



GOLF AND COUNTRY CLUB

Catering & Events Menu
2010

Breakfast Selections

All plated breakfasts are served with freshly brewed gourmet roasted coffee and tea.
Coffee is included with your meal only. Additional servings will be charged at \$23.00 per gallon.

Just South of the Border

Chorizo and Scrambled Eggs Mixed with Pepper Jack Cheese Served with a 5 oz. Steak and Herbed House Potatoes.

Champion's Breakfast

Scrambled Eggs with Diced Smoked Ham and Cheddar Cheese, Served with Fresh Fruit, Herbed House Potatoes and Bacon.

Eggs Benedict

Two Poached Eggs with Canadian Bacon on an English Muffin Topped with Hollandaise Sauce;
Served with Herbed House Potatoes.

The Wake Up

A Homemade Crepe Stuffed with Scrambled Eggs Mixed with Swiss Cheese and Ham and Served with Mornay Sauce.

Sweet Day Crepes

Homemade Crepes Stuffed with Caramelized Apples and Fresh Fruit Topped with Cinnamon Cream Sauce.

The Essentials

A Substantial Array of Fresh Fruit of the Season Served with a Side of Honey Lemon Yogurt.

Gourmet French Toast

Thick Texas Style Toast with Caramelized Apples GVGCC's Spiced Maple Syrup, and Whipped Butter.
Add Bacon or Sausage for \$3.00 Additional.

Be Healthy

Granola and Fresh Fruit Parfait with Plain or Flavored Yogurt.

Breakfast Buffets and Displays

Coffee is included with your meal only. Additional servings will be charged at \$23.00 per gallon.
To ensure food quality and esthetics, displayed breakfasts and buffets will be set up for no more than two hours, including coffee.

The Valley Continental Buffet

Assorted Chilled Juices, Assorted Mini Muffins, Danish, Mini Croissants, Seasonal Fresh Fruit Platter, Individual Yogurts,
Coffee & Tea.

New Orleans

Beignets Dusted with Vanilla Scented Sugar, Honey Chamomile, and Coffee from our Gourmet Coffee Bar.

The New Yorker

An Assortment of Bagels with Salmon Lox, Cinnamon Butter, Berry Cream Cheese, Onion Spread, and Homemade Marmalades,
Assorted Chilled Juices, Coffee & Tea.

The Tillinghast Breakfast Buffet

A guaranteed minimum of 30 guests is required or a surcharge of \$5.00 per person will apply.

Fresh Orange Juice, Assorted Breakfast Pastries, Scrambled Eggs with Cheese and Chives, Applewood Smoked Bacon, Sausage,
Herbed House Potatoes, Fresh Fruit, Coffee & Tea.

Gourmet Omelet Station

A guaranteed minimum of 50 guests and a maximum of 150 guests are required or a surcharge of \$5.00 per person will apply.

Fresh Fruit, Orange Juice, Smoothies, Bagels and Cream Cheese, and an Assortment of Breakfast Toppings
to Build the Ultimate Omelet.

Refreshments

Freshly Ground Coffee

Assorted Canned Soft Drinks

Imported Bottled Waters, Still and Sparkling

Iced Tea, Lemonade, Fruit Punch, Hot Cider, Hot Chocolate

Sparkling Cider

Carafes of Juice

Champagne Punch

Pitchers of Soda

Golden Brunch Buffet

A guaranteed minimum of 50 guests is required or a surcharge of \$5.00 per person will apply.
To ensure food quality and esthetics, displayed buffets will be set up for no more than two hours, including coffee.

Served until 3:00 p.m.

Assorted Chilled Juices
Coffee and Tea
Seasonal Fresh Fruit & Berry Display
Imported & Domestic Cheese Display with Crackers
Mixed Greens Salad with Lemon Vinaigrette Dressing
Roasted Vegetable Pasta Salad
Chef's Assorted Breads & Breakfast Pastries
Scrambled Eggs
Bacon & Breakfast Sausage
Mini Belgian Waffles with Warm Maple Syrup, Chantilly Cream, and Berry Compote
Chicken Dijon
Salmon Filet with Saffron Sauce
Garlic and Herbs House Potatoes
Fresh Vegetables

Executive Deli Buffet

A guaranteed minimum of 30 guests is required or a surcharge of \$5.00 per person will apply.
To ensure food quality and esthetics, displayed buffets will be set up for no more than two hours, including coffee.

