



Banquet Buffets

(Recommended groups of 50 people or more)

Italian Buffet

Tossed Caesar Salad
3- Cheese Tortellini Cold Pasta Salad
Marinated Mushroom & Artichoke Salad
Italian Seasoned Vegetables/ Garlic Bread or Herbed Baguettes

Choice of two of the following:

Grilled Breast of Chicken Parmesan or Chicken Picatta
Penne Pasta with Marinara Sauce
Fettuccine Alfredo or Pesto & Tomato
Beef or Vegetable Lasagna
Meat Ravioli, Shrimp Ravioli or Spaghetti with Meat Balls
Grilled Chicken Penne Pasta with Marinara Sauce

Desserts:

Peach or Apple Cobbler with Vanilla Ice Cream
Home Made Chocolate Cake with Raspberry Sauce & Whipped Cream
Chef Juan's Caramel Flan

Coffee & Tea Included



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GOLF & COUNTRY CLUB
ESTABLISHED 1924

Mexican Buffet

Home Made Chips with Fresh Salsa
Spanish Rice
Refried Beans
Home Made Corn Tortillas
Flour Tortillas
Fresh Chicken & Beef Fajita Station
(Sautéed at Buffet table)
Shredded Lettuce
Chopped Onions
Chopped Olives
Cilantro
Shredded Cheese
Sour Cream & Guacamole

(Choice of Two)

Beef Enchiladas
Chicken Enchiladas
Cheese Enchiladas
Chicken Tamales
Chili Rellanos

Desserts:

Chocolate Sundae or Sherbet with a Rolled Wafer or
Deep Fried Cheese Cake in a Flour Tortilla Rolled in Sugar & Cinnamon

Coffee & Tea Included



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Classic Buffet

Salads

(Choice of Two)

Tossed Mixed Greens with Assorted Toppings and 3- Dressings
Cold Penne Pasta Salad with Garden Fresh Vegetables
Tossed Spinach Salad with Chopped Boiled Eggs, Red Onions & Bacon
Marinated Mushroom & Artichoke Salad
Potato Salad or Caesar Salad
Mediterranean Salad Tossed with Feta, Olives, Basil & Tomatoes

Starches

(Choose One)

Garlic, Gorgonzola or Traditional Mashed Potatoes, Potatoes Au Gratin, Scalloped Potatoes,
Roasted Red Potatoes with Garlic & Rosemary, Herb Rice Pilaf,
Garlic & Cheese Polenta (Fresh Vegetables Included)

Entrees

(Choice of Two)

Roasted Pork Tenderloin with Baked Cinnamon Apples
Marinated Tri Tip with Mushroom Demi Glace
Chicken Picatta with a White Wine, Lemon & Caper Sauce
Chicken Marsala with a Red Wine & Mushroom Sauce
Chicken Basilico with Sun Dried Tomatoes, Basil, Garlic White Wine Sauce
Macadamia Nut or Pistachio Nut Halibut
Baked Salmon in a Creamy Dill Sauce
Lemon Pepper Sole / Home Style Pot Roast
Add Carved Prime Rib as one of Two Entrees - add \$4.00 per person

Desserts

Ice cream or sherbet/Peach or apple Cobbler with Vanilla
Homemade Chocolate Cake Topped with Raspberry Sauce & Whipped Cream
Coffee & Tea Included



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Served Entrees

Poultry

Chicken Picatta

Breast of Chicken in a White Wine, Lemon & Caper Sauce

Chicken Marsala

Breast of Chicken in a Red Wine & Mushroom Sauce

Chicken Basilico

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

Stuffed Chicken Breast

Stuffed with Herb & Roasted Garlic Stuffing

Seafood

Baked Salmon

Salmon Filet Baked & Topped with Creamy Dill Sauce

Coconut Prawns

Large Prawns Breaded in Coconut & Deep Fried

Jumbo Prawn Scampi

Sautéed in Butter, Capers & White Wine

Macadamia Nut or Pistachio Nut Crusted Halibut

Beef

Sliced Tri-Tip

(Marinated or BBQ)

Roasted Prime Rib of Beef

Slow Roasted with Herbs & garlic

10 oz. New York Steak

(Marinated upon request)

