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# Standard Charges

## *Room Rentals*

Clubhouse .....	\$1500.00
Banquet Room .....	\$700.00
Pier Bar .....	\$300.00
Conference Room.....	\$200.00

## *Specialty Items*

Ice Carvings (per block) .....	Price Quote
Flower Arrangements .....	Price Quote
Entertainment.....	Price Quote
Specialty Linens.....	Price Quote
Audio / Visual Equipment .....	Price Quote
Rental Equipment .....	Price Quote
Private Bar Fee .....	\$100.00
Carver Fee.....	\$150.00

*(One carver per 100 people required)*

## *Weddings*

Wedding Ceremony Rehearsal and Coordination Fee.....	\$100.00
Wedding Ceremony Set-up Fee.....	\$1.50/pp

## *Miscellaneous Charges*

Service Charge (on food & beverage) .....	20%
Sales Tax.....	7.30%

# Breakfast Buffets

## *“The Continental”*

(Minimum of 10 People)

Assorted Chilled Juices  
Assorted Breakfast Pastries  
Coffee, Decaf and Tea  
Seasonal Fresh Fruit, Melons & Berries  
\$9.95 per person

## *“The Elk Run Continental”*

(Minimum of 20 People)

Assorted Chilled Juices  
Assorted Breakfast Pastries  
Seasonal Fresh Fruit, Melons & Berries  
Assorted Bagels and Cream Cheese  
Vanilla Bean Yogurt with Granola  
Assorted Cold Cereals with Milk  
\$13.95 per person

## *“The Day Break”*

(Minimum of 30 People)

Assorted Chilled Juices  
Selection of Morning Pastries, Muffins & Coffee Cakes  
Seasonal Fresh Fruit, Melons & Berries  
Fluffy Scrambled Eggs  
Bacon, Sausage or Ham  
Hash Browns or Potatoes O’ Brien  
Coffee, Decaf and Tea  
\$18.95 per person

## *“The Sunrise”*

(Minimum of 30 People)

Assorted Chilled Juices  
Seasonal Fresh Fruit, Melons & Berries  
Eggs Florentine or Benedict  
Cheese Blintzes or Apple Crepes  
Sausage Links, Crisp Bacon or Breakfast Ham  
Hash Browns or Potatoes O’ Brien  
Croissants, Cinnamon Rolls, Bagels & Cream Cheese  
Jams & Preserves  
Coffee, Decaf, Tea  
\$22.95 per person

# Coffee Breaks & Refreshments

(Minimum 20 People)

## ***The Pick Me Up***

*(Can be served prior to your meeting or during any pre scheduled break)*

Freshly Brewed Coffee, Decaf Coffee and Assorted Teas  
Assorted Canned Sodas and Dasani Bottled Water  
\$7.50 per person

## ***Trail Mix Break***

*(Can be served prior to your meeting or during any pre scheduled break)*

Seasonal Fruit Kabobs  
Assorted Individual Yogurt Cups  
Granola Bars  
Chilled Juices  
Freshly Brewed Coffee, Decaf Coffee and Assorted Teas  
\$12.50 per person

## ***Headin Home Break***

Chips and Authentic Salsa  
Mixed Nuts  
Buffalo Wings with Celery & Blue Cheese Dip  
Assorted Soft Drinks & Dasani Water  
(Hosted bar can be added with 25 person minimum)  
\$13.50 per person

*(All Breaks can be set up for the full duration of your meetings)*

## **A LA CARTE BREAK ITEMS**

Petite Fours	20.00 per dozen
Bagels and Assorted Cream Cheese	30.00 per dozen
Fresh Fruit Tart with Bavarian Cream	45.00 per dozen
Chocolate Eclairs	30.00 per dozen
Chocolate Dipped Strawberries	30.00 per dozen
Assorted Breakfast Pastries	24.00 per dozen
Double Fudge Brownies	18.00 per dozen
Freshly Baked Cookies	18.00 per dozen
Lemon and Raspberry Bars	30.00 per dozen
Sliced Seasonal Fruit Display	3.50 per person
Chips and Salsa	3.50 per person
Deluxe Mixed Nuts	3.50 per person
Pretzels and Snack Mix	2.75 per person
Granola Bars and Candy Bars	1.50 per person
Popcorn	1.50 per person
Individual Fruit Yogurt	2.50 per person
Selection of Whole Fruit	2.00 per piece

# ***“The Links” Brunch***

\$25.95 per person  
(Minimum of 50 people)

Assorted Chilled Juices  
Seasonal Fresh Fruit Display  
Tossed Salad with Condiments and Dressings  
Sausage Links • Crisp Bacon • Breakfast Potatoes  
Cheese Blintzes with Fruit Toppings • Dinner Rolls  
Jams • Preserves • Marmalades

*Choose three of the following Salad Selections:*  
Oriental Vegetable Salad • German Potato Salad  
Pesto Pasta Salad • Jicama & Corn Salad  
Tomato, Cucumber and Onion Salad  
San Francisco Crab & Potato Salad  
Fruit Salad with Honey-Lime Sauce

Choice of (2) Buffet Entrée Selections (See pgs. 25 & 26)

Choice of (1) “Starch” and (1) Vegetable Selection (See pg. 28)

Chef’s Dessert Buffet Selections

Coffee • Decaf • Tea

## **Optional Items**

Whole Baked Ham (serves 50) • \$195  
Roast Tenderloin of Beef (serves 15) • \$295  
Whole Roasted Prime Rib of Beef (serves 30) • \$325  
Omelets Made-to Order • \$5.25 pp + \$150 Omelet Maker Fee  
Additional Entrées • \$5.25 pp

