



THE CLUB AT
ROLLING HILLS
GOLDEN · COLORADO

BANQUET CATERING MENU'S

The Club at Rolling Hills is the premier, full-service club dining experience. Using only the freshest produce and meats, the Club continues to raise the bar in culinary excellence.

The Club at Rolling Hills does not hold an outside catering license; therefore all catering must be booked directly through and with The Club at Rolling Hills. No outside food is permitted.

An automatic 17-20% service charge and 4.5% Jefferson County Sales Tax will be added to all food & beverage items.

Menu selections are due 14 calendar days prior to the event date. Any changes after that 14 day period are subject to additional fees.

An approximate guest count is required five business days prior to the event date.
The final bill will be based on the guarantee or actual attendance, whichever number is greater.

Menu selections and prices are subject to change.

EXECUTIVE CHEF, DOMINIC MENNA CEC, AAC

KENDALL JOHNSON, CATERING AND EVENTS MANAGER

p: 303.327.2367 e: events@theclubatrollinghills.org

15707 WEST 26TH AVENUE, GOLDEN CO 80401



PLATED HOT BREAKFAST

PRICED PER PERSON

INCLUDES: Signature Coffee—Regular & Decaf, Herbal Tea Selections & Fresh Fruit Juices

AMERICAN BREAKFAST	\$16
Scrambled Eggs with Cheddar Cheese Applewood Smoked Bacon OR Sausage Links Homestyle Hash Browns Family Style Fresh Seasonal Fruit Salad Family Style Breakfast Danish	
FRENCH TOAST	\$16
Two pieces of Cinnamon French Toast, served with Maple Syrup Fresh Seasonal Fruit Cup Applewood Smoked Bacon OR Sausage Links Family Style Breakfast Danish	
QUICHE	\$17
Spinach, Onion, Bacon, Gruyere Cheese Accompanied by Sliced Marinated Tomato and Sauce Mornay Family Style Fresh Seasonal Fruit Salad Family Style Breakfast Danish	
VEGETABLE FRITTATA	\$17
Zucchini, Yellow Squash, Yellow Onion, Shaved Parmesan Cheese Accompanied by Sliced Marinated Tomato and Lemon Beurre Blanc Family Style Fresh Seasonal Fruit Salad Family Style Breakfast Danish	
EGGS BENEDICT	\$18
Poached Eggs on English Muffins, served with Canadian Bacon and Hollandaise Sauce Home-style Hash Browns Family Style Fresh Seasonal Fruit Salad	
SMOKED SALMON EGGS BENEDICT	\$21
Poached Eggs on a Croissant with Smoked Salmon and Sauce Maltase Home-style Hash Browns Family Style Fresh Seasonal Fruit Salad	



BREAKFAST BUFFETS

PRICED PER PERSON / 16 person minimum

INCLUDES: Signature Coffee—Regular & Decaf, Herbal Tea Selections & Fresh Fruit Juices

COLD BREAKFAST BUFFETS

THE CONTINENTAL BUFFET

\$18

Fresh Seasonal Fruit Display
Assorted Breakfast Breads, Muffins, Danish & Pastries
Individual Fruit Yogurt Cups
Homemade Granola

YOGURT BAR

\$16

Vanilla Yogurt
Homemade Granola, Dried Apricots, Raisins, Dried Cranberries, Toasted Walnuts, Sunflower Seeds
Brown Sugar, Honey
Assorted Muffins with Butter & Jams
Fresh Seasonal Fruit Display

HOT BREAKFAST BUFFETS

RH SIGNATURE BREAKFAST BUFFET

\$24

Add: French Toast or Belgium Waffles for an additional \$2 per person
Fresh Seasonal Fruit Display
Assorted Breakfast Breads, Muffins, Danish & Pastries
Individual Fruit Yogurt Cups
Homemade Granola
Scrambled Eggs with Cheddar Cheese
Applewood Smoked Bacon
Sausage Links
Home-style Hash Browns

DELUXE HOT BREAKFAST BUFFET

\$26

Add: Smoked Salmon Benedicts for an additional \$2 per person
Fresh Seasonal Fruit Display
Assorted Breakfast Breads, Muffins, Danish & Pastries
Individual Fruit Yogurt Cups
Homemade Granola
Egg Strata *Ham, Onions, Breakfast Potatoes, Cheddar Cheese*
Applewood Smoked Bacon
Sausage Links
Home-style Hash Browns



BREAKFAST ADD ON'S / GRAB & GO

BUFFET OR PLATED BREAKFAST ADD-ON'S

OMELET STATION \$12

Egg, Egg Beaters, Egg Whites
Cheddar, Swiss, Feta Cheese
Applewood Smoked Bacon & Breakfast Sausage
Mushroom, Onion, Spinach, Bell Pepper, Jalapeno, Black Olives

WAFFLE BAR \$10

Maple Syrup, Caramel, Strawberry Sauce, Butter, Brown Sugar, Fresh Assorted Seasonal Berries,
Homemade Whipped Cream, Chocolate Sprinkles

STEEL CUT OATMEAL \$6

Raisins, Brown Sugar, Milk, Assorted Berries

SEASONAL ASSORTED FRUIT BOWL \$4

BREAKFAST BREADS, MUFFINS, DANISH & PASTRIES \$7

GRAB & GO BREAKFAST ITEMS

BREAKFAST BURRITO \$8

Scrambled Egg, Sausage, Cheddar Cheese, Grilled Breakfast Potatoes, Green Chili, Flour Tortilla

BREAKFAST SANDWICH \$8

Scrambled Egg, Bacon **OR** Sausage, Cheddar Cheese

Choice of: Bagel **OR** Croissant

AVOCADO TOASTED SAMMIE \$10

Scrambled Eggs, smashed Avocado, sliced Tomato, Spinach, Brie, on toasted Ciabatta

