

Banquet Menus

SOUTH HILLS COUNTRY CLUB

Plated Breakfast Entrees

ALL PRICES ARE PER PERSON

ALL PLATED BREAKFAST ENTREES INCLUDE A STATION OF ASSORTED MUFFINS, DANISHES COFFEE, DECAF COFFEE, TEA, ORANGE JUICE AND CRANBERRY JUICE

Traditional Shcc Scramble

SCRAMBLED EGGS WITH HAM, ONION, MUSHROOM AND CHEESE WITH HASH BROWNS OR HOME FRIES

13

Scrambled Eggs and Chives

CHOICE OF BACON, SAUSAGE OR HAM WITH HASH BROWNS OR HOME FRIES

13

Eggs Benedict

POACHED EGGS WITH CANADIAN BACON ON AN ENGLISH MUFFIN SMOTHERED WITH HOLLANDAISE SAUCE WITH HASH BROWNS OR HOME FRIES

15

Steak and Eggs

CHARBROILED PETITE NEW YORK STRIP STEAK AND SCRAMBLED EGGS WITH HASH BROWNS OR HOME FRIES

19

Lunch Salads

ALL PRICES ARE PER PERSON

ALL LUNCH SALADS ARE SERVED WITH ROLLS AND BUTTER, COFFEE, TEA AND YOUR CHOICE OF ICE CREAM OR SHERBET

SHCC Chopped Cobb Salad

SEASONAL GREENS WITH DICED CHICKEN BREAST, BACON, EGGS, ONIONS, TOMATOES, AND BLEU CHEESE CRUMBLES WITH CHOICE OF DRESSING

17

Chinese Chicken Salad

NAPA CABBAGE, SNOW PEAS, CARROTS, GREEN ONIONS, PEANUTS, FIVE SPICE CHICKEN, MANDARIN ORANGES WITH SESAME DRESSING

17

Grilled Chicken Caesar Salad

SLICED, MARINATED CHICKEN BREAST TOSSED WITH CRISP ROMAINE LETTUCE, PARMESAN CHEESE, HOMEMADE CROUTONS WITH CAESAR DRESSING

17

Trio Salad

CHICKEN SALAD, TUNA SALAD, AND EGG SALAD SERVED ON A BED OF MIXED GREENS WITH SLICED SEASONAL FRUIT

18

Greek Chicken Salad

SLICED GRILLED CHICKEN BREAST, TOSSED WITH KALAMATA OLIVES, TOMATOES, RED ONIONS, ARTICHOKE HEARTS, SPINACH AND FETA CHEESE WITH A CREAMY HERB DRESSING

18

Blackened Atlantic Salmon

BLACKENED SALMON ATOP BOSTON BIBB LETTUCE, BEETS, ROASTED CORN, TOASTED SUNFLOWER SEEDS, GOAT CHEESE WITH TOMATO VINAIGRETTE

19

Plated Lunch Entrees

ALL PRICES ARE PER PERSON

ALL PLATED LUNCH ENTREES INCLUDE STARTER SALAD,
CHEF CHOICE OF A STARCH, VEGETABLES, ROLLS AND BUTTER,
CHOICE OF ICE CREAM OR SHERBET, COFFEE AND ICED TEA

Traditional Croissant Sandwich

YOUR CHOICE OF CHICKEN SALAD, TUNA SALAD OR EGG SALAD SERVED ON A CROISSANT SERVED
WITH SLICED SEASONAL FRUIT 15.

Penne Pasta

FIRE ROASTED RED PEPPER, ITALIAN SAUSAGE, TOMATO & MARINARA SAUCE 22.

Chicken Marsala

BONELESS CHICKEN BREAST FINISHED WITH A MARSALA WINE AND FOREST MUSHROOM
SAUCE 25.

Lemon Herb Chicken

CHICKEN BREAST MARINATED IN FRESH HERBS AND FINISHED WITH A LEMON HERB SAUCE 25.

Chicken Parmasean

CHICKEN BREAST BAKED WITH A MARINARA SAUCE, SERVED OVER SPAGHETTI AND TOPPED
WITH MOZZARELLA AND PARMESAN CHEESE 25.

Pan-Seared Atlantic Salmon

SERVED WITH A CUCUMBER-AVOCADO RELISH 27.

Angus Top Sirloin

BROILED AND TOPPED WITH A FOREST MUSHROOM DEMI GLACE 29.

