



Jefferson Lakeside Country Club HORS D'OEUVRES

COLD ITEMS

Fresh Fruit and Cheeses	4.95
<i>with Assorted Crackers</i>	
<i>Add Chocolate Fondue</i>	2.00
Brie en Croute with Apricot and Pecan Stuffing	4.95
Combination of	
Fresh Fruit, Cheeses & Fresh Vegetables	7.95
<i>Add Chocolate Fondue</i>	1.75
Sliced Tenderloin on Mini Corn Cakes	7.25
<i>with Horseradish Sauce</i>	
Bruschetta	4.50
<i>Roma Tomato Tapen on Crunchy Baguette Slices</i>	
Sesame Crusted Tuna	6.95
<i>served rare with Wasabi on Fried Wonton</i>	

HOT ITEMS

Crispy Chicken Drumettes	4.95
<i>with Honey Mustard Dip</i>	
BBQ Meatballs	4.95
Buttermilk Biscuits	5.95
<i>with Country Ham and Honey Butter</i>	
Thai Chicken Sate with Peanut Dipping Sauce	3.95
Stuffed Mushrooms	
<i>Spinach and Cheese</i>	3.95
<i>Crabmeat</i>	6.95
Scallops wrapped in Bacon with Honey Glaze	5.75
Veggie Spring Rolls with Asian Dipping Sauce	4.25
Lamb Lollipops with Mint Jelly	7.95
Mini Crab Cakes with Remoulade Sauce	8.95
Spanakopita	4.95
<i>Greek Pastry filled with Fresh Spinach and Feta Cheese</i>	
Southwestern Quesadilla	4.95
<i>Filled with Vegetables and Cheese</i>	
Crab Dip topped with Bacon and Cheddar Cheese	6.95

CHEF'S STATIONS

Carved Top Round of Beef	10.95
<i>With Horseradish, Mustard, Mayonnaise and Silver Dollar Rolls</i>	
Tom Turkey Breast	9.95
<i>With Honey Mustard, Mayonnaise, Cranberry Sauce and Mini Biscuits</i>	
Roast Prime Tenderloin of Beef	12.95
<i>With Horseradish, Mustard, Wild Mushroom Demi and Silver Dollar Rolls</i>	
Carved Pork Loin	9.95
<i>With Mustard, Mayonnaise and Miniature Rolls</i>	
Antipasto Tray	10.95
<i>With Marinated & Grilled Vegetables and Cheeses, Italian Deli Meats, Olives, Assorted Dips, Humus and Grilled Pita Wedges</i>	
Chef's Pasta Bar	9.95
<i>Penne and Farfalle Pasta Topped with Creamy Alfredo and Chunky Marinara Sauces with Garlic Bread Sticks</i>	
Mashed Potato Station	8.95
<i>Homemade Roasted Garlic Mashed Potato Bar with Toppings to include Bacon Bits, Sour Cream, Cheddar Cheese, Sautéed Mushrooms, Scallions, Butter, Bordelaise and Sauce Supreme</i>	
Caesar Salad Bowl	4.95
<i>Romaine Lettuce, Grated Parmesan Cheese, Diced Tomatoes Black Olives and Croutons Topped with Caesar Dressing</i>	
Chilled Jumbo Shrimp Bowl	12.95
<i>Served with Bloody Mary Cocktail Sauce and Lemon Wedges</i>	

As Appetizers, the items are priced for One hour and there is No Minimum Number of Selections.

As a Hors D'oeuvres Only function, the items are priced for Two Hours and a Minimum of Eight Selections.



Jefferson Lakeside Country Club
PLATED DINNERS

Single Entrees

Chicken Chardonnay 26.95
Breast of Chicken Sautéed With Artichoke Hearts, Capers and Wild Mushrooms in a Light Chardonnay Cream Sauce, Served with Wild Rice Pilaf

Sliced Beef Tenderloin 31.95
Beef Tenderloin Seasoned & Grilled, Horseradish Mashed Potatoes, Caramelized Shallot Demi Glaze

Chicken & Brie Wellington 28.95
Tender Chicken Breast, Mushroom Duxelle & Brie Cheese Wrapped in a Golden Brown Puff Pastry. Served with Creamy Asiago Risotto.

