



## *Private Events Menu*

### **EYE OPENERS**

PLATED BREAKFAST  
(Suggested Maximum of 50)

#### GOOD START BREAKFAST

Freshly Brewed Decaffeinated and Regular Coffee

Fragrant Tea Assortment

Sugar Pineapple Wedge

Banana Nut Breads, Mini Bagels with Creamery Butter,

Preserves and Cream Cheese

Fluffy Scrambled Eggs

Crispy Bacon Strips

Pork Sausage Links

Pan Tossed Breakfast Potatoes with Fresh Thyme and Parmesan Cheese

18-

#### SUNRISE SAMPLER

Freshly Brewed Decaffeinated and Regular Coffee

Fragrant Tea Assortment

Fresh Fruit Cup

Breakfast Bakery Basket

Sweet Creamery Butter and Preserves

Cinnamon French Toast

*Warm Syrup and Powdered Sugar*

Crisp Bacon Strips

Pork Sausage Links

20-

**ALL AMERICAN**

Freshly Brewed Decaffeinated and Regular Coffee

Fragrant Tea Assortment

Breakfast Bakery Basket

Sweet Creamery Butter and Preserves

Traditional Eggs Benedict

Pan Tossed Breakfast Potatoes with Fresh Thyme and Parmesan Cheese

22-

## **CONTINENTAL BREAKFAST SELECTIONS**

(Priced Per Person)

(Minimum of 25)

**CLASSIC**

Freshly Brewed Decaffeinated and Regular Coffee

Fragrant Tea Assortment

Fresh-Squeezed Orange Juice

Breakfast Display Featuring Danish and Breads

Sweet Creamery Butter and Preserves

14-

## DELUXE

Freshly Brewed Decaffeinated and Regular Coffee

Fragrant Tea Assortment

Fresh-Squeezed Orange Juice

Seasonal Sliced Fresh Fruit Platter

Variety of Individual Yogurts

Fresh-baked Muffins, Fruit Danish and Fruit and Nut Breads

Sweet Creamery Butter and Preserves

18-

## NEW YORK

Freshly Brewed Decaffeinated and Regular Coffee

Fragrant Tea Assortment

Fresh-Squeezed Orange Juice and Apple Juice

Fresh Fruit Compote

Smoked Salmon and Toasted Bagels

Cream Cheese, Chopped Egg, Sliced Bermuda Onions, Sliced Tomatoes, and Capers

Assorted Fruit and Nut Breads

Sweet Creamery Butter and Preserves

28-

## THE GOOD START BUFFET

Fruit Juices Including:

Fresh Orange, Grapefruit, and Cranberry

Sliced Seasonal Fresh Fruits and Berries

Baked Breakfast Display Including:

Banana Nut Bread, Muffins, Fruit Danish and Bagels with Creamery Butter, Cream Cheese and Preserves

Scrambled Eggs with a Monterrey Jack and Cheddar Cheese Blend and Chopped Chives

French Toast with Warm Maple Syrup and a Dusting of Powdered Sugar

*(Select Two)*

Pork Sausage Links, Crisp Bacon, Breakfast Ham or Canadian Bacon

Pan Tossed Breakfast Potatoes with Fresh Thyme and Parmesan Cheese

Fresh Brewed Regular and Decaf Coffee

Fragrant Tea Selection

29-

### **FEATURED ITEMS**

Brewed Columbian and Decaf Coffee	39 per gallon
Brewed Iced Tea, Lemonade, or Raspberry Punch	50 per gallon
Chilled Fruit Juice-Orange, Apple, Cranberry	52 per gallon
Assorted Soda and Domestic Bottled Water	4- each
Warm Butter Croissants	38 per dozen
Assorted Breakfast Breads or Danishes	38 per dozen
Pecan Rolls or Cinnamon Twists	42 per dozen
Jumbo Cookies	29 per dozen
Brownie Bites	28 per dozen
Chocolate Dipped Strawberries	42 per dozen
Seasonal Tea Sandwiches	40 per dozen

