

Weymouth Country Club – Menu Selections for 2018 BASH

Hors D'oeuvres: Stuffed Brie en Croute  
Crab Stuffed Mushrooms  
Southwest Chicken Salad  
Vegetable Display  
Cheese Display



Passed

Salad: Mixed Greens, Walnuts, Dried Cherries, Fresh Raspberries, Raspberry Vinaigrette

Entrée: Twin Plate, Filet with Cabernet Shallot Demi, and Thinly Pounded Chicken Breast,  
Floured and pan seared, topped with Spinach, Fresh Mozzarella and a Balsamic Drizzle  
Roasted Carrots & Parsnips; Garlic Mashed Yukon Gold Potatoes

Vegetarian Entrée: Butternut Squash Ravioli with sides

Rolls/Butter/Coffee/Tea

Dessert: Pumpkin Cheesecake or Devil's Food cake enveloped in hard chocolate shell