BAGELS AND CREAM CHEESE \$4

Add: Lox for an additional \$2 per person

YOGURT PARFAIT \$8

Yogurt, Fresh Berries, Raspberry Sauce and Granola

CINNAMONSTER \$5



STATIONED SNACKS

PRICED PER PERSON

INCLUDES: Iced Tea & Lemonade

THE EARLY TEE TIME	\$16
Fresh Seasonal Fruit Display	
Build your Own Trail Mix:	
➤ House-made Granola	
➤ Yogurt Covered Pretzels & Regular Pretzels	
➤ Mixed Nuts & Sunflower Seeds	
➤ M&M's®	
➤ Dried Assorted Fruit	
POOL SIDE	\$14
Jumbo Soft Pretzels <i>Wholegrain Mustard & Yellow Mustard</i>	
Popcorn & Caramel Corn	
Shelled Peanuts	
M&M's	
CARNIVAL DELIGHT	\$15
Jumbo Soft Pretzels <i>Wholegrain Mustard & Yellow Mustard</i>	
Mini Corn Dogs <i>Ketchup & Mustard</i>	
Nachos <i>Tri-Colored Tortilla Chips, Black Beans, Onion, Olives, Tomato, Cheddar Cheese, Sour Cream, Salsa</i>	
Roasted Peanuts	
Caramel Corn	
EMERGENCY BOOST	\$16
Trail Mix	
Assorted Power Bars & Granola Bars	
<i>Choice of One:</i>	
➤ Blended 7 oz. Fresh Fruit Smoothies	
➤ Fruit, Granola & Yogurt Parfait	
➤ Fresh Seasonal Fruit Display	



A LA CARTE SNACKS & REFRESHMENTS

A LA CARTE SNACKS

FRESH DANISH OR BREAKFAST BREADS	\$26 per dozen
FRESH BAGELS WITH CREAM CHEESE	\$30 per dozen, add Lox \$5 pp.
ASSORTED COOKIES & BROWNIES	\$24 per dozen
ASSORTMENT OF DESSERT BARS	\$26 per dozen
PRETZELS, POPCORN, GOLDFISH® OR SPICY BAR MIX	\$6 per basket, <i>serves 12</i>
TRAIL MIX OR MIXED NUTS	\$28 per basket, <i>serves 12</i>
ASSORTED ENERGY BARS <i>charged on consumption</i>	\$4 each
INDIVIDUAL BAGS OF CHIPS <i>charged on consumption</i>	\$3 each
RAINBOW TORTILLA CHIPS WITH SALSA ONLY	\$30 per platter, <i>serves 12</i>
RAINBOW TORTILLA CHIPS WITH SALSA, QUESO & GUACAMOLE	\$42 per platter, <i>serves 12</i>

REFRESHMENTS

REGULAR & DECAF SIGNATURE COFFEE & ASSORTED TEA	\$4 per person
ORANGE, APPLE OR CRANBERRY JUICE	\$18 per gallon, <i>serves 12</i>
FRESHLY BREWED ICED TEA	\$18 per gallon, <i>serves 12</i>
LEMONADE	\$18 per gallon, <i>serves 12</i>
FRUIT PUNCH	\$18 per gallon, <i>serves 12</i>
BOTTLED WATER <i>charged on consumption</i>	\$3 each
PERRIER® (16oz)	\$5 each
SAN PELLEGRINO® (16oz)	\$5 each
ASSORTMENT OF CANNED SODA <i>charged on consumption</i>	\$3 each
GATORADE® <i>charged on consumption</i>	\$4 each
VITAMIN WATER® <i>charged on consumption</i>	\$4 each
RED BULL® <i>charged on consumption</i>	\$5 each



SMALL BITE HORS D'OEUVRES

PRICED PER PIECE / 24 PIECE PER ORDER MINIMUM

PASSED OR DISPLAYED HOT SELECTIONS

VEGETABLE POT STICKERS <i>Asian Mad Sauce</i>	\$3
ASSORTED MINI QUICHE	\$3
MEATBALLS <i>Swedish, BBQ, Chipotle Cream or Sweet & Sour</i>	\$3
PARMESAN-BREADED ARTICHOKE HEARTS <i>Garlic Aioli</i>	\$3
SPANAKOPITA	\$3
EGG ROLLS <i>Chicken or Vegetarian, Asian Mad Sauce</i>	\$3
BEEF OR CHICKEN SATAY <i>Peanut Sauce</i>	\$3
QUESADILLAS <i>Beef, Chicken or Vegetable</i>	\$3
SMOKED DUCK QUESADILLAS <i>Lingonberry Sauce, Crème Fraîche</i>	\$4
STUFFED MUSHROOMS <i>Four Cheese, Truffled Italian Sausage</i>	\$3
CRAB-STUFFED MUSHROOM CAPS	\$3
CRISP CRAB CAKES <i>Saffron Aioli</i>	\$3
ARTICHOKE & BOURSIN BEGGARS POUCHES	\$3
AHI TUNA POKE WONTON CUP <i>Avocado, Cucumber, Green Onion, Sesame Seeds</i>	\$4
CHEESY POTATO SKINS <i>Cheddar Cheese, Bacon, Chive, Sour Cream</i>	\$3
COCONUT SHRIMP <i>Sweet Thai Chili Sauce</i>	\$4
GRILLED LAMB CHOP LOLLIPOP	\$7
SWINE ON A TWINE <i>skewered & deep fried Pork Belly, Compressed Pineapple</i>	\$5
BACON WRAPPED JALAPENO <i>Cheddar Cheese Filling, Honey Drizzle</i>	\$5
3-PIECE WINGS <i>Buffalo, Asian, Jamaican Jerk or BBQ Sauce, Celery Sticks, Ranch Dressing</i>	\$6
BACON WRAPPED MEDJOL DATES <i>stuffed with Goat Cheese</i>	\$3
GIANT PESTO SHRIMP <i>wrapped in Phyllo</i>	\$5



