

*Rolling Hills Country Club*  
*Banquet Menu*

*2019*



## *Breakfast*

Beverage service, coffee, juice & milk

**\$1.50 per person**

### *Continental Breakfast*

Assorted muffins and Danish

Fresh fruit

**\$5.50 per person**

#### **Buffet 1**

Scrambled Eggs

Bacon

Hash Browns

Assorted Muffins

**\$7.25 per Person**

#### **Buffet 2**

Assorted Muffins

Seasonal Fruit

Scrambled Eggs

Bacon and Sausage

Hash Browns

Biscuits & Gravy

**\$12.95 per Person**

#### **Omelet Station**

Chef attended station with made to order omelets and a selection of add-in's

**\$6 per Person**

## *Hors D'oeuvres*

*Choice of two- \$7.50 Choice of three- \$9.00 Choice of four- \$10.00*

Phyllo wrapped Asparagus with Lemon Basil Aioli

Bacon, scallion and smoked Cheddar polenta bites

Parmesan Stuffed Mushrooms

Italian sausage stuffed mushrooms

Black bean, quinoa and hot pepper en croute

Vegetable egg rolls

Boneless chicken bites (sweet chili or BBQ)

Sesame chicken skewers

Mini pretzel served with choice of two dipping sauces

(Cheddar dipping sauce, Honey mustard sauce or Chipotle ranch )

Candied Bacon wrapped Smokies

Summer rolls (homemade spring rolls) served with peanut sauce or sweet Chili

(Available in vegetarian, chicken or shrimp)

Fontina arancini balls with tomato coulis

Petite baked potato with sour cream, bacon and chives

Homemade meatballs tossed in BBQ or marinara sauce

Fresh fruit and domestic and imported cheeses

Vegetable crudité with dipping sauce

*Choice of two- \$11.00 Choice of three- \$15.00*

Shrimp and grits

Mini country fried steak bites with creamy gravy

Crab arancini with tomato coulis

Crab stuffed mushrooms

Bacon wrapped scallops

Shrimp cocktail

Bacon wrapped shrimp with house made BBQ

Seafood croquettes with tarragon aioli

Smoked salmon cakes with tarragon lemon aioli

Beef kabob with teriyaki, garlic and ginger

Braised beef and mushroom sliders with Swiss cheese

Cuban sliders with BBQ pulled pork and house made slaw

## *Gourmet spreads and dips*

Fresh mozzarella and tomato bruschetta

Spinach and artichoke dip

Chorizo, black bean and queso blanco dip

Roasted garlic hummus

Cheddar and Gruyere beer and cheese dip with bacon and chives

Served with an assortment of breads, chips and crackers

**\$95 each (serves 50)**

## *Late Night Snacks*

House Made Pizza

*\$6 a Person*

House Made Crust and Sauce with your Choice of Toppings

### *Toppings*

Italian Sausage, Pepperoni, Ground Beef, Ham, Bacon, Grilled Chicken, Green Peppers, Red Peppers, Onions, Spinach, Mushrooms, Tomatoes, Black Olives, Jalapeno's, Green Olives, Pepperoncini's, Garlic, Artichoke Hearts, Feta, Cheddar, Provolone, Mozzarella, Parmesan

### *Nacho Bar*

*\$4 per person*

Fresh Cooked Tortilla Chips, Tomatoes, Onions, Cheddar Cheese, Black Olives, Grilled Chicken, Sour Cream, Salsa

### *Burger Slider Bar*

*\$3 a slider*

Onion, Pickle, Tomato, Mustard, Ketchup, Cheese

## *Tater Tot Bar*

*\$5 a person*

Crunchy tater tots, bacon, shredded cheese and scallions

Served with creamy cheese sauce and chipotle ranch

## *Luncheon Sandwiches*

All sandwiches are served with your choice fresh fruit, fries, homemade chips or sweet potato fries

### **Chicken Salad Croissant**

Our homemade chicken salad on a flakey croissant with lettuce and tomato

**\$10**

### **The Country Club**

A double decker of ham, turkey, lettuce, tomato, Swiss, apple wood bacon and mayo on toasted white or wheat bread

**\$11**

### **Pulled Pork Sandwich**

House smoked pulled pork with pickle and onion on your choice of bread

**\$10**

### **Fontina and Avocado chicken**

Grilled chicken breast with avocado, balsamic tomatoes, melted fontina cheese served on a toasted roll with fire roasted sweet pepper aioli

**\$10**

### **Smoked Turkey Sandwich**

House apple wood smoked turkey, genoa salami, provolone cheese, roasted sweet pepper and olive tapenade, basil pesto and baby arugula served on toasted ciabatta bread

**\$10**

### **Grilled or fried Tilapia Sandwich**

Panko breaded filet served on a hoagie roll with house tartar sauce

**\$11**

### **Tuna melt**

House made Tuna salad served over choice of bread and melted Monterey Jack cheese

