

# *The Castlewood Country Club*

## *Plated Lunch Options*

*Please Select One of the Following for Your Starter*

*Soup Du Jour*

*Cuban Black Bean Soup*

### *The Hacienda Salad*

*Oakville Mixed Greens, Gorgonzola Cheese, Fuji Apples, Candied Pecans, Maple Vinaigrette*

### *Classic Caesar Salad*

*Baby Hearts of Romaine with Brioche Croutons & Shaved Asiago Cheese, Creamy Caesar Dressing*

### *Spinach Salad*

*Fresh Baby Spinach, Applewood Bacon, Bermuda Onions, Chopped Egg, Warm Bacon Vinaigrette*

### *Iceberg Wedge Salad*

*Iceberg Wedge, Maytag Blue Cheese Dressing, Bacon and Diced Tomatoes*

## *Premiere Lunch Starters*

*Please add \$5.95.00 Per Person*

*Dungeness Crab, Avocado & Tomato Salad, Tangerine Vinaigrette*

*Maryland Crabcake, Roasted Garlic Aioli*

*Thai Lamb & Ginger Salad, Curry Vinaigrette*

*Caramelized Onion & Goat Cheese Tart, Merlot Glace*

# The Castlewood Country Club

## Plated Lunch Entrees

### Poultry Options

Herb Roasted Free Range Chicken, Pan Jus  
Crispy Yukon Potatoes and Seasonal Vegetables

**\$26.00**

"Asian Spice Chicken and Noodles"  
Soba Noodles, Grilled Chicken Strips tossed in Thai Coconut Curry

**\$24.00**

"Albuquerque Chicken"  
Red Chile Roasted Chicken Breast over a Bed of Corn & Roast Potato Hash  
Spanish Rice and Seasonal Vegetables

**\$26.00**

Sesame Teriyaki Free Range Chicken Breast  
Asian Fried Rice and Stir-fried Vegetables

**\$26.00**

Three Herb Pesto Roasted Chicken Breast, Golden Tomato Corn Sauce & Portobello  
Crimini Compote, tossed with Basil Buttered Fettuccini

**\$28.00**

### Meat Options

Grilled Angus New York Strip Steak with Herb Steak Butter  
Au Gratin Potatoes and Seasonal Vegetables

**\$30.00**

Petite Filet Mignon, Merlot Demi Glaze & Three Mushroom Ragouts  
Potato Croquette and Seasonal Vegetables

**\$32.00**

Balsamic Marinated Flank Steak, Red Wine Reduction  
Whipped Potatoes and Seasonal Vegetables

**\$29.00**

Roasted Ginger Snap Crusted Pork loin,  
Wasabi Mashed Potatoes & Seasonal Vegetables

**27.00**

# *The Castlewood Country Club*

## *Lunch Continued...*

### *Seafood Options*

*Grilled Mahi Mahi Fillet with Thai Pineapple over wild Rice  
Served with Seasonal Vegetables*

***\$29.00***

*Pan Seared Atlantic Salmon Fillet, Fire Roasted Red Pepper Coulis over  
Pesto Mashed Potatoes and Seasonal Vegetables*

***\$26.00***

*Skillet Blackened Catfish, Cajun Sauces, Rice and vegetable*

***\$24.00***

*Al Dente Penne Pasta tossed with Smoked Salmon in Grey Goose Vodka Cream Sauce*

***\$25.00***

### *Salad Entrée Options*

#### *Choinois Chicken Salad*

*Grilled Ponzo Marinated Chicken Breast, Baby Spinach, Napa Cabbage, Radicchio, Red  
Peppers and Asian Vinaigrette Dressing*

***\$22.00***

#### *Chicken Caesar Salad*

*Fire Roasted Chicken Breast Sliced and Served over Baby Romaine Lettuce,  
Brioche Croutons, Parmesan and Creamy Caesar Dressing*

***\$22.00***

#### *Shrimp Salad Our Way*

*Grilled Monterey Prawns, Baby Artichokes, Asiago Cheese over Red Oak Lettuce and  
Blood Orange Vinaigrette*

***\$24.00***

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## Lunch Continued...

