

# *Shadow Hills Country Club*

## *Ballroom Fee Schedule for Weddings & Wedding Receptions Only*

<i>Member.....</i>	<i>\$750.00</i>
<i>Member-Sponsored.....</i>	<i>\$1200.00</i>
<i>Non-Member.....</i>	<i>\$1500.00</i>

### **Ballroom Fee Includes:**

*Tables & Chairs - Linens (Table Covers, Napkins, Table Skirting on Service Tables)  
Glassware & Flatware - Service Personnel - Cake Attendant - Room Set-Up -  
Room Breakdown and Clean-Up*

<i>Wedding Ceremony Set-Up Fee.....</i>	<i>\$500.00</i>
<i>Food Minimum Required.....</i>	<i>\$2,000.00</i>
<i>Private Bar Set-Up (Host or No-Host).....</i>	<i>\$75.00</i>

### **Wine - House Selections**

<i>Cabernet Sauvignon, Merlot, Chardonnay, Riesling, White Zinfandel . . . . .</i>	<i>\$18.00 / Btl</i>
<i>Champagne . . . . .</i>	<i>\$15.00 / Btl</i>
<i>Sparkling Cider. . . . .</i>	<i>\$7.50 / Btl</i>
<i>Champagne Punch (serves approx. 75). . . . .</i>	<i>\$100.00</i>
<i>Non-Alcoholic Fruit Punch (serves approx. 75). . . . .</i>	<i>\$50.00</i>

### **Beer**

<i>Domestic Keg.....</i>	<i>\$260.00</i>
<i>Domestic Pony Keg.....</i>	<i>\$140.00</i>
<i>Import or Micro Brew Keg. . . . .</i>	<i>\$380.00</i>
<i>Import or Micro Brew Pony Keg.....</i>	<i>\$200.00</i>

### **Other**

<i>Coffee Service. . . . .</i>	<i>\$15.00 / Gal</i>
<i>Chocolate Fountain . . . . .</i>	<i>\$350.00</i>

*All food and beverage must be purchased from Shadow Hills Country Club.  
All prices and terms are subject to change*

# *Shadow Hills Country Club*

## *Ballroom Fee Schedule for All Other Special Events*

### **Set-Up Fee for Meal Functions**

Member Function.....	Waived
To 100 people. ....	\$100.00
101-150 people.....	\$150.00
151-200 people.....	\$200.00

### **Other Set-Up Fees**

Bar Set-Up Fee (Host or No-Host). ....	\$75.00
Beverage Cart Set-Up Fee. ....	\$50.00

### **Wine - House Selections**

Cabernet Sauvignon, Merlot, Chardonnay, Riesling, White Zinfandel . ....	\$18.00 / Btl
Champagne . ....	\$15.00 / Btl
Sparkling Cider. ....	\$7.50 / Btl
Champagne Punch (serves approx. 75). ....	\$100.00
Non-Alcoholic Fruit Punch (serves approx. 75). ....	\$50.00

### **Beer**

Domestic Keg.....	\$260.00
Domestic Pony Keg. ....	\$140.00
Import or Micro Brew Keg. ....	\$380.00
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# DINNER MENU

## BEEF

Prime Rib Au Jus 10 oz . . . . .	Market Price
Prime Rib of Beef 8 oz . . . . .	Market Price
Top Sirloin 8 oz . . . . .	\$18.95
New York Steak 10 oz . . . . .	\$25.95

## FISH

Grilled Halibut with pesto butter . . . . .	\$22.95
Parmesan Halibut. . . . .	\$22.95
Baked Salmon Fillet . . . . .	\$20.95
Basa Fillet Provencal (Tomato, Capers Onion Olives and lemon) . . . . .	\$17.95

## PORK

Baked Gourmet Ham with Honey Dijon Glaze . . . . .	\$16.95
Tandori Baby Back Pork Ribs. . . . .	\$19.95
Roast Pork Loin. . . . .	\$17.95

## CHICKEN

Baked Chicken with Lemon and Rosemary . . . . .	\$16.95
Chicken Cordon Bleu . . . . .	\$17.95
Chicken Parmesan . . . . .	\$16.95
Teriyaki Chicken . . . . .	\$16.95

## COMBINATIONS

Teriyaki Chicken, 4 oz, and Grilled Salmon, 4 oz . . . . .	\$18.95
Pork Loin chop and Grilled Chicken. . . . .	\$19.95
Steak and Scampi . . . . .	\$23.95