SMALL BITE HORS D'OEUVRES

PRICED PER PIECE / 24 PIECE PER ORDER MINIMUM

PASSED OR DISPLAYED CHILLED SELECTIONS

SUNDRIED TOMATO PESTO TORTILLA PINWHEEL	\$2
ASSORTED CANAPÉS	\$3
BRUSCETTA CROSTINI	\$3
MELON & PROSCIUTTO HAM SKEWER	\$3
CALIFORNIA VEGETABLE ROLL	\$3
SMOKED SALMON MOUSSE <i>in a Cucumber Cup</i>	\$3
MINI CROISSANT SANDWICH <i>assorted Ham & Turkey</i>	\$6
BELGIAN ENDIVE <i>whipped Goat Cheese, Candied Walnut</i>	\$4
CAPRESE SKEWER <i>Balsamic Glaze</i>	\$3
CARPACCIO ON A CROSTINI <i>Beef, Buffalo, Ahi Tuna or Smoked Salmon</i>	\$4
CITRUS MARINATED SHRIMP COCKTAIL <i>served on individual Cocktail Forks</i>	\$6



STATIONED HORS D'OEUVRES

PRICED PER PERSON / 16 PERSON MINIMUM

FRESH SEASONAL FRUIT DISPLAY	\$6
FRESH MARKET VEGETABLE CRUDITÉS <i>Chef's Choice Dipping Sauces</i>	\$6
ELABORATE DOMESTIC CHEESE <i>Gourmet Crackers</i>	\$8
ELABORATE IMPORTED & DOMESTIC CHEESE <i>Gourmet Crackers</i> <i>Add: Baked Brie for an additional \$35, serves 25</i>	\$10
BAKED BRIE WHEEL <i>Gourmet Crackers</i>	\$50, serves 25
SMOKED SALMON DISPLAY <i>Bagels, Onion, Capers, Egg, Cream Cheese</i>	\$15
POACHED SALMON DISPLAY <i>Bagels, Onion, Capers, Egg, Cream Cheese</i>	\$15
COLORADO SAUSAGE DISPLAY	\$12
➤ Elk Sausage, Green Chili Sausage, Italian Sausage, Smoked Polish Sausage	
➤ Chipotle Honey Mustard, Wholegrain Mustard, BBQ Sauce, Spicy Brown Mustard	
ARTISAN FLATBREAD DISPLAY	\$6
➤ Margarita Flatbread	
➤ Fig, Goat Cheese, Prosciutto & Arugula Flatbread	
➤ Mushroom, Caramelized Onion & Gorgonzola Flatbread	
* <i>Gluten Free Pizza Crust available for \$1.00 per person additional</i> *	
LETTUCE WRAP BAR	\$8
<i>Guests will build their own Lettuce Wraps</i>	
➤ Butter Lettuce	
➤ Ground Chicken	
➤ Green Onion, Cucumber, Water Chestnut, Peanut, Cilantro	
➤ Peanut Sauce, Chefs Specialty Asian Sauce	

STATIONED HORS D'OEUVRES

PRICED PER PERSON / 16 PERSON MINIMUM

MARTINI SALAD BAR

\$8

Served in individual Cosmo Glasses

Select (2) Salads:

- *APPLETINI Baby Spinach, Granny Smith Apple, Sugared Walnuts, Red Onion, Balsamic Vinaigrette*
- *NUTCRACKER Baby Arugula, Pistachio, Pomegranate Seeds, Poached Pear, Maple Herb Dressing*
- *MANHATTAN Mixed Greens, Bourbon Soaked Cherry, Sunflower Seeds, Feta, Orange Vinaigrette*

SLIDER BAR

\$14

Pulled Applewood Smoked Chicken, Bourbon Pulled Pork, Chipotle Meatballs
Blue Cheese Aioli, Whole Grain Mustard & BBQ Sauce
Slider Buns, Crispy Fried Onions, Sliced Dill Pickle, Cheddar Cheese
Cole Slaw
Housemade Kettle Chips

PRETZEL DISPLAY

\$7 / \$25 stand rental fee

Prosciutto, Colorado Sausage, Salami, Coppa
Honey Mustard, Spicy Brown Mustard, Herbed Beer Cheese Dip
Olives, Pickled Vegetables, Grapes, Bleu Cheese Crumbles, Crackers
Add: Queso Fountain for additional \$75.00 flat fee

CHIP & DIP DISPLAY

\$6

Warm Spinach Artichoke Dip, French Onion Dip
Pita Chips, Crostini

SOUTHERN COMFORT

\$16

Whiskey Braised Short Ribs (GF)
Jalapeno Cheddar Grits
Caramelized Onion
Fried Chicken & Buttermilk House Made Mini Waffles
Sweet Potato Biscuits with Jalapeno Infused Jam & Sweet Cream Butter

LARGE PIZZA

\$24 each, serves 4

Choice of:

- *Hawaiian*
- *Cheese*
- *Pepperoni*
- *Sausage and Mushroom*
- *Margarita*
- *Veggie Supreme*