### Vegetarian Options

Grilled Vegetable Portobello Napoleon  
Grilled Zucchini, Squash, Tomatoes and Goat Cheese layered in Portobello Slices,  
Merlot Demi Glaze  
**\$22.00**

Spinach and Swiss Quiche  
Served with Seasonal Vegetables  
**\$20.00**

Farfalle Pasta Prima Vera, Sun Dried Tomato Sauce and Garlic Crostinis  
**\$22.00**

### Dessert Options Included with Entrée

*Please Select One*

Dreyer's Vanilla Bean Ice Cream  
Hagen Daz Raspberry Sorbet  
Seasonal Fresh Fruit Cup

### Premier Dessert Options

White Chocolate Cheesecake with Raspberry Sauce..... Please Add \$4.95 per person  
Triple Chocolate Mousse with Chocolate Coulis..... Please Add \$4.95 per person  
Shortcake, Topped with Fresh Strawberries & Whipped Cream..... Please Add \$4.95 per person  
Tiramisu..... Please Add \$4.95 per person  
Chocolate Torte..... Please Add \$4.95 per person

# *The Castlewood Country Club*

## *Lunch Buffets*

*25 person minimum for all lunch buffets*

*Soup Du Jour*

*Or*

*Cuban Black Bean*

## *Lunch Buffet Gourmet Salad Options*

### *The Hacienda Salad:*

*Oakville Greens, Fuji Apples, Candied Pecans, Gorgonzola, Maple Vinaigrette*

*Cucumber, Roma Tomato & Bermuda Onion Salad*

*Seasonal Fresh Fruit Salad*

*Fresh Buffalo Mozzarella & Tomato Salad and Basil oil*

*Israeli Couscous Salad, Saffron & Bell Peppers*

*Dragon Noodle & Asian Chicken*

*Marinated Button Mushroom & Radicchio*

*Marinated Sun Choke & Asparagus*

*Italian Penne Salad with Red Wine Vinaigrette*

*Classic Caesar*

*Four Bean Salad with Kalamata Olives, Tossed in Champagne Vinaigrette*

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## *Napa Valley Deli*

*\$26.00 Per Person*

*Choice Of Two Gourmet Salads*

*Sliced Smoked Turkey, Country Ham, Peppered Beef & Salami*

*Tillamook Cheddar, Sonoma Jack & Swiss Cheese,*

*Sliced Beefsteak Tomatoes, Bermuda Onions, Red Leaf Lettuce & Pepperoncinis*

*Dijon & Whole Grain Mustards and Mayonnaise*

*Assorted Local Artisan Breads & Baguettes*

*Pastry Chef's Selection of Assorted Desserts*

## *Taste of Italy*

*\$35.00 Per Person*

*Minestrone Soup*

*Choice of Three Gourmet Salads*

*Antipasto Display:*

*Marinated, House Cured Olives, Italian Meats & Cheeses and Artesian Breads*

*House Made Focaccia & Garlic Bread*

*Chicken Picatta, Lemon Caper Sauce*

*Penne Pasta Tossed with Grilled Italian Sausage*

*Classic Fettuccini Alfredo*

*Crimini Mushroom and Herb Risotto*

*Ratatouille*

*Tiramisu and Chocolate Biscotti*

# *The Castlewood Country Club*

## *Taste of New Mexico*

*\$32.00 Per Person*

*Classic Tortilla Soup or Cuban Black Bean Soup*

*Choice of Two Gourmet Salads*

*Chicken & Beef Fajitas with Tri Color Peppers*

*Cheese Enchiladas*

*New Mexican Rice*

*Ranch Style Beans*

*Condiments to Include:*

*Guacamole, Pico De Gallo, Sour Cream, Tomatoes, Fresh Jalapenos, Black Olives,  
Shredded Cheddar & Monterey Jack Cheese Mix*

*Tres Leches Cake or fresh fruits*

## *Taste of The Pacific Rim*

*\$36.00 Per Person*

*Hot & Sour Soup or Thom ka Gai with coconut milk (Thai classic soup)*

*Choice Of Two Gourmet Salads*

*Chilled Vietnamese Spring Rolls*

*Sesame Teriyaki Chicken Breast*

*Schezwan Beef and Broccoli*

*Vegetable Lo-Mein*

*Fried Rice Shanghai Style*

*Stir Fry Vegetables*

*Almond Fortune Cookies and Coconut Crème pine*