



# *Kirtland Catering Menu*

## **Breakfast:**

*Basics ◇ Buffet ◇ Plated*

## **Breaks and Conferences:**

*Specialties ◇ Additions/Enhancements*

## **Lunch:**

*Plated ◇ Buffet ◇ Boxed*

## **Hors D'Oeuvres:**

*Hot Options ◇ Cold Options ◇ Packages ◇ Enhancements*

## **Dinner:**

*Plated ◇ Buffet*

## **Holidays Menus:**

*Buffet*

## **Desserts:**

*Assorted*

## **Weddings:**

*Specialties ◇ Reception Packages*



## *Breakfast Basics* (Buffet)

### **The Continental**

Selection of Chilled Juices  
Assortment of Sensational Sweets Pastries; Apple Twists, Cheese Butterfly,  
Cinnamon Almond Bear Claw, Low-Fat Apple Danish/Cheese Danish  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$6.88 per person (\$8.25 inclusive)

### **The Continental Plus**

Selection of Chilled Juices  
Assortment of Sensational Sweets Pastries; Apple Twists, Cheese Butterfly,  
Cinnamon Almond Bear Claw, Low-Fat Apple Danish/Cheese Danish  
Sliced Seasonal Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$8.13 per person (\$9.75 inclusive)

### **The Club Continental**

Selection of Chilled Juices  
Assortment of Sensational Sweets Pastries; Apple Twists, Cheese Butterfly,  
Cinnamon Almond Bear Claw, Low-Fat Apple Danish/Cheese Danish  
Sliced Seasonal Fruits  
Sensational Sweets Bagels with Cream Cheese  
Assorted Yogurt Cups  
Assorted Hot and Cold Cereals  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
\$9.79 per person (\$11.75 inclusive)



## *Breakfast Buffet*

50 person minimum

All Breakfast Buffets are accompanied by the following:

**Selection of Chilled Juices**  
**Assortment of Sensational Sweets Pastries**  
**Toast or Biscuits with Butter and Jelly**  
**Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas**

Choose from the following selections for your buffet:

### **American Classic**

Freshly Scrambled Eggs, Oven Baked Potatoes, Crisp Bacon and Sausage Links/Patties.  
\$9.79 per person (\$11.75 inclusive)

### **Healthy Morning**

Scrambled "Eggbeaters", Oven Baked Potatoes with Peppers and Onions, Balsamic Grilled Vegetables.  
\$9.79 per person (\$11.75 inclusive)

### **American Classic Plus**

French Toast with Maple Syrup Freshly Scrambled Eggs, Oven Baked Potatoes, Crisp Bacon and Sausage Links/Patties.  
\$10.21 per person (\$12.25 inclusive)

### **On The Run**

Fluffy Buttermilk Biscuits split and stuffed with Scrambled Eggs, Baked Ham and Cheddar Cheese, Bean and Rice Burritos, Baked Potato Patties, Assorted Whole Fruits.  
\$11.67 per person (\$14.00 inclusive)



## *Breakfast Plated*

All Breakfast Entrees Below are accompanied by the following:

**Chilled Orange Juice**  
**Selection of Sensational Sweets Danish**  
**Toast or Biscuits with Butter and Preserves**  
**Fresh Fruit Garnish**  
**Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas**

Choose from the following Breakfast Entrees:

### **The Continental**

Sliced Seasonal Fruits with Yogurt, Honey Drizzle  
\$8.13 per person (\$9.75 inclusive)

### **Healthy Heart**

Fresh Fruit, Yogurt, Bran Muffin, Cereal & Skim Milk  
Coffee & Tea  
\$8.13 per person (\$9.75 inclusive)

### **Down Home Breakfast**

Scrambled Farm Fresh Eggs with Sausage Links/Patties & Bacon  
Oven Baked Potatoes  
\$8.96 per person (\$10.75 inclusive)



## *Breaks and Conferences Specialties*

### **Good Morning!**

Assortment of Bakery Fresh Sensational Sweets Danish, Assorted Fruit Yogurt Cups on Ice, Sliced Melon and Orange Wedges, Chilled Juices, Coffee and Tea Service.

\$7.29 per person (\$8.75 inclusive)

### **Good Afternoon!**

Assortment of Sensational Sweets Cookies, Assorted Chips, Fresh Whole Fruits, Chilled Soft Drinks and Bottled Water, Coffee and Tea Service.

