



Banquet Event Menus - 2020

Willow Creek Country Club offers a diverse and customizable banquet experience! Whether you are hosting a tournament, wedding, business function or dinner with the family, we are here to help you customize a menu that meets your needs and create an unforgettable experience for you and your guests.



| | |
|-----------------------------|----------------|
| <i>Meetings.....</i> | <i>2</i> |
| <i>Breakfast.....</i> | <i>3</i> |
| <i>Buffets.....</i> | <i>4 - 7</i> |
| <i>Hors d' Oeuvres.....</i> | <i>8 - 13</i> |
| <i>Plated.....</i> | <i>14 - 15</i> |
| <i>Alcohol.....</i> | <i>16</i> |





Meetings

Willow Creek Country Club will provide a professional atmosphere for you and your colleagues to host your business meetings or seminars. Set-up prices include four hours use of the room, tables and chairs set according to your specifications, water, note pads and pens. We also have audio-visual equipment available for rent to enhance your presentation.

Our meeting room set-up charges are as follows and do not include sales tax:

| | | |
|-------------------------------|-----------------------|-----------------------|
| Wasatch Room A & B | Wasatch Room A | Wasatch Room B |
| (Capacity 150) | (Capacity 110) | (Capacity 40) |
| \$600 | \$400 | \$200 |

Meeting room fee will be waived when a \$25.00++ per person food minimum is satisfied

Executive Conference Room

(Capacity 18 pp)

\$200.00 (four hours)

Includes conference table, executive chairs, full A/V set-up, magnificent mountain views, a fridge stocked with canned sodas & bottled water.

Breaks

Pricing is per person in attendance

Break #1

Canned Coke Products,
Coffee, Bottled Water,
Iced Tea, and Lemonade
\$4.25++ per person

Break #2

Coffee, Milk, Canned Coke
Products,
Cookies and Brownies
\$7.50++ per person

Break #3

Orange and Cranberry Juice,
Coffee, Bottled Water,
Granola Bars,
Low-Fat Yogurt
\$9.00++ per person





Breakfast Buffets

**Prepared for a minimum of 20 people*

All buffets include Orange Juice, Cranberry Juice, Coffee, Hot Chocolate

Basic Continental

Assorted House-Made Muffins OR Pastries

11.00++ per person

Premium Continental

Array of Seasonal Cut Fruit

Assorted House-Made Muffins OR Pastries

Bagels & Cream Cheese

Flavored Greek Yogurts & Granola Mix

17.00++ per person

**Healthy Choice*

Array of Seasonal Cut Fruit

Steel Cut Oatmeal, Scrambled Egg Whites, Turkey Bacon, Chicken Apple Sausage

Assorted House-Made Muffins & Pastries, Bagels & Cream Cheese

Flavored Greek Yogurts & Granola Mix

\$22.00++ per person

**Willow Creek Breakfast*

Array of Seasonal Cut Fruit

Steel Cut Oatmeal, Scrambled Eggs with Cheddar Cheese

Sour Cream & House-Made Pico De Gallo

Choice of 2: Bacon, Sausage and Ham

Pain Perdu French Toast & Real Maple Syrup

Choice of: Breakfast Potatoes OR Cheddar-Hash Brown Casserole

Assorted House-Made Muffins & Pastries, Bagels & Cream Cheese

Flavored Greek Yogurts & Granola Mix

\$25.00++ per person





Theme Buffets

Prepared for a Minimum of 20 People
Includes Water, Lemonade, Coffee & Rolls

The Spread

Sliced Boars Head Ham, Turkey, Salami,
Corned Beef & Pastrami
Assorted Sliced Cheeses
Assorted Breads & Traditional Condiments
Green Salad, Potato Salad & Egg Salad
Assorted Cut Fruit Tray
House-Made Potato Chips
Assorted Cookies & Brownies
\$27++ per person

**Add Curry Chicken, Peppermill Turkey,
Mortadella, and Soppressata for \$5++ per person*

Get Them to The Greek

Lemon Chicken
Roasted Leg of Lamb
Moussaka OR Pastitsio
Keftedes
Lemon Rice
Sautéed Vegetable Medley
Greek Romaine Salad with Cucumbers, Feta, Tomatoes,
Red Onion & Lemon Greek Dressing
Dolmadakia
Baklava
\$36++ per person
**Add Pita Bread and Tzatziki Sauce
for \$1.50++ per person*

