



Hoover Country Club

Plated Dinner Menu

3 Course Dinner Includes:

Choice of Salad; Broccoli, Green Beans, or Mixed Vegetables;
House Rolls and Sweet Butter, Choice of Dessert, Water and Iced Tea

4 Course Dinner adds choice of appetizer.

Chicken Marsala

Breast of Chicken with Mushrooms in a Creamy
Wine Sauce with Garlic Chive Whipped Potatoes

Filet Mignon

Certified Angus Tenderloin of Beef
Grilled Medium With Truffle Bordelaise
Garlic Mashed Potato and Crispy Leeks

Mesquite Grilled BBQ Salmon

Glazed with Coca-Cola BBQ Sauce and served with
Smoked Gouda Potatoes Au Gratin

Filet and Chicken

Petite Tenderloin Medallion with Sauce Au Poivre,
Sautéed Breast of Chicken with Porcini Mushrooms
Roast Garlic Whipped Potato

Chicken or Shrimp Piccata

Served with Pasta Primavera

Filet and Salmon

Petite Tenderloin Medallion with Demi Glace,
Marinated Grilled Salmon,
Champagne Veloute, Duchess Potato

Chicken Saltimbocca

With Sage, Proscuitto, and Fontina Cheese
Served with Whipped Potatoes

Filet and Jumbo Shrimp

Petite Tenderloin Medallion
With a Cabernet Sauvignon Reduction
Garlic Herbed Shrimp with Smoked Gouda
Rosemary Duchess Potato

Chicken and Jumbo Shrimp

Roasted Breast of Chicken with Herbed Chicken Jus
Grilled Jumbo Shrimp, Sauce Provençal
Yukon Gold Potato Wedges

Appetizers

Lump Crab Cakes

With Yellow Pepper Roulade
and Lemon Aioli

Jalapeño Scallops

Pan Seared Jalapeno Bacon
Wrapped Diver Scallop with
Jicama Slaw and Mango Coulis

Fried Mac & Cheese Bites

Accompanied by
Marinara Sauce

Salads

House Salad

Mixed Baby Greens
Roma Tomatoes
Cucumber, Cheese, Onions
Croutons, Balsamic Vinaigrette

Caprese Salad

Vine Ripened Tomatoes
Sweet Red Onions
Buffalo Mozzarella Cheese
Aged Balsamic Vinegar
Virgin Olive Oil, Fresh Basil

Caesar Salad

Hearts of Romaine
Parmesan Crisps
Garlic Croutons
Caesar Dressing