**\$11**

### **Pasta Primavera \$9**

Bowtie pasta with your choice of marinara or white cream sauce and your choice add in's

Veggies, zucchini, mushrooms, onion, tomato, spinach, broccoli or black olives

Add grilled chicken \$3.50

Add grilled shrimp \$5.00

6oz Salmon filet \$7.00

## ***Luncheon Salads***

All salads will be served with hot rolls and butter

### **Summer Berry Salad**

Romaine lettuce, local goat cheese, toasted cashews, dried blueberries and fresh strawberries served with house made citrus vinaigrette topped with fresh grilled chicken

**\$12**

### **Cobb Salad California Cobb**

Tender grilled chicken breast, double smoked bacon, egg, cherry tomato, avocado and feta cheese over fresh cut romaine lettuce

**\$11**

### **Caesar Salad**

Crisp romaine with house Caesar dressing, parmesan cheese and herbed brioche croutons.

Grilled chicken **\$10**

Grilled shrimp **\$13**

Salmon **\$11**

### **Fresh Fruit Plate**

Your choice of chicken or tuna salad served over mixed greens with fresh fruit

**\$10**

### **Smoked Salmon Salad**

Spinach, house smoked Scottish salmon, shaved red onion, radish, cucumber, fried capers, and creamy lemon vinaigrette

**\$12**

### **Flank Steak Salad**

Mixed greens, Danish blue cheese, grape tomatoes, pickled shallots, toasted walnuts and creamy horseradish dressing topped with marinated grilled Flank steak

**\$12**

## *Luncheon Entrees*

All luncheon entrees come with a fresh tossed house salad with one dressing choice, choice of one vegetable side, one starch side, fresh baked rolls and include beverage service.

### Vegetable sides

Sautéed Brussel Sprouts  
Garlic sautéed green beans  
California Blend  
Southern style green beans  
Honey glazed carrots  
Squash and Zucchini Medley  
Steamed broccoli with lemon butter  
Grilled asparagus (\$1 upcharge)

### Starch sides

Garlic mashed potatoes  
Herb roasted red skin potatoes  
Baked potato  
Smoked Gouda potatoes au gratin  
scalloped potatoes  
Saffron dill scented rice pilaf  
Roasted Sweet Potatoes  
Twice baked potato (\$1 upcharge)

### **Pan Roasted Chicken**

Pan roasted chicken marinated in garlic and fresh herbs topped with garlic butter sauce

**\$12**

### **Chicken and Spinach Crepes**

Tender chicken breast, sautéed spinach and red peppers rolled in a light and delicate crepe topped with a Parmesan cream sauce

**\$12.95**

### **Lemon Beurre Blanc Chicken**

Marinated chicken breast topped with lemon beurre blanc sauce

**\$12**

### **Quiche Florentine**

Our extra tall quiche with Spinach, Fontina cheese and sundried tomato served with your choice of fresh fruit or petite house salad

**\$9.95**

### **Fontina and Avocado Chicken**

Herb marinated grilled chicken topped with balsamic marinated tomato, Fontina cheese and fresh avocado finished with fire roasted sweet pepper coulis

**\$11.50**

### **Herb grilled pork tenderloin**

Herb and garlic grilled pork tenderloin finished with smoked tomato butter

**\$12**

### **Grilled Scottish Salmon**

Fresh grilled salmon served with a wild mushroom cream sauce

**\$15**

## **Luncheon Stations**

### **Salad Bar**

Your choice of field greens, fresh romaine, baby spinach or iceberg lettuce and a choice of 6 salad toppings with two dressing selections

**\$5**

### **Pasta Station**

Creamy Italian rice prepared to order by our chef's with your choice of 5 add in's Broccoli, bacon, roasted sweet peppers, mushrooms, tomatoes, asparagus, and parmesan cheese. A selection of sauces will be available for pasta.

**\$7**

**Add grilled chicken for \$2 per person**

### **Carving Stations**

Your choice of meat hand carved by our chef's

Pepper roasted beef tenderloin

**\$17 per person**

Garlic and rosemary prime rib

**\$12 per person**

Smoked beef brisket

**\$9 per person**

Dijon and fresh herb roasted pork loin

**\$7 per person**

Garlic and fresh herb marinated Flank Steak served with chimichurri sauce

**\$9 per person**



**Bridal Showers, ceremonies and baby  
showers suggested menu**

**Tea Sandwiches- choose 3**

**\$8 per person**

Chicken salad on petite croissant

Tuna salad on petite croissant

BLT on choice of toasted white or wheat bread

Ham, brie and crisp apple served on toasted baguette

Turkey Pesto on toasted ciabatta with Provolone cheese

Turkey, aged cheddar and watercress

California chicken on toasted ciabatta

Caprese on toasted baguette

California veggie with garlic hummus on toasted baguette

Cucumber, roasted red pepper and cream cheese served on toasted wheat bread

Roasted beef on choice of white or wheat with creamy Dijon mustard

Smoked salmon and cucumber dill, shaved red onion and capers served on toasted rye