Mixed Greens Salad with Lemon Vinaigrette Dressing
Kabobs of Fresh Fruit
Chef's Choice of Hot or Cold Soup
Orechiette and Pea Salad or Roasted Vegetable Salad
Chicken Caesar Wrap
Black Forest Ham, Smoked Turkey, Pepper Crusted Beef, and Herbed Salami
Sliced Assorted Cheeses
Assorted Breads and Buns
Kettle Potato Chips
Condiments
Assorted Cookies and Bars

Luncheon Sandwich and Salad Selections

All sandwiches below include: a Chef Composed Salad, Kettle Potato Chips, Fresh Fruit Garnish, Pickle Spear, Coffee, Lemonade, and Iced Tea.
Luncheon Salads Include Warm Rolls and Butter.

Golden Valley Chicken Caesar

Tender Romaine Hearts Topped with Marinated Grilled Chicken Breast, Herbed Croutons, Tomatoes, Olives, and Parmesan Cheese.

Cobb Salad

Marinated Grilled Chicken, Bleu Cheese, Tomatoes, Bacon, Olives, Avocado, and Mixed Greens with Your Choice of Dressing.

Strawberry Chicken Salad

Grilled Chicken Breast , Fresh Spinach, Candied Almonds, Strawberries, and Warm Scandinavian “Bread Cheese”
in a Strawberry Vinaigrette.

Tuna Niçoise Salad

A Mix of Tender Greens with Potatoes, Onions, Tomatoes, Peppers, Kalamata Olives, Hard Boiled Eggs, Anchovies, and
Grilled Ahi Tuna Steak Cooked Medium and Served with Lemon Vinaigrette.

Chicken Panini Sandwich

Grilled Chicken Breast, Smoked Gouda, Tomatoes, and Pesto Mayo on Grilled Country Bread.

Salmon Sandwich

Pesto Marinated Salmon Filets Served Open Faced Over Country Bread with Lettuce, Tomatoes, and Onion.
Presented with a side of Mixed Greens, Tossed with Balsamic Vinaigrette.

The Sicilian

Marinated Grilled Chicken Breast with Ripe Tomatoes, Peperoncini, Olives, Mozzarella Cheese,
Pesto Mayonnaise, and Salami on Ciabatta Bread.

The Wrap

Choose Steak or Chicken with Roasted Red Pepper, Red Onion, Tomatoes, Lettuce, & Chipotle Spread with Pepper Jack or Mozzarella Cheese.

Plated Luncheon Entrees

All Luncheon Entrees Include a House Salad with Lemon Vinaigrette, Warm Rolls and Butter, Coffee & Tea.

Petite Filet of Beef

Filet of Beef Grilled to Perfection and Topped with Roasted Garlic Cabernet Sauce and Served with a Twice Baked Potato and Buttery Asparagus.

The New York

Marinated Strip Loin Served with Roasted Red Potatoes Scented with Parmesan Cheese and Buttery Asparagus.

Walleye

Breaded Canadian Walleye Pan Fried and Topped with Lemon Caper Butter Sauce and Presented with Almandine Rice and Fresh Seasonal Vegetables.

Pork Loin

Tender Medallions of Pork Topped with Apple Calvados Sauce and Served with Walnut Risotto and Fresh Seasonal Vegetables.

Chicken Dijon

Slightly Seasoned and Pan Fried Chicken Breast with Dijon Cream Sauce that is Presented with Herbed Fingerling Potatoes and Fresh Seasonal Vegetables.

Beef Stroganoff

Slow Cooked Tender Bites of Beef with Onion, Mushrooms and Gravy Served Either Over Rice or Egg Noodles.

Meatloaf

Our House Made Favorite Served with Herbed Potato Puree, Mushroom Gravy, and Fresh Seasonal Vegetables.

Salmon Filet

Pan Fried Salmon Filet with Citrus Wine Sauce, Creamy Polenta, and Fresh Seasonal Vegetables

Smoked BBQ Chicken

Flavor Full to the Bone and Served with Roasted red Potatoes Scented with Parmesan, Baked Beans, and Corn on the Cob.

Pork Chop

8 oz. Pork Chop Served Over Garlic Potato Puree with Our Chef's Fresh Vegetables and Jack Daniels Gravy.