Willow Creek BBQ

Garden Salad with Cucumbers, Cherry Tomatoes,
Garlic Croutons & Cheddar Cheese
Choice of 2 Dressings
**Ranch, Blue Cheese, Balsamic, 1000 Island,
& Raspberry Vinaigrette**
Seasonal Cut Fruit Tray
Cole Slaw, Potato & Macaroni Salad
Grilled Angus Burgers, Boars Head Hot Dogs
Assorted Buns & House-Made Potato Chips
Brown Sugar Baked Beans, Sweet Cornbread
Peach Cobbler
\$32++ per person

BBQ Enhancements:

*Chicken Breasts, Bratwurst, Fried Chicken,
or BBQ Eight-Cut Chicken, add - \$3.75 each
St. Louis Style BBQ Ribs or Salmon,
add - \$5++ each*

Italian

Caesar Salad with Garlic Croutons
Antipasto Platter
Chicken Parmesan OR Chicken Piccata
Spaghetti Marinara
Fettuccini Alfredo
Garlic Bread
Tiramisu
\$29++ per person





Theme Buffets continued...

Prepared for a Minimum of 20 People
Includes Water, Lemonade, Coffee & Rolls

The Harvest

Pot Roast OR Meatloaf

Fried Chicken OR Roasted Turkey Breast

Whipped Potatoes OR Baked Mac & Cheese

Turkey Gravy & Mushroom Gravy

Assorted Cut Fruit Tray

Seasonal Vegetables

Roasted Beets & Goat Cheese Salad

Quinoa Salad, Wild Rice Salad

Garden Salad with Cucumbers, Cherry Tomatoes, Garlic

Croutons & Cheddar Cheese

**Choose of 2 Dressings: Ranch, Blue Cheese,
Balsamic, 1000 Island, Raspberry Vinaigrette**

Apple Cobbler

\$29 ++ per person

Fiesta

Southwest Salad with Chipotle Ranch Dressing

Mexican Rice

Refried Beans OR Black Beans

Flour & Soft Corn Tortillas, Taco Shells

Tequila Marinated Skirt Steak OR Chicken Tinga

Seasoned Ground Beef OR Seasoned Fajita Chicken

Shredded Lettuce, Sour Cream, Black Olives,

Diced Tomatoes, Pico De Gallo, Salsa,

Guacamole, Cilantro, Roasted Corn, Jalapenos,

Shredded Colby Jack Cheese

Lemon & Lime Wedges

Cinnamon-Sugar Sopapillas

\$27++ per person

From The Garden

Quinoa Salad & Wild Rice Salad

Beet & Goat Cheese Salad

Couscous & Grilled Vegetable Salad

Chicken, Tuna & Egg Salads

Fruit Salad Tossed in Raspberry Vinaigrette

Build Your Own Salad:

Mixed Greens, Romaine, Baby Spinach,
& Chopped Iceberg

Bacon Bits, Sunflower Seeds, Garlic Croutons,

Carrots, Black Olives, Cucumbers, Radish,

Cherry Tomatoes, Candied Pecans, Avocado,

Roasted Corn, Sprouts, Colby Jack Cheese,

Blue Cheese Crumbles, Almonds, Raisins,

Mushrooms, Sweet Onions, Julienne Peppers

Choose 3 Dressings:

Ranch, Blue Cheese, Balsamic, 1000 Island,

Raspberry Vinaigrette

Carrot Cake

\$27++ per person





Dinner Buffet

Buffets are prepared for a minimum of 20 people.
Includes Water, Lemonade & Coffee Station, Rolls & Butter

Build Your Own Dinner Buffet!

Prices based on the Carving Station Selected.

All Prices are Plus Tax and Service Charge.