** Gluten Free Pizza Crust available for \$1.00 per person additional **



CHEF ATTENDED ACTION DINNER STATIONS

PRICED PER PERSON / 16 PERSON MINIMUM

** Carving Stations are available for a 2 hour time limit, 16 person minimum **

** Requires (1) Chef Attendant per every 25 people, at \$75 each for 2 hours **

MASHED POTATO BAR

\$15

Yukon Gold Mashed Potatoes
Mashed Sweet Potatoes
Bacon Scallions, Broccoli, Roasted Garlic, Haystack Onions
Cheddar & Gruyere Cheese
Sour Cream, Butter Supreme Sauce & Bordelaise Sauce

MAC & CHEESE BAR

\$15

Elbow Macaroni
Original Cheddar Cheese Sauce & White Cheddar Cream Sauce

Choice of (5) of the following Toppings:

- Shaved Parmesan Cheese
- Red Pepper Flakes
- Scallions
- Steamed Broccoli
- Fresh Peas
- Sautéed Mushrooms
- Black Olive
- Diced Tomato
- House Made Bread Crumbs

PASTA CREATION STATION

\$17

Choice of (2) Pasta Noodles: (each additional is \$2.50 per person)

- Penne
- Bow Tie
- Tricolored Orzo
- Fusilli

Choice of (2) House Made Sauces: (each additional is \$2 per person)

- Classic Marinara
- Basil Pesto
- Bolognese Sauce
- Alfredo Sauce

Includes the following Toppings:

Shaved Parmesan, Cracked Black Pepper, Sautéed Mushroom, Scallion, Spinach, Red Pepper Flakes



CHEF ATTENDED ACTION DINNER STATIONS

ADD-ON ITEMS TO ACTION DINNER STATIONS

CRISPY PANCETTA	\$1
HOUSE MADE GREEN CHILI	\$1
TOASTED PINE NUTS	\$2
HOUSE MADE RED CHILI	\$1
ITALIAN SAUSAGE	\$2
CHORIZO	\$2
POPCORN SHRIMP	\$2
GRILLED DICED CHICKEN BREAST	\$2
TRUFFLE OIL	\$2
SAUTÉED SPINACH	\$2
TRI - COLOR TORTELLINI PASTA	\$1
MEATBALLS	\$2
ITALIAN SAUSAGE LINKS	\$2
CHOPPED LOBSTER	\$3



CHEF ATTENDED CARVING STATIONS

LUNCH/DINNER PRICING PER PERSON

CARVED SANDWICHES TO ADD TO LUNCH OR DINNER BUFFETS/ENTREES

* *Carving Stations are available for a 2 hour time limit, 16 person minimum **

* *Requires (1) Chef Attendant per every 50 people, at \$75 each for 2 hours **

CARVED ITEMS FOR PETITE SANDWICHES

TENDERLOIN OF BEEF <i>Veal Demi-Glace, Horseradish Sauce</i>	\$15/ \$26
PRIME RIB OF BEEF <i>Au Jus, Real & Creamy Horseradish</i>	\$12/ \$22
ROASTED NEW YORK STRIP <i>Bordelaise, Real & Creamy Horseradish</i>	\$13/ \$24
TRI-TIP ROAST BEEF <i>Au Jus, Real & Creamy Horseradish</i>	\$9/ \$17
AHI TUNA LOIN <i>Chefs' Mad Sauce, Wasabi Aioli, House Special Asian Sauce</i>	\$15/ \$26
BONE-IN BREAST OF TURKEY <i>Cranberry Aioli, Turkey Gravy, Wholegrain Mustard</i>	\$9/ \$17
ROASTED PORK LOIN <i>Tarragon Bourbon Sauce, Wholegrain Mustard</i>	\$9/ \$18
KENTUCKY GLAZED HAM <i>Dijon Mustard, Roasted Garlic Aioli</i>	\$9/ \$18
OVEN ROASTED COLORADO LEG OF LAMB <i>Mint Pesto, Bordelaise</i>	\$9/ \$17



LUNCH OR DINNER BUFFETS

LUNCH/DINNER PRICING PER PERSON

LUNCH INCLUDES: Iced Tea & Lemonade, La Brea Rolls with Butter

DINNER INCLUDES: Includes Signature Regular & Decaf Coffee, La Brea Rolls with Butter

** Buffets are available for a 2 hour time limit, 16 person minimum **

THE DELICATESSEN BUFFET \$20/ \$20

Turkey, Roast Beef, Ham
Lettuce, Tomato, Onion, Pickles, assorted sliced Cheese, Yellow & Spicy Brown Mustard, Mayo
House Made Kettle Chips & Coleslaw
Assorted Deli Breads
GF bread available for \$1 up charge per person
Assorted Cookies & Brownies

ITALIAN BUFFET \$24/ \$30

Mixed Greens Salad *Sliced Cucumber, Cherry Tomatoes, Shredded Carrots, Ranch & Italian Dressing*
Meatballs & Italian Sausage
Fresh Vegetable Medley
Garlic Bread
Penne Pasta in House Marinara Sauce
Choice of Pasta: Tri-Colored Tortellini with Alfredo Sauce OR Spinach Lasagna
GF pasta available for \$1 upcharge per person
Choice of Dessert: Chocolate Chip Cannoli's **OR** House Made Tiramisu

GREEK BUFFET \$26/ \$32

Mediterranean Salad *Romaine Lettuce, Cucumber, Red Onion, Kalamata Olives, Roma Tomato, Crumbled Feta, Lemon Oregano Greek & Pomegranate Vinaigrette*
Build Your Own Gyro Bar:

- Roasted Lamb & Chicken
- Warm Pita
- Tzatziki Sauce
- Feta Cheese, Red Onion, Tomato
- Moussaka

