



Welcome to Centennial Golf Club and Grille. We know that choosing a venue and a caterer for your special event can be difficult at best. We pride ourselves in offering you the utmost in quality and service standards unique to your event. We have a choice of venues for your event with each offering a magnificent view of our Rogue Valley. At Centennial, we will help you make lasting memories.

The information presented in this packet offers you a variety of menus to enhance your occasion. Our Chef and Event Coordinator will sit with you to create a personalized menu if you have special dietary requirements or if you would like to create a special menu for your event. All menu items are priced as a per person amount. There will be a 20% gratuity added to all food and beverage.

We pride ourselves on excellent customer service and high-quality food with a relaxed atmosphere. So please, let us treat you and your guests to a stress free and great dining experience!



BREAKFAST

BREAKFAST ENERGY BOX - \$6 (Tournament Only)

Fruit, granola bar, muffin and juice

SNACK BOX - \$7 (Tournament Only)

Candy bar, nuts, chips, cookie and juice

BREAKFAST BOX - \$9 (Tournament Only)

English muffin sandwich, fruit, granola bar and juice

ENGLISH MUFFIN SANDWICHES - \$5 (Tournament Only)

Grilled English muffin, sausage patty, fried egg and cheddar cheese

BREAKFAST BURRITO - \$8 (Tournament Only)

Bacon, egg, pico de gallo, hashbrown potatoes and cheddar cheese in a flour tortilla

CONTINENTAL BREAKFAST - \$9

Fresh fruit, assorted pastries, orange juice and coffee

CENTENNIAL BREAKFAST BUFFET - \$13

Scrambled eggs, bacon, sausage links, home-style potatoes, pastries, orange juice and coffee

ELEGANT BREAKFAST BUFFET - \$15

Eggs benedict, bacon, sausage links, home-style potatoes, fresh fruit, pastries, orange juice and coffee

Add French Toast, Pancakes or Biscuits and Gravy to any buffet option for an additional \$3



Hors D'Oeuvres Packages

- Package 1 Choose 3 items from the list below \$15.50 per person**
Package 2 Choose 4 items from the list below \$17.00 per person
Package 3 Choose 5 items from the list below \$18.50 per person
Package 4 Choose 6 items from the list below \$20.00 per person
Package 5 Choose 7 items from the list below \$21.50 per person

Hot Options

- Spanakopita
- Assorted Mini Quiche Bites
 - Artichoke & spinach dip – with pita chips
 - Tri tip skewers – with pineapple and red onion
 - Chicken Thigh skewers – Teriyaki, BBQ **OR** Satay
- Chicken wings – with your choice of bbq, teriyaki or hot sauce
- Stuffed and Fried Ravioli – 4 Cheese **OR** Beef w/Marinara Sauce
- Pot Stickers – Choice of Chicken, Spicy Vegetable **OR** Pork w/ Sweet Chili Sauce
- Meatballs – with your choice of bbq, sweet n sour **OR** teriyaki sauce (**choice of 2**)

Cold Options

- Fresh fruit platter
- Bruschetta – with crostinis
- Fresh vegetable tray with ranch
- Herbed Cream Cheese Spread with crostinis
- Fresh Fruit Skewers with a marshmallow cream
- Charcuterie Platter (Italian meats, cheese and veggies) w/ crackers
- Deli Meat and cheese platter (upgrade to Premium Meats and Cheeses for \$3)
- Pinwheels – ham and turkey rolled in flour tortillas with lettuce, tomato and cheese
- Caprese skewers – mozzarella rolled in basil pesto, cherry tomato and black olive

Elegant Options - (add \$3 a person per item)

- Oyster Shooters
- Crab cakes with Remoulade
- Shrimp cocktail with cocktail sauce
- Coconut shrimp with sweet chili sauce
- Grilled Shrimp Skewers w/ Tequila Marinade
- Crab Rangoon Puff Pastry– with a sweet chili sauce and wasabi cream
- Jeremy's Sliced Carne Asada roll w/ a Jalapeno Cilantro Crème Fraiche
- Beef Wellington – Beef Tenderloin Coated with pate and wrapped in a puff pastry
- Fresh Crab Salad (Small spoons w/ a fresh crab mix, lemon zest and micro greens)



GOLF LUNCHEON BUFFETS

All options are served with your choice of 2 sides: Potato salad, coleslaw, pasta salad, green salad, caesar salad, fruit salad or assorted potato chips.

Add a beverage station for \$1 per person that includes water, iced tea and lemonade. Other non-alcoholic beverages available from the bar.

