

Breakfast Buffets and Snacks

Breakfast Buffets

All Breakfast Buffets Include Fresh Brewed Coffee and Orange Juice

Fresh Express.....	\$7.00
Fresh Fruit, Assorted Danishes, Fresh Coffee, and Orange, Grapefruit, and Cranberry Juices	
Sunrise Buffet.....	\$10.00
Scrambled Eggs with Diced Ham, Fresh Fruit, Green Chile, Fruit, Bacon and Sausage, Skillet Potatoes, Fresh Baked Pastries, and Biscuits and Gravy	
New Mexican Buffet.....	\$10.00
Scrambled Eggs with Chorizo and Green Chilies, Salsa, Sour Cream, Onions, Diced Tomatoes, and Cheddar Cheese; Served with Warm Flour Tortillas, Beans, and Skillet Potatoes	

(Prices do not include tax or gratuity)

Breakfast Add-Ons

Additional Juices (Cranberry, Apple, Tomato).....	\$12.00/Gallon
Assorted Milk Chugs.....	\$1.50 Each
Hot Chocolate.....	\$12.00/Gallon
Quiche.....	\$1.00 Per Person
Grilled Sirloin Steaks.....	\$4.00 Per Person

Morning and Afternoon Breaks

Fresh Express.....\$7.00
Fresh Fruit, Assorted Danishes, Fresh Coffee, and Orange,
Grapefruit, and Cranberry Juices

Cookie Break.....\$6.00
House Baked Cookies, Assorted Canned Soft Drinks, and
Fresh Brewed Coffee

Sandwich Break.....\$7.00
Assorted Finger Sandwiches, Chips and Salsa, Chef's
Crudite', Assorted Canned Soft Drinks, and Fresh Brewed
Coffee and Iced Tea

Snack Selection.....\$6.00
Pretzel Sticks, Sizzlin Snax, Salted Peanuts, Chips, Snack
Bars, with Assorted Canned Soft Drinks.

Additional Break Selections

Assorted Juices.....\$12.00/Gallon
Fresh Fruit.....\$2.50 Per Person
Bottled Water.....\$1.50 Each
Assorted Danish.....\$18.00/Dozen
Fresh Baked Cinnamon Rolls.....\$23.00/Dozen
Fresh Brewed Coffee and Iced Tea.....\$12.00/Gallon
Assorted Canned Soft Drinks.....\$1.50 Each
Assorted Muffins.....\$12.00/Dozen
Assorted Cookies.....\$9.00/Dozen

Snacks

Lightly Salted Peanuts.....	\$2.00 Per Bag
Pretzels.....	\$2.00 Per Bag
Sizlin Snax.....	\$3.00 Per Bag
Chips and Salsa (50 People).....	\$60.00
Chili Con Queso (50 People).....	\$80.00
Guacamole' Dip (50 People).....	\$80.00

(Prices do not include tax or gratuity)

**Hot and Cold
Hors d'oeuvres**

**Party Tray and
Displays**

Hors d'oeuvres

Platter Price

Mesquite Smoked Salmon Display (45-60 People).....	\$160.00
(Include Condiments and Crackers)	
Pastry Wrapped Brie Wheel (45-60 People).....	\$140.00
(Caramel Sauce, Apples, Toasted Walnuts, Baguettes)	
Vegetable Platter (60 People).....	\$120.00
Fruit Platter (60 People).....	\$140.00
Assorted Meat and Cheese Tray (60 People).....	\$160.00
(Includes Crackers)	

Hors d'oeuvres Priced Per Dozen

Jumbo Shrimp on Ice	\$24.00
Chicken Quesadillas.....	\$21.00
Spinach Philo.....	\$20.00
Bacon Wrapped Scallops.....	\$26.00
Spicy Buffalo Wings.....	\$22.00
Coconut Shrimp.....	\$25.00
Spinach Stuffed Mushrooms.....	\$21.00
Southwest Egg Rolls.....	\$19.00

Chocolate Fountain

Chocolate Fountain Includes Chocolate, Variety of Seasonal
Fruit and Other Assorted Dinning Treats

\$220.00 Serves 75 People

Colored/Flavored Chocolate Available for an additional \$30.00

(Prices do not include tax or gratuity)

Plated Lunches and Lunch Buffets

Plated Lunch and Sandwich Selections

All Sandwiches (with the exception of the Boxed Lunch) are Served with Tea and Water

Boxed Lunch.....\$9.00

Beef, Turkey, or Ham Sandwiches served with Fresh Fruit,
Candy, Chips, and Canned Soft Drinks

Prime Philly Cheese Steak Sandwich.....\$12.00

Thinly Sliced Prime Rib with Peppers and Onions on a
Fresh Roll; Topped with Provolone Cheese Served with Fries

El Paso Turkey Wrap.....\$11.00

Thinly Sliced, Grilled Turkey Breast with Green Chilies,
Chipotle Mayo, Lettuce, Tomatoes, Bacon, and Jalapeno
Jack Cheese Wrapped in a Garlic Herb Tortilla; Served
With Fries

Beef Brisket Sandwich.....\$12.00

Slow Roasted Tender Beef Brisket with BBQ Sauce; Served
On a Freshly Baked Roll with Coleslaw, Cowboy Beans, and
Chips

Chicken Salad Croissant.....\$11.00

Chicken Salad on a Light Flaky Croissant with Lettuce and
Tomatoes; Accompanied by a side of Fresh Fruit