*All dinners served with salad, chefs choice vegetable and your choice of one:  
Baked Potato, Roasted Red Potatoes, Garlic Mashed Potatoes or Rice Pilaf.*

## DESSERTS

Specialty Cakes. . . . .	\$3.00
Assorted Cheesecakes. . . . .	\$3.50

*An 18% service charge will be added to all food totals.  
Prices subject to change.*

# ***HOT HORS D'OEUVRES SELECTION***

(Minimum of 3 Dozen Per Item)

## **Sesame Chicken Tenderloins**

\$14.00 per Dozen

## **Crab Cakes**

\$19.00 per Dozen

## **Shrimp & Corn Fritters**

\$10.00 per Dozen

## **Mini Quiche Bites**

\$13.50 per Dozen

## **Jamaican Jerk Spiced Chicken Wings**

\$10.00 per Dozen

## **Meatballs**

( Swedish, Italian or Barbeque)

\$9.00 per Dozen

## **Tandori Skewers (Chicken or Beef)**

\$11.00 per Dozen

## **Baked Brie (w/assorted Crackers)**

\$75.00 (Serves 50-75 People)

## **Deep Fried Pita Chips w/Artichoke Parmesan Dip**

\$50.00 (Serves 50 People)

## **CARVING STATION**

**Carved in the Room and Served with Rolls and Condiments**

<b>Prime Rib .....</b>	<b>Market Price</b>
<b>Beef Tri-Tip. ....</b>	<b>\$450.00</b>
<b>Roasted Turkey. ....</b>	<b>\$250.00</b>
<b>Honey Baked Ham.....</b>	<b>\$250.00</b>
<b>Rosemary Pork Tenderloin.....</b>	<b>\$300.00</b>
<b>Roast Leg of Lamb.....</b>	<b>\$450.00</b>

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## ***COLD HORS D'OEUVRES SELECTION***

### **Deviled Shrimp in Filo Cups**

\$10.00 per Dozen

### **Deviled Eggs**

\$9.00 per Dozen

### **Asparagus & Ham Wraps**

\$9.50 per Dozen

### **Sushi Rolls**

\$10.00 per Dozen

### **Greek Dolmas**

(Rice seasoned with Mint and Dill wrapped in Grape Leaves)

\$8.00 per Dozen

### **Artichoke & Tomato on Grilled Foccachia Bread**

\$10.00 per Dozen

### **Assorted Pinwheel Wraps**

\$10.00 per Dozen

<b>Fresh Fruit Tray (Large 100 Ppl.)</b> .....	<b>\$150.00</b>
<b>Fresh Fruit Tray (Small 50 Ppl.)</b> .....	<b>\$75.00</b>
<b>Assorted Vegetable Tray with Dip (Large 100 Ppl.)</b> .....	<b>\$175.00</b>
<b>Assorted Vegetable Tray with Dip (Small 50 Ppl.)</b> .....	<b>\$85.00</b>
<b>Imported Cheese Tray with Crackers (100 Ppl.)</b> .....	<b>\$200.00</b>
<b>Domestic Cheese Tray with Crackers (Large 100 Ppl.)</b> .....	<b>\$175.00</b>
<b>Domestic Cheese Tray with Crackers (Small 50 Ppl.)</b> .....	<b>\$85.00</b>
<b>Anti-Pasta Tray with Vegetables (100 Ppl.)</b> .....	<b>\$225.00</b>
<b>Assorted Cold Cuts (Sandwich Tray (100 Ppl.)</b> .....	<b>\$350.00</b>
Served with assorted bread and condiments	
<b>Sliced Cheese Tray (100 Ppl.)</b> .....	<b>\$150.00</b>

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# ***DINNER BUFFET***

## **Choice of one Carved Entree**

Beef Brisket

Marinated Beef Tri-Tip

Honey Baked Ham

Roasted Breast of Turkey

Rosemary Pork Loin

\$21.95 per person

Roasted Whole Tenderloin of Beef

Roasted Leg of Lamb

\$24.95 per person

Slow Roasted Prime Rib of Beef

New York Strip Loin

\$27.95 per person

## **Second Entree: Choice of One**

Chicken Cordon Bleu' \* Stuffed Chicken Breast \* Baked Chicken  
Cedar Plank Salmon \* Seafood Pasta \* Halibut Parmesan \*  
Beef Short Ribs \* Egg Plant Parmesan  
Lasagna (Vegetable or Meat) \* Vegetarian Entree Selection\*

All Buffet Dinners include Choice of a Second Entree  
Potato or Rice, Fresh Vegetable, Three Salads,  
Assorted Rolls, Butter, Coffee or Tea.