# *The Jeremy Champagne Brunch*

\$29.95 per person  
*(Minimum of 50 people)*

Assorted Chilled Juices  
Waffles Made-to-Order with:  
Fresh Strawberries • Blueberries  
House Made Whipped Cream • Maple & Boysenberry Syrup  
Eggs Benedict or Florentine • Sausage Links & Crisp Bacon •  
Fresh Garden Vegetables • Hash Browns or Potatoes O'Brien  
Cheese Blintz or Apple Crepes

## **Salad Buffet**

*Select 3 of the following:*

Oriental Vegetable Salad • German Potato Salad  
Pesto Pasta Salad • Jicama & Corn Salad  
Tomato, Cucumber and Onion Salad  
San Francisco Crab & Potato Salad  
Fruit Salad with Honey-Lime Sauce

## **Centerpiece Table**

Fresh Crudités with Dip • Seasonal Fresh Fruit Display

## **Beef Entrée**

*Choice of:*

Beef Bourguignon • Steak Au poive • Sliced London Broil

## **Fish Entrée**

*Choice of:*

Corn Crusted Trout w/ Roasted Tomato Salsa • Halibut or King Salmon with Fresh Citrus Buerre Blanc

## **Chicken Entrée**

*Choice of:*

Breast of Chicken Piccata • Marsala • Herb Lemon • Jerusalem • Parmesan

## **Bakery • Desserts**

Croissants • Cakes & Pastries  
Muffins • Danishes • Assorted Dinner Rolls

Freshly Brewed Coffee, Decaf & Tea

## ***A la Carte Brunch Entrées***

*Includes Breakfast Breads, Home Fried Potatoes, Coffee, Decaf, Tea and Water Service  
(Maximum 30 People)*

### ***Huevos Rancheros • \$14.95***

Two eggs served in tortilla cups filled with seasoned black beans, enchilada sauce  
And topped with cheddar/ jack cheese.

### ***Denver Omelet • \$14.95***

Three eggs stuffed with diced ham, onions, peppers and cheese

### ***Eggs Benedict • \$15.95***

Two poached eggs served over Canadian bacon and an English muffin topped with  
Hollandaise. Served with home fried potatoes.

### ***Veggie Eggs Benedict • \$14.95***

Two poached eggs served over sliced tomato, avocado and an English muffin topped with  
Hollandaise. Served with home fried potatoes.

### ***Vanilla and Cinnamon French Toast • \$14.95***

Four slices of French Baguette dipped in egg batter served with warm maple syrup and bacon

### ***Poached Eggs Marchand du Vin • \$18.50***

Two eggs served over grilled tomatoes with petite filet mignon  
and béarnaise sauce.

# *A la Carte Cold Luncheons*

*All of the following are served with Fresh Baked Rolls or Muffins & Beverage Service*

***Seared Ahi Tuna Escabache Style*    \$17.95**

Tuna steak fanned over shredded romaine lettuce with tomato wedges, diced avocado, sliced black olives and crisp julienne of corn tortillas. Served with creamy lime-scallion dressing.

***Oriental Chicken Salad*                    \$12.50**

Teriyaki marinated chicken, set atop wild greens with Chef's oriental vegetable garnishes and sesame ginger vinaigrette.

***Mongolian Beef Salad*                    \$14.95**

Grilled sirloin served over Asian vegetables, mandarin oranges, rice noodles, sliced almonds, romaine and baby greens tossed in a ginger soy dressing

***Tuna Salad Pita*                                \$12.95**

Albacore tuna salad served in a pocket pita with diced tomatoes and sprouts

***Curry Shrimp Salad*                        \$17.95**

Curry shrimp tossed with dried fruit, mixed nuts and basmati rice served in a papaya bowl

***Smoked Chicken Salad*                    \$12.95**

Smoked chicken served on field greens with sliced granny smith apples, Gorgonzola cheese, candied walnuts and raspberry vinaigrette

***Chicken Caesar Salad*                    \$11.95**  
***Salmon*                                        \$15.95**

Tender strips of grilled chicken breast or fillet of king salmon tossed with romaine lettuce, freshly grated Parmesan and Caesar dressing.

***Bosc Pear Salad*                              \$13.95**

Mesclun greens tossed with sliced pears, spiced pepitas in a honey walnut vinaigrette served with bleu cheese croistini

***Provencal Salad*                              \$14.95**

Albacore tuna, heri cot verts, sliced red potato, julienne peppers and diced tomatoes served on crisp romaine with a fin herb vinaigrette

***Island Cashew Chicken*                    \$15.95**

Half a pineapple stuffed with chicken salad. Garnished with fresh fruit and sprinkled with toasted cashews

# *A la Carte Hot Luncheons*

*All Entrées include Fresh Baked Rolls,  
Beverage Service and appropriate Vegetable and Potato, Rice or Pasta*

***Shrimp Genovese*** **\$18.95**

Sautéed prawns with roma tomatoes, sliced garlic and fresh basil served with penne

***London Broil*** **\$16.95**

Marinated sliced beef served with a red wine mushroom sauce.

***Chicken Florentine*** **\$15.95**

Chicken and baby spinach wrapped in puff pastry with a light cream sauce

***Halibut A La Savona*** **\$18.95**

Halibut filet seared with oyster mushrooms, roasted garlic, leeks and prosciutto di Parma finished with Marsala wine

***Duo Enchilada Platter*** **\$14.95**

One cheese and one beef or chicken enchilada served with enchilada sauce, salsa, sour cream, refried beans and rice.

