



TURLOCK
GOLF & COUNTRY CLUB

10532 North Golf Link Rd.
Turlock, Ca 95380

To Whom It May Concern,

The 2011 holiday season is quickly approaching and we at Turlock Golf and Country Club are preparing for this exciting time of year. Our Food and Beverage Team has been hard at work planning for every detail of your event, *so you won't have to*. Our beautifully decorated clubhouse, impeccable service, and new holiday menus are guaranteed to surpass the expectations of even the harshest of critics.

Our Catering Manager, has teamed up with our Executive Chef, to create the attached materials. We believe the information in the following pages will be all you need to plan a great holiday event. Whether you envision a casual buffet or an elegant sit-down dinner, only you know the individuals within your organization and what will best meet their needs. Please use these menus as a guide to your party planning, feel free to modify them as you wish. Vegetarian and special dietary needs will be happily accommodated.

Thank you for considering TGCC as the site of your 2011 holiday event. We look forward to helping you make every detail of your experience extraordinary. Please feel free to contact Kellie Corkery or myself at 634-5471 or by email at mail@turlockcountryclub.com to start the planning process, or to ask any questions you might have.

Sincerely,



Michael Blevins
General Manager



Holiday Dinner Menu

Salads

(Choice of one)

Winter Greens Topped with Champagne Vinaigrette/ Caesar Salad with Croutons & Parmesan Cheese
Greek Salad with Olives & Feta Cheese- Add \$1.00 per person

Vegetables

Chef's Choice of Seasonal Vegetables

Starches

(Choice of one)

Garlic, Gorgonzola or Traditional Mashed Potatoes, Twice Baked Potatoes
Roasted Red Potatoes with Garlic & Rosemary, Fettuccini Alfredo, Herb Rice Pilaf
or Garlic & Cheese Polenta

Entrees

Chicken Marsala...\$28.50

Topped with Marsala Wine Mushroom Sauce

Chicken Primavera...\$28.50

Penne pasta topped with Alfredo sauce
& fresh vegetables.

Chicken Basilico...\$29.50

Topped with Sun Dried Tomatoes, Basil, Garlic,
White Wine Sauce

Cranberry Glazed Roast Pork Tenderloin...\$31.50

Topped with cranberry sauce, mustard, thyme & garlic.

Macadamia Nut Crusted Halibut...\$32.50

Fresh halibut covered in a light macadamia nut crust, pan
seared topped with brown butter and served with rice
and fresh vegetables.

Baked Salmon Filet...\$32.50

Topped with creamy dill sauce.

Herb Crusted Prime Rib of Beef

10-oz...\$32.50 12-oz...\$34.50

Slow Roasted with Fresh Herbs & Garlic

Rib Eye Steak or

New York Steak...\$34.50

12 ounce rib eye grilled to perfection

Horseradish & Mustard

Crusted Beef Tenderloin ...\$34.50

Broiled, Seasoned & Breaded Tenderloin

Rosemary Crusted

Rack of lamb...\$34.50

Drizzled with Balsamic Sauce

Bacon Wrapped

Filet Mignon...\$36.50

8-oz... Filet Topped with a
Cabernet Demi Glace

(Other Entrée Choices are available upon request)

Dessert

(Choice of one ~ Ala Mode add \$1.50)

Peach or Apple Cobbler with Vanilla Ice Cream / Cream Brule Cheese Cake
Homemade Chocolate Cake with Raspberry Sauce & Whipped Cream
Chocolate Mousse Cheese Cake / Chef Juan's Special Caramel Flan
Butter Seared Brioche Topped with Mascarpone Cheese & Berries
(Plus 18% Service Charge + 8.25 % Sales Tax)

**Room fees my apply depending on group size & room requirements*

Holiday Dinner Buffet Menu



Salads

(Choice of Two)

Winter Greens with Champagne Vinaigrette
Caesar Salad with Croutons & Parmesan Cheese
Greek Salad with Olives & Feta Cheese- Add \$1.00 per person

Vegetables

Chef's choice of seasonal vegetables

Starches

(Choice of one)

Garlic, Gorgonzola or Traditional Mashed Potatoes, Twice Baked Potatoes, Roasted Red Potatoes with Garlic & Rosemary, Fettuccini Alfredo, Herb Rice Pilaf or Garlic & Cheese Polenta

Entrées

(Choice of two)

Roast Tri Tip of Beef

Topped with Portabella Mushroom Sauce

Baked Salmon Filet Salmon

Topped with a creamy dill sauce.

Cranberry Glazed Roast Pork Tenderloin

Glazed with cranberry sauce, mustard,
garlic & thyme

Slow Roasted Prime Rib or Beef Tenderloin

(In addition to one other entrée
from the list)

Add \$2.50 per person

Chicken Basilico

Topped with Sun Dried Tomatoes, Basil Garlic
White Wine Sauce

Roast Turkey

Served with Home Style Dressing

Chicken Primavera

Chicken Breast, Penne Pasta with Alfredo sauce
& fresh vegetables

Baked Ham

Baked with Honey & Brown Sugar

(Other Entrée Choices are available upon request)

Dessert

(Choice of one ~ Ala Mode add \$1.00)

Peach or Apple Cobbler with Vanilla Ice Cream
Chocolate Mousse Cheese Cake / Cream Brule Cheese Cake
Homemade Chocolate Cake w/ Raspberry Sauce & Whipped Cream
Chef Juan's Special Caramel Flan
Butter Seared Brioche Topped with Mascarpone Cheese & Berries

\$32.50 per person

(Plus 18% service charge & 8.25% sales tax)

Entrée Carved at Buffet - Add \$1.00 per person, per entrée

*Room fees may apply depending on group size & room requirements