Chicken Marsala 26.95
Sautéed Chicken Breast with Marsala Wine and Wild Mushrooms. Served With Wild Rice Pilaf

Filet Mignon 42.95
8oz Center Cut Beef Tenderloin Coated with Brandy Demi Cream Sauce Served with Au Gratin Potatoes

JLCC Crab Cake Dinner 30.95
Richmond's Favorite! Served with Lobster Cream Sauce and Mashed Sweet Potato

Chicken Picatta 26.95
Tender Veal Scallopine Sautéed in our Picatta White Wine Sauce Served With Mushroom Risotto

Vegetable Roulade 20.95
Fresh Seasonal Vegetables Parmesan, Mozzarella and Ricotta Cheeses, Cream and Rolled in Fresh Pasta, Finished with Marinara and Baked

Poached Salmon 29.95
North Atlantic Salmon Poached in White Wine Court-Bouillon and Finished With Dill Cream Sauce. Au Gratin Potatoes

Double Entrees

Surf and Turf 35.95
Petite Filet Mignon Grilled to Perfection and Grilled Shrimp Served with Red Potatoes and Corn O'Brien

Marsala Tenderloin and Chicken 34.95
Sliced Beef Tenderloin and Breast of Chicken with a Wild Mushroom Marsala Sauce Served with Garlic Mashed Potatoes

Chef's Choices

The Chef will choose from the Standard choices below that best compliments your Entrée Selection. You may choose your own if you wish, or you can select from the Premium List.

Standard Vegetables

Vegetable Medley
Glazed Carrots
Steamed Broccoli and/or Cauliflower
Green Beans Almandine

Standard Starches

Roasted Red Potatoes
Garlic Mashed Potatoes
Parsley Red Potatoes
Wild Rice Pilaf
Orzo Pasta

Premium Vegetables (add \$2.00)

Steamed Asparagus
Baby Carrots & Sugar Snap Peas
Haricot Vert (French Beans)
Brocollini Sautéed with Garlic
Baby Sunburst Squash & Zucchini

Premium Starches (add \$2.00)

Twice Baked Potato
Chateau Potatoes
Duchess Potatoes

All Entrees are served with a House Salad and House Dressing with Warm Rolls and Butter



Jefferson Lakeside Country Club
DINNER BUFFETS
Minimum of 50 Guests Required

I

Carved Sugar Cured Ham
Crunchy Fried Chicken
Green Beans Almandine
Mashed Potatoes and Gravy
Country Cole Slaw
Fresh Fruit
Apple Cobbler

29.95

II

Carved Top Round
Penne Pasta
with Alfredo and Marinara
Chicken Marsala
Chefs Choice of Vegetable and Starch

30.95

III

Prime Rib of Beef
Chicken Marsala
Salmon Florentine
Chefs Choice of Vegetable and Starch

33.95

IV

Carved Tenderloin of Beef
Seafood Newberg
Chicken Picatta
Chefs Choice of Vegetable and Starch

38.95

Chef's Choices

The Chef will choose from the Standard Lists Below that best compliments your Entrée Selection.
You may choose your own if you wish, or you can select from the Premium List.

Standard Vegetables

Vegetable Medley
Glazed Carrots
Steamed Broccoli and/or Cauliflower
Green Beans Almandine

Standard Starches

Roasted Red Potatoes
Garlic Mashed Potatoes
Parsley Red Potatoes
Wild Rice Pilaf

Premium Vegetables (add \$2.00)

Steamed Asparagus
Baby Carrots & Sugar Snap Peas
Haricot Vert (French Beans)
Brocollini Sautéed with Garlic

Premium Starches (add \$2.00)

Twice Baked Potato
Chateau Potatoes
Duchess Potatoes

*All Buffets are served with a House Salad and House Dressing with Warm Rolls and Butter
Coffee, Tea and Decaf are offered with each meal*



Jefferson Lakeside Country Club

BEVERAGE SERVICE

All persons giving or sponsoring parties are advised that the sale and consumption of alcoholic beverages will be made in strict compliance with current regulations of the Virginia Alcoholic Beverage Control Commission.