***Crab Stuffed Trout*** **\$19.95**

Sautéed rainbow trout stuffed with Alaskan king crab with chardonnay caper sauce.

***Tilapia With Bagna Cauada*** **\$17.95**

Fresh fillet of tilapia pan seared in grape seed oil accompanied by a citrus anchovy butter sauce

***Teriyaki Brochettes*** **\$17.50**

Prime tenderloin and boneless chicken breast served over fried rice with stir fried vegetables and teriyaki sauce.

***Chicken Milanese*** **\$14.50**

Chicken scaloppini dipped in a parmesan bread crumb mixture served with lemon slices

***Chicken Piccata*** **\$15.50**

Tender chicken breast sautéed with a white wine, lemon caper sauce.

***Chicken Scaloppini Pomodoro*** **\$15.95**

Thinly sliced chicken breast served with cheese tortellini and with pine nuts and prosciutto in fresh roma tomato basil sauce.

***Turkey Scaloppini*** **\$15.95**

Scaloppini of turkey breast dipped in flour and sautéed with shallots, wild mushrooms and cranberry glacé.

***Grilled Pork Chop*** **\$18.95**

Center cut pork chop served over a roasted corn and pine nut salsa and an aged balsamic glaze

***Beef Bourguignon*** **\$16.50**

Braised beef tips in a cabernet sauce with mushrooms and onions. Served over noodles.

# ***Luncheon Buffets***

(35-person minimum)

## ***“Garden Deli” Buffet***

**\$21.95 pp**

Seasonal Display of Fresh Fruit  
Crisp Salad Greens with Dressings & Condiments  
Chef’s Chilled or Hot Soup Du Jour

### ***Your Choice of Three (3) Salad Selections***

Oriental Vegetable Salad • German Potato Salad  
Pesto Pasta Salad • Jicama & Corn Salad  
Tomato, Cucumber and Onion Salad  
Black Bean & Grilled Corn Salad  
San Francisco Crab & Potato Salad  
Classic Potato Salad

### ***Decorated Platters***

Ham, Turkey, Roast Beef  
Platter of Assorted Cheeses  
Fresh Baked Breads & Rolls  
Condiments

### ***Beverage Service***

***Chef’s Display of Cookies and Brownies***

# ***Luncheon Buffets Cont'd***

(35-person minimum)

## ***“Canyon” Buffet***

**\$26.95 pp**

Seasonal Display of Fresh Fruit  
Crisp Salad Greens with Dressings & Condiments

Oven Roasted Potatoes or Rice Pilaf  
Fresh Vegetable Medley • Assorted Baked Rolls

### ***Your Choice of Three (3) Salad Selections***

Oriental Vegetable Salad • German Potato Salad  
Pesto Pasta Salad • Jicama & Corn Salad  
Tomato, Cucumber and Onion Salad  
San Francisco Crab & Potato Salad  
Fruit Salad with Honey-Lime Sauce  
Classic Potato Salad

***Your Choice of Two (2) Buffet Entrée Selections (See pgs. 25 & 26)***

### ***Beverage Service***

***Chef's Display of Assorted Pies, Cookies and Brownies***

Each additional Buffet Entrée • \$5.25 pp  
Hot Soup Du Jour • \$3.50 pp  
Carved Prime Rib • \$8.95 pp  
Carved Honey Glazed Ham or Breast of Turkey • \$6.25 pp

## *Cold Hors d'oeuvres*

(Minimum 50 pieces)

Smoked Salmon Mousse on Cucumber	\$2.95
Asparagus Wrapped in Prosciutto	\$2.75
Fresh Mozzarella and Basil on Sliced Tomato	\$2.25
Pesto Shrimp on Toast Points	\$3.75
Charred Beef Croistini	\$3.25
Bruschetta on Grilled Batard	\$1.75
Curried Chicken Salad in Cucumber Cups	\$2.25
Cured Smoked Pork Tenderloin with Pineapple	\$2.75
Curried King Crab Bouchè	\$3.75
Deviled Eggs With Black Truffle Essence	\$1.95
Shrimp Ceviche on Fried Tortilla	\$3.25
Oysters on the Half Shell with Champagne-Shallot Vinaigrette	\$3.50
Cucumber Cups Filled With Vegetable Cream Cheese	\$1.75
Prosciutto Wrapped Melon	\$2.75
Poached 16/20, U-15, or U-10 Shrimp With Classic Cocktail Sauce	Market Price
Smoked Chicken Breast with Brie	\$3.25
Smoked Salmon Mousse on Toast Points	\$2.95

## *Hot Hors d'oeuvres*

(Minimum 50 Pieces)

Chicken Satay	\$2.25
Mongolian Beef Skewers	\$2.75
Mini Crab Cakes With Sweet Tomato Coulis	\$3.75
Sausage Stuffed Mushrooms	\$2.25
Egg Rolls (chicken, shrimp or vegetable) with appropriate sauce	\$3.25
Pork Filled Pot stickers With Ginger Soy Sauce	\$3.25
Hawaiian Chicken Brochette	\$2.25
Prosciutto Wrapped Prawns	\$3.95
Spannakopita	\$2.50
Mini Quiche	\$2.25
Mushrooms Stuffed With Rock Crab	\$3.25
Bacon Wrapped Scallops	\$3.75
Mini Beef Wellingtons	\$3.75
Olive Tapenade with Shrimp	\$3.50
Duck Spring Rolls with dipping sauce	\$2.95
Spiced Beef Empanadas	\$3.25
Swedish Meatballs	\$1.75
Sweet & Sour Meatballs	\$1.75
Buffalo Chicken Wings With Blue Cheese Dressing	\$2.95

