



Banquet Menu

Prices subject to change without notice



Breakfast

Minimum: 30 Guests

Clubhouse Continental Breakfast \$8.50++

*Assorted Individual Juices
Muffins and Pastries - Butter & Assorted Jellies
Coffee—Regular and Decaf
Add assorted yogurts for \$2.00*

Deluxe Continental Breakfast \$11.00++

*Assorted Individual Juices
Muffins, Pastries and Bagels with Cream Cheese, Mini Croissants - Butter & Assorted Jellies
Platter of Seasonal Fresh Fruits
Coffee—Regular and Decaf
Add assorted yogurts for \$2.00*

Club Breakfast \$13.00++

*Juice Carafes
Scrambled Eggs Bacon and Sausage, Breakfast Potatoes Muffins and Pastries
Coffee—Regular and Decaf add assorted yogurts for \$2.00*

Q.C. Eggs Benedict \$13.00++

*Fresh Sliced Seasonal Fruit
Poached Eggs, Canadian Bacon, Orange-Ancho Chili Hollandaise Sauce
Hash Brown Potatoes or Lyonnaise Potatoes (choose one)
Muffins and Pastries
Coffee—Regular and Decaf*

Huevos Rancheros (Plated Only) \$13.00++

*Assorted Individual Juices
Two Eggs Scrambled—Served atop a Corn Tortilla
with Refried Beans, Melted Jack & Cheddar Cheeses
Breakfast Potatoes
Tortillas
Coffee—Regular and Decaf*

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Breakfast Burrito \$12.00++

*Scrambled Eggs with Peppers and Onions
Choice of Bacon, Ham or Sausage
with Refried Beans, Melted Jack & Cheddar Cheeses
Breakfast Potatoes
Tortillas
Coffee—Regular and Decaf*

Chorizo and Eggs \$12.00++

*House Made Chorizo prepared with Scrambled Eggs
With Refried Beans, Melted Jack & Cheddar Cheeses
Breakfast Potatoes
Muffins and Pastries
Coffee—Regular and Decaf*

French Toast \$12.00++

*Two Large Pieces of Homestyle Bread
Served with Honey-Mint Butter Blackberry & Cinnamon Sauce
Breakfast Potatoes
Muffins and Pastries
Coffee—Regular and Decaf*

Healthy Breakfast \$11.00++

*Fresh Fruit Platter
Selection of Low Fat Fruit Yogurt
Crunchy Granola
Muffins and Pastries
Coffee—Regular and Decaf*

Additional Items

Add Waffle station \$5.00

Omelet Station \$8.00

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Buffet ~ Lunch

Minimum: 30 Guests

Clubhouse Brunch \$28.50++

Assorted Individual Juices

Muffins, Pastries and Croissants Mini Bagels with Cream Cheese

Seasonal Fruit Presentation with Berries

Smoked Salmon with Traditional Garnish

International and Domestic Cheese Display Scrambled Eggs

Crisp Bacon, Sausage or Honey Glazed Ham (select two)

Hash Brown Potatoes or Lyonnaise Potatoes (select one)

Cheese Blintzes with Fruit Topping

Coffee—Regular and Decaf

Deluxe Brunch \$34.00++

Uniformed Chef Required at Each Omelet and Carving Station

\$50 Per Station—Maximum 3 Hours

Assorted Individual Juices

Seasonal Fruit Display

International and Domestic Cheese Display

Omelets—Made to Order with Selection of Fillings

Seafood Crepes with Light Lemon Chive Sauce

Grilled Salmon with Dill and Shrimp Sauce

Carved Meat Selection

Sugar Cured Ham, Roast Turkey Breast or Round of Beef (choose one)

Duchess Potatoes

Muffins, Pastries, Croissants, Rolls & Condiments

Assorted French Pastries

Coffee—Regular and Decaf

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Buffet - Lunch

Deli Buffet \$19.00++

Minimum: 10 Guests

*Presentation of Sliced Meats to include Turkey, Ham, Roast Beef & Salami
Swiss and Cheddar Cheeses
Fresh Fruit, Coleslaw, Potato Salad, Green Salad or Pasta Salad (choose two)
Rolls & Condiments, Sliced Tomato, Red Onions, Leaf Lettuce
Fresh Baked Cookies & Brownies
Iced Tea or Lemonade*

Barbecue Buffet \$19.50++

Minimum: 50 Guests

*Mixed Green Salad with Assorted Dressings
Shredded Barbecued Beef Marinated Grilled Chicken Breast,
Southwest Marinated Vegetable Salad, Spiced Roasted Red Potatoes
Ice Cream Novelty, Sherbet, or Fresh Baked Cookie
Iced Tea or Lemonade*