### **BRAIN BREAKS**

#### **JUMP START**

Assorted Mini Cookies

Brownie Bites

Granola Bars

Coffee and Tea

Iced Tea and Lemonade

12-

#### **ENERGY BOOST**

Assorted Mini Cookies

Domestic Cheese Display

Artisan Rolls and Crackers

Coffee and Tea

Iced Tea and Lemonade

15-

**SWEET AND SALTY**

Peanut and Regular M&M's

Assorted Pretzels Including Plain, Chocolate Covered and Yogurt

Mixed Nuts

Chocolate Covered Strawberries

Coffee and Tea

Iced Tea and Lemonade

18-

**PLATED LUNCHEON SELECTIONS**

All Plated Lunch Selections Come with the Clubhouse Salad, Chef's Choice of Seasonal Starch and Vegetable, Artisan Rolls and Creamery Butter, Iced Tea, Regular and Decaffeinated Coffee and an Array of Fragrant Teas.

**THE CLUBHOUSE SALAD**

Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes, Roasted Red Pepper Dressing

**ENTREES**

Chicken Monterey with Avocado, Tomato and Mozzarella

30-

Six Ounce Petite Tenderloin of Beef with Roasted Shallots, Cabernet Reduction

35-

Chicken Marsala with Fresh Mushrooms, Shallots and Marsala Wine Sauce

28-

Grilled Salmon with Saffron Cream Corn Butter, Melted Leeks

32-

Chicken Picatta with Lemon, Caper, White Wine Butter Sauce

30-

Cavatappi Caprese with Sweet Tear Drop Tomatoes, Torn Fresh Basil, Fresh Mozzarella with Fresh Garlic

25-

## LUNCH BUFFETS

### THE EXECUTIVE

#### Salad Selections

*(Choose Three)*

- The Clubhouse Salad with Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes, Roasted Red Pepper Dressing
- Greek Salad with Feta Cheese, Olives, Tomatoes, Basil Vinaigrette
- Classic Caesar with Crisp Romaine Lettuce with Shaved Parmesan Cheese, Tomato Basil Relish
- and Sherry Caesar Dressing
- Red Bliss Potato Salad with Chives, Champagne Vinaigrette
- Fresh Tomato Caprese Salad with Sliced Tomatoes, Fresh Mozzarella, Torn Basil, Balsamic Vinaigrette
- Fresh Sliced Seasonal Fruit and Berries
- Seasonal Crudités with Herbed Triple Cream Dip
- Gamelli Pesto Pasta with Artichoke Hearts, Oven Dried Red Onions, Wilted Spinach
- Asparagus Tips with Goat Cheese, Lemon Basil Vinaigrette

#### Vegetable Selection

*(Choose One)*

- Seasonal Roasted Baby Vegetables
- Lemon Marinated Asparagus with Garlic and Shallots
- Herb Tossed Baby Carrots
- Haricot Verts, Shallots, Pine Nuts

#### Starch Selection

*(Choose One)*

- Garlic Chive Infused Mashed Potatoes

- Roasted Fingerling Potatoes
- Sweet Potato and Root Vegetable Mash
- Wild Rice with Mushrooms and Pistachios
- Boursin Whipped Potatoes

### **ENTRÉE SELECTIONS**

*(Choose Two)*

- Chicken Marsala with Fresh Mushrooms, Shallots and Marsala Wine
- Salmon Filet with Saffron Corn Butter, Melted Leeks
- Roasted Breast of Chicken with Lemon and Fresh Herbs
- Fettuccine Caprese with Sweet Tear Drop Tomatoes and Torn Fresh Basil with Garlic Pesto
- Pork Loin Medallions with Roasted Apple Mango Chutney
- Baked Stuffed Chicken Breast with Spinach, Goat Cheese and Toasted Seasonal Nuts
- Medallions of Beef with Portabella Mushrooms, Balsamic Braised Shallots, Port Wine Reduction
- Baked Cavatappi Pasta with Mozzarella and Ricotta Cheeses, Roasted Fennel, Grilled Chicken