\$7.50 per person (\$9.00 inclusive)

### **Healthy Break**

Delicious Sliced Fresh Fruit (seasonal), Granola Bars, Assorted Creamy Yogurt Cups on Ice, Assorted Bagels with Cream Cheese, Bottled Water, Chilled Juices, Coffee and Tea Service.

\$7.50 per person (\$9.00 inclusive)

### **Fiesta Break**

Chips with Chili Con Queso, Guacamole, Sour Cream and Homemade Salsa, Seasonal Whole Fruit, Chilled Soft Drinks and Bottled Water, Coffee and Tea Service.

\$8.96 per person (\$10.75 inclusive)



## *Breaks and Conferences Additions and Enhancements*

**Chilled Orange, Apple, Tomato or  
Grapefruit Juice**  
\$2.60 per bottle

**Bottled Water**  
\$1.25 per bottle

**Assorted Canned Soft Drinks**  
\$1.00 per can

**Chilled Milk**  
\$.90 per carton

**Assorted Juice**  
\$10.50 per Pitcher  
\$19.00 per Gallon

**Basic Fruit Punch or Lemonade**  
\$11.00 per Gallon

**Hot/Iced Tea or Hot Chocolate**  
\$1.25 per item

**Freshly Brewed and Decaffeinated  
Coffee and Iced Tea**  
\$12.50 per Gallon

**Sensational Sweets Selection of  
Pastries**  
\$15.14 per Dozen (Small)  
\$23.36 per Dozen (Large)

**Assorted Danish**  
\$1.30 Each (Small)  
\$1.95 Each (Large)

**Assorted Muffins**  
\$1.73 Each

**Sensational Sweets Selection of Bagels  
and Cream Cheese**  
\$1.90 Each

**Sensational Sweets Selection of  
Cookies**  
\$7.83 per Dozen

**Sensational Sweets Chewy Chocolate  
Brownies**  
\$8.92 per Dozen

**Assorted Whole Seasonal Fruit**  
\$1.10 each

**Sliced Fresh Fruit - 25 guests**  
\$59.48

**Assorted Yogurt Cups**  
\$1.30 each

**Granola Bars**  
\$1.30 each



## *Lunch - Plated*

**Includes Coffee, Iced Tea and Water**

### **Tuna or Chicken Salad Blossom**

A large ripe tomato stuffed with fresh tuna or chicken salad and served with sliced fresh fruit and cheese.

\$8.96 per person (\$10.75 inclusive)

### **Grilled Chicken Salad**

A 6oz grilled chicken breast served on a bed of crisp lettuce sprinkled with fresh bleu cheese. Served with your choice of dressing.

\$8.96 per person (\$10.75 inclusive)

### **Hot French Dip**

Thin slices of lean roast beef stacked on a French roll with a bowl of warm au jus on the side

Served with your choice of coleslaw, pasta salad or potato chips

\$9.79 per person (\$11.75 inclusive)

### **Stacked Turkey & Cheese Croissant**

A generous portion of sliced turkey breast on a flaky croissant topped with two cheeses; crisp lettuce and tomato

Served with a pickle spear and pasta salad

\$9.79 per person (\$11.75 inclusive)

### **Dirty Bird Sandwich**

This Cajun spiced blackened chicken breast is topped with shredded lettuce, diced tomatoes and drizzled with ranch dressing on a lightly toasted Kaiser roll

Served with your choice of coleslaw, pasta salad, or potato chips

\$10.21 per person (\$12.25 inclusive)

### **A Light Duo**

A Duo of Healthy Chilled Salads:

Chunk-White Tuna with Celery, Carrots, Onions, and Light Mayonnaise

And

Diced Chicken with Almonds, Grapes, and Curried Yogurt served over Crisp Greens

Fresh Fruit Cup

Freshly Baked Rolls with Butter

\$11.25 per person (\$13.50 inclusive)

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*Version Jan 2017. All previous menus void.*



## *Lunch - Plated*

**Includes Coffee, Iced Tea and Water**

### **Vegetarian's Twist**

Fresh Tossed Green Salad with Tomatoes and Creamy Balsamic Vinaigrette  
Vegetarian Lasagna- Layers of Roasted Vegetables, Pasta, Tomato Sauce and a Blend of Cheeses  
Freshly Baked Rolls with Butter  
\$10.00 per person (\$12.00 inclusive)

