

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 crudités 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 crudités 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, macaroons, 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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