### **DESSERT**

Elegant Dessert Display Featuring Homemade Cookies, Pies, and Cakes Made Fresh Daily

Coffee, Tea, Iced Tea

39-

### *DELECTABLE DELI*

The Clubhouse Salad with Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes, Roasted Red Pepper Dressing

Chef's Selection of Fresh Potato Salad

Mediterranean Pasta Salad with Artichokes, Peppers, Sun Dried Tomatoes, Asiago Cheese

Deli Meat Assortment Including Roast Beef, Smoked Turkey, Virginia Ham and Genoa Salami

Deli Cheese Assortment Including Natural Cheddar, Swiss and Provolone Cheeses

Accompaniments:

Crisp Lettuce Leaves, Sliced Tomatoes, and Bermuda Onions

Kosher Pickle Spears

Brown Mustard and Mayonnaise

Fresh-Baked Rolls and Assorted Deli-Style Breads

Double Fudge Brownies and Jumbo Cookies

Clubhouse Iced Tea and Lemonade

26-

### **HORS D'OEUVRES**

(Priced per 50)

#### **Hot Bites**

Breaded Artichoke, Boursin Cheese , Red Wine Reduction

175-

Flaky Filo Cup, Balsamic Caramelized Onions, Feta Cheese

175-

Polynesian Beef, Dusted Sesame Seeds, Sweet Chili Hoison

200-

Roasted Chicken Baguette, Honey Whipped Goat Cheese, Candied Walnuts

200-

Ginger Tomato Soup Shooter, Tarragon Crab Wonton Topper

200-

Petite Beef Wellington, Brie Cheese Fondue, Port Wine Demi Glace

225-

Baked Chesapeake Crab Cake, Orange Horseradish Cream  
250-

Roasted Scallop, Lobster Bacon Relish  
225-

Vegetable Spring Roll, Apricot Mustard Sauce  
200-

**Cold Bites:**

Miso Chicken Spoon, Cilantro Slaw  
200-

Mango Shrimp Salad, Citrus Aioli  
200-

Seared Pepper Beef, Gorgonzola Cream, Pistachio Dust  
200-

Smoked Salmon Sourdough Flourish, Whipped Basil Mascarpone, Caramelized Red Onion  
250-

Grilled Asparagus Brioche, Boursin Cheese, Red Onion Marmalade  
200-

California Roll, Wasabi Crème Fraiche  
250-

Vegetable Tartlette, Wild Mushrooms and Melted Leeks, Parmesan Cheese, Tomato Oil  
200-

Fresh Buffalo Mozzarella Italian Bread Bites, Sundried Tomato Tapenade, White Balsamic  
Vinegar Reduction, Micro Greens  
200-

### **THE CLUB ACTION STATIONS**

(Priced Per Person)

(Minimum of 50 Guests)

(\$150 Chef Fee Applies)

### **GOURMET PASTA STATION**

Cavatappi, Taglatelli, Gamelli Pasta

Pink Seafood Cream, Four Cheese and Roasted Tomato Basil Sauces

Shrimp, Scallops, Grilled Chicken, Seasonal Roasted Vegetables

Fresh Garlic, Shredded Cheese, Crushed Red Chili Flakes

18-

### **SOUTH OF THE BORDER STATION**

Custom-Built Fajitas and Tacos – Marinated Strips of Chicken, Beef or Shrimp and Seasoned Ground Beef

