

**ELKHORN BANQUETS**

**&**

**SPECIAL EVENTS**



**1050 ELKHORN DRIVE**

**STOCKTON, CA 95209**

**209-898-0694**

**EVENTS@ELKHORNBANQUET.COM**

# ELKHORN BANQUETS

## *BREAKFAST MENU*



### CONTINENTAL BREAKFAST \$10

*FRESH FRUIT*

*ASSORTED DANISHES*

*COFFEE*

### CLUB FAVORITE BREAKFAST \$15

*FRESH FRUIT*

*ASSORTED DANISHES*

*SCRAMBLED EGGS*

*SAUSAGE LINKS OR BACON*

*COUNTRY POTATOES*

*COFFEE*

### BREAKFAST BURRITO BUFFET \$7

*GOLF TOURNAMENT ONLY*

*BREAKFAST BURRITOS*

*EGGS, POTATOES, CHEESE AND CHOICE OF SAUSAGE OR BACON. SALSA AND SOUR CREAM*

*COFFEE*

*ADD ORANGE JUICE & APPLE JUICE TO ANY EVENT - \$2*



**ALL PRICING SUBJECT TO A 20% SERVICE CHARGE AND CURRENT SALES TAX**

# ELKHORN BANQUETS

## *APPETIZER MENU*



EACH TRAY INCLUDES 50 PIECES

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- A large, faint watermark logo for Elkhorn Banquets is centered in the background. It features the name 'Elkhorn Banquets' in a cursive font, with a circular seal below it and a pair of antlers extending from the sides.
- FRESH TOMATO BRUSCHETTA \$50
  - HOUSE MADE ITALIAN MEATBALLS AND MARINARA - \$55
  - CHORIZO DATES WRAPPED IN BACON - \$60
  - PORK SHO MI WITH RASPBERRY GLAZE - \$60
  - ARANCINI—DEEP FRIED ITALIAN RICE BALLS WITH TOMATO, BACON, HERBS & CHEESE. HOUSE MARINARA - \$65
  - CURRY SHRIMP IN PHYLLO CUPS - \$65
  - SPANAKOPITA—SPINACH & FETA IN PHYLLO DOUGH - \$70
  - SEASONAL FRUIT \$75
  - HOT ARTICHOKE DIP WITH BREADS & CRACKERS \$80
  - SUNDRIED TOMATO EGGPLANT CAPONATA \$80
  - COCONUT PRAWNS WITH SWEET THAI CHILI SAUCE - \$80
  - DOMESTIC & IMPORTED CHEESE DISPLAY WITH CRACKERS \$85

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# ELKHORN BANQUETS

## MAIN COURSE SELECTIONS

ALL ITEMS INCLUDE HOUSE OR CAESAR SALAD, SEASONAL VEGETABLES, CHOICE OF STARCH, BREAD & BUTTER, WATER & ICED TEA.

### CHICKEN BREAST

CHOICE OF SAUCE & PREPARATION - \$23

### ROASTED PORK LOIN

CHOICE OF SAUCE & PREPARATION - \$23

### BEEF

TRI TIP	CHOICE OF SAUCE & PREPARATION - \$25
NEW YORK MEDALLIONS	CHOICE OF SAUCE & PREPARATION - \$27
RIBEYE	CHOICE OF SAUCE & PREPARATION - \$28
PRIME RIB	CHOICE OF SAUCE & PREPARATION - \$29

DUET PLATE, ADD \$6

### VEGETARIAN

PORTOBELLO OR CAULIFLOWER STEAK

VEGGIE STACK

PILLOW LASAGNA

\$18

### FISH

MARKET PRICE, INQUIRE FOR SELECTIONS & PREPARATION

### STARCH

GARLIC MASHED POTATOES, ROASTED RED POTATOES, BABY HEIRLOOM POTATOES, WILD RICE PILAF, DAUPHINOIS POTATOES, POLENTA, CHEESY GRITS

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## *DESSERT SELECTIONS*



\$4 PER GUEST

CHEESECAKE WITH FRESH FRUIT COMPOTE

FRESH BAKED COOKIES

ASSORTED DESSERT BARS

ASSORTED PETITS FOURS

ASSORTED PIES

SEASONAL BERRY CRISP

TRADITIONAL BREAD PUDDING



## *FOR THE CHILDREN*

**CHILDREN 4-12 YEARS OF AGE. INCLUDES A FRUIT CUP & A JUICE BOX**

CHICKEN STRIPS & FRENCH FRIES

MINI CORN DOGS & FRENCH FRIES

MACARONI 'N CHEESE & FRENCH FRIES

SLIDERS & FRENCH FRIES

**\$10**



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## *ADDITIONAL SERVICES*



BRING IN YOUR OWN CHAMPAGNE OR CIDER FOR A TOAST - \$1/GUEST

APPLE CIDER TOAST - \$2/GUEST

CHAMPAGNE TOAST - \$3/GUEST

UNLIMITED FOUNTAIN SODAS - \$2/GUEST

BOTTOMLESS MIMOSA BAR - \$12/GUEST

CAKE CUTTING & SERVING - \$1/GUEST

COFFEE / HOT TEA / HOT CHOCOLATE STATION - \$2/GUEST

CORKAGE - \$10 PER 750ML



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## *FACILITY FEES*



### ROOM RENTAL

*INCLUDES: TABLES, CHAIRS, STEMWARE, SILVERWARE, PLATES, WATER & ICED TEA STATION, SET-UP, CLEAN-UP AND AN ONSITE COORDINATOR. ROOM RENTALS ARE FOR 6 HOURS. BAR CLOSES AN HOUR BEFORE EVENT IS SCHEDULED TO END.*

CARD ROOM - \$100 UP TO 20 GUESTS\*

FORMAL DINING ROOM - \$200 UP TO 60 GUESTS\*

GRILL ROOM - \$600 UP TO 70 GUESTS (SELECT DAYS ONLY)

GARDEN ROOM - \$600 UP TO 100 GUESTS WITH DANCE FLOOR\*

FAIRWAY ROOM - \$600 UP TO 130 GUESTS\*

FULL BANQUET HALL - \$1200 UP TO 325 GUESTS\*

OUTDOOR WEDDING CEREMONY SITE - \$500 UP TO 200 GUESTS

STAGE RENTAL - \$200

*\*PRICE FOR NON-CATERED EVENTS, ASK ABOUT DISCOUNTED DAYS*

### LINEN

LINEN NAPKINS AND TABLECLOTHS - ADDITIONAL OPTIONS ARE AVAILABLE

\$2 PER GUEST

### LABOR

1 STAFF FOR EVERY 40 GUESTS FOR BUFFET

1 STAFF FOR EVERY 20 GUESTS SERVED

SERVERS \$17/HR

1 BARTENDER FOR EVERY 100 GUESTS - \$20/HR (UNLESS HOSTED \$500 MIN)

### SECURITY

1 GUARD FOR EVERY 100 GUESTS REQUIRED \$25 PER HOUR