Plated Luncheon Entrees

All Luncheon Entrees Include a House Salad with Lemon Vinaigrette, Warm Rolls and Butter, Coffee & Tea.

Teriyaki Chicken

Tender Grilled Chicken with Fresh Pineapple and House Teriyaki Sauce Served with Chow Mein Noodles and Fried Rice.

Mahi Mahi

Oven Baked Mahi Mahi with a Zesty Lemon Caper Sauce Served Over Confetti Rice and Fresh Vegetables.

Red Snapper

Pan Fried Snapper Filet Served with Brown Butter, Toasted Almonds, Lemon Risotto and Fresh Vegetables.

Vegetarian Pasta Primavera

Freshly Roasted Vegetables Lightly Tossed in Garlic Olive Oil.

Quiche Lorraine

Smoked Ham, Bacon, and Swiss Cheese with a Luscious Egg Custard Baked into a Tart Shell and served with a Mixed Greens Salad with Lemon Vinaigrette and a Fruit Skewer.

Soup and Sandwich

Chicken Salad Club with Lettuce, Tomato and Bacon served on a fresh Croissant, accompanied by Soup du Jour.
Available for groups of 40 or less

Plated Dinner Entrees

All Dinner Entrees Include a House Salad with Lemon Vinaigrette or House Caesar Salad, Warm Rolls and Butter, Coffee & Tea.

Filet Mignon

Slow Roasted Center Cut Tenderloin of Beef Served with a Twice Baked Potato, Bordelaise Sauce, and Vegetable Medley.

Tenderloin of Beef

Sliced and Slow Roasted Herbed Tenderloin of Beef with Garlic Potato Puree, Jumbo Asparagus, and Cabernet Sauce.

Braised Shrimp

Lemon Garlic Butter Braised Shrimp with a Touch of Wine Served with Butter, Nut Rice Pilaf, and Vegetable Medley.

Salmon Filet

Fresh Salmon Grilled to Perfection and Topped with Lemon Butter Sauce, Served with Creamy Polenta, and Fresh Vegetables.

Chicken in Pastry

A Tender Chicken Breast with Wild Mushrooms Wrapped in Puff Pastry and baked until Golden Brown, Served with Red Potatoes Scented with Parmesan, and Fresh Vegetable Medley in Champagne Butter Sauce.

Chicken Dijon

Slightly Seasoned Chicken Breast with Dijon Cream Sauce, Served with Fingerling Potatoes and Almond Green Beans.

Stuffed Pork Chop

Bone in Pork Chop Filled with Mushroom Bread Stuffing and Served with Garlic Potato Puree, Fresh Vegetable Medley and Chianti Gravy.

Rosemary Chicken

Rosemary, Herbs, and Citrus Juice Marinated Half of a Chicken, Served with Roasted Red Potatoes Scented with Parmesan, and Fresh Vegetable Medley.

Pork Loin

Medallions of New Orleans Style Stuffed Pork Loin Served with Cajun Polenta, and Fresh Vegetable Medley.

Pork Chop

8 oz. Pork Chop Served over Garlic Potato Puree with Our Chef's Fresh Vegetables and Jack Daniels Gravy.

Vegetarian Cannelloni

Freshly Roasted Vegetables and Creamy Ricotta Cheese Wrapped in Sheets of Egg Pasta and Smothered in Zesty Marinara and Mozzarella Cheese.

Dinner Duets

Duets Include a House Salad with Lemon Vinaigrette or House Caesar Salad, Warm Breads and Butter, Coffee & Tea.

Sliced Roast Herb Tenderloin and Lobster Tail

Sliced and Slow Roasted Tenderloin of Beef with Cabernet Demi and Butter Baked New Zealand Lobster Tail
Served with au Gratin Potatoes and Jumbo Asparagus.

Sliced Roast Herb Tenderloin and Walleye

Slow Roasted Herbed Tenderloin with Cabernet Demi Paired with Walleye with Lemon Butter Sauce,
Confetti Rice and Fresh Vegetable Medley.

Petit Filet and Shrimp

Filet Mignon Topped with Béarnaise Sauce Paired with Tender Lemon Butter Braised Garlic Shrimp with
Mushroom Risotto and Fresh Jumbo Asparagus.

