



# *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*  
*Crostini 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 Crostini 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 (6<sup>th</sup> tee, 14<sup>th</sup> 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*