Carving Stations - Choose 1

Roasted Turkey or Top Round of Beef - \$45++ per person

Prime Rib - \$55++ per person

Beef Tenderloin - \$60++ per person

Included Salads - Choose 4

Caesar with Romaine, Garlic Croutons, Parmesan & Caesar Dressing
Spinach Salad with Sliced Egg, Bacon Bits, Cherry Tomatoes, Red Onion & Poppyseed Dressing
Garden Salad with cherry Tomatoes, Carrot, Cucumber, Radish & Balsamic Dressing
Antipasto Salad with Marinated Tomatoes, Kalamata Olives Peppercinis,
Artichoke Hearts, Mozzarella Cheese, Pepperoni, Squash, & Roasted Yellow Peppers
Baby Kale & Farro Salad with Pickled Fennel, Red Onion, Roasted Red Peppers,
Mandarin Oranges & Apple Vinaigrette
Beet & Goat Cheese Salad with Toasted Pine Nuts, Carrots & Herb Vinaigrette

Included Sides - Choose 2

(\$5 per person for each additional side)

Organic Vegetable Sautee

Steamed Asparagus

French Green Beans

Couscous

Kale & Wild Rice Pilaf

Rosemary Roasted Baby Red Potatoes

Creamy Whipped Potatoes

Whipped Sweet Potatoes with Honey & Cinnamon





Dinner Buffet continued...

Included Entrées - Choose 2

Braised Salmon

With Bouillabaisse Sauce,
Roasted Tomato & Fennel Relish

Baked English Cod

With Curried Mango Sauce

Grilled Grouper

Sauce Veronique

Blackened Salmon

Roasted Corn & Red Bean Salsa

Lemon Chicken

With Lemon-Garlic Veloute

Grilled Herb Chicken

Balsamic Marinated Cipollini Onions, Artichokes,
Olives, Smoked Paprika Cream Sauce

Chicken Piccata

Lemon-Caper Beurre Blanc

Slow-Roasted Pork Loin

With Mustard Mushroom Sauce

Braised Short Rib

Roasted Vegetables & Natural Braising Gravy

Cheese Tortellini

Fresh Mozzarella, Peas, Truffle Oil & Alfredo Sauce

Included Chef's Dessert Table

Selection of Assorted Cakes, Pies, Cookies, Brownies & Dessert Bars





Hors d' Oeuvre Buffet

*Hors D' Oeuvres Buffets are prepared for a minimum of 20 people
Butler Style - add \$1 pp*

Bronze Menu

\$25++ per person

Seasonal Cut Fruit and Cheese Display

Fresh Vegetable Display

Shrimp Toast - 4 pcs pp

Roasted & Glazed Meatballs - 4pcs pp

Teriyaki, BBQ or Swedish

Choice of:

Vegetable Spring Rolls Or Pot Stickers - 4pcs pp

Silver Menu

\$35++ per person

Seasonal Cut Fruit and Cheese Display

Fresh Vegetable Display

Roasted & Glazed Meatballs - 4pcs pp

Teriyaki, BBQ or Swedish

Chicken Wellington - 3 pcs pp

Choice of:

Vegetable Spring Rolls - 3 pcs pp

Sweet Garlic-Chili Sauce

OR

Coconut Shrimp—3 pcs pp

Cajun Marmalade

Choice of:

Silver Dollar Rolls & Traditional Condiments

Chef-Carved Honey-Baked Pit Ham

OR

Chef-Carved Turkey Breast

Gold Menu

\$45++ per person

Seasonal Cut Fruit and Cheese Display

Fresh Vegetable Display

*Prosciutto-Rolled Asparagus - 3 pcs pp
with Cream Cheese*

Tomato-Mozzarella Bruschetta - 3 pcs pp

Spinach & Artichoke Dip

Crispy Pita Chips

Turkey Sliders - 3 pcs pp

Coconut-Crusted Shrimp - 3 pcs pp

Cajun Marmalade

Chef-Carved

Roasted Top Round of Beef , Turkey or Ham

Silver Dollar Rolls & Traditional Condiments



Hors d'Oeuvres

Butler Style - add \$1 pp

Priced per piece

Cold

Ahi Poke with Wakame Seaweed on a Crispy Wonton Chip \$4

Tomato Basil & Fresh Mozzarella Bruschetta with Balsamic Reductions \$1.25

California Rolls with Wasabi Soy Dipping Sauce \$1.25

Skewer of Kalamata Olive, Fresh Mozzarella, and Tear Drop Tomato \$1.25

Peppered Beef Medallion on Crostini with Boursin Cheese Spread \$4

Fruit Skewer with Seasonal Yogurt Dipping Sauce \$1.25

Chilled Jumbo Shrimp Cocktail \$2

Smoked Salmon Pinwheel on Crostini \$2

Cheese Tortellini Spoons with honey-Italian Dressing, Parmesan Cheese and Micro Greens \$1.25

