



CATERING ON THE GREENS

BANQUET MENUS

Hors D 'Oeuvres & Specialty Items

Roast New York strip loin (serves approx.50) \$195.00
Baked pit ham (serves approx. 50) \$135.00
Roast Tom turkey (serves approx. 30) \$110.00
A \$50 carving fee will be added for buffet line chef carved items.

Cold Selections

(Priced per dozen)

Jumbo gulf shrimp \$37.00
Smoked salmon canapés or peppered tenderloin canapés \$32.00
Fresh mozzarella crostini \$25.00
Mini fruit and cheese kabobs \$26.00
Fresh spring rolls \$26.00

Platters

Large Serves 50-100, Small 10-50
Domestic and imported cheeses with assorted crackers Large \$275 Small \$185
Fresh vegetable crudité with ranch dip Large \$230 Small \$150
Grilled vegetable platter with basil aioli Large \$250 Small \$170
Fresh seasonal fruit Large \$260 Small \$180
Assorted deli meats with silver dollar buns and condiments Large \$350 Small \$270
Artichoke and spinach dip with crackers and crostini \$285 Small \$205

Hot Selections

(priced per dozen)

Assorted sliders (cheeseburger, chicken, or BBQ pork) \$35.00
Bacon wrapped scallops \$34.00
Italian sausage with red onion, red and green pepper skewers \$24.00
Crab stuffed mushrooms \$28.00
Mini beef wellington with béarnaise sauce \$36.00
Mini brie and raspberry en croute \$24.00
Buffalo chicken wings or deep fried chicken drumettes \$28.00
Chicken satays in peanut sauce \$28.00
Barbecue or Swedish meatballs \$24.00
Beef tenderloin brochettes \$29.00
Bacon wrapped water chestnuts \$24.00
Vegetable spring rolls with sweet Thai chili dipping sauce \$26.00

The Munchies

Assortment of premade silver dollar bun sandwiches. (per dozen) \$36.00
Assorted pizzas. (16 inch) \$16.00
Mashed potato bar with assorted toppings. (per person) \$ 3.00
Snack mix (per bag) \$15.00

Breakfast Buffets

Classic Breakfast Buffet

Scrambled eggs, thick cut Applewood bacon, sausage links, hash brown potatoes, assorted breakfast pastries, sliced fruit, assorted fruit juices, regular & decaffeinated coffee.
\$15.00

Bent Creek Buffet

Breakfast muffin sandwiches & ham and cheddar croissants, fruit platter, yogurt, American potatoes and breakfast granola bars, assorted fruit juices, regular & decaffeinated coffee.
\$15.00

Homestyle Breakfast Buffet

Scrambled eggs with cheddar cheese, thick cut bacon, thick sliced ham, creamy hash browns, buttermilk biscuits & sausage gravy, sliced fresh fruit, assorted breakfast pastries, assorted fruit juices, regular & decaffeinated coffee.
\$16.50

Buffet Add-ons

Assorted cold cereals and milk (each) \$ 3.00

Omelet station (per person) \$ 5.00

Assorted breakfast pastries (per dozen) \$23.00

Freshly baked muffins (per dozen) \$23.00

Bagels with cream cheese and jams (each) \$ 3.00

Whole fresh fruit (each) \$ 2.00

Continental Breakfast

Assorted breakfast pastries, sliced fresh fruit, assorted fruit juices, regular & decaffeinated coffee.
\$10.00

Bent Creek Continental Breakfast

Assorted breakfast pastries, fresh sliced fruit, vanilla yogurt, granola, sugared berries, assorted fruit juices, regular & decaffeinated coffee.
\$13.00

Lunch

Lunch options served between 10 am and 3 pm

Plated Options

Price includes:

Garden green salad with ranch dressing, choice of starch, vegetable, rolls, and butter.

Chicken Asiago

Sautéed chicken breast, asiago cheese, sage, topped with Madeira sauce.
\$15.00

Chicken Marsala

Sautéed chicken breast, topped with Marsala wine sauce.
\$15.00

Top Sirloin

Grilled 6-ounce with demi-glace sauce.
\$20.00

London Broil

Roasted beef sirloin with wild mushroom demi-glace.
\$18.00

Grilled Salmon

6-ounce grilled salmon, topped mango chutney.
\$17.00

Stuffed Pork Loin

Dried fruit stuffed and offered with an apple demi.
\$15.00

Fettuccine Chicken Pasta

Grilled chicken, fresh vegetables, and garlic cream sauce.
\$15.00

Vegetable options:

Grilled or steamed asparagus
Glazed carrots
Steamed mixed vegetables
Green bean almandine
Fresh California medley

Starch options:

Oven roasted potatoes
Yukon gold mashed or garlic mashed
Au gratin potatoes
Wild rice pilaf
Herbed orzo
Twice baked potatoes

Plated Salad & Sandwich Options

Cobb Salad

Mixed greens covered with grilled chicken, cheddar cheese, tomatoes, smoked bacon, bleu cheese, and ham.
\$14.00

Strawberry Macadamia Salad

Grilled chicken served on mixed greens with pineapple, grapes, strawberries, and macadamia nuts. Served with berry vinaigrette.
\$14.00

Caesar Salad

Hearts of romaine, grilled chicken, croutons, parmesan cheese and creamy Caesar dressing.
\$13.00

Soup and Sandwich

Chicken wild rice soup or tomato basil soup with choice of one of the following: smoked turkey, ham and cheese, or roast beef sandwich on croissant. Served with pasta salad.
\$14.00

Clubhouse Croissant

Shaved roast turkey, bacon, leaf lettuce and tomatoes on a croissant.
Served with fresh fruit and pasta salad.
\$14.00

Lunch & Dinner Buffets

Deli Buffet

Choose three: Garden green salad with dressings, Caesar salad, fresh fruit tray, Cole slaw, potato salad, pasta salad or fresh vegetable tray with ranch dip.