# *Hors d'oeuvre Display Trays*

## *Fresh Fruit*

Display of Seasonal Fresh Fruit  
With Honey Lime Sour Cream Sauce

Small	Serves 35-50	\$125.00
Medium	Serves 50-75	\$165.00
Large	Served 75-100	\$205.00

## *Imported & Domestic Cheese*

Accompanied by an assortment of gourmet crackers

Small	Serves 35-50	\$175.00
Medium	Serves 50-75	\$250.00
Large	Serves 75-100	\$300.00

## *Fresh Vegetables*

Display of Fresh Raw Vegetables with  
Choice of Ranch or Blue Cheese Dip

Small	Serves 35-50	\$90.00
Medium	Serves 50-75	\$145.00
Large	Serves 75-100	\$195.00

## *Red Bell Pepper Hummus with Grilled Pita*

Moroccan Spiced Chickpea Dip  
With House Made Pita Chips

Small	Serves 35-50	\$70.00
Medium	Serves 50-75	\$90.00
Large	Serves 75-100	\$110.00

# *Hors d'oeuvre Display Trays*

## *Cont'd*

### *Antipasto Display*

Assorted Italian Cold Cuts and Cheeses,  
Pickled Vegetables and Assorted Olives

Small	Serves 35-50	\$250.00
Medium	Serves 50-75	\$295.00
Large	Serves 75-100	\$345.00

### *Tempura Vegetable Display*

Served with Ginger Soy Dipping Sauce, Hosin & Chinese Mustard

Small	Serves 35-50	\$120.00
Medium	Serves 50-75	\$160.00
Large	Serves 75-100	\$190.00

### *Baked Brie Display*

With Roasted Walnut Crust, Toasted Baguette,  
And Assorted Crackers

Small	Serves 35-50	\$125.00
Medium	Serves 50-75	\$165.00
Large	Serves 75-100	\$205.00

### *Seafood Display* (\$24.50 pp)

Displayed on a Bed of Ice with Cocktail Sauce,  
Horseradish, Tabasco Sauce and Lemon Wedges  
Per Person- 3 Shrimp, 3 Oysters on the ½ Shell,  
2 Pieces of King Crab Leg.

## *Dinner Appetizer Selections*

Prosciutto Wrapped 16/20, U-15 or U-10 Prawns (3)	Market Price
16/20, U-15 or U-10 Shrimp Cocktail (4)	Market Price
Grilled Salmon Cakes With Dipping Sauce (2)	\$10.50
Seared Scallop on Wilted Spinach With Beurre Blanc (2)	\$11.95
Grilled Artichoke with Dill Aioli	\$ 9.75
Bruschetta Pomodoro (4)	\$10.95
Baked Mushroom Cap w/ Creole Shrimp Filling (6)	\$10.95
Alaskan Crab Cakes w/ Mango Chutney (2)	\$13.50

## *Salad Selections*

### *Spinach Salad • \$6.25*

Fresh Baby Spinach Tossed with Sweet and Sour Bacon Dressing,  
Topped with Sliced Mushrooms, Julienne Onions & Crisp Bacon.

### *B.L.T. Blue Salad • \$6.25*

Whole Leafs of Romaine, Apple Smoked Bacon and Crumbled Stilton Cheese

### *Chipotle Caesar • \$4.95*

Crisps Romaine Lettuce Tossed With Garlic Croutons and Parmesan Cheese in a Spicy Caesar Dressing

### *Bosc Pear Salad • \$6.95*

Tender Mix of Assorted Greens tossed with Sliced Pears, Spiced Pepitas in a Honey Vinaigrette  
Served with Blue Cheese Croistini.

### *Garden Salad • \$4.95*

Mixed Field Greens, Tomato, Cucumber, Black Olives, Croutons and Choice of Dressing

### *Caesar Salad • \$4.25*

Romaine Lettuce, Parmesan Cheese and Herb–Garlic  
Croutons with Classic Caesar Dressing.

### *Dressing Selections:*

Raspberry Vinaigrette • Honey Dijon

Balsamic Vinaigrette • Bleu Cheese • Thousand Island

Ginger Sesame • Red Wine Vinaigrette

# *A la Carte Dinner Entrée Selections*

*All Entrées are served with a Vegetable and a Potato, Rice or Pasta Selection.*

## *Poultry*

### *Chicken Cacciatore \$21.95*

Scaloppini of chicken served With a Tomato, Olive, Mushroom and Bell Pepper sauce

### *Roasted Chicken Breast \$20.50*

Sautéed in Grape Seed Oil Served on top of Spinach & Feta Cheese Enchiladas With Charred Tomato Coulis

### *Chicken Marsala \$20.50*

Sautéed With Shallots, Mushrooms and Marsala Wine

### *Chicken Provencal \$20.95*

½ Roasted Chicken Rubbed with Thyme, Lavender, Sage & Parsley Served with Pan Jus.