Crab Stuffed Devil Eggs with Tobiko \$4

Seasoned Apple, Walnut, Blue Cheese Puff \$2.25

Bay Shrimp and Avocado Ceviche Shooter \$2.50

Hamachi Sake Shooter \$4

Hummus Cucumber Canape \$1.25

Prosciutto Wrapped Melon Lollipop \$1.25

Dolmades with Feta Dressing 1.25





Hors d' Oeuvres

Priced per piece

Hot

Mini Lump Crab Cake with Comeback Sauce \$4

Lamb Lollipops with Chimichurri Sauce \$3

Mushrooms Filled with Sundried Tomatoes, Spinach Sausage, and Parmesan Cheese \$2

Coconut Shrimp with Zesty Orange Marmalade \$3

Teriyaki Beef Skewers with Peanut Sauce \$3.75

Shrimp Toast with Yuzu-Mayo \$1.25

Vegetable Spring Roll with Sweet Chili Sauce \$1.75

Baked Chicken Wellingtons with Cranberry-Jalapeno Jam \$4

Glazed Meatballs: BBQ Sauce, Teriyaki, Or Swedish Style \$1.25

Spanakopita with Tzatziki Sauce \$2.25

Beef en Croute with Demi Drizzle \$4.25

Coconut Curry Chicken Skewers with Mint Cilantro Chutney \$3

Chicken and Vegetable Pot Stickers Steamed OR Fried with Ponzu Dipping Sauce \$1

Cheese Puff on Sourdough Crouton \$1

Angus Beef Slider on Sweet Buns with Maytag Blue Cheese Sauce and Smoked Bacon \$4

Turkey Sliders on Sweet Buns with Fresh Mozzarella, Garlic Aioli and Roma Tomato \$4





Hors d' Oeuvres

Add-On Stations

Available to add on to an existing hors d' oeuvres buffet

Station Attendant Fee \$50

Pricing per person

Carved Beef Tenderloin

Certified Angus Roasted Tenderloin with Grain Mustard, Red Wine Demi, Dinner Rolls **\$15++**

Carved Prime Rib

Herb-Crusted Slow Roasted Certified Angus Prime Rib, Rosemary Au Jus, Horseradish Cream, Dinner Rolls **\$12++**

Carved Turkey Breast

Seasoned Turkey Breast with Cranberry Sauce, Turkey Gravy, Dinner Rolls **\$10++**

Carved Roasted Beef

Roasted Top Round with Horseradish Mustard, Garlic Au Jus, Dinner Rolls **\$10++**

Carved Ahi Tuna

Blackened or Sesame Crusted Ahi Tuna with Wakame Salad, Wasabi, Pickled Ginger **\$15++**

Carved Rack of Lamb

Mint-Demi-Glace, Apricot Compote, Dinner Rolls **\$16++**

Fajita Station

Southwest Marinated Flank Steak, Grilled Seasoned Chicken Breast, Bell Peppers & Onions, Flour Tortillas, Black Beans, Spanish Rice, Fresh Guacamole, Pico De Gallo, Lime Sour Cream **\$12++**

Pasta Station

Select 2 Pastas- Penne, Cheese Tortellini, Bow Tie, Linguini, Fettuccini

Select 2 Sauces- Marinara, Alfredo, Pesto Cream, Bolognese **\$10++**

Build your own Pasta Bar (Add Attendant Fee) Includes Chef's Choice of Condiments

Whipped Potato Bar

Buttermilk Whipped Potatoes, Smoked Bacon Bits, Shredded Tillamook Cheddar, Shredded Colby Jack Cheese, Parmesan, Green Onions, Sour Cream, Butter, Black Forest Ham **\$8++**

Mac & Cheese Bar

Homemade Mac & Cheese, Peas, Smoked Bacon Bits, Shredded Tillamook Cheddar, Shredded Colby Jack Cheese, Green Onions, Black Forest Ham, Promontory Local Beehive Cheese, Chopped Smoked Beef Brisket **\$8++**





Hors d' Oeuvres *Displayed Appetizers*

Priced Per Person

Sushi

California Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Rainbow Roll, Philly Roll, Wasabi, Pickled Ginger, Soy Sauce
\$14++

