



Hacienda Golf Club

Banquet Menu

The Jewel of the Canyon Awaits you...

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Breakfast Buffet Selections

Continental

*Assortment of Doughnuts, Bagels & Muffins
Jellies, Cream Cheese, Honey & Peanut Butter
Fresh Fruit Bowl
Orange Juice & Cranberry Juice
Coffee & Hot Tea*

Executive Continental

*Assortment of Doughnuts, Bagels & Muffins
Jellies, Cream Cheese, Honey & Peanut Butter
Fresh Fruit Bowl
Assorted Individual Yogurts
Orange Juice & Cranberry Juice
Coffee & Hot Tea*

Vip Continental

*Assortment of Doughnuts, Bagels & Muffins
Jellies, Cream Cheese, Honey & Peanut Butter
Fresh Fruit Bowl
Assorted Individual Yogurts
Assorted Individual Cereals with Milk
Orange Juice & Cranberry Juice
Coffee & Hot Tea*

Breakfast Buffet

(Minimum 25 people)

*Omelet Station w/all appropriate condiments
Belgium Waffles with Maple Syrup, Whipped Cream & Strawberries
Breakfast Potatoes with Peppers & Onions
Apple-Wood Smoked Bacon & Sausage Links
Bagels & Cream Cheese, Seasonal Fruit
Orange Juice, Milk, Coffee and Hot Tea*



Butler (Tray Passed) Hors d'Oeuvres

*Mushroom caps filled with Monterey jack cheese, arugula & pine nuts
Parmesan crusted artichoke hearts filled with boursin cheese
Quesadillas with smoked gouda and caramelized onion
Crostitini with prosciutto & buffalo mozzarella
Fingerlings with sour cream & chives
Coconut crusted chicken with orange horseradish marmalade
Beef satay with honey soy marinade
Sausage blossoms stuffed w- Italian sausage filling (subject to availability)
Panko crusted shrimp w/ honey mustard dill sauce
Crab cakes avocado aioli
Spicy tuna tartar on crisp wonton chips*

Displayed/Buffer Hors d'Oeuvres

Cheese Display

*Soft, aged, imported and domestic cheeses with gourmet crackers and sliced
baguette garnished with grapes*

Seasonal Crudités

Raw and crispy seasonal vegetables with assorted dips

Fruit Display

Seasonal sliced fruit

Make your own Crostitini Display

*Toasted pita triangles, Hummus (middle eastern garbanzo & tahini dip)
Babaghanoush (roasted eggplant dip), Tabouleh*

Shrimp Display

Tail on shrimp, Classic cocktail sauce with lemon wedges

Oysters Bar

Cocktail & mignonette sauce served with lemon wedges



Served First Course

Wild mushroom bisque with rosemary crouton

Vegetable minestrone

Chilled gazpacho

Chilled cucumber with mint

Miso with shitake, tofu & green onion

Cognac lobster bisque

Shrimp cocktail (4)

Hacienda House Salad

Red leaf & hearts of romaine, granny smith apples, Gorgonzola, roasted red bell pepper, glazed walnuts w/ balsamic vinaigrette

Caesar Salad

Hearts of romaine, shaved Parmesan & croutons, with traditional caesar dressing

Tomato & Buffalo Mozzarella Salad

Vine ripened tomato, buffalo mozzarella cheese, fresh basil, extra virgin olive oil, & balsamic essence



Served Lunch Entree Selections

Caesar Salad with Grilled Chicken or Salmon

Romaine Hearts, Caesar Dressing, Parmigiano Reggiano, Cherry Tomato and House Crouton

Hacienda Special House Salad

*Red Leaf Lettuce, Avocado, Pine Nuts, Pomegranate Seeds, Orange & Grapefruit,
Rosemary Vinaigrette – Choice of NY Steak or Shrimp*

Fettuccini Putanesca

Fettuccini pasta, Fresh Tomatoes, Olives, Capers, Anchovies and Fresh Grilled Chicken or Shrimp

Hacienda Special Pineapple Boat Salad

*Fresh Pineapple "Boat" topped with a scoop of Cashew Chicken Salad
served with Warm Cranberry Walnut Bread*

Quiche Lorraine

Bacon and Cheese Quiche, Fresh Sliced Fruit and Cranberry Walnut Bread

Filet of Sea bass Provencal

*Filet of sea bass with tomatoes, olives, red onion, minced herbs & extra virgin olive oil,
served with lemon, Seasonal Vegetables & Whipped Red Potatoes*

Traditional Roast Turkey

Cranberry Sauce & Stuffing, Seasonal Vegetables & Whipped Red Potatoes

Petite Filet

Shitake Mushrooms, Pink Peppercorn Cognac Sauce, Seasonal Vegetables & Whipped Red Potatoes



Lunch Buffet Selections

New York Deli Buffet

*Assorted Fresh Sliced Bread,
French Rolls, Gourmet Cheeses, Cured Ham,
Genoa Salami, Prosciutto, Capicola, Roasted Turkey,
Thinly Sliced Prime Rib, Mayo, Ground Mustard,
Dijon Mustard, French's Mustard, Tomatoes,
Red Onion, Dill Pickles, Butter Lettuce,
Potato Salad, Pasta Salad, Fresh Fruits Display,
Gourmet Chips, Fresh Baked Cookies*