### **Hearty Appetite**

Lightly Tossed Caesar Salad  
Sliced Roasted Strip Loin of Beef  
or  
Marinated Chicken Breast  
Garlic Mashed Potatoes and Balsamic Grilled Vegetables  
Freshly Baked Rolls with Butter  
\$10.21 per person (\$12.25 inclusive)

### **Chicken Burgundy**

Boneless Breast of chicken served on a bed of rice with a rich burgundy wine sauce  
Veggies of the Day  
Freshly Baked Rolls with Butter  
\$10.21 per person (\$12.25 inclusive)

### **Beef Stroganoff**

Beef Tenderloin sautéed with fresh mushrooms and onions served with a rich demi glaze sauce  
Veggies of the Day  
Freshly Baked Rolls with Butter  
\$10.21 per person (\$12.25 inclusive)

### **The New Englander**

Fresh Spinach Salad with Sliced Mushrooms and Warm Bacon Dressing  
Baked Atlantic Cod with Herbed Bread Crumbs  
Roasted New Potatoes and Green Beans with Toasted Almonds  
Freshly Baked Rolls with Butter  
\$12.92 per person (\$15.50 inclusive)





## *Lunch Buffets*

50 person minimum

All Lunch Buffets are accompanied by the following:

**Fresh Tossed Garden Greens with Two Dressings  
Freshly Baked Rolls and Butter  
Coffee, Iced Tea and Water**

### **Deli Buffet**

Sliced Deli Meats including:

Roast Beef, Roast Turkey, Honey Glazed Ham

Sliced Cheeses (choose two):

Cheddar, Swiss, Provolone, American

Lettuce Leaves, Sliced Tomatoes, and Onions

Assorted Bakery Fresh Breads and Rolls

Mayonnaise, Butter, and Honey Mustard

Potato Salad

Sensational Sweets Cookies

Selection of Assorted Soft Drinks and Bottled Water

\$12.08 per person (\$14.50 inclusive)

### **American Classic Lunch Buffet**

Southern Fried Chicken

Hamburgers with all the Fixin's

Assorted Chips

Potato Salad

Cole Slaw

Sensational Sweets Cookies

Sliced Seasonal Fruit

\$12.92 per person (\$15.50 inclusive)

### **Pacific Lunch Buffet**

Oriental Chicken Salad with Sesame Ginger Dressing

Java Slaw

Hunan Beef with Broccoli and Scallions

Hawaiian-Style Huli Huli Chicken

Shrimp Fried Rice

Stir Fried Asian Vegetables

Sliced Seasonal Fruits

\$13.54 per person (\$16.25 inclusive)

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## *Lunch Buffets (cont'd)*

### **Deluxe Deli**

Sliced Deli Meats including:

Roast Beef, Roast Turkey, Honey Glazed Ham, and Cotta Salami

Sliced Cheeses (choose three):

Cheddar, Swiss, Provolone, American

Lettuce Leaves, Sliced Tomatoes, and Onions

Assorted Bakery Fresh Breads and Rolls

Mayonnaise, Butter, and Honey Mustard

Potato Salad/Pasta Salad with Roasted Vegetables

Sensational Sweets Cookies and Brownies

Sliced Seasonal Fruits

\$13.75 per person (\$16.50 inclusive)

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## *Boxed Lunches*

### **The Classic**

Half Roast Beef & Half Roast Turkey Sandwich with Cheddar Cheese

Potato Chips

Whole Seasonal Fruit

Sensational Sweets Cookie

Selection of Soft Drink or Bottled Water

\$10.21 per person (\$12.25 inclusive)

### **The Club Special**

Submarine Sandwich with Turkey, Ham, and Salami with Provolone Cheese, Lettuce, Tomato, Onion, and Sliced Olives on a Fresh Baguette

Pasta Salad

Whole Seasonal Fruit

Chewy Chocolate Brownie with Walnuts

Selection of Soft Drink or Bottled Water

\$10.21 per person (\$12.25 inclusive)



## RECEPTIONS

### Hot Hors D 'Oeuvres

*(Beverages are not included)*

#### **Mini Tacos**

\$4.64 per dozen (5 dozen minimum)

#### **Black Bean and Cheese Quesadillas**

\$5.22 per dozen (5 dozen minimum)