Each member of our staff is aware of this and has been instructed to abide by this rule to the best of his or her ability. This will be handled as tactfully as possible. We trust that neither you nor your guests will be embarrassed in the execution of these orders and will understand should an employee not serve a minor or ask if a member or guest is of age.

Mixed Drinks

House Brands	Call Brands	Premium Brands
\$4.50 per drink	\$5.00 per drink	\$5.50 per drink
Bowman's Vodka	Smirnoff Vodka	Absolut Vodka
Early Times Bourbon	Jim Beam Bourbon	Jack Daniels Black
Bowman's Gin	Beefeater Gin	Tanqueray Gin
Usher's Scotch	Dewars Scotch	Chivas Regal Scotch
Canadian Club	Seagram's 7	Crown Royal
Castillo Rum	Bacardi Rum	Mount Gay Rum

Beers and Wines

Domestic Beers	Premium Beers	House Wines
\$4.00 per drink	\$4.95 per drink	\$4.50 per drink
Miller Lite	Heineken	Chardonnay
Budweiser	Amstel Light	Cabernet Sauvignon
Coors Light	Corona	Merlot
Michelob	Sam Adams	White Zinfandel
Michelob Light		

Punches

Champagne	\$49.95 per Gallon
Fruit Punch	\$29.95 per Gallon

Champagnes

Cooks	\$18.95 per bottle
Korbel	\$21.95 per bottle

Other Beverages

Soda/Juice	\$1.95 ea
N/A Beer	\$3.95 ea
Bottled Water	\$2.95 ea

Cognac, Brandies and After Dinner Drinks are priced individually.

From the North on I-95

Take Parham Road (exit 83B) to the second traffic light.
Make a left turn onto Route 1 South (Brook Road)
Travel to the third traffic light and turn right onto Lakeside Avenue.
Drive approximately ¼ mile and make a right turn into the driveway and take the left fork into the parking area.

From the South on I-95

Take Hermitage Road (exit 80). Bear right to stop light.
This is Hermitage Road and will turn into Lakeside Ave. Turn right, go over bridge.
Continue down Lakeside Avenue. Drive approximately 1-2 miles.
You will cross major intersections, Dumbarton and Hilliard Roads.
At the Hilliard Road intersection, go through the light. Lewis Ginter Botanical Gardens will be on your left.
The club is your second Left drive way after Lewis Ginter.

From I-64 East

Follow signs to Richmond where you will approach a large interchange loop. Follow signs to I-95 North. (Two left lanes going north).
Once you are on I-95 north, take Hermitage Road (exit 80). Bear right to stop light.
This is Hermitage Road and will turn into Lakeside Ave. Turn right, go over bridge.
Continue down Lakeside Avenue. Drive approximately 1-2 miles. Go through Two Stop Lights
At the Hilliard Road intersection go through the light. Lewis Ginter Botanical Gardens will be on your left.
The club is your second Left drive way after Lewis Ginter.

From Fan Area

Take the Boulevard Northbound (Route 161). Stay on this road.
The name of the road changes from Boulevard to Hermitage Road and then to Lakeside Avenue.
Once you cross over Hilliard Road, continue past the Lewis Ginter Botanical Gardens about a half a mile.
Make a left turn into the facilities driveway and take the left fork into the parking area.

From I-295

Follow Exit 43 that branches off into several exits. Follow the exit to Route 1 South/Richmond; continue onto Route 1 South.
Travel approximately 3 miles, and turn right onto Lakeside Avenue.
Drive approximately ¼ mile and make a Right turn into the facilities driveway and take the Left fork into the parking area.