**Chocolate dipped strawberries**

\$1.50 each

**Fresh Fruit salad**

\$1.75 per person

**Seasonal fresh fruit, domestic and imported cheese tray**

\$3.00 per person

**Vegetable crudité's with ranch dipping sauce**

\$2.50 per person

**House made Pasta Salad**

**Available in pesto or Italian**

*\$40 per Bowl (Served approximately 15 people)*

### **Deli tray**

Sliced turkey, ham, and roast beef  
Sliced cheese condiments and assorted bread  
*\$10.00 per person*

### **Gourmet Cookies**

Chocolate chip, White chocolate macadamia and peanut butter  
*\$1 each*

### **Double Chocolate brownies**

*\$2 each*

### **Fresh fruit skewers**

*\$1.50 each*

**Fresh vegetable Skewers with choice of ranch, dill or French onion dip**

*\$2.00 each*

### **In House fried potato chips**

*\$1 per person*

### **House made dips**

Available in ranch, dill or French onion  
*\$5.50 per quart*

### **Chex Mix or Spicy Cajun Mix**

*\$6 per pound*

### **Gold fish**

*\$8 per pound*

### ***Gourmet spreads and dips***

Fresh mozzarella and tomato bruschetta  
Spinach and artichoke dip  
Roasted garlic hummus  
Served with an assortment of breads, chips and crackers  
**\$50 each (serves 25)**

### **Miniature dessert bar**

An elegant display of mini cheese cake bites, lemon bites, macaroons, truffles and chocolate dipped strawberries

**\$7.50**

### **Beverages**

#### **Tropical fruit punch**

A refreshing blend of fruit juices, tangy sorbet and fresh fruit

**\$15 per gallon**

#### **Raspberry lemonade**

with fresh raspberries

**\$2 per person**

#### **Mimosa Punch**

Blend of orange juice, sparkling champagne and fresh orange slices

**\$51.95 per gallon**

#### **Sangria**

Available in red or white with seasonal selection of fruits

**\$51.95 per gallon**

# Dinner Buffet

All buffets come with a choice of a fresh tossed house salad with dressing choice, two entrees, one vegetable, one starch, fresh rolls and beverage service.

## Vegetables

Sautéed Brussel Sprouts  
Squash and Zucchini Medley  
Garlic Sautéed green beans  
Citrus honey glazed carrots  
Southern style green beans  
Fresh broccoli with lemon butter  
Buttered Corn  
California Blend  
Haricot Verts (\$1 upcharge)  
Grilled asparagus (\$1 upcharge)

## Starches

Baked potato  
Herb roasted red skin potatoes  
Garlic mashed potatoes  
Smoked Gouda potatoes au gratin  
Duchess Potato  
scalloped potatoes  
Smoked Gouda grits  
Dill and saffron scented rice pilaf  
Loaded Twice Baked Potato (\$1 upcharge)  
Macaroni and Cheese  
Roasted Sweet Potatoes

**\$22.95**

Fried chicken  
Boneless Southern Fried Chicken Breast  
Sundried Tomato grilled chicken with bacon and mushrooms  
Southwest seared chicken with roasted garlic cream sauce  
Lemon beurre blanc chicken  
Pan roasted chicken with garlic and fresh herbs  
Herb grilled chicken with pesto cream and sundried tomato  
Roast turkey breast and dressing  
Apple wood pit ham  
House smoked pork loin with cider jus  
Garlic and fresh herb roasted pork loin with a Dijon and rosemary au jus  
Char grilled boneless pork chop with grilled mushrooms, roasted garlic and fresh herbs  
Pan seared tilapia Provencal

**\$26.95**

Chicken cordon bleu  
Fontina and avocado chicken  
Garlic and rosemary prime rib  
Grilled salmon with a wild mushroom cream sauce  
Seared Salmon with Fennel and Granny Smith Apple Slaw Vinaigrette  
Herb grilled pork tenderloin with smoked tomato butter or maple glaze  
Sliced beef Strip loin with mushroom and red wine demi or au poivre sauce  
Marinated Flank Steak

## ***Plated dinner service***

All plated dinner entrees come with a fresh tossed house salad with choice of dressing, one vegetable side, one starch side, fresh baked rolls and beverage service

### **Vegetables**

Sautéed Brussel Sprouts  
Squash and Zucchini Medley  
Garlic Sautéed green beans  
Citrus honey glazed carrots  
Southern style green beans  
Fresh broccoli with lemon butter  
Buttered Corn  
California Blend  
Haricot Verts (\$1 upcharge)  
Grilled asparagus (\$1 upcharge)

