugar Glazed Virginia Ham with Bourbon Apple Compote
Tenderloin of Beef, Maytag Blue Cheese Crust & Port Wine Demi Glace - (\$4.95 per Person supplemental)
Sea Salt Crusted Prime Rib of Beef, Au Jus & Horseradish Cream - (\$4.95 per Person supplemental)
Rack of Lamb, Roasted Garlic Crust & Barolo Demi Glace (\$6.95 per Person supplemental)

**Chef Attended Action Station, \$75 Chef Fee*

*Accompanied With Chef's Selection of Fresh Vegetables & Potato
Freshly Baked Dinner Rolls & Butter*

Desserts*

Chef's Selection of Assorted Miniature Desserts Served Tableside
Freshly Brewed Coffee, Assorted Teas and Soft Drinks

\$47.95 per Person

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax

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