



LINCOLN

COUNTRY CLUB

2052 Country Club rd
Lincolnton, NC 28092



*Prices are subject to change *Does not include tax and gratuity
*25% non-refundable deposit required

Lincoln Country Club Banquets

Entree

Plated | Family Style | Buffet

Chicken Marsala \$55 | \$45 | \$40

Grilled chicken breast with Marsala sauce, sauteed mushrooms and onions served with linguine pasta and a vegetable of choice

Chicken Alfredo \$55 | \$45 | \$40

Grilled chicken breast with a savory Alfredo sauce served with linguine noodles and a vegetable of choice

Chicken Parmesan \$55 | \$45 | \$40

Breaded chicken breast with Parmesan, mozzarella cheese with marinara sauce served with spaghetti noodles and a vegetable of choice

Chicken Florentine \$65 | \$55 | \$50

Pan-fried chicken breast in a creamy spinach white wine sauce served with side and vegetable of choice

Grilled Salmon \$60 | \$50 | \$45

Served with a side and vegetable of choice

Shrimp Scampi \$60 | \$50 | \$45

Cooked in a garlic butter sauce served with spaghetti and vegetable of choice

Crab Cakes \$65 | \$55 | \$50

Served with a side and vegetable of choice

Chilean Sea Bass \$80 | \$70 | \$65

Grilled served with a side and vegetable of choice

Sirloin Steak \$65 | \$55 | \$50

Cooked to medium rare and served with a side and vegetable of choice

NY Strip Steak \$80 | \$70 | \$65

Cooked to medium rare and served with a side and vegetable of choice

Filet Mignon \$95 | \$85 | \$80

Cooked to medium rare and served with a side and vegetable of choice

Spaghetti with Marinara \$45 | \$35 | \$30**

Served with a vegetable of choice

Stuffed Shells* \$55 | \$45 | \$40

Cheese stuffed shells topped with marinara sauce

Cauliflower Steak \$65 | \$55 | \$50**

Served on a bed of oven dried tomatoes with sauteed Serrano peppers and a curry cauliflower puree

*Vegetarian

**Vegan

Sides

Rice

Choice of Basmati or Jasmine

Pasta

Choice of spaghetti or linguine

Oven Roasted Potatoes

Diced red potatoes seasoned and roasted until golden brown

Mashed Potatoes

Mashed skin on red potatoes

Root Crop Blend (Premium) \$3

Blend of diced sweet potatoes, butternut squash, parsnips, red onion and kale

Multi Color Carrots (Premium) \$3

Whole multi color carrots baked until tender

Vegetables

California Blend

Roasted broccoli, cauliflower and sliced carrots

Brussel Sprouts

Halved and roasted

Green Beans

Steamed or roasted

Asparagus

Roasted or sauteed

Cape Cod Blend

Broccoli, orange and yellow carrots, sugar snap peas, green peppers and cranberries

Salads \$4

Caesar

Romaine lettuce topped with Parmesan cheese and croutons and served with a Caesar dressing

Valley Mix

Chopped green leaf spring mix and ribbon cut carrots with a choice of 2 dressings

Iceberg

Chopped iceberg lettuce, red cabbage and shredded carrots with a choice of 2 dressings

*Dressing choices: balsamic, ranch, thousand island and italian



Hors D'oeuvres (100 pieces)

Coconut shrimp with orange marmalade \$750

Bacon wrapped scallops \$275

Brie and apricot puff pastry \$375

Asparagus and Asiago stuffed phyllo roll \$200

Petite beef wellington \$250

Shrimp cocktail \$350

Bar Options

(4 hour period)

\$100 for 1 bartender

\$50 for every additional bartender

Full service open bar

\$32 per guest excluding necessary bartenders

Beer and wine open bar

\$22 per guest excluding necessary bartenders

Cash bar

Pay per drink and cost of necessary bartenders

Liquor: Bacardi, Jack Daniels, Makers Mark, Kettle One,

Jose Quervo Silver, Tanqueray Gin, Crown Royal

Beer: Bud light, Miller light, Coors light, Michelob ultra and Yuengling

House wine: Pinot Grigio, Cabernet, Chardonnay, and Pinot Noir

*\$2 to include 1 craft beer, \$1 for every additional craft beer

Craft beer: Sycamore mountain candy, Sierra Nevada hazy little thing IPA, New Belgium fat tire, highland
oat milk porter

Cake Cutting Service

\$1.50 per plate