

Please Fax Orders to 301-365-4112  
OR Drop Off to the Catering Office

BETHESDA COUNTRY CLUB

# 2016 Christmas Eve Take Home Menu

PICK-UP CHRISTMAS EVE MORNING  
SATURDAY, DECEMBER 24, 2016 BETWEEN 9:00AM-12:00PM

All Orders Must Be Picked-Up From Front Entrance Under the Porte Cochere at your Indicated Time.

Member Name: \_\_\_\_\_ Member #: \_\_\_\_\_ Pick-Up Time: \_\_\_\_\_

Today's Date: \_\_\_\_\_ Phone Number: \_\_\_\_\_

**ALL ORDERS MUST BE SUMITTED BY 3:00PM ON WEDNESDAY, DECEMBER 14<sup>TH</sup>**  
**AND WILL BE CONFIRMED WITH A PHONE CALL BY DECEMBER 17<sup>TH</sup>.**  
Please contact the Catering Department if you do not receive a confirmation call,  
this means that we did not receive your order 301-767-8258.

**ALL ITEMS ARE PORTIONED TO SERVE 6-8 ADULTS**

## Soups

- \_\_\_\_\_ Bethesda Cream of Crab Soup .....\$42.00  
\_\_\_\_\_ Maple-Scented Butternut Squash with Toasted Pumpkin Seeds .....\$22.00

## Salads

- \_\_\_\_\_ Harvest Greens with Poached Pear .....\$22.00  
*Caramelized Pecans, Blue Cheese and Red Wine-Pomegranate Vinaigrette*  
\_\_\_\_\_ Radicchio, Kale & Brussel Sprouts .....\$28.00  
*Roasted Butternut Squash, Dried Cranberries, Candied Pistachio, Pecorino Cheese & Lemon-Chive Vinaigrette*  
\_\_\_\_\_ Classic Caesar.....\$16.00  
*Garlic Toasted Croutons and Parmesan Cheese*

## Appetizers

- \_\_\_\_\_ Miniature Crab Cakes (per dozen, 1.5 oz. each).....\$72.00  
*Red Brick Remoulade & Cocktail Sauce*  
\_\_\_\_\_ Grilled Baby Lamb Chops (per dozen) .....\$72.00  
*Mint-Onion Chutney & Charred Lemon*  
\_\_\_\_\_ Old Bay Seasoned Shrimp Cocktail (per dozen).....\$60.00  
*Horseradish Cocktail Sauce & Citrus Wedges*  
\_\_\_\_\_ Tomato Caprese Injectors (per dozen).....\$48.00  
*Basil, EVOO & Balsamic*

Member Name \_\_\_\_\_

Member # \_\_\_\_\_

**ALL ITEMS ARE PORTIONED TO SERVE 6-8 ADULTS****Entrees***(All Entrees are Fully Cooked and Ready to Serve.)*

_____	Peppercorn & Herb Roasted Half Prime Rib.....	\$160.00
	<i>Horseradish Cream &amp; Cabernet-Shallot Jus</i>	
_____	Porcini Dusted Beef Tenderloin ....	\$155.00
	<i>Horseradish Cream &amp; Cabernet-Shallot Jus</i>	
_____	14-16 pounds Whole Citrus Brined Turkey .....	\$95.00
	<i>Herb Infused Basting Butter</i>	
_____	Spiced-Pineapple Glazed Ham.....	\$105.00
_____	6 BCC Signature Jumbo Lump Crab Cakes (6 oz. each).....	\$126.00
	<i>Red Brick Remoulade &amp; Cocktail Sauce</i>	
_____	Whole Fillet of Atlantic Salmon.....	\$78.00
	<i>Cedar Grilled w/ Maple-Ginger Glaze</i>	

**Accompaniments**

_____	Sweet Potato & Leek Pave.....	\$22.00
_____	Creamy Yukon Gold Potato Puree.....	\$22.00
_____	Herb Roasted Mushrooms Cipollini Onions.....	\$19.00
_____	Maple-Pomegranate Scented Wild Rice Pilaf.....	\$16.00
_____	Brussel Sprouts, Smoked Bacon, Spiced Apples & Pearl Onion.....	\$20.00
_____	Pancetta & Shallot Braised Winter Greens.....	\$18.00
_____	Thyme Infused Baby Vegetables.....	\$22.00
_____	Mushroom & Caramelized Onion Bread Pudding.....	\$20.00
_____	Balsamic Grilled Jumbo Asparagus.....	\$20.00
_____	Sage Turkey Gravy.....	\$14.00
_____	Cranberry-Orange Relish.....	\$10.00
_____	House Baked Rolls (6-pack).....	\$6.00
_____	Cornbread Muffins (6-pack).....	\$6.00

**Desserts**

_____	Yule Log.....	\$42.00
_____	Classic New York Style Cheesecake.....	\$40.00
	<i>Your choice of Chocolate, Strawberry or Caramel Sauce</i>	
_____	Classic Apple Pie.....	\$20.00
_____	Classic Pecan Pie.....	\$24.00
_____	Christmas Cookie Assortment Platter.....	\$20.00
_____	12 Pie Bites (bite size).....	\$24.00
_____	<i>Bourbon-Chocolate Pecan</i>	_____ <i>Apple-Caramel Crunch</i>
		_____ <i>Jumble Mixed Berry</i>

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