

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 7 days prior to the event.

