

# ELKHORN *Banquet*

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**BANQUET FACILITY AND RESTAURANT**



**CEREMONY & RECEPTION  
PACKAGES**

# BUFFET SELECTIONS

*All selections subject to 8% tax and 18% gratuity  
(Lunch served until 3:30pm)*

## **From Rome to Venice**

Cesar salad, antipasto display of salami, cheese, peppers grilled onions and mushrooms.

Penne pasta tossed with our homemade marinara sauce, chef's choice pasta tossed with pesto sauce. Sliced oven roasted chicken Breast and sliced grilled sausage.

Warm ciabatta rolls, butter, iced tea and fresh brewed coffee.

## **Fiesta Taco Bar**

Chopped iceberg salad with shaved jicama, grape tomatoes, shredded carrots, cucumbers, and diced pineapples. (Choose 2 items) Steak carne asada, cilantro garlic lime chicken, fried fish or pork carnitas. Homemade refried beans, Spanish rice, ranchero salsa, jalapenos, sour cream, shredded cheese, shredded lettuce and lemon slices.

Warm flour and corn tortillas, iced tea and fresh brewed coffee.

## **Classic Elkhorn Buffet**

### **Salad**

Mixed green salad assorted condiments, Ranch and Italian dressing.

### **Entrée**

Slow roasted sliced ball tip with burgundy demi glaze and Chicken--Rosemary, Cordon bleu, Marsala or Italian roasted bone in.

### **Sides**

Fresh vegetables and choice of starch (Garlic whipped potatoes, rice pilaf, Penne pasta Rossini, baked potatoes).

Warm ciabatta rolls, butter, iced tea and fresh brewed coffee.

# Elkhorn Fairway Buffet

*All selections subject to 8% tax and 18% gratuity  
(Lunch served until 3:30pm)*

## Salad

Crisp hearts of romaine Caesar with buttered crotons, grape tomatoes and shredded parmesan cheese.

or

Fresh greens with assorted condiments and Italian - Ranch on the side.

## Sautéed fresh vegetables

### Starch

Roasted garlic Yukon gold potatoes, Herb crushed red potatoes, baked potatoes, rice pilaf, steamed Jasmin rice, or creamy polenta.

### Protein

**Chicken marsala**—Lightly floured chicken breast, sautéed with marsala wine, mushrooms, garlic and butter.

**Chorizo chicken**—Tender chicken breast stuffed with chorizo sausage, caramelized shallots and queso fresco on a bed of chipotle cream.

**Chicken porcini**—Lightly floured chicken breast, sautéed with white wine, porcini mushrooms, garlic and butter.

Roasted Chicken—Bone-In Italian Herb roasted chicken basted with chicken Au-jus

**Chicken cordon bleu**—Breaded chicken breast stuffed with ham and Swiss cheese with a roasted red pepper cream sauce.

**Rosemary chicken**—Tender chicken breast marinated in Rosemary garlic and chardonnay wine, topped with creamy rosemary au-jus.

**Ball tip**—Slow roasted with fresh herbs topped with a light burgundy demi sauce.

**Tri tip**—Char grilled angus tri tip roast hand carved, topped with a garlic and herb infused demi sauce.

**Pork prime rib**—Slow roasted bone in pork rack cooked to perfection served with apricot and rosemary au-jus

**Artisan ciabatta rolls, butter, fresh brewed coffee, and iced tea**

# Elkhorn Carvery Buffet

*All selections subject to 8% tax and 18% gratuity  
(Lunch served until 3:30pm)*

## **Displayed appetizer**

Tomato bruschetta basilica

## **Passed appetizer**

Chilled prawn cocktail with horseradish cocktail sauce

## **Salad**

Crisp hearts of romaine Caesar with buttered crotons grape tomatoes and shredded parmesan cheese.

or

Delicate baby greens with grape tomatoes, sliced English cucumbers, Petite raisins and Balsamic - Ranch on the side.

## **Sautéed seasonal vegetables**

## **Starch**

Roasted garlic and mushroom whipped Yukon gold potatoes.

## **Rosemary chicken**

Tender chicken breast marinated in Rosemary garlic and chardonnay Wine, topped with creamy rosemary au-jus.

## **Carvery station**

Grilled tri tip with herb demi glaze and creamy horse radish. 1 hour chef attended

**Artisan ciabatta rolls, butter, fresh brewed coffee, and iced tea.**

Our famous slow roasted prime rib with creamy horse radish and au-jus.

Stuffed pork loin with baby spinach, caramelized shallots and Oregon coast cranberries.

Slow roasted breast of turkey with turkey gravy and cranberry sauce.