Petit Filet and Chicken

Filet Mignon Topped with Béarnaise Sauce and Paired with Your Favorite Chicken Preparation and Served with
Garlic Potato Puree and Jumbo Asparagus.

Salad Upgrades

Tart Cherry Salad

Mixed Greens with Pecans, Duck Confit, Tart Cherries, Sieved Goat Cheese, and Tart Cherry Vinaigrette.

Petite Endive Salad

Petite Endive Bundles with Sliced Tomato and Grilled Asparagus, and Roasted Shallot Vinaigrette.

Fresh Pear Salad

Field Greens with Sliced Fresh Port Infused Pears, Walnuts, Gorgonzola, and Walnut Vinaigrette.

Strawberry Salad

Romaine and Strawberry Salad with House-Made Creamy Poppy Seed Dressing

Children's Plated Menu

All entrees served with a fruit cup and beverage. Ages 4-10
Breaded Chicken Tenders Served with BBQ Sauce and French Fries or
Creamy Macaroni & Cheese

Specialty Buffets

A Minimum of 50 Guests Are Required per Buffet or a \$5.00 per person surcharge will apply.
To ensure food quality and esthetics, displayed buffets will be set up for no more than two hours, including coffee.
For additional enhancements please contact your catering manager.

The Golden Dinner Buffet

Gourmet Greens with Poached Pears and Caramelized Almonds with Champagne Vinaigrette
Our Chef's Favorite Seasonal Salad
Imported and Domestic Cheese Display with Crackers
Roasted Vegetables with Sundried Tomato Dip
Cold Whole Salmon and Smoked Fish Display
Cheese Tortellini with Blackened Chicken Medallions
Sea Bass with Chardonnay Butter Sauce
Carved Prime Rib of Beef with Truffle Au Jus
Creamy Butter Nut Rice and Herbs
Seasonal Vegetable Medley
Home Made Gourmet Dessert Display and Chocolate Fountain
Assorted Petit Pains and Butter
Coffee and Tea

Silver Buffet

Gourmet Mixed Greens Salad with Champagne Vinaigrette
Our Chef's Favorite Seasonal Salad
Imported & Domestic Cheese Display with Crackers
Roasted Vegetables with Sundried Tomato Dip
Carved Prime Rib of Beef with a Light Horseradish Cream Sauce
Fresh Salmon Filet with Saffron Butter Sauce
Roasted Herbed Chicken in Jus
Wild Rice Pilaf
Parmesan Red Potatoes
Seasonal Vegetable Medley
Home Made Desserts and Pastries
Assorted Petit Pains and Butter
Coffee and Tea

Buffets from Around the World

A Minimum of 50 Guests Are Required per Buffet or a \$5.00 per person surcharge will apply.
To ensure food quality and esthetics, displayed breakfasts and buffets will be setup for no more than two hours, including coffee.
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French Buffet

Gourmet Mixed Greens and Duck Pastrami with Verjus Vinaigrette
Cream of Mushrooms with Smoked Chicken
French Cheeses Display with Rustic Breads
Veal Blanquette
Coq Au Vin
Carved Beef Wellington with Truffle Sauce
Chicken Crepes with Mornay Sauce
Roasted Garlic Potato Puree
Asparagus with Béarnaise Sauce
Assorted Pastries, Coffee and Tea

Spain Buffet

Mesclun with Figs and Cabrales Cheese
Octopus Catalan and Grilled Vegetables
Chicken and Chorizo Paella
Valencia Grilled Tuna with Salmorejo
Pistachio Encrusted Lamb Chop with Tempranillo Reduction
Stuffed Piquillo with Escabeche
Potato Bravas
Vegetables al Ajillo and Sherry
Crema Catalana, Pine Nut Tart, Goat Cheese Cake, Gypsy Harm, Coffee and Tea

Italian Buffet

Gourmet Mixed Greens Salad with Gorgonzola Croutons
Minestrone Soup
Sliced Fresh Fruit and Antipasto Platter
Artichoke and Sopressata with Roasted Red Pepper
Mild Stuffed Shells with Marinara
Lasagna with Pesto Sauce
Chicken Cacciatore
Cavatapi and Chicken Alfredo
Zucchini Parmesan and Herbed Garlic Bread
Assorted Italian Desserts, Coffee and Tea

Signature Desserts

Based on a Per Person Price

Warm Apple Beggars Purse with Vanilla Ice Cream

Mascarpone Cheesecake with Berry Sauce

Chocolate Caramel De leche'