### *Smoked Tea Duck \$32.50*

Half of a Muscovy Served With Ginger, Peppers and Hosin Sauce

### *Apple & Fennel Stuffed Cornish Game Hen \$22.95*

Oven Roasted and Topped With a Balsamic Glaze

# *Beef*

*Roast Prime Rib Au Jus (14oz.) • \$28.50*

*12 oz New York Strip Au Poivre • \$34.95*

*8 oz Filet Mignon • \$34.95*

*8 oz Beef Wellington \$36.95*

*8 oz Chateaubriand \$34.95*

Thin Slices of Beef Tenderloin Served Over Classic Demi-Glace

*14 oz Steak Delmonico \$30.95*

Pan Seared Rib Eye Steak Served With Béarnaise Sauce

*Duet of Grilled Salmon & Filet Mignon \$38.95*

Fillet of organic salmon with a lemon dill cream and a petit beef tenderloin with a port reduction served over sun dried tomato whipped potatoes

# *Veal*

*Veal Chop Milanese \$42.95*

Parmesan Crusted Veal Served With Lemon Slices

*Veal Scaloppini Saltimboca \$28.50*

Tender Veal topped with Sage, Proscuitto and Mozzarella Cheese in Marsala Wine Sauce.

*Veal Scaloppini Parmigana \$26.95*

Thin slices of Veal Served With a Roma Tomato and Parmesan Cheese Sauce

*Medallions of Veal \$31.95*

Loin of Veal Sautéed With Green Peppercorns, Shallots in a Sherry Wine Cream Sauce

## ***Lamb***

### ***Almond & Chevre Crusted Lamb Rack \$36.95***

*(Approximately 4 Bones per order)*

Colorado Lamb Coated With Toasted Almonds and Goat Cheese Served With a Black Fig and Merlot Reduction Sauce

### ***Lamb Osso Bucco \$27.95***

Lamb Shank Braised With Carrots, Celery and Onions in a Rich Lamb Broth

### ***Grilled Lamb T-Bones \$28.95***

Three Chops Served With Red Wine Demi- Glace

## ***Seafood***

### ***Cedar Plank Roasted Salmon \$28.95***

Fresh Atlantic salmon Fillet Cooked On a Cedar Plank With a Maple Mustard Glaze

### ***Parmesan Crusted Halibut \$32.95***

Seared Halibut Fillet Served With a Tomato & Fried Caper Salsa

### ***Porcini Dusted Black Cod \$31.95***

Alaskan Cod Fillet Dusted With Porcini Mushroom Powder Served With Asparagus Puree, Lobster Emulsion and Shitake Mushrooms

## *Seafood Cont'd*

### *Live Maine Lobster (Market Price)*

Steamed Whole Maine Lobster Served With Clarified Butter.  
(Must Be Ordered Two Weeks In Advance)

### *Baked Stuffed Sole \$26.95*

Fillets of Dover Sole Stuffed With a Snow Crab and Ritz Cracker Dressing

### *Sea Bass A La Roma \$35.95*

Grilled Chilean Sea Bass Served With Roma Tomato And Tarragon Jus

### *Tilapia With Bagna Cauada \$25.95*

Fillet of Tilapia Pan Seared in Extra Virgin Olive Oil Served With an Anchovy Citrus Zest  
Butter Sauce

### *Corn Crusted Utah Trout \$25.95*

Dredged In Corn Meal Served With Charred Tomato Beurre Blanc

# *The Jeremy Buffet Dinner*

\$38.95 ++ per person

*(50 Guest Minimum)*

Crisp Salad Greens with Assorted Dressings and Condiments

Fresh Seasonal Fruit Display

Domestic and Imported Cheese Display with Gourmet Crackers

*Your Choice of (3) of the Following Salad Selections:*

Oriental Vegetable Salad • German Potato Salad

Pesto Pasta Salad • Jicama & Corn Salad

Tomato, Cucumber and Onion Salad

San Francisco Crab & Potato Salad

Fruit Salad with Honey-Lime Sauce

Choice of (1) “Starch” Selections *(see pg. 28)*

Choice of (1) Vegetable Selections *(see pg. 28)*

Choice of (1) Beef Entrée, (1) Chicken Entrée and (1) Fish Entrée *(see pgs. 25 & 26)*  
(Additional Entrée Selections @ \$3.50 per person)

Fresh Baked Breads and Rolls

Dessert Buffet Selection *(see pg. 33)*

Coffee, Decaf, Tea and Water Service

## **Optional Carved Selections**

*(See pages 26 & 27)*

Carver Fee - \$150.00

# ***“Moose Tracks” Grand Buffet***

***\$59.95 ++ per person  
(50 Guest Minimum)***

***Tossed and Spinach Salads with Assorted Dressings and Toppings***  
Crumbled Bleu Cheese • Cherry Tomatoes • Bacon Bits • Sliced Cucumbers  
Croutons • Sliced Mushrooms • Grated Parmesan • Sliced Peppers

***Your Choice of 3 of the following Salad Selections***

Oriental Vegetable Salad • German Potato Salad  
Pesto Pasta Salad • Jicama & Corn Salad  
Tomato, Cucumber and Onion Salad  
San Francisco Crab & Potato Salad  
Garden Green Salad

***Fresh Vegetable Tray***

Carrots • Celery • Radishes • Bell Peppers  
Broccoli • Cauliflower • Cucumbers  
With Dill or Ranch Dip

***Seasonal Fresh Fruit Tray***

Pineapple • Honeydew • Cantaloupe • Grapes  
Strawberries • Other Fruits May Be Substituted When Available

***Cheese Board***

Imported and Domestic Cheeses with Gourmet Crackers

***Seafood Display***

(2 pieces per person)

Shrimp • Oysters on the Half Shell • Crab Legs on Ice  
Accompanied by Cocktail Sauce, Horseradish and Lemons