Meats include sliced roast beef, roast turkey and ham with American, Swiss and cheddar cheeses. Condiments include pickles, sliced tomatoes, mayonnaise and mustard. Assorted breads, rolls and croissants.

\$18.00

Hot Deli Buffet

Choose three: Garden green Salad with dressings, Caesar salad, fresh fruit tray, Cole slaw, potato salad, pasta salad or fresh vegetable tray with ranch dip.

Carved roast beef, roast pork and turkey breast with assorted rolls, breads and condiments, mashed potatoes, gravy and chef's choice of fresh vegetable.

\$20.00

The Cookout

Fruit salad, potato salad and Cole slaw, grilled hamburgers, chicken breast and bratwursts, corn, baked beans and potato chips, assorted buns, pickles, lettuce, red onion, relish, mayonnaise, mustard and ketchup.

\$20.00

Pizza Buffet

Tossed Caesar salad, pasta salad, garlic bread sticks, assorted pizzas.

\$15.00

Taste of Italy

Tossed Caesar salad, chicken parmesan with penne marinara, meat lasagna, garlic bread sticks.

\$16.00

South of the Boarder

Hard and soft shell tacos, spicy beef and chicken, shredded lettuce and cheese, diced onion, tomato, olives and sour cream, Spanish rice and refried beans, tortilla chips with salsa.

\$16.00

Flowing Salad Bar

Spinach, mixed greens, romaine, iceberg, carrots, onions, radish, green peppers, red peppers, mushrooms, cucumbers, cherry tomatoes, strawberries, raspberries, blueberries, mandarin oranges, artichokes, Bleu cheese, shredded cheddar, parmesan cheese, walnuts, sunflower seeds, almonds, croutons, grilled chicken, bacon bits, ham, turkey, and a variety of dressings.
\$18.00

The Big Buffet

Choose three: Garden green salad with dressings, Caesar salad, vegetable tray with dip, pasta salad, potato salad and Cole slaw.
Entrée selections: Chicken Marsala, Chicken parmesan, herb pork loin with pan gravy, grilled salmon and sliced London broil with mushroom demi-glace.
Served with fresh seasonal vegetable, starch or potato and assorted rolls with butter.
Two Entrées: \$22.00 Three Entrées: \$24.00

Price per person will increase if there are less than 25 people

Plated Dinner Banquet Menu

The following entrees include a garden green salad with ranch dressing, choice of starch, vegetable, rolls and butter.

Or substitute the following salads for \$3.00 more:

- *Spinach greens with berries, walnuts and goat cheese with a raspberry vinaigrette.
- *Spring mix and romaine lettuce with dried cranberries, sliced red onion, Bleu cheese crumbles, and hazelnuts and served with a strawberry balsamic vinaigrette.
- *Freshly tossed classic Caesar salad with croutons.

Top Sirloin

8-ounce sirloin served with demi-glaze sauce. \$28.00

Filet Mignon

Filet with bacon merlot glaze. (6-ounce) \$33.00 (8-ounce) \$39.00

Ribeye

12-ounce with sauce mushroom demi. \$28.00

Bacon Wrapped Pork Loin

Served with a glaze. \$22.00

Chicken Chardonnay

Sautéed chicken breast served with a sauce of mushrooms, sundried tomato, artichokes and prosciutto ham. \$20.00

Stuffed Chicken Breast

Wild rice stuffed with a smoky mushroom cream sauce. \$21.00

Grilled Atlantic Salmon

8-ounce grilled salmon served with mango chutney. \$24.00

Chicken and Shrimp

Sautéed chicken breast and 3 jumbo shrimp with lemon beurre blanc and chardonnay sauce. \$29.00

Surf and Turf

5-ounce filet with choice of grilled salmon or grilled shrimp. \$32.00

Vegetable Options:

Grilled or steamed asparagus
Glazed green top carrots
Steamed mixed vegetables
Green bean almandine
Fresh California medley

Starch Options:

Oven roasted potatoes
Yukon gold mashed potatoes
Garlic mashed potatoes
Au gratin potatoes
Wild rice pilaf
Herbed orzo
Twice baked potato

For more than three plated items there is an additional \$2 plating fee

Vegetarian Options

Vegetarian Wellington

Served with Choice of vegetable and starch. \$ 17.00

Pasta Primavera

Roasted vegetables in a zesty marinara sauce, served over penne, and topped with feta cheese.
17.00

Butternut Squash Ravioli

Served with a gingered apple cream sauce. \$ 17.00

Children's Options

Chicken tenders, French fries, cup of fruit. \$ 8.00

Grilled cheese, French fries, cup of fruit. \$ 8.00

Corndog, French fries, cup of fruit. \$ 8.00

Dessert Options

Fresh berry trifle. \$ 4.00

Triple threat chocolate cake. \$ 4.00

Carrot Cake \$ 4.00

Flourless chocolate cake \$ 5.00

New York style cheesecake with fresh strawberries \$ 5.00

Carmel apple cheesecake \$ 5.00

Vanilla ice cream sundae bar (per person) \$ 4.00

Assorted mini desserts (per person) \$ 6.00

Platters of bars, brownies or cookies (per dozen) \$20.00