Grilled Vegetable Platter
Lemon Scented Rice
Baklava

TUSCAN BUFFET \$26/ \$32

Caprese Salad *Mixed Greens, Basil Pesto, Mozzarella, Roma Tomato, Italian Vinaigrette, Ranch Dressing*
Mediterranean Steak & Chicken Florentine *Artichoke Hearts, Tomato, Kalamata Olives, Capers, Herbs, Olive Oil*
Grilled Marinated Vegetable Platter
Roasted Red Potatoes
Fresh Assorted Tuscan Inspired Breads
Choice of Dessert: Tiramisu **OR** Chocolate Chip Cannoli's

LUNCH OR DINNER BUFFETS

IMPERIAL BUFFET

\$26/ \$32

Asian Field Green Salad *Napa Cabbage, Mixed Greens, Edamame, Mandarin Orange Segments, Cucumber, Carrot, Fried Wonton Strips, Citrus Asian Vinaigrette*

Hot & Sour Soup

Asian Marinated Beef *Sautéed Stir Fried Vegetables, Sesame Ginger Soy Sauce*

Asian Marinated Chicken Breast *Sautéed Stir Fried Vegetables, Water Chestnuts, Sesame Ginger Soy Sauce, Chow Mein Noodles*

Choice of: Steamed Rice **OR** Fried Jasmine Rice

Cherry & Coconut Custard

Fortune Cookies

FIESTA BUFFET

\$26/ \$31

Marinated Grilled Beef & Chicken *Sautéed Peppers & Onions*

Warm Soft Corn & Flour Tortillas

Spanish Rice

Refried Beans

House Made Tortilla Chips, Salsa, Guacamole & Pico de Gallo

Sour Cream, shredded Lettuce, diced Tomato, Mexican Cheese Blend, Black Olives

Cinnamon Crisps & Churros

THE TEX MEX BUFFET

\$27/ \$32

Southwest Salad *Mixed Greens, Roasted Corn, Black Beans, Diced Roma Tomatoes, Avocado Rosettes, Fried Tortilla Strips, Cilantro Lime Vinaigrette*

Chipotle Caesar Salad *Manchego Cheese, Garlic Croutons, Chipotle Caesar Dressing*

Stuffed Tequila-Lime Airline Chicken Breast, *Roasted Chilies, Southwest Supreme Sauce*

Adobo Rubbed Flank Steak *Haystack Onions, Adobo Chili Veal Demi*

Black Bean Soup

Savory Anasazi Corn Pudding

Grilled Vegetable Platter

Mexican Sopaipilla

SURF & TURF BUFFET

\$39/ \$42

Mixed Greens Salad *Cucumber, Cherry Tomato, Carrot, Ranch Dressing, Balsamic Vinaigrette*

Mixed Bean Salad *Pinto, Kidney & Black Beans, Yellow Onion, Fresh Herbs, House Italian Vinaigrette*

Grilled Tenderloin of Beef *Veal Demi-Glace, Haystack Onions*

Poached Salmon *White Wine Lemon Dill Butter Sauce, Cucumber Salsa*

Choice of: Grilled Marinated Vegetable Platter **OR** Hot Seasonal Vegetable Medley

Choice of: Wild Rice Blend **OR** Buttermilk Mashed Potatoes

Chefs Choice Seasonal Cheesecake

LUNCH OR DINNER BUFFETS

BASIC BBQ BUFFET

\$20/ \$24

Mixed Greens Salad *Cucumber, Cherry Tomato, Carrot, Ranch Dressing, Balsamic Vinaigrette*
Grilled Angus Beef Burgers, Veggie Burgers & Hot Dogs
Sliced Cheese Assortment, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Mayo, Relish
Baked Beans
House Made Kettle Chips
House Made Coleslaw
Rice Crispy Bars

THE TOP GRILL BBQ BUFFET

\$21/ \$25

Mixed Greens Salad *Cucumber, Cherry Tomato, Carrot, Ranch Dressing, Balsamic Vinaigrette*
Grilled Angus Beef Burgers, Chicken Breast, Veggie Burgers & Hot Dogs
Sliced Cheese Assortment, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Mayo, Relish
Baked Beans
Kettle Chips
House Made Coleslaw & Potato Salad
Fresh Fruit Salad
Fruit Cobbler

THE HOME STYLE BBQ BUFFET

\$21/ \$25

Mixed Greens Salad *Cucumber, Cherry Tomato, Carrot, Ranch Dressing, Balsamic Vinaigrette*
Marinated Grilled Tri Tip *Chipotle Salsa, Veal Demi Glaze*
Country Fried Chicken
House Made Pasta Salad, Potato Salad & Fresh Fruit Salad
Jalapeno Corn Bread
Assorted Cookies & Brownies

BARBECUED BRISKET & PORK BUFFET

\$28/ \$32

Mixed Greens Salad *Cucumber, Cherry Tomato, Carrot, Ranch Dressing, Balsamic Vinaigrette*
House-Braised Beef Brisket *Tangy House Made BBQ Sauce*
Choice of: Pulled Pork **OR** Pulled Chicken
House Made Coleslaw
Steak Fries
Baked Beans
Cherry Pie & Apple Pie

SOUTHERN BBQ BUFFET

\$24/ \$28

Mixed Greens Salad *Cucumber, Cherry Tomato, Carrot, Ranch Dressing, Balsamic Vinaigrette*
House-Braised Baby Back Pork Ribs, *Tangy House BBQ Sauce*
Country Fried Chicken n' Waffles
Grilled BBQ Chicken
Corn on the Cob
House Made Potato Salad
Fresh Fruit Salad
White Cheddar Biscuits
Cherry Pie & Apple Pie



