

GOLFER'S BANQUET MENU

full catering menu available upon request (not available saturday evenings)

GOLFER'S BUFFET

buffet service for 1.5 hours with minimum of 100 guests

FRESH SALADS**Mixed Field of Greens** served with two dressings **Roasted Red Potato Salad****Pasta Salad** southwest style**ENTREE SELECTIONS****Chicken Chablis**

lightly marinated & dusted with flour & spices, seared in butter, shallots, Chablis reduction, cream, chicken broth & seasonings

Grilled Cod Fish w/ Jicama Salsa

marinated & grilled cod fish with fresh jicama salsa (jicama, tomatoes, jalapeño, onion, lime juice, cilantro & spices)

Sliced Roast Beef

sliced beef with port wine sauce demiglaze & port wine reduction

ACCOMPANIMENTS**Wild Rice Pilaf****Market Fresh Vegetable Blend****Freshly Baked Sourdough Rolls & Butter****FRESH BREWED COFFEE & DECAF COFFEE****DESSERTS****Chef's Selection of Assorted Desserts**

buffet 23

all plated entrées served with mixed greens salad with two dressings, chef's selection of starch and fresh seasonal vegetables, freshly baked sourdough rolls with butter, coffee, tea, decaf coffee, and iced tea. dessert is available at an additional charge starting at \$1 and up.

PLATED ENTRÉES**Chicken Chablis**

supreme breast slightly marinated & dusted with flour & spices, seared in butter, shallots, Chablis reduction, cream, chicken broth & seasonings 21

Sliced Roast Beef

sliced beef with port wine sauce demiglaze & port wine reduction 22

Prime Rib of Beef

salt and rosemary crusted, slow roasted, served with au jus and creamed horseradish 23

Pasta Primavera

penne pasta with assorted fresh vegetables, served with a roasted garlic marinara sauce 21

Prices subject to 20% hospitality & 2% environmental fee plus sales tax. Prices & items subject to change without notice. If you wish to provide 2 entrées, entrées will be charged at the higher rate and an entrée count is due 4 days prior to the event.



MORNING SERVICE

Breakfast Burrito egg, cheese, potato with chorizo, sausage, or bacon 7

Breakfast Sandwich egg & cheese, with sausage, ham, or bacon on an english muffin 8

Morning Regular or Decaf Coffee, with Assorted Donuts 6 per golfer

Add Sliced Fruit 2 per golfer

BEVERAGES

Coffee & Assorted Juices 45 per gallon

Canned Soft Drinks 2 per can

Bottled Water 2 per bottle

Well Cocktail Drink Tickets 7 per ticket

SERVICE ON THE GOLF COURSE

Grab & Go #1

hot dog with mayo, mustard and ketchup, whole fruit, and bag of chips 7

Grab & Go #2

box lunch, choice of turkey, ham, or roast beef sandwich, mayo and mustard, lettuce & tomato, chips, and whole fruit 12

Grab & Go #3 \$85 BBQ Attendant Fee Applies

hamburger with lettuce and tomato, mayo, mustard and ketchup, whole fruit, and bag of chips 14 per ticket

BBQ Buffet Service hour and a half service, minimum 60

carne asada & chicken prepared fresh on the grill, accompanied with rolls, chili beans, corn salad, chips and salsa, and sliced fruit 19

TOURNAMENT COVER CHARGE By Event Sales Contract Only

Food and/or Beverage Cover Charge - If you wish to bring your own food &/or beverage onto the golf course, it must be approved & contracted through the Quiet Cannon Event Sales Office. It is a \$6 food and \$6 beverage charge per person; or \$1200 per food truck, whichever is greater. Please note: It is a violation of State of California law and Department of Alcoholic Beverage Control to bring outside alcoholic beverages and consume on our premises without written permission, which includes the golf course. All of our guests including golf course guests must arrange for alcoholic beverages through the Quiet Cannon.

Prices subject to 20% hospitality & 2% environmental fee plus sales tax. Prices & items subject to change without notice.

Food trucks must provide insurance certificate & addtl insured acceptable to Quiet Cannon.

Bring or Arrange Your Own limited to areas outside of Quiet Cannon, Hotel Buildings, Patios and Gazebo areas.