#### **Sweet & Sour Meatballs**

\$6.84 per dozen (5 dozen minimum)

#### **Assorted Jalapeno Cheese Poppers with Cool Ranch Dipping Sauce**

\$7.94 per dozen (5 dozen minimum)

#### **Beef Taquitos**

\$8.28 per dozen (5 dozen minimum)

#### **Mini Burritos**

\$8.55 per dozen (5 dozen minimum)

#### **Buffalo Wings with Cool Ranch Dipping Sauce**

\$9.04 per dozen (5 dozen minimum)

#### **Mini Chicken Egg Rolls**

\$9.66 per dozen (5 dozen minimum)

#### **Teriyaki Beef Sticks**

\$10.75 per dozen (5 dozen minimum)

#### **Grilled Beef or Chicken Kabobs w/ Tangy BBQ Sauce**

\$10.75 per dozen (5 dozen minimum)

#### **Assorted Mini Quiche**

\$10.75 per dozen (5 dozen minimum)



## *Cold Hors D'Oeuvres*

*(Beverages are not included)*

### **Chilled Shrimp (31-35 pieces per lb)**

\$ Market Price (5 lb minimum)

### **Green Chili Bites**

\$4.62 per dozen (5 dozen minimum)

### **Fancy Deviled Eggs**

\$5.22 per dozen (5 dozen minimum)

### **Curried Chicken Salad Finger Sandwiches**

\$5.73 per dozen (5 dozen minimum)

### **Deviled Ham Salad Finger Sandwiches**

\$5.73 per dozen (5 dozen minimum)

### **Mini Pretzels**

\$5.82 per lb

### **Roasted Vegetable Salad Finger Sandwiches**

\$6.03 per dozen (5 dozen minimum)

### **Smoked Salmon with Dill Cream Cheese Finger Sandwiches**

\$8.14 per dozen (5 dozen minimum)

### **Chilled Shrimp on a Cucumber Round**

\$9.66 per dozen (5 dozen minimum)

### **5 Foot Hoagie Sandwich**

\$49.88 each

### **Seven Layer Taco Dip and Tortilla Chips**

\$33.34 each (Serves up to 30)

### **Fresh Fruit and Cheese Display with Assorted Crackers**

Small (Serves 25-30) \$59.48

Large (Serves 50-60) \$103.00

### **Tortilla Chips and Salsa**

\$22.32 per Tray (Serves up to 30)



## *Reception Packages*

### Club Classic

Tomato Basil Crostini (2 pcs. per person)

Assorted Finger Sandwiches

Fancy Deviled Eggs (2 pcs. per person)

Imported and Domestic Cheeses with  
Sliced Baguettes

Vegetable Crudités with Ranch Dressing

Assorted Dips and Chips

Fruit Punch

Coffee Service

\$9.09 per person (50 - 124 guests)

\$8.82 per person (125 - 299 guests)

\$8.27 per person (300+ guests)

### Gala Affair

Tomato Basil Crostini (2 pcs. per person)

Beef Taquitos (3 pcs. per person)

Assorted Finger Sandwiches

Fruit Platter

Assorted Chips and Dip

Deluxe Sliced Meats, Imported and  
Domestic cheeses with Rolls and  
Condiments

Fancy Deviled Eggs (2 pcs. per person)

Vegetable Crudités with Ranch Dressing

Fruit Punch

Coffee Service

\$12.40 per person (50 - 124 guests)

\$12.13 per person (125 - 299 guests)

\$11.84 per person (300+ guests)



## *Reception Enhancements*

### **Fancy Imported and Domestic Cheese Display with Sliced Baguettes**

\$81.11 Medium (Serves 25-30)

\$157.22 Large (Serves 50-60)

### **Fresh Vegetable Crudités with Assorted Dips**

\$48.67 per tray (Serves 25-30)

\$92.34 per tray (Serves 50-60)

### **Sliced Fresh Fruit Display with Seasonal Berries** (Add Cheese & Crackers for \$25.00 per Tray)

\$59.48 (Serves 25-30)

\$113.96 (Serves 50-60)

### **Sliced Meat Platter with Turkey, Ham and Roast Beef Served with Rolls and Condiments**

\$90.95 (Serves 25-30)

\$176.90 (Serves 50-60)

### **Deluxe Platter of Sliced Meats and Cheeses with Turkey, Ham, Roast Beef, Salami, Cheddar, Swiss, and American Cheese Served with Rolls, Condiments and Crackers**