***Grand Buffet Hot Entrées***

Carved Prime Rib Au Jus

Choice of (1) Seafood Entrée (See pg. 25)

Choice of (1) Poultry Entrée (See pgs. 25 & 26)

***Choice of (1) “Starch” and (1) Vegetable Selection (See pg. 28)***

***Fresh Baked Breads and Rolls***

***Coffee, Decaf, Tea and Water Service***

***Choice of (3) Desserts (See pg. 33)***

# ***Buffet Entrée Selections***

## ***Seafood***

### ***Salmon A La Vodka***

Alaskan Salmon with a Tomato Vodka Sauce

### ***Parmesan Crusted Halibut***

Seared Halibut Fillet Served With a Tomato & Fried Caper Salsa

### ***Seafood Gumbo***

Classic New Orleans Preparation. Assorted Fresh Fish, Shrimp, Andouille Sausage, Trio of Bell Peppers, Scallions and Fresh Tomatoes.

### ***Grilled Mahi-Mahi***

Grilled Fillet Of Mahi-Mahi Served With A Tropical Fruit Salsa

### ***Pacific Snapper Vera Cruz***

Seared Red Snapper Served With Home Made Pico De Gallo

### ***Corn Crusted Utah Trout***

Dredged In Corn Meal Served With Charred Tomato Beurre Blanc

## ***Chicken***

### ***Chicken Cacciatore***

Scaloppini of chicken served With a Tomato, Olive, Mushroom and Bell Pepper sauce.

### ***Chicken Oscar***

Tender Chicken Breast Topped With Snow Crab, Tomatoes, Asparagus And Béarnaise Sauce

### ***Chicken Marsala***

Sautéed With Shallots, Mushrooms and Marsala Wine

# *Buffet Entrée Selections*

## *Chicken Cont'd*

### *Chicken Piccata*

Tender Chicken Breast Served Over a Lemon Caper Sauce

### *Chicken Breast Forrestiere*

Filled with Sautéed Wild Mushrooms in Cabernet Sauce.

### *Baked Chicken Florentine*

Chicken Breast Wrapped in Puff Pastry with spinach Béchamel Sauce

## *Beef*

### *London Broil*

Thin Slices of Beef Served Over a Red Wine Mushroom Demi- Glace

### *Beef Giovanni*

Tenderloin Tips Braised with Tri-color Bell Peppers and  
Artichoke Hearts in Marsala – Merlot Sauce

### *Beef Bourguignon*

Tender Chunks of Beef Sautéed With Mushrooms, Pearl Onions and Garlic in a Burgundy Wine  
Sauce

## *Carved Selections for Buffet*

(All prices are per person)

Prime Rib Au Jus	\$12.50
Baron of Veal with Spicy Italian Roast Peppers	\$12.25
Breast of Turkey	\$9.25
Honey Cured Ham	\$9.75
Roast Pork Loin	\$10.50
Chateaubriand (Carved Beef Tenderloin)	\$14.50
Portobello Mushroom Stuffed Pork Tenderloin	\$12.50

# *Premium Carved Selections for Buffet*

## *Lamb*

*Carved Rack of Lamb Dijonaise • \$42.50*  
Serves 6 people

*Boneless Leg of Lamb • \$225.00*  
Serves 30 people

*Rack Of Lamb With Goat Cheese Crust • \$46.50*  
Serves 6 people

## *Starch & Vegetable Selections For Buffet*

Scalloped Potatoes • Twice Baked Potatoes  
Herb Roasted Potatoes • Rice Pilaf • Cous Cous  
Penne Alfredo or Marinara

Green Beans Almandine • Green Beans with Red Onions & Bacon  
Carrots Vichy • Carrots & Asparagus • Broccoli  
Mediterranean Vegetable Medley

## *Theme Buffets*

### *“Tour of Italy”*

*(\$39.95 Per Person)*

*(35-person minimum)*

Antipasto Platter

Marinated Mushrooms with Basil and Pine Nuts •

Roma Tomatoes and Buffalo Mozzarella Platter

Prosciutto and Melon Platter •

Mixed Greens with Appropriate Dressings & Condiments

Grilled Asparagus with Lemon & Basil

Herb Roasted Red Potatoes

Rice Milanese with Portobello Mushrooms

Grilled Sausage W/ Peppers & Marinara • Chicken Marsala • Halibut A La Roma

***Carved:*** Porcini Crusted Pork Loin

Appropriate Desserts per Pastry Chef

Focaccia and Dinner Rolls

# ***“Mexican Fiesta”***

*(\$28.95 Per Person)*

*(35-person minimum)*

Chips & Salsa

Tortilla Soup • Black Bean Salad • Caesar Salad

Jicama Pepper Slaw with Cilantro Dressing

Fiesta Corn

Refried Beans With Melted Cheese

Mexican Spiced Rice

Cheese Enchiladas

Pasilla Rubbed Pork Chops

Grilled Ancho Chicken Mole

Fruit Brochettes • Margarita Mousse

## ***“Wrangler BBQ”***

*(\$20.95 Per Person)*

*(35-person minimum)*

Mixed Green Salad With Two Dressings

Farmhouse Cole Slaw

Classic Potato Salad

Maple BBQ Baked Beans

Buttermilk Poached Corn On The Cob

Grilled Certified Angus Hamburgers

Grilled Hot Dogs

(Add Bratwurst \$2.50 per person)