Sautéed Sweet Bell Peppers and Onions,

Shredded Cheddar and Monterey Jack Cheese,

Fresh Guacamole, Sour Cream, Sliced Jalapenos, Shredded Lettuce, Diced

Tomatoes and Onions and Our House Salsa

Warm Corn and Flour Tortillas

24-

### **GRAND TERRACE GRILL**

Petite Filets of Beef, Spring Lamb Chops, Citrus-Marinaded Chicken Breasts,

Grilled Salmon, Fresh Vegetables

40-

### **BAKED POTATO BAR**

Baked Potatoes with Fresh Bacon Crumbles, Sour Cream, Chopped Chives, Sautéed Field Mushrooms,

Shredded Cheddar Cheese, Blue Cheese Crumbles, Seasoned Broccoli and Plenty of Creamery Butter  
12-

### **COLD RECEPTION SELECTIONS**

(Priced Per Person)

Domestic & Imported Cheese with Artisan Crackers, Sliced Baguettes, Lavosh  
\$9.00

Seasonal Fresh Fruit Presentation  
\$8.00

Fresh Seasonal Crudités Display with Triple Herbed Cream Dip  
\$6.00

Side of Smoked Salmon with Classic Condiments  
\$11.00

Traditional Antipasto:

Albacore Tuna, Anchovies, Pepperoni, Mortadella, Genoa Salami, Prosciutto,

Provolone, Bocannini, Marinated Artichoke Hearts, Mushroom Vinaigrette, Hearts of Palm,

Fire-roasted Peppers, Pepperoncini, Roma Tomatoes, Black and Green Olives and Crisp Italian Bread  
\$21.00

### **Gourmet Seafood and Sushi Displays**

Fresh seafood can be added to your event including crab claws, lobster medallions, fresh shrimp and sushi based on market pricing.

## **THE CARVERY**

(Uniformed Carver Required at \$150)

All Carving Stations are Served with Artisan Rolls and Chef's Assortment of Sauces

Kobe Steamship Round of Beef \$950

*Serves 150*

Steamship Round of Beef \$695

*Serves 150*

Salt Crusted Top Round of Beef \$375

*Serves 50*

Roasted Breast of Turkey \$275

*Serves 40*

Carabuta Pork Steamship \$475

*Serves 50*

Sugar Glazed Baked Ham \$295

*Serves 50*

## **PLATED DINNER SELECTIONS**

All plated selections come with artisan rolls and creamery butter, iced tea, regular and decaffeinated coffee and an array of fragrant teas.

## **GREENS**

(Choose One)

The Clubhouse Salad with Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes, Roasted Red Pepper Dressing

Classic Caesar with Crisp Romaine Lettuce with Shaved Parmesan Cheese, Tomato Basil Relish

and Sherry Caesar Dressing

Organic Greens with Hydro Bibb Organic Lettuce with Hearts of Palm, Red Onion, Tomatoes, and White Balsamic Vinaigrette

3- upgrade per person

Spinach Salad with Baby Spinach atop a Bed of Bibb Lettuce, Fennel, and a Shaved Lemon Mint Goat Cheese Topped with Honey Poppyseed Dressing

3- upgrade per person

Sonoma Greens with California Greens, Toasted Walnuts, Grilled Pear and Raspberry Vinaigrette

3- upgrade per person

#### **VEGETABLE SELECTION**

(Choose One)

- Seasonal Baby Vegetables
- Lemon Marinated Asparagus with Garlic and Shallots
- Herb Tossed Baby Carrots
- Haricot Verts, Shallots, Pine Nuts

#### **STARCH SELECTION**

(Choose One)

- Garlic Chive Infused Mashed Potatoes
- Roasted Fingerling Potatoes
- Sweet Potato and Root Vegetable Mash
- Wild Rice with Mushrooms and Pistachios
- Boursin Whipped Potatoes

## **Main Course**

Chicken Picatta with Lemon, Caper, White Wine Butter Sauce

42-

Roasted Salmon with Saffron Cream Corn Butter

46-

Center Cut Eight Ounce Filet Mignon with Stilton Demi Glace, Porcini Salt

59-

Crab Stuffed Chicken Breast with Wild Mushrooms, Tarragon Cream Sauce

52-

Blackened Mahi Mahi with Smoked Bacon, Cajun Cream Sauce

48- (Seasonal)