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# ***DINNER BUFFET OPTIONS***

## **Buffet Salads: Choice of Three**

Fresh Green Salad with Dressings  
Caesar Salad  
American Potato Salad  
Thai Chicken and Pasta Salad with Peanut Dressing  
Asian Chicken Salad  
Grilled Vegetable and Pasta Salad  
Anti Pasta Salad  
Fresh Seasonal Fruit Salad  
Romaine and Apples with Candied Walnuts and Bleu' Cheese  
Spinach and Romaine Salad with Toasted Pine Nuts and Feta Cheese  
Broccoli Salad with Wasabi Dressing  
Southwest Chicken Romaine Salad with Chipotle Ranch Dressing

## **Starch Side Dishes: Choice of One**

Roasted Red Potatoes  
Potatoes Au'gratin  
Garlic Mashed  
Twice Baked (Maximum 50)  
Blended Rice Pilaf

## **Fresh Vegetable Side Dishes: Choice of One**

Fresh Seasonal Mixed Vegetables  
Broccoli Au'gratin  
Glazed Carrots  
Fresh Vegetable Platter with Dip

## **Desserts:**

Specialty Cakes  
\$2.50

Assorted Cheesecakes  
\$3.75

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## ***LUNCH MENU***

**Braised Short Ribs**

\$12.00

**Petite Top Sirloin Steak**

\$15.00

**Steak Sandwich**

\$15.00

**Halibut Parmesan**

\$12.50

**Baked Salmon**

\$12.50

**Teriyaki Chicken Breast**

\$9.50

**Chicken Cordon Bleu'**

\$9.50

**Meatloaf Sandwich**

\$10.50

**French Dip Sandwich**

\$8.50

**Deli Sandwich**

\$7.50

**Shadow Burger**

\$7.50

*All Entrees served with Fresh Tossed Salad and Choice of:  
Rice Pilaf, Red Potatoes, Fresh Fruit,  
French Fries, Cottage Cheese or Cole Slaw.*

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Prices subject to change.*

# ***LUNCH BUFFET MENU***

**(Minimum of 25 people required)**

## **Choice of one carved entree:**

Marinate Tri-Tip Sirloin  
Honey Baked Ham  
Roasted Breast of Turkey  
Rosemary Pork Tenderloin

## **Choice of one second entree:**

Herb Baked Chicken  
Lasagna (Vegetable or Meat)  
Chicken & Vegetable Stir-Fry  
Breaded Basa  
Chicken Cordon Bleu'

## **Choice of one starch side dish:**

Roasted Red Potatoes  
Potatoes Au'gratin  
Garlic Mashed  
Blended Rice Pilaf

## **Choice of one vegetable side dish:**

Fresh seasonal mixed vegetables  
Roasted Cauliflower and Red Onion with Rosemary  
Glazed Carrots with Mint  
Fresh Vegetable Platter with Ranch Dip

## **Choice of two buffet salads:**

Fresh Tossed Greens with Dressings  
Caesar Salad  
Grilled Vegetable and Pasta Salad  
Peanut Cole Slaw  
American Potato Salad  
Fresh Seasonal Fruit

Rolls and butter

**\$16.95 per person**

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## ***SPECIALTY MENUS***

### **Breakfast Buffet** **\$12.00 per person**

Scrambled Eggs  
Bacon & Sausage Links  
Home Fries  
Fresh Seasonal Fruit  
Assorted Danish and Muffins or Biscuits  
Fruit Juice  
Coffee and Tea

### **BBQ Buffet** **\$13.50 per person**

Hamburgers and Chicken  
Tossed Green Salad  
Fresh Seasonal Fruit Salad  
American Potato Salad  
Chips  
Condiments  
Cookies or Brownies

### **Box Lunches** **\$10.00 per person**

Assorted Sandwiches  
Turkey, Roast Beef, Ham  
Chips, Cookies, Fruit

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