

## 2012 Club Menu Selections

January 27, 2012

(Tax and Gratuity Included)

### Breakfast Choices

(All items include beverage station and linens, entrée items include choice of soup or salad with dressing, rolls and butter)

#### Continental Breakfast Buffet \$13.00

Fresh Baked Pastries and Croissants, Fruit Display, Orange Juice and Coffee Station included served with Butter and Cream Cheese

#### Traditional Breakfast Buffet \$14.50

Scrambled Eggs with cheese, fresh cooked bacon, country potatoes, silver dollar pancakes and maple syrup, orange juice and coffee station included

### Lunch Selections

#### Angel Hair Vegetable Pasta Salad \$12.50

Angel Hair pasta tossed with fresh seasonal vegetables and topped with Italian Dressing

#### Walnut Chicken Salad Wrap \$13.99

Fresh chicken salad fused with raisins, walnuts and minced celery placed inside a flour tortilla and served with a house salad

#### Blackened Chicken Caesar Salad \$13.20

Fresh cut romaine lettuce tossed with in house dressing, croutons and parmesan cheese, topped with a blackened chicken breast and served with rolls and butter

#### Turkey Croissant Sandwich \$12.20

Tender sliced roasted turkey breast topped with lettuce, tomato and jack cheese, served with a side of fresh seasonal fruit

Lunch Deli Buffet \$15.50

Sliced ham and turkey accompanied with sliced American and Swiss cheese, deli toppings, macaroni and potato salad, fresh green salad and two dressings served with an array of fresh bread

**Entrée Selections**

(All selections served with a small house salad, choice of dressing, rolls and butter)

Chicken Marsala \$12.90

Tender moist chicken breast topped with rich marsala sauce and served with rice pilaf and seasonal vegetables

Chicken Parmesan \$16.50

Golden fried chicken breast topped with provolone and parmesan cheese, marinara sauce and served with pasta and seasonal vegetables

Beef Stew in a Bread Bowl \$14.15

Tender beef braised to perfection with vegetable medley, chopped potatoes and served in a sourdough bread bowl

Beef Stroganoff \$15.35

Beef tips braised with mushrooms and onions served with rice pilaf and seasonal vegetables

Atlantic Salmon \$18.10

Fresh caught Atlantic salmon, topped with a creamy lemon dill sauce and served with rice pilaf and fresh vegetables

Tri Tip Buffet \$18.40

Sliced tri tips cooked to perfection served in a red wine demi-glace accompanied with garlic mashed potatoes, seasonal vegetables, house salad with choice of dressing, chef's choice optional salad, fresh baked bread

Pasta Bar Buffet \$18.40

Fettuccini Alfredo accompanied with baked vegetable lasagna, garlic bread, and green salad with two dressings

Oriental Stir Fry Buffet \$16.50

Choice of fried rice or white jasmine rice with orange chicken and beef and broccoli accompanied with oriental salad, and egg drop soup with fried noodles

South of the Boarder Buffet \$20.25

Tender marinated Carne Asada accompanied with fajita style tortillas, refried beans, Spanish rice, chips and salsa, house salad and choice of dressing

**Special Occasion Selection**

**(Dessert Included)**

Prime Rib (Cooked Medium) \$26.99

8oz select Ribeye cooked to perfection, topped au jus sauce and served with a baked potato and fresh seasonal vegetables

Salmon Wellington \$25.99

Fresh caught Atlantic Salmon wrapped in puff pastry with spinach and sliced mushrooms, topped with a citrus beurre blanc and served with rice pilaf and seasonal vegetables

Chicken Cordon Bleu \$23.99

Tender Chicken Breast stuffed with honey ham and Swiss cheese, served with a light cream sauce, rice pilaf and seasonal vegetables

\*Customization of any menu must be cost out according to budget demands and approved by the General Manager and the Board of Directors before contracted

## Outside Catering Fees

(Fees only apply for outside catering services)

\*Clubs must provide final count on guests no later than 10 days before the day of the event. Estimation differences will not be refunded.

\*Bar Fee: \$500.00 bar minimum deposit must be placed when ordering a bar.

(The Canyon Lake Property Owners Association reserves the right to cancel any club event in place of a profitable event up to 14 days before the actual event unless a bar is pre-ordered with a \$500.00 bar deposit)

### **Fees per person**

(Colored Linens Required Additional Charges)

Napkins (White) \$0.07 per person

Table Cloth (White) \$0.16 per person

Service Fee \$65.00 per 25 guests

Operations Setup and Breakdown \$1.00 per person