Executive BBQ

*Fresh Salad Bar w/ Assorted Condiments and
Homemade Dressings, Garlic Bread,
Fresh Fruit Display, Pasta Salad, Potato Salad,
Sweet Potato Fries, Grilled Hamburgers,
Gourmet Sausages, BBQ Chicken Quarters,
Assorted Gourmet Ice Cream Bars*



Served Dinner Entree Selections

(all entrees include starch – rosemary roasted red bee potatoes, garlic mashed potatoes, jasmine rice, garlic roasted fingerling potatoes, or angel hair pasta with tomatoes, basil & garlic - rolls & butter, coffee & tea)

Roasted Breast of Chicken

Breast of chicken with sun dried tomato cream sauce, & duet of seasonal vegetables

Filet Mignon

Grilled; sautéed spinach, asparagus & baby carrots; finished with a sauce bordelaise

Ruby Red Sesame Crusted Ahi

Seared rare with grilled baby bok choy & topped with a mascarpone wasabi drizzle

Roasted Salmon

Roasted salmon with merlot gastrique, seasonal vegetables

Australian Lobster tail

*A beautiful 10-12oz lobster tail butterflied and broiled to perfection
Served with drawn butter, lemon and Veg du jour*

Prime Rib

12oz prime rib served with au jus & creamy horseradish; sautéed broccoli

New York Angus Steak & Prawns

*Pepper tarragon sauce & prawns (3) with garlic butter
Veg du jour*

Filet & Halibut

*Filet w/ shallot pinot noir sauce & halibut w/ almond crusted with
lemon caper sauce; veg du jour*



Vegetarian Options

Angel Hair Pasta

Seasonal vegetables, extra virgin olive oil, garlic & diced tomato

Vegetable napoleon

*Seasonal grilled vegetables, stacked & topped with buffalo mozzarella
drizzled with a balsamic glaze*

Stuffed Eggplant

*Roasted, hollowed and stuffed with Eggplant ratatouille, sprinkled with fresh
Parmesan cheese and served with a side Greek salad*

Dinner Buffet Selections

Mexican Buffet

*Fresh Salad Bar, Mexican Rice, Refried Beans, Carnitas and Chicken Fajitas Taco Station,
Cheese Enchiladas, Fresh Chips & Salsa
Homemade Flan with Cream Fresh*

Italian Buffet

*Fresh Salad Bar, Garlic Bread
Fettuccini Alfredo, Spaghetti Bolognese, Sautéed Fresh Vegetables
Chicken Genovese (White wine butter sauce, artichokes, sun-dried tomato & Fresh Basil)
Fresh Tiramisu*



Grand Buffet

(includes salad station, carving station, one additional entrée and dessert station)

Salad Station

Red leaf & hearts of romaine, granny smith apples, Gorgonzola, roasted red bell pepper, glazed walnuts w/ balsamic vinaigrette

Carving station

*Roasted prime rib of beef, Au jus & creamy horseradish sauce
Garlic mashed potatoes, Lemon herb rice pilaf, Veg du jour*

Please choose from one of the following as an additional entrée:

Pasta station

Linguini & penne with the following toppings

Basil, sun dried tomatoes, sautéed mushrooms, black olives, pine nuts, capers, red pepper flakes, marinara, alfredo sauce & parmesan cheese

Chicken Genovese

Wine sauce w/ artichokes, sun-dried tomatoes, basil, olives

Salmon

Fresh Atlantic Salmon, Merlot Gastrique

Filet of Sole

Macadamia crusted filet of sole, baked with a passion fruit beurre blanc

Dessert Station

Assortment of Gourmet Desserts

Coffee & Tea Included



Children's Entree

*Chicken tenders
French fries & fruit*

*Cheeseburger
French fries & fruit*

*Grilled cheese sandwich
French fries & fruit*

*Penne noodles
Cheese & butter or marinara*

Dessert Buffet Stations

Coffee & Cookie Station

*Urns of regular & decaf coffee & hot water: sugar, assorted teas,
Cinnamon sticks & lemon wedges. Assorted cookies*

Served Dessert

Jack Daniels Mud Pie

*Key lime pie
Caramel sauce & whipped cream*

*French vanilla crème Brulee
Rich custard with a crisp caramelized crust*

*Seasonal fruit & berries
Vanilla Yogurt*



Golf Tournament Items

(Also See Golf Contract)

Box Lunch

Turkey Sub Sandwich, Bag of Chips, Whole Fruit, & Cookies

Hamburger & Hot Dog Buffet

*Potato Salad, Macaroni Salad, Whole Fruit, Potato Chips,
Fresh Grilled Hot Dogs & Hamburgers, Fresh Baked Cookies*

On-Course Drink Stations

*You may bring drinks to be placed on golf course (6th tee, 14th tee & the "Turn")
Hacienda Golf Club will provide Ice and containers and will place it in appropriate locations
provided the product is delivered on the Friday prior to event between the hours of 8 AM and Noon
– No Glass Permitted!!*

Dinner Selections

Please See Dinner Menu Above

