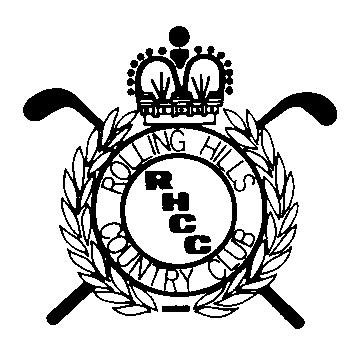
**Rolling Hills Country Club**

**Banquet Menu**

**2018**

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**Breakfast**

Beverage service, coffee, juice & milk

**$1.50 per person**

**Continental Breakfast**

Assorted muffins and Danish

Fresh fruit

**$5.50 per person**

**Buffet 1 Buffet 2**

Scrambled Eggs Assorted Muffins

Bacon Seasonal Fruit

Hash Browns Scrambled Eggs

Assorted Muffins Bacon and Sausage

**$7.25 per Person** Hash Browns

Biscuits & Gravy

**$12.95 per Person**

**Omelet Station**

Chef attended station with made to order omelets and a selection of add-in’s

**$6 per Person**

**Hors D’oeuvres**

**Choice of two- $7.50 Choice of three- $9.00 Choice of four- $10.00**

Italian sausage stuffed mushrooms

Assorted miniature quiche

Vegetable egg rolls

Boneless chicken bites (sweet and spicy or BBQ)

Sesame chicken skewers

Mini pretzel served with choice of two dipping sauces

(Cheddar dipping sauce, Honey mustard sauce or Chipotle ranch )

Candied Bacon wrapped Smokies

Summer rolls (homemade spring rolls) served with peanut sauce or sweet Chili

Petite baked potato with sour cream, bacon and chives

Homemade meatballs tossed in BBQ or marinara sauce

Fresh fruit and domestic and imported cheeses

Vegetable crudités with dipping sauce

**Choice of two- $11.00 Choice of three- $15.00**

Shrimp and grits

Crab stuffed mushrooms

Bacon wrapped scallops

Shrimp cocktail

Seafood puffs

Smoked salmon cakes with tarragon lemon aioli

Beef kabob with teriyaki, garlic and ginger

Pork Belly Sliders with Asian Slaw on a toasted Brioche Bun

**Gourmet spreads and dips**

Fresh mozzarella and tomato bruschetta

Spinach and artichoke dip

Chorizo, black bean and queso blanco dip

Roasted garlic hummus

Cheddar and Gruyere beer and cheese dip with bacon and chives

Served with an assortment of breads, chips and crackers

**$95 each (serves 50)**

**Luncheon Sandwiches**

All sandwiches are served with your choice fresh fruit, fries, homemade chips or sweet potato fries

**Chicken Salad Croissant**

Our homemade chicken salad on a flakey croissant with lettuce and tomato

**$10**

**The Country Club**

A double decker of ham, turkey, lettuce, tomato, Swiss, apple wood bacon and mayo on toasted white or wheat bread

**$11**

**Pulled Pork Sandwich**

House smoked pulled pork with pickle and onion on your choice of bread

**$10**

**Fontina and Avocado chicken**

Grilled chicken breast with avocado, balsamic tomatoes, melted fontina cheese served on a toasted roll with fire roasted sweet pepper aioli

**$10**

**Smoked Turkey Sandwich**

House apple wood smoked turkey, genoa salami, provolone cheese, roasted sweet pepper and olive tapenade, basil pesto and baby arugula served on toasted ciabatta bread

**$10**

**Grilled or fried Tilapia Sandwich**

Panko breaded filet served on a hoagie roll with house tartar sauce

**$11**

**Prime Rib Sandwich**

Char grilled prime rib with melted Swiss cheese and grilled onions served on a toasted hoagie roll

**$12**

**Tuna melt**

House made Tuna salad served over choice of bread and melted Monterey Jack cheese

**$11**

**Pasta Primavera $9**

Bowtie pasta with your choice of marinara or white cream sauce and your choice add in’s

Veggies, zucchini, mushrooms, onion, tomato, spinach, broccoli or black olives

**Add grilled chicken $3.50**

**Add grilled shrimp $5.00**

**6oz Salmon filet $7.00**

**Luncheon Salads**

All salads will be served with hot rolls and butter

**Maple Grilled chicken Salad**

Artisan lettuce served with dried cranberries, candied walnuts, goat cheese and a maple sherry vinaigrette topped with fresh grilled chicken

**$11**

**Cobb Salad California Cobb**

Tender grilled chicken breast, double smoked bacon, egg, cherry tomato, avocado and feta cheese over fresh cut romaine lettuce

**$11**

**Caesar Salad**

Crisp romaine with house Caesar dressing, parmesan cheese and herbed brioche croutons.