New York Steak Sandwich

OPEN FACED CHARBROILED STEAK ON GRILLED SOURDOUGH BREAD TOPPED WITH FRIED ONIONS 29.

English Cut Prime Rib

OVEN ROASTED AND SERVED WITH AU JUS AND CREAMED HORSERADISH 36.

Hand Passed Hors d' Oeuvres

100 PIECE SERVINGS

Chilled

STUFFED CHERRY TOMATOES WITH RATATOUILLE 150.

SEASONAL MELON WRAPPED WITH PROSCIUTTO 175.

BRUSCHETTA OF PORTOBELLO MUSHROOM, GARLIC, TOMATO AND PESTO 200.

OYSTERS ROCKEFELLER 200.

HOT HOUSE CUCUMBER WITH BLACKENED TUNA AND MANGO 275.

SEARED AHI TUNA ON A WONTON TOPPED WITH A WASABI CREAM 300.

CRAB CLAWS ON ICE MARKET PRICE

JUMBO SHRIMP COCKTAIL ON ICE MARKET PRICE

Hot

SPRING ROLLS (VEGETARIAN) WITH SWEET AND SOUR SAUCE \$150

WILD MUSHROOM PARMESAN RISOTTO CAKES WITH HERBED AIOLI \$150

CHICKEN SATE WITH PEANUT SAUCE \$175

CHICKEN WONTONS WITH ORANGE SOY SAUCE \$175

MINI CHICKEN TOSTADAS WITH SALSA VERDE \$175

SPANAKOPITA (PHYLLO TRIANGLE FILLED WITH SPINACH AND FETA CHEESE) \$175

COCONUT SHRIMP WITH PLUM SAUCE \$250

NEW YORK STRIP LOIN PINWHEELS WITH BÉARNAISE SAUCE \$250

MINI CRAB CAKES WITH MANGO CAPER REMALOUDE \$275

LOBSTER MEDALLIONS WITH CRÈME FRAICHE AND SEVRUGA CAVIAR MARKET PRICE

Displayed Hors d' Oeuvres

SERVES 75 GUEST

VEGETABLE CRUDITÉ WITH DIP 150

SLICED SEASONAL FRUIT 175

IMPORTED AND DOMESTIC CHEESE AND CRACKERS 250

IMPORTED BRIE CHEESE BAKED IN PUFF PASTRY 275

SMOKED SALMON WITH CAPERS, ONIONS AND EGGS 275

*Restrictions Apply, All Prices are Subject to a 22% House Charge and Applicable Sales Tax

Starter Salad Selections

ALL PRICES PER PERSON

California Field Greens

MIXED FIELD GREENS WITH ROMA TOMATOES, ROASTED SUNFLOWER SEEDS, SLICED CUCUMBERS AND BEET CURLS WITH BALSAMIC VINAIGRETTE 6.

Traditional Caesar

TOSSED ROMAINE HEARTS WITH HOMEMADE GARLIC CROUTONS AND SHAVED PARMESAN CHEESE WITH A TRADITIONAL CAESAR DRESSING 6.

California Field Greens

MANDARIN ORANGES, CANDIED PECANS, BLEU CHEESE CRUMBLES AND A YOGURT MARMALADE DRESSING 7.

Plated Vegetarian & Vegan Entrees

HONEY GINGER TOFU STIR FRY 25

Carrots, Onions, Bok Choy, Asparagus, Broccoli, and Bell Peppers Served Over Rice

STUFFED PORTOBELLO MUSHROOM 25

Tomatoes, Quinoa, Onions, Spinach, Bell Peppers, Artichoke, and Marinara Sauce Served Over Orzo Pasta

TOMATO BASIL PENNE PASTA 25

Onions and Spinach in a Creamy Cashew Sauce

VEGAN JAMBALAYA 25

Onions, Garlic, Bell Peppers, Carrots, Chick Peas, and Kidney Beans Served Over Rice

AVOCADO PESTO ZOODLES 25

Spiralized Zucchini "Noodles" with Spinach and Sundried Tomatoes

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Plated Dinner Entrees

ALL PRICES ARE PER PERSON

ALL PLATED DINNER ENTREES INCLUDE YOUR CHOICE OF STARTER SALAD, YOUR CHOICE OF A STARCH AND SEASONAL VEGETABLES, CHOICE OF ICE CREAM OR SHERBET, ROLLS AND BUTTER, COFFEE AND TEA