ALL AMERICAN - \$14

Grilled half pound all beef patty with cheddar cheese, lettuce, tomato, onion and pickle
Add Hotdogs \$3

CLASSIC SPAGHETTI WITH MEAT SAUCE - \$14

With marinara, spaghetti pasta, parmesan cheese and garlic bread

LASAGNA - \$16

Layered with ground sausage, mozzarella cheese, ricotta cheese, parmesan cheese, marinara sauce and served with garlic bread

TACO BAR - \$15

With your choice of shredded chicken or ground beef, refried beans, flour tortillas, lettuce, pico de gallo, cheese and sour cream

COLD SANDWICH BAR - \$13

Assorted deli meats and breads

Includes Condiments with a lettuce, tomato, onion and pickle tray

GRILLED CHICKEN BREAST - \$14

With your choice of pesto, picatta, honey mustard or bbq sauce
(Add fettucine noodles and choice of alfredo **OR** marinara sauce for \$3.00 more)



PIT ROASTED BUFFETS

All options are served with your choice of 2 sides below;
Potato salad, coleslaw, pasta salad, green salad, Caesar salad, fruit salad or baked beans.

Add a beverage station for \$1 per person that includes water, iced tea and lemonade. Other non-alcoholic beverages available from the bar.

(Want more than one entrée option? Ask about our combo pricing!)

Kielbasa - \$13

Served with sauerkraut

Pulled Pork - \$15

Served with our signature BBQ sauce

Chicken Leg and Thighs - \$15

Dry rubbed and pit roasted
served with BBQ sauce on the side

Beef Brisket - \$19

Dry rubbed and pit roasted
Served with a horseradish cream
Carved right to your plate

Applewood Smoked Ham - \$18

Topped with a pineapple and honey glaze
Carved right to your plate

Pork Baby Back Ribs - \$19

Served with our signature BBQ sauce

Tri Tip - \$22

Dry rubbed and Pit Roasted.
Served with creamy horseradish
Carved right to your plate

Wild Caught Salmon - \$21

Whole salmon filets roasted in the pit
for a light smoky flavor OR oven baked
with a lemon dill butter

Prime Rib - \$28

Dry rubbed and oven roasted
Served with creamy horseradish
and au jus
Carved right to your plate



DINNER BUFFETS

Served with centennial house salad (spring greens, shaved parmesan cheese, carrots, red onion, and cherry tomatoes) OR caesar salad, chef's choice vegetables and rolls & butter. Choice of starch: roasted red potatoes, loaded mashed potatoes, garlic mashed potatoes or wild rice pilaf.

Add a beverage station for \$1 per person that includes water, iced tea and lemonade. Other non-alcoholic beverages available from the bar.

(Would you like more than one entrée? Please ask about our combo pricing!)

APPLEWOOD SMOKED HAM - \$23

Topped with a pineapple and honey glaze
Carved right to your plate

CHICKEN FETTUCINI - \$21

Seasoned and grilled chicken breast
Fettuccini noodles tossed in a creamy
alfredo with fresh parmesan cheese

CHICKEN MARSALA - \$23

Lightly breaded chicken breast topped with
a mushroom marsala sauce

CHICKEN CORDON BLEU - \$22

Stuffed chicken breast with swiss cheese and
ham. Finished with a Dijon cream sauce

TRADITIONAL TURKEY DINNER - \$26

Oven Roasted turkey carved to your plate
Served with stuffing, cranberry sauce and
gravy.

BEEF BRISKET - \$25

Slow cooked and served with
horseradish cream

ROASTED TRI TIP - \$27

Dry rubbed and pit roasted
OR oven-baked
Served with horseradish cream

PRIME RIB - \$33

Dry rubbed and slow roasted
Served with horseradish cream
and au jus

RIBEYE - \$35

8oz Grilled Ribeye

BEEF FILET MINGON - \$38

8 oz choice cut with demi glace

WILD SALMON FILET - \$26

Oven baked OR smoked in the pit.
finished with a lemon dill compound
butter



DESSERT

We have a wide variety of options to finish off your event on a sweet note! Most options served as a buffet option unless otherwise noted. Other options are available so just ask! We also welcome you to bring in your own dessert if you would like!

Brownies \$2

Cookies \$2

Hopes Gourmet Cookies

Chocolate Trio Bites \$4

Cappuccino, Irish Cream and Peanut Butter

Assorted Cheesecake Bites \$4

Chocolate Cappuccino, Silk Tuxedo, Vanilla Chocolate Chip, Lemon, Raspberry and Amaretto Almond

Assorted Dessert Cups \$6

Tiramisu, Chocolate, Lemon, Raspberry Cheesecake

Cheesecake \$6

Salted Caramel OR Original w/Berry Topping

Tiramisu \$6

Assorted pies and cakes \$7

(Choice of 2)

PIES:

Cherry, Apple, Strawberry Rhubarb, Pumpkin or Blueberry (other pie flavors available)

CAKES:

Chocolate, German Chocolate, Carrot Cake, Red Velvet or Tuxedo Truffle Mousse