

THEMED BUFFETS

Minimum 20 guests

Ages 5-12: half-price, Ages 0-4: no charge

The Mediterranean

Grilled Salmon topped with a tomato-basil relish, marinated pork loin topped with a lemon butter sauce, lemon roasted Yukon gold potato wedges, sautéed green beans in a tomato, oregano sauce, Greek Salad with red wine vinaigrette, dinner rolls and butter. \$37/person

The Ranch House

Marinated & grilled flank steak with a cabernet & mushroom demi sauce, grilled salmon with a sesame & teriyaki glaze, Valley Blend salad, rice pilaf, fresh seasonal vegetables, dinner rolls and butter. \$41/person

Farmer's Market

Fresh grilled salmon brushed with lemon butter & basil, roasted chicken breast with lemon caper sauce, Caesar salad, roasted red rosemary potatoes, seasonal vegetables, dinner rolls and butter. \$35/person

Northwest Barbeque

Chipotle Baby Back BBQ Ribs and grilled and BBQ basted chicken breasts. Served with au gratin potatoes, Caesar salad, molasses baked beans, seasonal fresh fruit salad, corn muffins with honey butter, and BBQ sauce. Boneless ribs available upon request. \$40/person

Little Italy

Penne pasta and tri-color cheese tortellini with basil marinara, alfredo and cilantro pesto sauces, chicken parmesan, grilled vegetables, Caesar salad and herbed focaccia bread. \$28/person
Add meatballs, addl. \$3/person
Substitute lasagna for a pasta, addl. \$5/person

Farm Fiesta

Fajita style chicken, seasoned ground beef, crispy taco shells, flour tortillas, chips and salsa, refried beans, Spanish rice, guacamole, sour cream, shredded cheddar cheese, lettuce, tomato, onions and jalapenos. \$28/person
Add beef, chicken or cheese enchiladas, addl. \$3/person

Langdon Luau

Kalua Pork and Huli Huli chicken, sticky rice, seasonal fresh fruit salad, house salad with two dressings, macaroni salad, Hawaiian sweet rolls and sides of Huli Huli and pineapple BBQ sauce. \$30/person

Western Barbeque

Smoked BBQ brisket with chipotle rub, grilled and BBQ-basted chicken breast, bacon au gratin potatoes, tri-color rotini pasta salad, seasonal fresh fruit salad, seasonal vegetable, rolls and butter. \$42/person

Vegetarian/Vegan: Portabella mushroom with balsamic glaze, risotto and seasonal vegetables. (this item is available as a substitution for certain guests with dietary restrictions within any of the themes listed above).

Clubhouse Luncheon

Turkey cranberry croissant sandwiches, Valley Blend greens salad with ranch and balsamic vinaigrette dressings, tri-color rotini pasta salad, assorted chips, and choice of one soup (tomato basil, clam chowder or chicken noodle). Oatmeal raisin cookies for dessert. (Max. 50 ppl) \$22/person