\$92.66 (Serves 25-30)

\$180.33 (Serves 50-60)

## *Carvings*

Carver Fee of \$50.00 will apply

### **Roasted Turkey with Cranberry Chutney, Rolls and Condiments**

\$104.74 (Serves 50 Guests)

### **Honey Glazed Ham with Rolls and Condiments**

\$115.76 (Serves 50 Guests)

### **Inside Top Round of Beef with Horseradish, Rolls and Condiments**

\$159.86 (Serves 60 Guests)

### **Prime Rib Au Jus with Horseradish, Rolls and Condiments**

\$292.16 (Serves 50 Guests)

### **Whole Beef Tenderloin with Horseradish, Rolls and Condiments**

\$292.16 (Serves 50 Guests)

### **Steamship Round of Beef with Horseradish, Rolls and Condiments**

\$404.25 (Serves 100 Guests) – Special Order

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## *Dinner - Plated*

### **Vegetarian Twist**

Fresh Tossed Green Salad with Tomatoes and Creamy Balsamic Vinaigrette  
Vegetarian Lasagna with Layers of Roasted Vegetables, Pasta, Tomato Sauce and a Blend of Cheeses  
Freshly Baked Rolls with Butter  
Coffee & Tea Service  
\$15.42 per person (\$18.50 inclusive)

### **Southern Hospitality**

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts and House Dressing  
Southern Fried Chicken and Sliced BBQ Brisket of Beef with Garlic Mashed Potatoes and Chef's Vegetables  
Apple or Peach Cobbler with Whipped Cream (Choose One)  
Freshly Baked Rolls and Butter  
Coffee & Tea Service.  
\$19.38 per person (\$23.25 inclusive)

### **Sumptuous Feast**

Tossed Greens, Tomatoes, and Cucumbers with Ranch Dressing  
Sliced London Broil Au Jus with Roasted New Potatoes, and Chef's Vegetables  
Or  
Roasted Stuffed Chicken Breast with Mushroom Gravy, Rice Pilaf, and Chef's Vegetables  
Assortment of Cheesecake  
Freshly Baked Rolls and Butter  
Coffee & Tea Service.  
\$19.38 per person (\$23.25 inclusive)

### **Hometown Favorite**

Spinach Salad with Sliced Mushrooms, Thin Red Onions and Warm Bacon Dressing  
Sliced Rosemary Roasted Pork Loin with Garlic Mashed Potatoes and Chef's Vegetables  
Peach Cobbler  
Freshly Baked Rolls and Butter  
Coffee & Tea Service.  
\$19.38 per person (\$23.25 inclusive)



## *Dinner - Plated (cont'd)*

### **Seafood Classic**

Chopped Crisp Romaine tossed with Tiny Shrimp and Tarragon Vinaigrette Dressing  
Baked Cod Filet with Herbed Bread Crumbs and Béarnaise, served with Wild Rice Pilaf  
and Chef's Vegetables  
Warm Apple Pie with Ice Cream  
Freshly Baked Rolls and Butter  
Coffee & Tea Service.  
\$19.38 per person (\$23.25 inclusive)

### **Award's Night**

Classic Tossed Caesar Salad with Herbed Croutons and Parmesan Cheese  
Sliced Sirloin of Beef with Béarnaise Sauce, Roasted New Potatoes, and Chef's  
Vegetables  
Freshly Baked Rolls and Butter  
Chocolate Mousse  
Coffee & Tea Service.  
\$21.04 per person (\$25.25 inclusive)

### **Club Classic**

Spinach Salad with Sliced Mushrooms, Thin Red Onions and Raspberry Vinaigrette  
Roasted Prime Rib of Beef Au Jus with Rustic Mashed Potatoes, and Chef's Vegetables  
Freshly Baked Rolls and Butter  
Fresh Fruit Sorbet  
Coffee & Tea Service.  
\$21.88 per person (\$26.25 inclusive)

### **Additions:**

Fancy Greens with Toasted Walnuts and Raspberry Vinaigrette  
\$2.29 per person (\$2.75 inclusive)

Shrimp Cocktail with Bibb Lettuce Salad, Spicy Red Sauce, and Lemons  
\$4.79 per person (\$5.75 inclusive)