Traditional Barbecue \$16.00++

Minimum: 50 Guests

*Grilled Hamburger and Hot Dogs
Buns & Condiments, Sliced Tomato, Onion, Lettuce, Pickles
Potato Salad, Coleslaw, Pasta Salad, Mixed Green Salad or Baked Beans (select two)
Fresh Baked Cookies and Brownies
Iced Tea or Lemonade*

Traditional Barbecue II \$18.00++

Minimum: 50 Guests

*Grilled Hamburger and Hot Dogs, Grilled Chicken Breast
Buns & Condiments, Sliced Tomato, Onion, Lettuce, Pickles
Potato Salad, Coleslaw, Pasta Salad, Mixed Green Salad or Baked Beans (select two)
Fresh Baked Cookies and Brownies
Iced Tea or Lemonade*

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Taco Salad Bar \$17.00++

Minimum: 50 Guests

Ground beef, shredded chicken

Refried beans, Spanish Rice

Lettuce, diced tomatoes, black olives, sour cream, salsa, cheese

Baked Cookies and Brownies

Iced Tea or Lemonade

Baked Potato Bar \$14.00++

Minimum: 50 Guests

Baked Potato, Chili

Lettuce, tomato, sour cream, butter, diced bacon

Pasta Salad, Mixed Green Salad assorted dressings 7

Fresh Baked Cookies and Brownies

Iced Tea or Lemonade

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Luncheons - Chilled

Minimum: 32 Guests

Oriental Chicken Salad \$16++

Mixed Greens with Snow Peas, Red Peppers, Carrots, Bok Choy and Napa Cabbage with sliced marinated grilled Chicken Breast, Mandarin Oranges, Sesame Soy Dressing and Crunchy Won Ton Strips

Chicken Caesar Salad \$16++

Marinated Sliced Grilled Chicken Breast with Crisp Romaine and Shredded Parmesan Cheese Tossed in a Caesar Dressing, garnished with Seasoned Croutons

Cobb Salad \$16++

Mixed Greens with Diced Chicken, Diced Ham, Bacon Bits Bleu Cheese Crumbles, Sliced Avocado, Tomato Wedges, Cucumber Slices, Chopped Egg. Choice of Dressing

Niçoise Salad \$16++

A Blend of Seasonal Greens Garnished with Marinated New Potatoes, Green Beans, Albacore Tuna, Sliced Hard Boiled Egg, Tomato Wedges, and Diced Cucumbers Served with a Vinaigrette Dressing

Thai Beef Salad \$16++

Marinated Beef with Southeast Asian Flavors, Grilled and Sliced. Served over Mixed Greens with Cherry Tomatoes, Green Onions, Cashews, Peppers Served with Cilantro Lime and Soy Vinaigrette

Choice of Dessert (Choose One)

Ice Cream, Sherbet or Fresh Baked Cookie

Ice Tea, or Lemonade, Coffee—regular & decaf (Choose two)

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Luncheons - Hot

Minimum: 32 Guests

Served with a Green Garden Salad with House Dressing

Penne and Chicken \$17++

Penne Pasta, Roasted Chicken and Roasted Vegetables with Tomato Basil Sauce, Mozzarella and Parmesan Cheeses, Garlic Bread

Crepes a la Reine \$17++

Chicken Filled Crepes Served with a light Supreme Sauce, Rice Pilaf and Vegetables

Enchilada Plate \$16++

Chicken Enchilada with a Chile Relleno, Refried Beans, and Spanish Rice

Chicken Piccata \$17++

Sautéed Chicken Breast with Lemon Caper Butter, Rice Pilaf, and Vegetables

Filet of Salmon \$19++

*Marinated Grilled Salmon with Ginger Citrus Butter.
Served with Julienne Vegetables, and New Potatoes with Dill*

Roast Pork Loin \$18++

*Loin of Pork Roasted with Garlic and Apple Brandy Demi-Glace
Served with Rice Pilaf and Vegetables*

Chicken Manhattan \$18++

Breaded Chicken Breast Topped with Colby Jack Cheese, Sliced Tomatoes and Ham. Served with Madeira Gravy, Rice Pilaf, and Vegetables.

Choice of Dessert (Choose One)

Ice Cream, Sherbet, Fresh Baked Cookie

Ice Tea, or Lemonade, Coffee—regular & decaf (Choose two)

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