Chicken Marsala with Mushrooms, Shallots, Marsala Wine Sauce

43-

Duet of Pan Seared Chicken with Six Ounce Center Cut Filet Mignon

Red Onion Marmalade, Wilted Leeks

68-

Italian Veal Chop Rustica Filled with Sweet Sausage and Spinach, Mozzarella, Fennel Marinara

54-

## **DESSERTS**

(Choose One)

Home Style Carrot Cake with Cream Cheese, Chopped Walnuts, Rum Butter Sauce

Chocolate Sponge Cake with Strawberry Drizzle

New York Cheesecake with Oreo Cookie Crumbles and Chocolate Curls

Tiramisu with Lady Fingers, Espresso, Brandy, Mascarpone

3- upgrade per person

Fresh Seasonal Berry Sabayon with Fresh Egg Yolk, Italian Wines, Vanilla, Citrus Zest and Sweet Berries

4- upgrade per person

Chocolate Fountain with Assorted Skewered Fruits, Shortbread Cookies, Pretzels

10- upgrade per person

## **GRAND DINNER BUFFET**

### **COLD SELECTIONS**

(Select Four)

- Gamelli Pesto Pasta with Artichoke Hearts, Oven Dried Red Onions, Wilted Spinach
- Fresh Sliced Seasonal Fruits and Berries
- Mediterranean Cous Cous with Cranberries, Hearts of Palm, Three Onion Vinaigrette
- Balsamic Marinated Grilled Vegetable Platter
- Asparagus Tips with Goat Cheese, Lemon Basil Vinaigrette
- The Clubhouse Salad with Mixed Greens, Red Onion, Shaved Carrots, Grape Tomatoes, Roasted Red Pepper Dressing
- Greek Salad with Feta Cheese, Olives, Tomatoes, Basil Vinaigrette
- Classic Caesar with Crisp Romaine Lettuce with Shaved Parmesan Cheese, Tomato Basil Relish and Sherry Caesar Dressing
- Field and Crisp Lettuces with Grilled Pears, Toasted Pecans, Raspberry Vinaigrette and Gorgonzola
- Orzo Salad with Arugula, Vegetables, Parmesan Cheese

### **VEGETABLE SELECTIONS**

(Choose One)

- Seasonal Baby Vegetables
- Lemon Marinated Asparagus with Garlic and Shallots
- Herb Tossed Baby Carrots

- Haricot Verts, Shallots, Pine Nuts

### **STARCH SELECTION**

(Choose One)

- Garlic Chive Infused Mashed Potatoes
- Roasted Fingerling Potatoes
- Sweet Potato and Root Vegetable Mash
- Wild Rice with Mushrooms and Pistachios
- Boursin Whipped Potatoes

### **ENTRÉE SELECTIONS**

(Choose Two)

- Salmon Fillet with Lobster Vanilla Cream Sauce with Herbed Oil
- Pork Loin Medallions with Roasted Apple Mango Chutney
- Chicken Marsala with Fresh Mushrooms, Shallots and Marsala Wine
- Chicken Picatta with Lemon, Caper, White Wine Butter Sauce
- Beef Tenderloin Tournedos with Roasted Garlic and Tomato Basil Relish
- Cavatappi Chicken Pasta with Seasonal Roasted Vegetables, Asiago Cheese
- Bacon Wrapped New York Strip Loin with Garlic, Portobello, and Thyme Reduction

### **DESSERT**

Elegant Dessert Display Featuring Homemade Cookies, Pies, and Cakes Made Fresh Daily

Coffee, Tea, Iced Tea

60-

All food and beverage is subject to 20% service fee and Nevada state tax of 8.1%