# *Courtyard Reception*

*All selections subject to 8% tax and 18% gratuity*

## **Displayed appetizer**

Assorted cheese display accompanied with artisan crackers.

## **Passed appetizer**

Chilled prawn cocktail with horseradish cocktail sauce.

Grilled shallot and tomato bruschetta basilica.

## **Served Salad**

*(Please select one)*

### **The Californian**

Chopped crisp baby ice berg with grape tomatoes, bacon bits, dry cranberries, candied walnuts and creamy bleu cheese.

### **Baby Green**

Delicate baby greens with grape tomatoes, sliced English cucumbers, Petite raisins and Balsamic.

### **Petit Caesar**

Crisp hearts of romaine, buttered crotons, grape tomatoes and shredded parmesan cheese.

## **Sautéed seasonal vegetables**

## **Starch**

*(Please select up to two)*

Roasted garlic Yukon gold whipped potatoes.

Creamy penne pesto.

Herb crushed red potatoes.

Creamy parmesan risotto.

Armenian rice pilaf.

## **Served Entrees**

*(please select up to three choices)*

Filet mignon with bourbon mustard glaze.

Oven roasted sea bass with roasted garlic and sweat basil butter.

Chicken Toscana-pan seared with Mediterranean olive, capper and mushroom relish.

Grilled salmon fillet with a light white wine butter sauce.

Grilled vegetable napoleon Layers of grilled portabella mushroom, yellow squash, zucchini, caramelized onions, fire roasted red & green peppers. Served on a bed of Creamy parmesan risotto

**Artisan ciabatta rolls, butter, fresh brewed coffee, and iced tea.**

*Please inquire with your event coordinator for other entrée  
Selections with this package.*

# *Served Dinner Entrée*

*All selections subject to 8% tax and 18% gratuity*

All entrées include choice of starch, chef selections of seasonal vegetables, Artisan ciabatta rolls, butter, fresh brewed coffee, and iced tea.

## **Served Salad** *(Please select one)*

### **The House**

A blend of delicate greens and crisp romaine hearts with cherry tomatoes and English cucumbers. Choice of Ranch balsamic, or Italian dressing

### **Baby Green**

Delicate baby greens with grape tomatoes, sliced English cucumbers, Petite raisins and Balsamic.

### **Petit Caesar**

Crisp hearts of romaine, buttered crotons, grape tomatoes and shredded parmesan cheese.

## **Starch**

*(Please select one)*

Roasted garlic Yukon gold whipped potatoes.

Creamy penne pesto.

Herb crushed red potatoes.

Creamy parmesan risotto.

Armenian rice pilaf.

## **Served Beef Entrees**

Slow roasted sliced ball tip with fresh herbs topped with a light burgundy demi sauce.

Char grilled angus tri tip roast hand carved, topped with a garlic and herb infused sauce.

10oz Char grilled angus New York strip with a bourbon peppercorn demi glaze.

10oz of our famous slow roasted Angus prime rib served with creamy horseradish au-jus.

Butter crusted filet mignon with zinfandel reduction.

## **Served Chicken Entrees**

Chicken cordon bleu, stuffed with ham and Swiss cheese with a roasted red pepper cream sauce.

## **Chicken Continued**

Rosemary, white wine and garlic marinated chicken breast topped with creamy rosemary jus.

Chicken marsala, sautéed chicken breast, with marsala wine, mushrooms, garlic and butter.

Chicken Toscana, pan seared with Mediterranean olive, capper and mushroom relish.

Chorizo chicken stuffed breast of chicken with chorizo sausage, caramelized shallots and queso fresco on a bed of chipotle cream.

Chicken porcini lightly floured and sautéed with white wine, porcini mushrooms, garlic and butter.

## **Pork selections**

Slow roasted bone in pork prime rib cooked to perfection served with apricot and rosemary au-jus.

Stuffed pork loin with baby spinach caramelized shallots and Oregon coast cranberries.

## **Seafood selections**

Oven roasted sea bass with roasted garlic and sweat basil butter.

Grilled salmon fillet with a light white wine butter sauce.

Dijon Bassa, Pan seared white bass topped with a lemon Dijon sauce.

Prawn scampi (8) sautéed prawns in a white wine, garlic, capper, butter sauce

## **Vegetarian selections**

Grilled vegetable napoleon Layers of grilled portabella mushroom, yellow squash, zucchini, caramelized onions, fire roasted red & green peppers. Served on a bed of Creamy parmesan risotto.

Ricotta Cheese Ravioli topped with Rossini sauce and Parmesan cheese.