Grilled chicken **$10** Grilled shrimp **$13** Salmon **$11**

**Fresh Fruit Plate**

Your choice of chicken or tuna salad served over mixed greens with fresh fruit

**$10**

**Smoked Salmon Salad**

Spinach, house smoked Scottish salmon, shaved red onion, radish, cucumber, fried capers, and creamy lemon vinaigrette

**$12**

**Flank Steak Salad**

Mixed greens, Danish blue cheese, grape tomatoes, pickled shallots, toasted walnuts and creamy horseradish dressing topped with marinated grilled Flank steak

**$12**

**Luncheon Entrees**

All luncheon entrees come with a fresh tossed house salad with one dressing choice, choice of one vegetable side, one starch side, fresh baked rolls and include beverage service.

**Vegetable sides** **Starch sides**

Sugar snap peas Garlic mashed potatoes

Garlic sautéed green beans Herb roasted red skin potatoes

California Blend Baked potato

Southern style green beans Smoked Gouda potatoes au gratin

Honey glazed carrots scalloped potatoes

Ratatouille Saffron dill scented rice pilaf Fresh Steamed broccoli with lemon butter Parmesan and fresh herb risotto

**Chicken and mushroom crepes**

Tender chicken breast, sautéed mushrooms and bell peppers rolled in a light and delicate crepe topped with a Sauvignon Blanc cream sauce

**$12.95**

**Quiche Lorraine**

Our extra tall quiche with double smoked bacon, Swiss cheese and sautéed onions served with your choice of fresh fruit or petite house salad

**$9.95**

**Fontina and Avocado Chicken**

Herb marinated grilled chicken topped with balsamic marinated tomato, Fontina cheese and fresh avocado finished with fire roasted sweet pepper coulis

**$11.50**

**Herb grilled pork tenderloin**

Herb and garlic grilled pork tenderloin finished with smoked tomato butter

**$12**

**Grilled Scottish Salmon**

Fresh grilled salmon served with a wild mushroom cream sauce

**$15**

**Luncheon Stations**

**Salad Bar**

Your choice of field greens, fresh romaine, baby spinach or iceberg lettuce and a choice of 6 salad toppings with two dressing selections

**$5**

**Pasta Station**

Creamy Italian rice prepared to order by our chef’s with your choice of 5 add in’s

Broccoli, bacon, roasted sweet peppers, mushrooms, tomatoes, asparagus, and parmesan cheese. A selection of sauces will be available for pasta.

**$7**

**Add grilled chicken for $2 per person**

**Carving Stations**

Your choice of meat hand carved by our chef’s

Pepper roasted beef tenderloin

**$17 per person**

Garlic and rosemary prime rib

**$12 per person**

Smoked beef brisket

**$9 per person**

Dijon and fresh herb roasted pork loin

**$7 per person**

Garlic and fresh herb marinated Flank Steak served with chimichurri sauce

**$9 per person**

**Bridal Showers, ceremonies and baby showers suggested menu**

**Tea Sandwiches- choose 3**

**$7 per person**

Chicken salad on petite croissant

Tuna salad on petite croissant

Ham, brie and crisp apple served on toasted baguette

Turkey, aged cheddar and watercress

Cucumber, roasted red pepper and cream cheese served on toasted wheat bread

Smoked salmon and cucumber dill, shaved red onion and capers served on toasted rye

**Chocolate dipped strawberries**

$1.50 each

**Fresh Fruit salad**

$1.75 per person

**Seasonal fresh fruit, domestic and imported cheese tray**

$3.00 per person

**Vegetable crudités with ranch dipping sauce**

$2.50 per person

**Deli tray**

Sliced turkey, ham, and roast beef

Sliced cheese condiments and assorted bread

$10.00 per person

**Gourmet Cookies**

Chocolate chip, White chocolate macadamia and peanut butter

$1 each

**Fresh fruit skewers**

$1.50 each

**In House fried potato chips**

**$1 per person**

**Gardettos**

**$6 per pound**

**Gold fish**

**$8 per pound**

**Miniature dessert bar**

An elegant display of mini cheese cake bites, lemon bites, macaroons, truffles and chocolate dipped strawberries

**$7.5**

**Beverages**

**Tropical fruit punch**

A refreshing blend of fruit juices, tangy sorbet and fresh fruit

**$15 per gallon**

**Raspberry lemonade**

with fresh raspberries

**$2 per person**

**Mimosa Punch**

Blend of orange juice, sparkling champagne and fresh orange slices

**$51.95 per gallon**

**Dinner Buffet**

All buffets come with a choice of a fresh tossed house salad with dressing choice, two entrees, one vegetable, one starch, fresh rolls and beverage service.