Cobb Salad.....\$11.00

A Large Salad Topped with Grilled Chicken, Bleu Cheese,
Bacon, Diced Tomatoes, Sliced Olives, and Sliced Eggs

Sandwich Add-Ons

Fresh Brewed Coffee and Iced Tea.....	\$12.00/Gallon
Bottled Water.....	\$2.00 Each
Assorted Canned Soft Drinks.....	\$1.50 Each
Fresh Baked Cookies.....	\$16.00/Dozen
Plated Dessert.....	\$2.00 Per Person

Lunch Buffet

All Lunch Buffets are Served with Iced Tea and Water

Chef's Choice Lunch Buffet

Entrée's are Chosen by the Chef to Make Your Job Easier, Buffet Includes; Chef's Choice of Vegetable, Starch, Tossed Salad and Fresh Baked Rolls and Butter

Two Entrée Selection.....	\$16.00
Three Entrée Selection.....	\$21.00
Italian Buffet.....	\$19.00
Chicken Marsala over Rice, Italian Sausage with Peppers and Onions, Mushroom Ravioli, Chef's Choice Vegetables, Tossed Salad, Caprese Salad, and Garlic Bread	

Mexican Buffet.....	\$14.00
Cheese Enchiladas with Green Chili Sauce, Calabasitas, Spanish Rice and Beans; Tossed Salad, Chips and Salsa, Tortillas	

Barbeque Luncheon.....	\$16.00
BBQ Chicken, Brisket, Cole Slaw, Potato Salad, Cowboy Beans, Corn on the Cob, and Fresh Baked Cookies or Brownies	

Deli Luncheon.....	\$14.00
Assorted Cold Cuts, Assorted Breads, Sandwich Fixings, Pasta Salad, Potato Salad, Chips, and Fresh Baked Cookies or Brownies	

Carvery

Price Per Person

Roast Beef Tenderloin.....	\$8.00
Prime Rib of Beef.....	\$6.00
Whole Honey Baked Ham.....	\$4.00
Whole Roast Turkey.....	\$3.00
Herb Roasted Pork Loin.....	\$3.00

Plated Dinners and Buffets

Plated Dinners

All Dinners are Served with Fresh Garden Salad, Chef's Choice
Starch, Vegetable, and Rolls with Butter

Ala Carte Menus Available for Groups Guaranteed under 15
Entrees Must be Pre-Ordered Two Weeks in Advance with
Guaranteed Numbers 10 Days in Advance

Any Special Dietary Needs Must be Taken Care of Through
Our Catering Department 48 Hours Prior to Function

If More Than One Entrée is Selected, All Meals will be Charged
The Price of the Highest Entrée. (Maximum Three Choices at

Chef's

Discretion)

Meal Selections

Prime Rib of Beef.....\$23.00
Tender Slow Roasted Prime Rib Served with Horseradish
and Au Jus

Roast Tenderloin of Beef.....\$28.00
Sterling Silver Aged Tenderloin of Beef, Seasoned and Roasted,
Served with Demi Glace

Beef Tenderloin with Jumbo Grilled Prawns.....\$33.00
With Chef's Choice Sauce

Roasted Rosemary Pork Loin.....\$19.00
A Slow Roasted Pork Loin, Sliced and Served with Mushroom
Demi Glace

Baked Salmon Fillet.....\$21.00
Char Broiled Atlantic Salmon Fillet with Chef's Sauce

Herb Grilled Chicken Breast.....\$19.00
With Mushroom Demi Glace

Plated Chef's Choice Dessert.....\$3.00

Dinner Buffets

A Minimum of 25 Guests are Required for ALL Buffets

Chef's Choice Buffet

Entrée's are Chosen by the Chef so you Don't Have to Worry
About All the Details

2 Entrée Selection.....	\$19.00
3 Entrée Selection.....	\$23.00
Country Club Buffet.....	\$28.00
Three Choices from Our Buffet Selection Plus Carved Prime Rib	

Entrée Selections

Mushroom Ravioli-Sausage Cream

With a Sausage-Sundried Tomato Cream

Roast Garlic Pork Loin

Roast Pork Loin with Mushroom Demi Glace

Oven Roasted New York Strip

With Natural Au Jus and Horseradish

Marsala Chicken

Roasted Chicken with a Mushroom-Marsala Sauce

Lemon Pepper Cod

With Red Chile Alfredo

Grilled Atlantic Salmon

With Mango Salsa

Beef Burgandy

Red Wine Marinated Beef with Burgandy Sauce

Herb Grilled Chicken Breast

Grilled Chicken with Chef's Choice of Sauce

All Buffets Include a Tossed Salad, Chef's Vegetable, Chef's
Choice of Starch, Fresh Baked Rolls, Iced Tea and Coffee

Assorted Dessert Buffet.....\$2.00 Per Person

(Prices do not include tax or gratuity)

Carvery

Price Per Person

Roast Beef Tenderloin.....	\$8.00
Prime Rib of Beef.....	\$6.00
Whole Honey Baked Ham.....	\$4.00
Whole Roast Turkey.....	\$3.00
Herb Roasted Pork Loin.....	\$3.00

Banquet Information Package

I _____ acknowledge the receipt of the San Juan
Country Club Banquet Information Package.

Signature

Date

**Please sign and return to the Banquet and Catering Office
Fax: (505)327-4455**

Thank You