## Dinner Buffets

50 person minimum

### Build Your Own Buffet

All Dinner Buffets are accompanied by the following:

**Freshly Baked Rolls and Butter**

**Coffee, Iced Tea and Water**

**Light Buffet:** Choose: 1 Salad, 2 Meat, 1 Starch, 1 Vegetable, 1 Dessert

\$19.17 per person (\$23.00 inclusive)

**Classic Buffet:** Choose: 2 Salads, 2 Meats, 2 Starches, 2 Vegetables, 1 Dessert

\$21.88 per person (\$26.25 inclusive)

**Sumptuous Buffet:** Choose: 2 Salads, 3 Meats with Carver, 2 Starches, 2 Vegetables, 2 Desserts

\$25.42 per person (\$30.50 inclusive)

### Salads:

Tossed Fresh Garden Greens with Two Dressings, Classic Potato Salad, Marinated Cucumber and Tomato Salad, Cole Slaw, Macaroni Salad, Fruit Salad, Java Slaw

### Meats/Main Course:

Sliced London Broil, Stuffed Chicken Breast, Vegetable Lasagna, Sliced Roasted Pork Loin, Carved Roasted Turkey, Baked New England Cod, Carved Prime Rib

### Starches:

Garlic Mashed Potatoes, Rustic Mashed Potatoes, Steamed Rice, Roasted New Potatoes

### Vegetables:

Green Bean Amandine, Peas with Shoe String Carrots, Steamed Broccoli Spears, Corn on the Cob, Asian Stir Fry, Balsamic Steamed Vegetables

### Desserts:

Chocolate Mousse, Apple Pie, Assorted Fruit Cobblers, Chocolate Cake, Pound Cake with Strawberry and Whipped Cream  
New York Style Cheesecake



## *Dinner Buffets*

50 person minimum

Choose from the following selections for your buffet:  
**Includes Coffee, Iced Tea and Water**

### **Endless Summer Beach Party**

Tossed Green with Veggies and House Dressing  
Classic Potato Salad  
Sourdough Rolls and Butter  
Grilled Burgers and Hot dogs with all the Trimmings  
Steamed Corn on the Cob  
Sliced Seasonal Fruit  
\$15.00 per person (\$18.00 inclusive)

### **The Cowboy Western**

Crisp Coleslaw  
Green Salad with Ranch Dressing  
Jalapeno Cheese Poppers  
Barbequed Chicken and Beef  
Baked Beans  
Sweet Cornbread with Honey Butter  
Fruit Cobbler  
\$18.34 per person (\$22.00 inclusive)

### **South of the Border**

Greens with Tomatoes and Onions Tossed with House Dressing  
Beef Taquitos  
Chicken Fajitas with Warm Flour Tortillas  
Shredded Pork Enchiladas with Salsa Verde  
Refried Beans  
Mexican Rice  
Fresh Cornbread with Honey  
Sliced Fruits  
\$19.38 per person (\$23.25 inclusive)

### **Additions:**

Tortilla Chips and Salsa  
\$1.50 per person



## *Dinner Buffets (cont'd)*

### **The Wacky Tourist Luau**

Cucumber Kim Chee  
Oriental Salad  
Teriyaki Beef Sticks  
Hawaiian-Style Huli Huli Chicken  
Kalua Pork with Cabbage  
Stir Fried Vegetables  
Steamed White Rice  
Pineapple Upside-Down Cake  
\$19.38 per person (\$23.25 inclusive)

### **Kirtland's Signature Beefeater's Buffet**

Tossed Greens with veggies and house dressing  
Steamship Round with Horseradish, Condiments & Carver  
Baked Ham or Fish  
Whipped Potatoes & Brown Gravy  
Wild Rice Pilaf  
Buttered Corn  
Warm Rolls & Butter  
Assortment of Delicious Pies  
\$20.21 per person (\$24.25 inclusive)

### **Classic Club Buffet**

Tossed Greens with Tomatoes, Cucumbers, Carrots, Sprouts and Choice of Dressings  
Macaroni Salad  
Classic Crispy Cole Slaw  
Carved Steamship or Top Round of Beef with Horseradish Cream  
Sliced Smoked Ham with Rum Raisin Sauce  
Sliced Roast Turkey with Pan Gravy and Stuffing  
Oven Roasted New Potatoes  
Buttered Peas and Carrots  
Warm Fruit Cobbler  
Freshly Baked Rolls with Butter  
\$21.88 per person (\$26.25 inclusive)