BUILD YOUR OWN LUNCH OR DINNER BUFFET

\$28 LUNCH / \$32 DINNER

PRICING PER PERSON

LUNCH INCLUDES: Iced Tea & Lemonade, La Brea Rolls with Butter

DINNER INCLUDES: Includes Signature Regular & Decaf Coffee, La Brea Rolls with Butter

** Buffets are available for a 2 hour time limit, 16 person minimum **

CHOICE OF **ONE** SOUP OR SALAD:

- Roasted Butternut Squash Soup
- Tomato Bisque Soup
- Roasted Chestnut Soup
- Tuscan White Bean Soup
- Potato Leek with Cheddar Soup
- Traditional Caesar Salad
- Field Greens Salad *Mixed Greens, Candied Walnuts, Feta Cheese, Balsamic Vinaigrette*
- Chopped Salad *Iceberg Lettuce, Bacon, Hard Boiled Egg, Tomato, Carrot, Avocado Ranch Dressing*
- Waldorf Salad

CHOICE OF **TWO** PROTEINS:

- Poached OR Pan Seared Salmon *Cranberry Beurre Blanc*
- Sliced Roast Beef *Bordelaise Sauce*
- Glazed Ham *Cherry Sauce*
- Roasted Turkey Breast *Traditional Stuffing, Gravy and Cranberry Sauce*
- Slow Roasted Pork Loin *Tarragon Bourbon Sauce*
- Vegetable Lasagna *Marinara and Alfredo*

CHOICE OF **ONE** STARCH:

- Buttermilk **OR** Garlic Mashed Potatoes
- Sweet Potato Mash
- Potatoes AU Gratin
- Seasoned Roasted Red Potatoes
- Wild Rice and Ancient Grain Pilaf

CHOICE OF **ONE** VEGETABLE:

- Roasted Root Vegetables
- Green Beans Amandine *Slivered Almonds, Lemon Juice*
- Fresh & Seasonal Vegetable Medley
- Roasted Brussels Sprouts
- Lemon Scented Broccolini



PLATED LUNCH OR DINNER

LUNCH/DINNER PRICING PER PERSON

LUNCH INCLUDES: Iced Tea & Lemonade, La Brea Rolls with Butter

DINNER INCLUDES: Includes Signature Regular & Decaf Coffee, La Brea Rolls with Butter

CHOICE OF (2) ENTRÉE'S, (1) SOUP OR SALAD, (1) STARCH & (1) VEGETABLE

*** Select any two entrées to create a DUO ENTRÉE for a \$6 upcharge***

PLATED COLD ENTREES

CHICKEN OR TUNA SALAD	\$14
Served in Tomato Halves on Mixed Greens with Black Olive, Fig Tapenade, Fresh Fruit Skewer	
TORTILLA SANDWICH WRAP	\$14
<i>Choice of:</i> Turkey, Beef, Chicken or Grilled Vegetables	
Assorted Tortilla Wraps with Mixed Greens, Tomato, Shredded Cucumber, Italian Vinaigrette	
Garnished with Olive picks & served with Potato Chips	
<i>Choice of:</i> Coleslaw, Fruit Salad or Potato Salad	
GRILLED ATLANTIC SALMON FILET SALAD	\$17
Bed of Mixed Greens, Cranberries, Candied Walnuts, Warm Citrus Vinaigrette	
CAESAR SALAD	\$17
<i>Choice of:</i> Grilled Chicken, Salmon or Steak	
Romaine Lettuce, House Made Croutons, Aged Parmesan, Classic House Caesar Dressing	
DOMINIC'S COBB SALAD	\$17
Crisp Romaine Lettuce, Diced Tomato, Pancetta, Bacon, Gorgonzola, Kalamata Olives, Black Olives, Hard Boiled Egg, Broiled Marinated Chicken Breast, Balsamic Vinaigrette	

PLATED LUNCH OR DINNER

PLATED HOT ENTREES

VEGETARIAN

GRILLED VEGETABLE NAPOLEON \$17/ \$17
Marinated and Grilled Portobello Mushroom, Eggplant, Zucchini, Yellow Squash, Red Pepper, Tomato, Mozzarella, Balsamic Reduction, Basil Pesto, Red Pepper Coulis

BEEF

LONDON BROIL \$30/ \$37
Marinated & Broiled Flank Steak, Mushroom Madeira Sauce

FLAT IRON STEAK \$30/ \$38
Choice of: Herb Crusted or Cowboy Rubbed Flat Iron
Tender, Hand Cut & Pan Seared with Bordelaise **OR** Veal Demi-Glace

STEAK DIANE \$30/ \$38
Tender Hand Cut Top Sirloin, Sautéed with Fresh Mushrooms, Dijon Brandy Sauce

ROASTED Tournedos of Beef \$30/ \$42
Two Hand Cut, Pan Seared Medallions of Beef Tenderloin, Béarnaise, Bordelaise Sauce

NEW YORK STRIP STEAK \$30/ \$42
All Natural, Hand Cut, Broiled NY Strip Steak Broiled **OR** Au Poivre

FILET OF BEEF & SHRIMP \$30/ \$44
Tender, Hand Cut & Broiled Filet Mignon, Two Sautéed Pesto Marinated Jumbo Prawns

PRIME RIB \$30/ \$42
Slow Roasted Prime Rib with Jus and Creamy Horseradish

BRAISED BEEF SHORT RIBS \$30/ \$38
Boneless Slowly Braised All Natural Beef Short Ribs, Pan Sauce

CHICKEN

CHICKEN SALTIMBOCCA \$30/ \$37
Sautéed Chicken Breast, Fresh Sage, Prosciutto, Provolone Cheese, Sauce Supreme

CHICKEN PICCATA \$30/ \$37
All Natural Breast of Chicken, Lemon, White Wine, Butter Caper Sauce