**Vegetables Starches**

Sugar snap pea’s Baked potato

Squash and Zucchini Medley Herb roasted red skin potatoes

Garlic Sautéed green beans Garlic mashed potatoes

Citrus honey glazed carrots Smoked Gouda potatoes au gratin

Southern style green beans Parmesan and fresh herb risotto

Fresh broccoli with lemon butter scalloped potatoes

Haricot Verts (add $1.00) Smoked Gouda grits

California Blend

**$22.95**

Fried chicken

Pan roasted chicken with garlic and fresh herbs

Chicken Picatta

Herb grilled chicken with pesto cream and sundried tomato

Roast turkey breast and dressing

Apple wood pit ham

House smoked pork loin with cider jus

Garlic and fresh herb roasted pork loin with a Dijon and rosemary au jus

Char grilled boneless pork chop with grilled mushrooms, roasted garlic and fresh herbs

**$26.95**

Chicken cordon bleu

Fontina and avocado chicken

Garlic and rosemary prime rib

Grilled salmon with a wild mushroom cream sauce

Herb grilled pork tenderloin with smoked tomato butter

Sliced beef Strip loin

Marinated Flank Steak

**Plated dinner service**

All plated dinner entrees come with a fresh tossed house salad with choice of dressing, one vegetable side, one starch side, fresh baked rolls and beverage service

**Vegetables Starches**

Sugar snap pea’s Baked potato

Squash and Zucchini Medley Herb roasted red skin potatoes

Citrus honey glazed carrots Garlic mashed potatoes

Garlic sautéed green beans Smoked Gouda potatoes au gratin

Southern style green beans scalloped potatoes

Fresh broccoli with lemon butter Parmesan and fresh herb risotto

California blend Smoked Gouda grits

Fresh asparagus (add $1.00

Haricot Verts (add $1.00)

**Coriander seared Chicken $20.95**

Coriander and Cumin seared chicken breast with a roasted garlic cream sauce

**Stuffed boneless pork chop** **$21.95**

Char grilled 8oz pork chop stuffed with caramelized apples, onions and double smoked bacon finished with cider jus

**Dijon and Rosemary roasted pork loin** **$21.95**

Slow roasted pork loin rubbed with garlic and fresh herb, fresh rosemary, cracked black pepper and served with natural Dijon and rosemary au jus

**Fontina and Avocado Chicken $22.95**

Herb marinated grilled chicken breast topped with balsamic marinated tomatoes, fontina cheese and fresh avocado finished with a fire roasted sweet pepper coulis

**Chicken cordon bleu $22.95**

Lightly breaded chicken breast stuffed with Swiss cheese, ham and topped with parmesan cream sauce

**Chicken Picatta $22.95**

Sautéed chicken breast with a fresh lemon and caper sauce

**Sundried tomato grilled Chicken $22.95**

Marinated grilled chicken breast with sundried tomato, bacon and mushroom ragout

**Herb grilled pesto chicken $22.95**

Herb grilled chicken with fresh basil pesto cream and sundried tomato tapenade

**Herb grilled pork tenderloin** **$22.95**

Marinated in garlic and fresh herbs, thinly sliced and served with smoked tomato butter

**Pan roasted Corvina $22.95**

Lightly seasoned, pan seared and finished with lemon and fresh herb beurre blanc

**Grilled Salmon $23.95**

Grilled salmon with a wild mushroom cream sauce

**Char Grilled Rib eye $26.95**

Tender charred grilled rib eye topped with crispy onion straws

**Garlic and rosemary roasted prime rib $26.95**

Slow roasted prime rib with natural au jus and horseradish cream

**Pan Roasted Beef Tenderloin $34.95**

6oz sliced beef tenderloin with port wine reduction and roasted baby portabella mushrooms

**Char grilled 6oz Filet Mignon $34.95**

Center cut 6oz choice fillet topped with smoked tomato butter or red wine demi-glace

**Surf and turf Market price**

Char grilled 4oz beef tenderloin topped with smoked tomato butter and paired with your choice of three jumbo shrimp, lobster tail, three seared sea scallops or one lump crab cake

**Dessert Menu**

Double chocolate cake

NY cheese cake

Choice of apple or peach cobbler

Carrot cake

Flourless dark chocolate cake

Triple chocolate mousse cake

Key Lime pie

Bourbon pecan pie

Pineapple upside down cake

**$4**

**Miniature dessert bar**

An elegant display of lemon bites, mini cheese cakes, macaroons, truffles and chocolate dipped strawberries

**$7.5**

**Cheesecake Bar**

New York, chocolate and raspberry lemon served with nuts, whipped cream, chocolate, fresh berries, cookie pieces and caramel

**$6**

\***All food and beverage is subject to a 7% sales Tax and a 20% gratuity charge**

**Bar Service**

**Sodas and Juice**

Sodas **$1.75/Each**

Juice **$1.75/Each**

Bottled Water **$2.00/Each**

Sports Drinks **$2.25/Each**

**Beer**

Domestic Can **$3.00/Each**

Imported Bottle **$3.75/Each**

**Keg Beer**

Domestic **$250/Each**

Imported **$300/Each**

**Wine and Mixed Drinks**

House Wine **$19.95/Bottle**

Champagne **$19.95/Bottle**

Champagne Punch **$50.00/Gallon**

Bar Drinks **$6.00/Each**

Call Drinks **$7.00/Each**

Premium **$8.00/Each**

**Bartender fee $150.00 per event**

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