Horseradish & Mustard Crusted Beef Tenderloin

Broiled, Seasoned & Breaded

Filet Mignon

Topped with a Cabernet Demi Glace

Bacon Wrapped Filet Mignon

Topped with Red Wine Mushroom Sauce

Petite Filet Mignon & Scampi



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Other Choices

Rosemary Crusted Rack of Lamb
Drizzled with Balsamic Sauce
Roasted Pork Tenderloin
Served with Baked Cinnamon Apples
Oven Roasted Turkey Breast
Served with Stuffing, Gravy & Cranberry Sauce

All Dinners Include Fresh Vegetables

Choice of Salad:

Mixed Green with Choice of Dressing
Citrus Salad with Mandarin Oranges, Candied Walnuts & Sweet Citrus Vinaigrette
Caesar Salad with Parmesan & Croutons
Fresh Spinach Salad with Bacon & Boiled Eggs
Greek Salad with Olives & Feta Cheese- Add \$1.00 per person

Choice of Starch:

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

Desserts

Ice Cream or Sherbet / Peach or Apple Cobbler with Vanilla
Home made Chocolate Cake with Raspberry Sauce & Whipped Cream
Chef Juan's Caramel Flan

Coffee & Tea Included



Served Wedding Package

Hors d'oeuvres

Mini Beef Wellington & Stuffed Mushrooms (butlered)
(*Other choices available*)

Choice of One

Mixed Green Salad with Choice of Dressing
Tossed Caesar Salad with Parmesan Cheese & Croutons
Fresh Spinach Salad with Boiled Eggs, Bacon & Warm Bacon Vinaigrette
Mediterranean Salad with Feta, Olives, Basil & Tomatoes

Choose One Entrée

Poultry

Chicken Picatta
Breast of Chicken in a White Wine, Lemon & Caper Sauce
8 oz. Stuffed Chicken Breast
Fresh Basil, Roasted Garlic, Sun Dried Tomato
& Parmesan Cheese
Chicken Basilico
Topped with Sun Dried Tomatoes, Garlic, Basil White Wine Sauce

Beef

Marinated Tri Tip
Topped with Portabella Mushroom sauce
Horseradish & Mustard Crusted Beef Tenderloin
Seasoned, Breaded & Broiled
10 oz. Marinated New York Steak
Topped with a Cabernet Demi Glace or
Bleu cheese Crumbles & Caramelized Onions
10 oz. Prime Rib
Slow Roasted with Herbs & Garlic
8 oz. Bacon Wrapped Filet Mignon
Topped with a Cabernet Demi Glace



Fish

Lemon Pepper Sole

Topped with Lemon, Garlic White Wine Sauce

8 oz. Salmon Steak

Topped with a Fresh Creamy Dill Sauce

Jumbo Prawn Scampi

Sautéed in Butter, Garlic & White Wine

Macadamia Nut or Pistachio Nut Crusted Halibut

Served with Garlic White Wine Sauce

(Other entrée choices available upon request)

All of the above Served with Fresh Seasonal Vegetables & Dinner Rolls

Choose One Starch

Garlic, Gorgonzola or Traditional Mashed Potatoes, Potatoes Au Gratin, Scalloped Potatoes,
Roasted Red Potatoes with Garlic & Rosemary, Herb Rice Pilaf, Garlic & Cheese Polenta

Coffee & Tea Included

Champagne & Sparkling Cider Included



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Wedding Package
Buffet Dinner

Hors d'oeuvres

Fresh Vegetable Crudités, Imported & Domestic Cheeses
or Fresh Fruit Display
Stuffed Mushrooms & Bruschetta
(OTHER CHOICES AVAILABLE)

Dinner Buffet

Choice of Two

Marinated Mushroom & Artichoke Salad
Seasonal Mixed Greens with Assorted Dressings
Caesar Salad with Parmesan & Croutons
Garlic, Gorgonzola or Traditional Mashed Potatoes, Au Gratin Potatoes, Scalloped Potatoes,
Twice Baked Potatoes, Roasted Red Potatoes with Garlic & Rosemary, Herb Rice Pilaf, Garlic
& Cheese Polenta

Choice of Two Entrees

Baked Garlic & Rosemary Chicken
Chicken Marsala in a red wine & mushroom sauce
Chicken Picatta in a white wine, garlic & capers sauce
Marinated Tri Tip with a mushroom glaze
Roasted Pork Loin with scalloped apples
Baked Salmon with a Monterey jack cheese,
tomatoes & a green onion sauce
(Other entrée choices available upon request)

Coffee, tea, iced tea or milk
Champagne for toast and cake cutting fee included