Mediterranean Antipasto

Cured Italian Meats & Cheeses, Marinated Artichokes, Sweet & Hot Peppers, Sun Cured Olives, Roasted Roma Tomatoes, Marinated Mushroom Salad, Grilled Vegetables Drizzled with Balsamic Vinaigrette **\$10++**

Artisan Cheese

Local and Imported Cheeses, with Assorted Gourmet Crackers, Herbed Flat Bread **\$12++**

Shrimp Ceviche

Bay Shrimp with Avocado, Cucumber, Cilantro, Lime Juice, Crispy Tortilla Chips **\$10++**

Hummus & Dips

Roasted Red Pepper Hummus, Kalamata Olive Tapenade, Tzatziki Sauce, Pita Chips & Herb Flat Bread **\$8++**

Fresh Seasonal Fruit

A Varied Selection of Fresh Seasonal Fruit, with Yogurt Dipping Sauce **\$8++**

Grilled & Raw Vegetable

Selection of Grilled and Raw Vegetables with Ranch Dipping Sauce and Balsamic Dressing **\$8++**

Smoked Salmon

House Smoked Atlantic Salmon, Caper Berries, Diced Red Onion, Chopped Egg, Soft Cream Cheese, Mini Bagels & Herb Flat Bread **\$14++**

Spinach & Artichoke Dip

House Made Creamy Spinach and Artichoke Dip topped with Parmesan Cheese, Pita Chips, Herb Flat Bread **\$9++**

Raw Bar please choose three

Shrimp Cocktail - Oyster on the Half Shell - Little Neck Clam on the Half Shell - Snow Crab Claws - Lobster Salad
Octopus Salad - Calamari Salad - **Market Price++**

Dim Sum Station

Assorted Steamed & Fried Dim Sum, Kimchi, Soy Sauce, Wasabi, Pickled Ginger, Teriyaki Sauce, Ponzu Sauce **\$10++**





Dessert Enhancements

Chocolate Fountain Station - \$13++ per person

Melted Chocolate Dip, Fresh Bananas & Strawberries,
Pretzel Bites, Marshmallows, Rice Crispy Squares
Pound Cake & Angel Food Cake

Ice Cream Sundae Station - \$10++ per person

Vanilla, Chocolate & Strawberry Ice Cream,
Chocolate Sauce, Salted Caramel Sauce & Strawberry Topping,
Chopped Peanuts, Sprinkles. Sliced Bananas, Oreo Crumbles, Peanut Butter Cups,
Crushed Butterfingers & Snickers, Gummy Bears, Whipped Cream

Cookie Display - \$6++ per person

Chocolate Chip, Oatmeal Raisin, Sugar, Snickerdoodle, Peanut Butter,
White Chocolate Macadamia & Strawberry Shortcake

Assorted Mini Pastries - \$22++ per Dozen

Hand-Made Assorted Seasonal Mini Pastries

Assorted Macarons - \$18++ per Dozen





Plated Event

Plated Event Pricing is based on the Entrée Selected. If two Entrees are Requested, the price will be based on the higher priced of the Two.

Plated events include Salad, Entrée, Dessert, Fresh Rolls and Butter, Water, Lemonade & Coffee Service.

All pricing is per person plus tax and service charge

Salad choose one

Caesar Salad

Toasted Crouton, Asiago Cheese Crisp, Caesar Dressing, Anchovies

Willow Creek Salad

Mixed Greens & Romaine, Candied Walnuts, Cranberries, Goat Cheese, Orange Segments, Citrus Vinaigrette

Spinach Salad

Tomato, Sliced Egg, Bacon, Poppy-Seed Dressing

Iceberg Wedge

Warm Bacon Bits, Cherry Tomatoes, Blue Cheese Crumbles, House-Made Blue Cheese Dressing

House Side Salad

Mixed Greens, Carrot, Radish, Cucumber, Balsamic Dressing

Included Dessert choose one

Choice of Peach or Berry Cobbler with Vanilla Ice Cream

Mixed Berries with Sabayon

Peanut Butter Cup Chocolate Mousse Parfait

Additional Desserts add \$2++ per person

Turtle Cheese Cake with Crème Anglaise

Gluten Free Chocolate Lava Cake with Chocolate Sauce & Whipped Cream

Fresh Fruit Tarts with Grand Marnier Chantilly Sauce

Tiramisu with Mocha Crème Anglaise

Choose your Entrée on the next page





Plated Event continued...