CHICKEN MARSALA \$30/ \$37
All Natural Breast of Chicken, Classic Marsala Mushroom Sauce

PLATED LUNCH OR DINNER

CHICKEN

CHICKEN MANCHEGO \$30/ \$37
Pan Seared Skin on French Breast of Chicken, Lemon & Thyme Broth,
Shaved Manchego Cheese Garnish, served on a bed of Spinach

HERB ROASTED CHICKEN \$30/ \$37
Herb Roasted All Natural French Breast of Chicken and Chicken Thigh, Sauce Supreme

CHICKEN SUPREME \$30/ \$37
Sautéed Boneless & Skinless Breast of Chicken, Tomato, Avocado Puree, Swiss Cheese,
Chef's Sauce Supreme

BLACKENED CHICKEN BREAST \$30/ \$37
Tender Breast of Chicken, Pan Seared with Cajun Seasoning, topped with Béarnaise Veronique

PECAN CRUSTED CHICKEN \$30/ \$37
Pecan Crusted Boneless, Skinless Breast of Chicken in Brandy Cream Sauce

FISH

SESAME CRUSTED SALMON \$30/ \$37
Pan Seared Salmon in Sesame Oil, Ginger Soy Sauce finish

FILET OF SALMON \$30/ \$37
Choice of: Pan Seared, Broiled **OR** Poached
Served with Light Dill Sauce

ORANGE ROUGHY FLORENTINE \$30/ \$23
Baked Orange, Roasted Red Pepper Butter Sauce

SESAME TUNA \$30/ \$40
Ahi Tuna Steak Seared Medium-Rare, Black & White Sesame Seeds, Sesame Sweet Chili Sauce

PORK

ROASTED PORK LOIN \$30/ \$37
6oz. Boneless Pork Chop, Tarragon Bourbon Sauce, Seared Apples

ASIAN PORK LOIN \$30/ \$37
Pan Seared Five Spiced Pork Loin, Sesame Ginger Soy Sauce

BLACKENED BONE-IN PORK CHOP \$30/ \$38
Large, Hand Cut Bone-In Pork Chop, Pan Seared, Béarnaise, Diced Grapes

PLATED LUNCH OR DINNER

ENHANCEMENTS

Included with Plated Lunch or Dinner, select (1) Vegetable & (1) Starch

VEGETABLES

FRESH VEGETABLE MEDLEY

SAUTÉED ASPARAGUS

SAUTÉED GREEN BEANS

STEAMED BROCCOLI & CAULIFLOWER

STIR-FRIED VEGETABLES

ROASTED ROOT VEGETABLES *Carrots, Beets, Turnips, Parsnips*

BALSAMIC BRUSSELS SPROUTS

ZUCCHINI & SQUASH MEDLEY

STARCHES

JASMINE RICE

TRI COLORED ORZO

OVEN ROASTED RED BABY POTATOES

GARLIC WHIPPED MASHED POTATOES

MASHED SWEET POTATOES

YUKON & YAM PIPED POTATOES

POTATOES AU GRATIN

QUINOA *Tomato, Cucumber, Fresh Mint*

UPGRADED ENHANCEMENTS

STARCHES — Additional \$2 per person

WILD RICE MEDLEY

TRI COLORED ORZO *Pesto & Sundried Tomato*

FINGERLING POTATOES

TWICE BAKED POTATO

PAN SEARED 9 CHEESE POTATOES AU GRATIN

VEGETABLES — Additional \$2 per person

BACON **OR** CARROT RIBBON WRAPPED SAUTÉED ASPARAGUS

BACON **OR** CARROT RIBBON WRAPPED GREEN BEANS

BALSAMIC BRUSSELS SPROUTS *Dried Cranberries, Chopped Bacon*

GREEN BEANS WITH BABY CARROT

PLATED LUNCH OR DINNER

SOUPS & SALADS

SOUPS & SALADS

Included with Plated Lunch or Dinner, select (1) Soup OR Salad

HOUSE SALAD

Mixed Greens, Tomato, Cucumber, Carrot, served with Balsamic, Ranch, or Bleu Cheese Dressing

CAESAR SALAD

Romaine Lettuce, House Made Croutons, Aged Parmesan, Classic Caesar Dressing

HOT OR COLD ASPARAGUS SOUP

ROASTED RED PEPPER SOUP

CARAMELIZED BUTTERNUT SQUASH SOUP

UPGRADED SOUPS & SALADS

SOUPS & SALADS — Additional \$5 per person

LOBSTER OR SHRIMP BISQUE

Rich Lobster or Shrimp Bisque, Crème Fraîche, Brandy

SPINACH SALAD

Baby Spinach, Mandarin Orange, Mushroom, Red Onion, Candied Walnut, Warm Bacon Dressing

CUCUMBER & TOMATO

Cucumber, Roma Tomato, Garlic, Italian Flat Leaf Parsley, Red Wine Vinaigrette, Leaf Lettuce Liner

FRUIT AND NUT MIXED GREENS SALAD

Dried Cranberries, Candied Walnut, Feta Cheese, Raspberry Vinaigrette

THE WEDGE

Roma Tomato Slices, Applewood Smoked Bacon, Hard Boiled Egg, Avocado Ranch Dressing

CAPRESE & MIXED GREEN SALAD

Pesto Marinated Mozzarella & Roma Tomato, on bed of Mixed Greens, Italian Vinaigrette

SOUPS & SALADS — Additional \$7 per person

TOMATO TOWER *maximum of 50 people*

Tomato cored & filled with Mixed Baby Greens, Carrot, Jicama, Balsamic Vinaigrette, Basil Infused Olive Oil