## *Dinner Buffets (cont'd)*

### **Pacific Regional Buffet**

Assorted Dim Sum  
Oriental Chicken Salad with Sesame Ginger Dressing  
Chicken Satay with Thai-Style Peanut Sauce  
Hunan Beef with Broccoli  
Hawaiian Style Huli Huli Chicken  
Stir Fried Asian Vegetables  
Shrimp Fried Rice  
Sliced Fresh Seasonal Fruits  
Freshly Baked Rolls with Butter  
\$21.88 per person (\$26.25 inclusive)

### **The Jazz Club**

Fancy Greens with Toasted Walnuts, Bleu Cheese and Raspberry Vinaigrette  
Chilled Shrimp on Ice with Cocktail Sauce and Lemon  
Imported and Domestic Cheese with Fruit and Sliced Baguettes  
Carved Prime Rib of Beef  
Cheese Tortellini with Creamy Alfredo Sauce  
Chef's Vegetables  
Roasted New Potatoes  
Assorted Sensational Sweets Cheesecakes  
\$26.25 per person (\$31.50 inclusive)



## *Delicious Desserts*

### **Homemade Fruit Cobbler**

A warm apple, blueberry, cherry or peach cobbler served with a flaky delicate crust  
\$3.13 per person (\$3.75 inclusive) A la Mode \$3.75 per person (\$4.50 inclusive)

### **Assorted Pie Slice**

A generous slice of your favorite fruit or cream pie  
\$3.54 per person (\$4.25 inclusive) A la Mode \$4.38 per person (\$5.25 inclusive)

### **Creamy Mousse**

Your choice of white or rich chocolate mousse whipped to perfection and topped with a dollop of whipped cream.  
\$2.71 per person (\$3.25 inclusive)

### **Traditional Flan**

A Southwest favorite! A Mexican vanilla and caramel custard served warm.  
\$3.13 per person (\$3.75 inclusive)

### **Homemade Bread Pudding**

An all-time favorite of warm bread pudding served with vanilla sauce.  
\$3.13 per person (\$3.75 inclusive)

### **Ice Cream or Sherbet**

\$1.88 per person (\$2.25 inclusive)



## *Holiday Menu*

*(Buffet)*

Choose one of these fine holiday traditions listed below:  
**Includes Coffee, Iced Tea and Water**

### **Family Traditions**

Tossed Greens with Toasted Walnuts and Raspberry Vinaigrette  
Roast Turkey with Stuffing, Cranberry Chutney, and Pan Gravy  
Mashed Potatoes  
Chef's Vegetables  
Pumpkin and Pecan Pies  
Freshly Baked Rolls and Butter  
\$15.00 per person (Lunch) (\$18.00 inclusive)  
\$20.84 per person (Dinner) (\$25.00 inclusive)

### **Christmas Classic**

(\$50.00 Carving Fee if you would like a Carver, otherwise meats will be presliced.)  
Classic Caesar Salad with Herbed Croutons and Parmesan Cheese  
Prime Rib of Beef with Au Jus (Roast Beef for Lunch option)  
Or  
Roast Turkey with Stuffing, Cranberry Chutney, and Pan Gravy  
Roasted New Potatoes  
Chef's Vegetables  
White and Dark Chocolate Mousse  
Freshly Baked Rolls and Butter  
\$17.50 per person (Lunch) (\$21.00 inclusive)  
\$23.34 per person (Dinner) (\$28.00 inclusive)

Add House Wine to either of the above for \$3.00 more per person



## *Wedding Specialties*

**Your Club offers the following items on a complimentary basis for your special event:**

Tablecloths - White  
Napkins - White  
Registration Table & Gift Book Table (Draped and Skirted)  
6' X 3'  
Gift Table (Draped and Skirted)  
6" Round  
Cake Table (Draped and Skirted)  
Chaffers with Sternos (based on food ordered)

**The following items and services may be provided through your Catering Coordinator:**

- Bottle of Champagne \$15.00
- Bottle of Sparkling Cider \$12.00
- Specialty Linens
- Cake Cutting \$50.00
- Audio Visual Support (prices vary according to needs)
- Entertainment (prices vary based on type chosen; Catering Manager can provide you with a listing of local entertainment suitable for your event)