Entree choose one

*If two entrees are requested,
pre-ordered counts will be required in advance.
The Price will be based on the Higher Priced of the Two*

Filet Mignon

Parmesan Whipped Potatoes, Asparagus,
Sautéed Swiss Chard, Sauce Perigourdine
Lunch \$32++ Dinner \$44++

Grilled Certified Angus Rib Eye

Rosemary Au Jus, Horseradish Cream,
Organic Vegetable Sautee, Mashed Potatoes
Lunch \$47++ Dinner \$60++

Duroc Pork Tenderloin

Grilled with Apple Brandy Sauce,
Pernod Creamed Spinach,
Whipped Sweet Potatoes
Lunch \$29++ Dinner \$35++

Grilled Herbed Chicken Breast

Sweet Vermouth Veloute,
Organic Vegetable Sautee,
Whipped Potatoes
Lunch \$26++ Dinner \$33++

Cheese Tortellini

Fresh Mozzarella, Grilled Zucchini & Squash,
Roasted Red Peppers, Basil, Alfredo Sauce
Lunch \$15++ Dinner \$20++

Vegetable Wellington

Grilled Herbed Vegetables Stacked in Puff
Pastry with Red Pepper Coulis
Lunch & Dinner \$32++

Herb-Stuffed Shrimp

Lemon Beurre Blanc, Organic Vegetable Sautee,
Whipped Potatoes
Lunch \$25++ Dinner \$33 ++

Stuffed Sole Florentine

Stuffed with Spinach & Monterey Cheese,
French Asparagus, Jasmine Rice, Sauce Bercy
Lunch \$23++ Dinner \$30++

Rack of Lamb

Marinated & Oven Roasted Half Rack of Lamb,
Mint-Demi-Glace, Asparagus, Whipped Potatoes
Lunch \$40++ Dinner \$46++

Filet & Lobster Tail

Grilled Beef Tenderloin Filet, Red Wine Demi-Glace,
Maine Lobster Tail, Drawn Butter,
Organic Vegetable Sautee, Whipped Potatoes
Lunch \$55++ Dinner \$65++

Filet & Wild Salmon

Grilled Petit Beef Tenderloin Filet,
Red Wine Demi-Glace, Herb-Seared Wild Salmon,
Lemon-Caper Butter Sauce,
Organic Vegetable Sautee, Whipped Potatoes
Lunch \$39++ Dinner \$44++





Banquet Alcohol Menu

All pricing is per person plus tax and service charge.

Bar Set up Charge Applies: Beer & Wine - \$75+ / Beer, Wine & Liquor - \$150+

Canned Sodas can be added to any bar @ \$2.50 ea. ++

Liquor

Vodka

Platinum \$3.50

Titos \$6

Rum

Montego Bay \$3.50

Bacardi \$6

Scotch

Lauders \$3.50

Dewars \$6

Gin

Gordons \$3.50

Bombay \$6

Tequila

Montezuma \$3.50

Jose Cuervo \$6

Whiskey

Evan Williams \$3.50

Canadian Club \$6

Wine

White

Korbel Sparkling \$3.50 / \$20

Corbett Canyon White Zin \$3.50

Woodbridge Riesling \$3.50 / \$20

Montevina Pinot Grigio \$3.50 / \$20

Oyster Bay Sauvignon Blanc \$6 / \$30

Corbett Canyon Chardonnay \$3.50

Two Vines Chardonnay \$6 / \$30

Sonoma Cuttrrer Chardonnay \$9 / \$45

Red

Corbett Canyon Cabernet \$3.50 / \$20

Beringer Founders Est. Cabernet \$6 / \$30

Sebastiani Cabernet \$8 / \$40

Kenwood Pinot Noir \$8 / \$40

Columbia Crest Merlot \$6 / \$30

Cline Zinfandel \$6 / \$30

Beer

Bud Light \$3.50

Budweiser \$3.50

Heineken \$4

Cutthroat Pale Ale \$4

Corona \$4

Fat Tire Amber Ale \$6

Sierra Nevada Pale Ale \$6

Sam Adams Lager \$6