CUCUMBER SALAD WRAP *maximum of 50 people*

Bouquet of Baby Lettuce, Carrot, Enoki Mushroom wrapped in Cucumber Ribbon, Citrus Vinaigrette, Mandarin Orange Segment garnish

MIXED GREENS WITH ROASTED BEETS

Roasted Beets, Goat Cheese, Cherry Tomato, Julienne Cucumber, Candied Pecan, Sherry Vinaigrette

CAESAR SALAD IN A PARMESAN CUP *maximum of 50 people*

Romaine Lettuce, House Made Croutons, Grissini Stick, Aged Parmesan, Classic Caesar Dressing



DESSERT

ASSORTED COOKIES AND/OR BROWNIES

\$24 per dozen

CUSTOM SPECIAL OCCASION CAKE

\$5 per person **OR** \$60 per 10" Cake

Choice of Cake, select (1):

- Red Velvet, Chocolate, White Cake, Funfetti®, Sponge Cake, Carrot Cake

Choice of Frosting, select (1):

- Buttercream, Vanilla, Chocolate, Cream Cheese

CAKE PLATING FEE

\$1.50 per person

CUPCAKES

\$26 mini / \$30 large, per dozen

Choice of Cake, select (1):

- Red Velvet, Chocolate, White Cake, Funfetti®, Sponge Cake, Carrot Cake

Choice of Frosting, select (1):

- Buttercream, Vanilla, Chocolate, Cream Cheese

ICE CREAM SUNDAE BAR *16 person minimum*

\$15 per person

- Vanilla & Chocolate Ice Cream
- Sprinkles, Cookie Crumbles, Heath Bar, Peanut, Chocolate Chips, M&M's, Fruit, Cherries
- Caramel & Chocolate Sauce, Whipped Cream

ARTISAN MINI DESSERT BITES

\$33 per dozen

2 dozen per order minimum, limit 5 selections

ESPRESSO BROWNIE BITE *Kahlua Butter Cream*

CHOCOLATE DIPPED STRAWBERRY

DONUT LOLLIPOP

CHOCOLATE CHIP CHEESECAKE SWIRL BROWNIE BITE

BANANA FOSTER BABY BITE

NUTELLA CHEESECAKE BITE

STRAWBERRY SHORTCAKE *topped with Whipped Cream & Sliced Strawberry*

CRÈME BRULE SPOON *served on individual spoons*

HAZELNUT CHOCOLATE MINI CUPCAKE

RED VELVET BROWNIE BITE *topped with cheesecake cream*

TIRAMISU CANNOLI

CHEESECAKE STUFFED STRAWBERRY *lemon cheesecake, topped with graham cracker crumble*

SEASONAL ASSORTED FRUIT TARTS

CHOCOLATE DIPPED DRIED APRICOT

ASSORTED MACAROONS

LADY FINGERS

DESSERT

CAKES 16 person minimum, select (1)

\$6 per person

CARROT CAKE

BLACK FOREST CAKE

CHOCOLATE ECSTASY CAKE

PINEAPPLE UPSIDE-DOWN CAKE

LEMON CAKE

RUM CAKE

PIES 16 person minimum, select (1)

\$6 per person

FRUIT PIE

COCONUT CREAM PIE

BANANA CREAM PIE

CHOCOLATE CREAM PIE

LEMON MERINGUE PIE

S'MORES BAR 16 person minimum

\$8 per person / \$75 Rental Fee

- Marshmallows & Graham Crackers
- Dark, Milk & White Chocolate Hershey's Squares

Guests will toast their own marshmallows to their liking, includes (5) open fire mini roasting stoves

CHOCOLATE FOUNTAIN LOVERS 16 person minimum

\$12 per person/ \$75 Rental Fee

Included dipping items for Chocolate Fondue Fountain:

- Whole Strawberries & Bite Sized Angel Food Cake
- Donut Lollipops
- Jumbo Marshmallows
- Lady Fingers
- Soft Pretzel Bites

SPECIALTY PLATED DESSERTS 16 person minimum, select (1)

\$6 per person

Add to any Plated or Buffet Lunch/Dinner

BANANAS FOSTER *Vanilla Ice Cream and Two Crepes*

CHERRIES JUBILEE *Vanilla Ice Cream and Two Crepes*

FLAVORED MOUSSE *Choice of: Strawberry, Chocolate **or** White Chocolate Oreo*

FUGGY WUGGY DOUBLE CHOCOLATE CAKE *Three-layer Fudge Cake, Rich Chocolate Fudge Icing, Chocolate Crunch Coating, White Chocolate Sauce*

PINEAPPLE UPSIDE DOWN CAKE *Caramelized Pineapple, Coconut Sorbet*

BANANA, BLUEBERRY BREAD PUDDING *scoop of Vanilla Bean Ice Cream*

MOLTEN CHOCOLATE CAKE *scoop of Pistachio Ice Cream*

TIRAMISU *drizzled with Hazel Cream*

KEY LIME PIE *Florida Key Lime Cream, Honey Graham Cracker Crust, Raspberries, Berry Coulis drizzle*

TRIPLE CHOCOLATE FLOURLESS CAKE (GF) *Fresh Sliced Strawberries, Chocolate Espresso Sauce*

MILE HIGH PEPPERMINT PIE *Oreo Crust, Peppermint Chunks, Vanilla Ice Cream*



MISCELLANEOUS

PLATED KIDS ENTREE

\$14 each

- CHICKEN FINGERS
- SPAGHETTI NOODLES *choice of:* Butter **OR** House Marinara
Choice of Side: Fruit Cup **OR** French Fries

CHEF'S CHOICE VENDOR MEAL

\$16 each