## **Children's menu**

Kids butter and parmesan pasta with fruit            or            Chicken fingers and fries with fruit

# *Duet Selections*

*All selections subject to 8% tax and 18% gratuity*

All entrées include choice of starch, chef selections of seasonal vegetables, Artisan ciabatta rolls, butter, fresh brewed coffee, and iced tea.

## **Served Salad** *(Please select one)*

### **The House**

A blend of delicate greens and crisp romaine hearts with cherry tomatoes and English cucumbers. Choice of Ranch balsamic, or Italian dressing

### **Baby Green**

Delicate baby greens with grape tomatoes, sliced English cucumbers, Petite raisins and Balsamic.

### **Petit Caesar**

Crisp hearts of romaine, buttered crotons, grape tomatoes and shredded parmesan cheese.

## **Starch**

*(Please select one)*

Roasted garlic Yukon gold whipped potatoes.

Creamy penne pesto.

Herb crushed red potatoes.

Creamy parmesan risotto.

Armenian rice pilaf.

## **Served Duet Entrees**

Slow roasted sliced ball tip with burgundy demi-glace and Chicken Marsala

Salmon Filet with Tomato Kalamata olive relish and Rosemary Chicken

New York strip with a bourbon peppercorn demi glaze and Prawn scampi (4).

Butter crusted Filet Mignon with zinfandel reduction and Roasted Honey Balsamic Chicken.

Butter crusted Filet Mignon with zinfandel reduction and Lobster Thermidor.

*(Lobster Thermidor is a baked stuffed lobster tail topped with a crispy Gruyere cheese crust.)*

*Please inquire with your event coordinator about substituting  
Selections with this package.*



# *Appetizer Selections*

*All selections subject to 8% tax and 18% gratuity*

Fruit Display  
Cheese Display  
Cocktail Meatballs  
Assorted Buffalo wings  
Boneless buffalo bit wraps  
Mini Chicken Cordon Bleu bites  
Anti-Pasta Display – Assorted deli meats  
Coconut Prawns w/ sweet chili dipping sauce  
Stuffed Mushrooms with sausage, spinach and onions  
Grilled flat bread with caramelized onions, beef tips and blue cheese  
Spring Roll w/ Sweet Plum dipping sauce  
Pulled Pork Sliders with Apple Slaw  
Pot Sticker w/ Soy Sauce  
Tomato Bruschetta  
Prawn Cocktail  
Deviled Eggs  
Crab Cakes

# *Dessert Selections*

*All selections subject to 8% tax and 18% gratuity*

Ghirardelli Brownie Stack with Raspberry Cream  
Assorted Cookies & Brownies (Buffet only)  
Assorted Cookies, Brownies & Bars (Buffet Only)  
New York style Cheesecake with raspberry coulis sauce  
Molten Chocolate Cake  
Tiramisu  
Apple cinnamon Bread Pudding topped with bourbon Carmel

# *Elkhorn Banquet Wines & Champagnes*

## *Wine*

C.K. Mondavi

(Available in Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel, and Sauvignon Blanc)

Woodbridge

(Available in Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel, and Sauvignon Blanc)

Robert Mondavi - Private Select

(Available in Cabernet, Merlot, Chardonnay, Pinot Grigio, and Sauvignon Blanc)

## *Champagne*

J. Roget

Kenwood

## *Bartender*

*Minimum 4 hours*

Event with 25 - 100 Guests	1 Bartender
Event with 100 - 200 Guests	2 Bartenders
Event with 200 or more Guests	3 Bartenders

## *Security*

*Minimum 4 hours*

Event under 100 Guests	1 Security Guard
Event under 200 Guests	2 Security Guards
Event under 300 Guests	3 Security Guards
Event under 400 Guests	4 Security Guards

Security Guards are required at all events (unless waived)

Guards will patrol outside and are there for your protection

## *Banquet Halls*

Conference Room up to 20 Guests

Dining Room up to 60 Guests

Grill Room (on select days only) up to 70 Guests

Garden Room (with Dance Floor) up to 100 Guests

Half Banquet Room (no dance floor) up to 130 Guests

Full Banquet Room up to 325 Guests

## *Outdoor Ceremony Rental*

Outside Ceremony (includes arch & up to 200 chairs)

Outside Ceremony & Full Hall (includes arch & chairs)

Additional chairs

## *Stage Rental*

8' x 6' x 16" stage piece (4 Pieces Available)

## *Additional Services*

Cake cutting and serving

Spandex chair covers, elastic band, & rhinestone bracelet (multiple color options)

Corkage fees

## *Contact Information*

**Main:** (209) 477-2200 **Fax:** (209) 477-2203

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