Chicken Marsala

AIRLINE CHICKEN BREAST, SAUTÉED AND FINISHED WITH A MARSALA WINE AND FOREST MUSHROOM SAUCE

33

Chicken Cordon Bleu

BONELESS CHICKEN BREAST STUFFED WITH BLACK FOREST HAM AND SWISS CHEESE, TOPPED WITH MORNAY SAUCE

34

Oven-Baked Halibut

FRESH HALIBUT BAKED WITH JALAPEÑO BEURRE BLANC SAUCE

38

Prime Rib of Beef Au Jus

SLOW ROASTED AND SERVED WITH CREAMED HORSERADISH

39

Pacific Swordfish

BLACKENED AND SERVED WITH A CAPER REMALOUDE

36

Chicken Florentine

BONELESS CHICKEN BREAST STUFFED WITH GOAT CHEESE AND FRESH SPINACH, TOPPED WITH LEMON BUTTER SAUCE AND SERVED ON A BED OF ANGEL HAIR PASTA

34

Black Angus Filet Mignon

CHARBROILED TO PERFECTION AND FINISHED WITH A CLASSIC FOREST MUSHROOM DEMI-GLACE

44

New York Pepper Steak

PAN SEARED AND SERVED WITH A GREEN PEPPERCORN PORT WINE REDUCTION

41

Filet Mignon and Shrimp Bayonet

PETIT FILET WITH CARAMELIZED ONIONS AND MUSHROOMS IN A PORT WINE DEMI-GLACE, TWO JUMBO PRAWNS WITH HONEY MUSTARD GLAZE

48

*Please contact the Banquet & Catering Manager for any other dietary accommodations

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Specialty Dessert Station

ALL PRICES ARE PER PERSON | MINIMUM OF 75 GUEST

ASSORTED COOKIES AND BROWNIE BITES 6

Chocolate Chip, Peanut Butter, White Chocolate Macadamia Nut, Oatmeal Raisin And Chocolate Brownie Bites

CHOCOLATE STRAWBERRY STATION 6

Dipped in Dark Chocolate and White Chocolate Decoration

SEASONAL FRUIT COBBLER STATION 7

Served with Vanilla Ice Cream

ICE CREAM SUNDAE STATION 8

Chocolate and Vanilla Ice Cream, Accompanied by Caramel and Chocolate Sauce, Chopped Nuts, Strawberries, Chocolate Shavings, Chopped Nuts, Whipped Cream and Cherries

Specialty Plated Dessert

ALL PRICES ARE PER PERSON

LEMON TART 7

SEASONAL BREAD PUDDING 7

served with vanilla bean ice cream

CHOCOLATE GANACHE MOUSSE PIE 8

MOLTEN LAVA CAKE 8

served with vanilla bean ice cream

NEW YORK CHEESECAKE 8

with raspberry sauce

TIRAMISU TORTE 9

with grand marnier



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Extras

ADDITIONAL BARTENDER/PORTABLE BAR	\$150 EACH
ADDITIONAL TIME	\$1500 PER HOUR
BEVERAGE STATION	\$2 PER PERSON
coffee & hot tea or lemonade & iced tea	
CAKE CUTTING FEE	\$2.50 PER PERSON
CARVER(NEEDED FOR ALL CARVING STATIONS)	\$75 EACH
CHAIR REMOVAL	\$60
CHIAVARI CHAIRS(WHITE)	\$5 EACH
COCKTAIL TABLES(INSERT HEIGHT)	\$10 EACH
DANCE FLOOR(INCLUDED IN WEDDING PACKAGE)	\$150
LOUNGE ATTENDANT(MANDATORY FOR 100+ GUESTS)	\$150
MICROPHONE	\$10
MIMOSA STATION	\$12 PER PERSON
NON-HOUSE COLOR NAPKINS	\$0.50 EACH
NON-HOUSE COLOR TABLE CLOTHS	\$1 EACH
OUTSIDE DESSERT FEE	\$1.50 PER PERSON
PIANO	\$50
PODIUM	\$25
PRIME RIB UPGRADE	MARKET PRICE
PROJECTOR	\$25
ROSE GARDEN WEDDING CEREMONY	\$1500 OR \$10 PP
SCREEN(7 FT X 5 FT)	\$25



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