Vanilla Crème Brule

Chocolate Trilogy Pyramid

Chocolate Caramel Pecan Crunch Cake

Seasonal Fresh Fruit Tart

Cream Carmel

Ice Cream Sundae

Chef's Sorbet

Bread Pudding with Maple Butter Sauce

Chocolate Fountain

Either Milk or Dark Chocolate

Dipping Items: Pound Cake, Strawberries, Cherries, Bananas, Pretzels, and Marshmallows
(Guaranteed minimum of 20 guests is required)

Gourmet Sweets Table

(Assorted Chef Created Mini Desserts)

Breaks

The Cookie Jar

Freshly Baked Assorted Gourmet Cookies and Brownies
Skim and Whole Milk
Soft Drinks
Coffee and Tea

Ice Cream Sundae

Selection of Home Made Ice Creams
Chocolate Shavings, Mixed Berry Compote, Whipped Cream, Pineapple Sauce, Chocolate Sauce, Caramel Sauce
Candy Sprinkles, Cherries, Chopped Nuts
Waffle Cups
Coffee and Tea

The Cinema

Freshly Popped Popcorn
Everyone's Favorite Cinema Candy
Tortilla Chips with Cheese Sauce
Soft Drinks
Lemonade
Coffee and Tea

Chocolate Lovers

Dip into Your Favorite Milk or Dark Chocolate
Pineapple Chunks, Bananas, Strawberries, Pretzels, Marshmallows, and Cake Cubes
Soft Drinks
Coffee and Tea

Energy Break

Granola, Parfaits, Fruit Kabobs
Energy Bars
Red Bull, Gatorade
Vegetable Tray with Mint Yogurt
Soft Drinks
Coffee and Tea

Appetizers

Butler Passed or Displayed

Hot Selections

Crab Cakes
Shrimp Wonton with Chili Sauce
Bacon and Jack Wrapped Shrimp
Balsamic Lamb Lollipop
Crab Stuffed Mushrooms
 with Béarnaise Sauce
Sea Bass and Rice Croquette
Spiced Beef Samboussik
Beef or Chicken Satay with Harissa
Chicken Egg Rolls

Reuben Slager
Potato and Sausage Croquette
Knish Garlic Potato Puff
Swedish Meatballs
Vegetable Egg Rolls with Chili Sauce
Bacon Wrapped Water Chestnuts
Beef Franks in Puff Pastry
Chicken Brochette with Ancho Sauce
Beef Teriyaki Skewer
BBQ Meatballs

Cold Selections

Jumbo Shrimp with Lemons and
 Sauce Cocktail
Salmon Cannelloni with Caviar
Crab and Avocado Endive
Octopus Tampiquena
Tuna Tar Tare in Wonton with Shiso
California Sushi Rolls with Tamarind
 Sweet Soy

Ceviche Shooters
Brie and Apple Crostini
Capresé Lollipop
Classic Bruschetta
Deviled Egg and Caviar
Asiago Cheese Bites

Displayed Presentations

Platters are based on final guest guarantees

Imported & Domestic Cheese Display
 with Crackers
Antipasti Display
 (Assorted Italian Sausages, Assorted
 Gourmet Olives, Peppers, and Relishes)
Crostini Bar
Toasted French Bread with Pesto, Artichoke, Sun-Dried
Tomato, Olivetti, and Hummus)

Fresh Fruit and Berry Display
Grilled Vegetables w/ Dip
Warm Artichoke and Spinach Dip
Vegetable Crudités w/ Dip
Fresh Tortilla Chips & Fresh Pico

Snacks

Mixed Nuts
Whole Fresh Fruit
Chex Mix or Trail Mix
Mini Muffins
Danish

Assorted Cookies
Assorted Bars or Brownies
Assorted Miniatures
(Éclairs, Tartlets, Cream Puffs)
Chocolate Dipped Strawberries

Additional Evening Snacks

Mini Burgers
Mini Turkey “Mac”
Pulled Pork Sliders
Mini Hot Dogs
Mini Hoagie Sliders
BBQ Riblets

Buffalo, Teriyaki, Jerk, or
Balsamic/Rosemary Chicken Wings
Mini Pizzas
Assorted Whole Pizzas
Waffle or Seasoned French
Fry Baskets
Popcorn