### **Starches**

Baked potato  
Herb roasted red skin potatoes  
Garlic mashed potatoes  
Smoked Gouda potatoes au gratin  
Duchess Potato  
Scalloped potatoes  
Smoked Gouda grits  
Dill and saffron scented rice pilaf  
Twice Baked Potato (\$1 upcharge)  
Macaroni and Cheese  
Roasted Sweet Potatoes

### **Southwest seared Chicken \$20.95**

Chili pepper seared chicken breast with a roasted garlic cream sauce

### **Pan Roasted Chicken Breast \$20.95**

Marinated in herbs and topped with garlic butter sauce

### **Boneless Southern Fried Chicken Breast \$20.95**

Southern Style Buttermilk Fried Chicken Breast served with creamy milk gravy

**Stuffed boneless pork chop \$21.95**

Char grilled 8oz pork chop stuffed with caramelized apples, onions and double smoked bacon finished with cider jus

**Dijon and Rosemary roasted pork loin \$21.95**

Slow roasted pork loin rubbed with garlic and fresh herb, fresh rosemary, cracked black pepper and served with natural Dijon and rosemary au jus

**Lemon Beurre Blanc Chicken \$22.95**

Marinated Chicken Breast topped with lemon beurre blanc sauce

**Fontina and Avocado Chicken \$22.95**

Herb marinated grilled chicken breast topped with balsamic marinated tomatoes, fontina cheese and fresh avocado finished with a fire roasted sweet pepper coulis

**Chicken cordon bleu \$22.95**

Lightly breaded chicken breast stuffed with Swiss cheese, ham and topped with parmesan cream sauce

**Sundried tomato grilled Chicken \$22.95**

Marinated grilled chicken breast with sundried tomato, bacon and mushroom ragout

**Herb grilled pesto chicken \$22.95**

Herb grilled chicken with fresh basil pesto cream and sundried tomato tapenade

**Herb grilled pork tenderloin \$22.95**

Marinated in garlic and fresh herbs, thinly sliced and served with smoked tomato butter or maple glaze

**Pan Roasted Mahi Mahi \$22.95**

Lightly seasoned, pan seared and finished with tomato and caper Provencal

**Seared Salmon \$23.95**

Seared Salmon with Fennel and Granny Smith Apple Slaw Finished with a Mustard Vinaigrette

**Grilled Salmon \$23.95**

Grilled salmon with a wild mushroom cream sauce

**Char Grilled Rib eye \$26.95**

Tender charred grilled rib eye topped with crispy onion straws

**Garlic and rosemary roasted prime rib \$26.95**

Slow roasted prime rib with natural au jus and horseradish cream

**Pan Roasted Beef Tenderloin \$34.95**

6oz sliced beef tenderloin with port wine reduction and roasted baby portabella mushrooms

**Char grilled 6oz Filet Mignon \$34.95**

Center cut 6oz choice fillet topped with smoked tomato butter or red wine demi-glace

**Surf and turf Market price**

Char grilled 4oz beef tenderloin topped with smoked tomato butter and paired with your choice of three jumbo shrimp, lobster tail, three seared sea scallops or one lump crab cake

## *Dessert Menu*

Double chocolate cake  
NY cheese cake  
Strawberry Sensation layer cake  
Carrot cake  
Lemon Layer cake  
Flourless dark chocolate cake  
Triple chocolate mousse cake  
Bourbon pecan pie  
Banoffee Pie  
Pineapple upside down cake  
Tiramisu  
Key Lime Tart  
**\$4**

### **Miniature dessert bar**

An elegant display of lemon bites, mini cheese cakes, macarons, truffles and chocolate dipped strawberries  
**\$7.5**

### **Cheesecake Bar**

New York, chocolate and raspberry lemon served with nuts, whipped cream, chocolate, fresh berries, cookie pieces and caramel  
**\$6**

**\*All food and beverage is subject to a 7% sales Tax and a 20% gratuity charge**



# Bar Service

## Sodas and Juice

Sodas	\$1.75/Each
Juice	\$1.75/Each
Bottled Water	\$2.00/Each
Sports Drinks	\$2.25/Each

## Beer

Domestic Can	\$3.00/Each
Imported Bottle	\$3.75/Each

## Keg Beer

Domestic	\$275/Each
Imported	\$325/Each

## Wine and Mixed Drinks

House Wine	\$19.95/Bottle
Champagne	\$19.95/Bottle
Bar Drinks	\$6.00/Each
Call Drinks	\$7.00/Each
Premium	\$8.00/Each
Sangria	\$51.95/Gallon
(Available in white or red with seasonal fruit)	

**Bartender fee \$150.00 per event**

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