Relish Tray

Sliced Cheese Tray

Cookies and Brownies

## ***“Wasatch Mountain BBQ”***

*(\$25.95 Per Person)*

*(35-person minimum)*

Mixed Green Salad With Two Dressings

Farmhouse Cole Slaw

Classic Potato Salad

Roasted Corn Salad

Maple BBQ Baked Beans

Buttermilk Poached Corn On The Cob

Honey BBQ Grilled Chicken

House Smoked Baby Back Ribs

Apple Cobbler

## ***“Park City BBQ Buffet ”***

*(\$32.00 Per Person)*

*(35-person minimum)*

Chipotle Caesar Salad With Roasted Leeks

German Potato Salad

South Western Pasta Salad

Farm House Cole Slaw

Buttermilk Poached Corn On The Cob

Wild Rice Pilaf

BBQ Beef Brisket

Corn Crusted Utah Trout With a Lemon Butter Sauce

Grilled Pasilla Rubbed Pork Chops

Jalapeno Cheddar Corn Bread

Apple & Cherry Pie A La Mode

## ***“Bavarian Buffet”***

*(\$36.50 Per Person)*

*(35-person minimum)*

Roasted Vegetable Display

Organic Green Salad With Pears, Candied Walnuts and Cider Vinaigrette

Assorted Bratwursts

Freshly Baked Buns

Boneless Breast of Chicken Schnitzel with a Lemon Butter Sauce

Seafood Strudel

German Mustard Glazed Carrots

Sauer Kraut and German Style Mustards

Herbed Spatzle

Roasted Potatoes

Dinner Rolls and Butter

Chocolate Cup with Bavarian Cream & Apple Strudel

# ***Buffet Dessert Selections***

## ***Cakes***

Strawberry Shortcake • Black Forest Cake •

• Carrot Cake •

German Chocolate Cake • Chocolate Mousse Cake •

• New York Cheesecake •

## ***Pies***

Pumpkin • Pecan • Apple • Cherry • Banana Cream

Coconut Cream • Lemon Meringue

## ***Baked Goods***

**(\$1.50 ea)**

Assorted Cookies and Brownies

## ***Pastries***

\$2.75 ea (50 Minimum)

Éclairs • Crème Puffs • Fruit Tart

• Chocolate Dipped Strawberries • Canoli

## ***Bread Pudding / Cobblers***

Any Flavor May Be Added For An Additional \$2.75 pp

## ***Individual Plated Desserts***

**(\$6.75 per person)**

Bananas Foster • Tiramisu • Chocolate Mousse in Almond Cup

Banana Bread Pudding with Vanilla Sauce • Crème Brulee •

Raspberry Cheese Cake

# *Beverage Prices*

## *Alcoholic Beverages*

Well Brands .....	\$4.00 / Shot
Call Brands.....	\$4.50 / Shot
Premium Brands.....	\$6.00 / Shot
Super Premium.....	\$7.00 / Shot
High End Liquors.....	\$8.00-\$10.00 / Shot
Champagne.....	\$22.00 / Bottle
Wine (House Selection).....	\$22.00 / Bottle
(A selection of premium wines are also available. Ask event planner for current selection.)	
Domestic Beer.....	\$3.50 / Bottle
Imported Beer .....	\$4.00 / Bottle
Draft Beer.....	\$3.00 / Glass
Premium Draft Beer.....	\$4.00 / Glass
Premium Beer.....	\$6.00-\$6.50 Bottle
(Bohemia, Newcastle, Guinness and Pacifico)	
Mixers (Soda, Bloody Mary, Juice and Margarita Mix)....	\$.50-\$2.00
(Price added to any shot of liquor)	

## *Non-Alcoholic Beverages*

Fruit Punch.....	\$40.00 / Gallon
Soft Drinks .....	\$2.00 ea.
Juices.....	\$2.50 ea.
Bottled Water .....	\$2.25 ea.
Sparkling Water .....	\$3.00 ea.
Gatorade / Arizona Ice Tea.....	\$2.75 ea.

# *Cash Bar*

Club Policy prohibits cash bars except during certain charitable or fund raising events. Cash bars are not allowed for Weddings, Bar Mitzvahs, etc. The availability of a cash bar format will be at the discretion of Club Management.

The following Cash Bar prices include sales tax:

Domestic Beer.....	\$3.50	Bottle
Imported Beer .....	\$4.25	Bottle
Draft Beer.....	\$3.25	Glass
Premium Draft Beer.....	\$4.00	Glass
Well Drinks.....	\$4.25	Shot
Call Drinks .....	\$4.75	Shot
Premium Drinks .....	\$6.25	Shot
Super Premium.....	\$8.50-10.50	Shot
Champagne .....	\$6.00	Glass
House Wine.....	\$6.00	Glass
Soft Drinks .....	\$2.25	
Juices.....	\$2.75	
Mixers (Soda, Bloody Mary, Juices, Margarita Mix).....	\$.50-\$2.00	

(Price added to any shot of liquor)

# Banquet Beverages

## *Well Liquors*

Bourbon  
Scotch  
Vodka  
Rum  
Tequila  
Gin  
Brandy  
Triple Sec

## *Call Liquors*

Jack Daniels  
Jim Beam  
Wild Turkey  
Southern Comfort  
Canadian Club  
Makers Mark  
Seagrams V.O.  
Seagrams Seven  
Bushmills  
Johnny Walker Red  
Dewars  
J & B  
Smirnoff  
Stolichnaya  
Absolut  
Absolut Citron  
Beefeater  
Cuervo Especial  
Meyer's Rum  
Barcardi Light Rum  
Captain Morgan  
Peppermint Schnapps  
Peach Schnapps  
Kahlúa

## *Premium/ Super Premium Liquors*

Johnny Walker Black  
Chivas Regal  
Crown Royal  
Glenlivet  
Glefiddich  
Dalwhinnie  
Macallan  
Lagavulin  
Glenmorangie  
Makers Mark  
Wild Turkey  
Bushmills  
Tangueray  
Baileys Irish Cream  
B & B  
Kettle One  
Grey Goose Vodka  
Bombay Sapphire  
Herradura Silver  
Herradura Anejo

The Jeremy Golf and Country Club

# Special Events Agreement

I, \_\_\_\_\_, being a member in good standing at The Jeremy Golf and Country Club, agree to the following provisions for my event or to sponsor a special event on (date) \_\_\_\_\_.

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Member or Guest Name

---

Member or Guest Address

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Member or Guest Home Telephone

Business Telephone

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Date Requested

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Event Description

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Anticipated Attendance

**All costs for the event shall be charged to the Member's Jeremy Golf and Country Club Account Number \_\_\_\_\_.** If all costs are not being charged to the Member's account, a 50% deposit of anticipated charges is due 30 days prior to the date of that event, then balance due must be paid seventy-two (72) hours before the event. Deposits may be required.

**Your requested date is not secured until your check for this fee has been received.** This fee is non-refundable unless written notification of cancellation is received by the Club 90 days prior to the event.

The Member and sponsored party agree to be responsible for any damages, burns, breakage or theft which occur during the rental period at the Club. This contingency also covers the actions of any florist, decorator or entertainment hired by you for the event. Musical equipment, decorations or any other items brought into the club must be removed immediately after the event. The Jeremy Golf and Country Club will not be responsible for any items left after the event.

The attendance must be accurately specified **seventy-two (72) hours** in advance of all private functions. This number will be considered your guarantee, not subject to reduction. All charges will be made for the guarantee or for the number actually in attendance, whichever is **greater**.

Any additional time other than stipulated on the **function sheet** for the event shall be charges at the rate of \$200 per hour or any portion thereof.

**There can be no public notice of events to be conducted at the Club. Notices of events may not be placed in newspapers or on television, internet or radio.**

It is the responsibility of the parties involved to provide a complete list of attendees for their function to The Jeremy Golf and Country Club forty-eight (48) hours prior to the event. This list must be typed in alphabetical order by last name.

All displays and/or decorations proposed by the event organizer are subject to the approval of Club Management.

A 20% gratuity will be added to all member and non-member functions. Current sales tax will be added to all food and beverage charges.

The food and beverage prices quoted are not guaranteed until a function outline for your event has been completed by The Jeremy Golf and Country Club management and approved by the organizer. Prices are subject to change as market conditions dictate.

The Club reserves the right to cancel any event and return any deposits 90 days before the date of that event.

Provisions of insurance and health regulations do not allow food prepared at the Club to be removed from the premises. Exceptions are leftover cake brought in and food expressly prepared for take out orders.

The Club, an alcoholic beverage licensee, is subject to the rules and regulations promulgated by the Summitt County Commission concerning sales and service of alcoholic beverages.

We reserve the right to refuse the service of alcohol to any person or persons deemed to be intoxicated or under the legal age of twenty-one (21) years.

Food and/or beverages, alcoholic or otherwise, may not be brought in from outside sources. Food and Beverage prices are subject to change. No guaranteed price will be furnished further than 60 days prior to the event.

**\_\_\_\_\_ (Initial) CHARGES FOR THIS EVENT WILL NOT BE CREDITED TOWARDS THE FOOD AND BEVERAGE MINIMUM.**

INDEMNIFICATION – Engager agrees to indemnify and hold harmless the Club, its officers, employees, agents and other affiliated entities against all claims, losses, damages, and expenses arising from the event, Club employees, subcontractors and guests while using the Club’s premises, except due to the Club’s negligence.

This completed form, the Function Information Sheet, along with the attached completed Alcoholic Beverage Service Agreement must be completed and returned to the Club no less than seventy-two (72) hours before the event.

\_\_\_\_\_  
Member’s Signature Date

\_\_\_\_\_  
Guest’s Signature Date

\_\_\_\_\_  
Approved By (JGCC) Date

# Alcoholic Beverage Service Agreement

Alcoholic beverages may not be brought onto Club premises from outside sources.

The sale, service and consumption of alcoholic beverages is regulated by the State of Utah as implemented by Summitt County. The Club, an alcoholic beverage licensee, is subject to these regulations, violation of which may jeopardize the Club's license.

**Hosted and No-Host Bars** are offered for business or charity events. **Cash Bars** are not allowed for personal entertaining such as Weddings, Bar Mitzvahs, etc. For **Cash Bar** events, prices quoted will be inclusive of current sales tax.

The Member or Guest sponsoring the event agrees to the Club's count of beverages served on a **Hosted Bar**.

In the event the Member or Guest wishes to spend a pre-set amount, bar service will be stopped at that amount.

Pre-set Bar Amount \$ \_\_\_\_\_

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Member or Guest Signature

Date

## NOTICE

**Persons under the age of 21 years are minors and will not be served alcoholic beverages. The Club Staff is instructed to check identification of persons appearing to be minors. Alcoholic beverages will be removed from such persons who have obtained such beverages from a person of legal drinking age.**

## WIRELESS CONNECTION

**The Jeremy Golf and Country Club has made available a wireless connection for your convenience. To access this feature please log on to either Jeremy 1, or Jeremy 2.**

