



## **Holiday Party Packages 2009-2010**

### Silver

\$55.00 per person all inclusive (tax and gratuity included)

#### Passed Appetizers

##### **Choice of one passed appetizer**

Spiral Wraps: Choice of Buffalo Chicken, Southwestern Turkey, or Roast Beef

Sun dried Tomato Pesto Bruschetta

Wasabi Cream Cheese and Asian Grilled Shrimp Canapé

Southwestern Grilled Lobster: Avocado Puree, Jalapeno Pesto

Shrimp Stuffed Puff Pastry

Mushroom Parmesan

Homemade Mexican Pizza or Reuben Pizza

Sliders: Choice of Beef, Tri-Tip, Salmon, or BBQ Chicken

Asian Grilled Skewers: Choice of Beef, Chicken, or Vegetable

Homemade Lobster Crab Cakes

#### "Silver" Menu Options

**All Dinners are served plated or Buffet style with your choice of Two of our salads-House, Caesar, Arugula and Romaine, or Chopped Apple, Fresh Seasonal Vegetables, Warm Rolls and Butter, and Coffee and Tea Service.**

Choice of One (1 with Entrée): Wild and Brown Rice Pilaf, Roasted Garlic Mashed Potatoes, Jalapeno Cheddar Scalloped Potatoes, Sautéed Corn, or Creamed Spinach

##### **Entrée Options: Choice of Two**

Slow Roasted Prime Rib with Au Jus

Grilled Salmon with a Honey Mustard Mint Sauce

Center Cut Pork Chops with Grilled, Caramelized Granny Smith Apples

Chicken Parmesan with Homemade Marinara Sauce

**House Chardonnay, Cabernet, or Merlot served with dinner, Plated or buffet dessert**



## Gold

\$75.00 per person all inclusive (tax and gratuity included)

### Passed Appetizers

#### **Choice of two passed appetizer**

Spiral Wraps: Choice of Buffalo Chicken, Southwestern Turkey, or Roast Beef

Sun dried Tomato Pesto Bruschetta

Wasabi Cream Cheese and Asian Grilled Shrimp Canapé

Southwestern Grilled Lobster: Avocado Puree, Jalapeno Pesto

Shrimp Stuffed Puff Pastry

Mushroom Parmesan

Homemade Mexican Pizza or Reuben Pizza

Sliders: Choice of Beef, Tri-Tip, Salmon, or BBQ Chicken

Asian Grilled Skewers: Choice of Beef, Chicken, or Vegetable

Homemade Lobster Crab Cakes

### "Gold" Menu Options

**All Dinners are served plated or Buffet style with your choice of Two of our salads-House, Caesar, Arugula and Romaine, or Chopped Apple, Fresh Seasonal Vegetables, Warm Rolls and Butter, and Coffee and Tea Service.**

Choice of One (1 with Entrée): Wild and Brown Rice Pilaf, Roasted Garlic Mashed Potatoes, Jalapeno Cheddar Scalloped Potatoes, Sautéed Corn, or Creamed Spinach

#### **Entrée Options: Choice of Two**

Slow Roasted Prime Rib with Au Jus

Grilled Sirloin and Grilled Shrimp with our New Orleans Remoulade Sauce

Baked Stuffed Salmon with a Basil Cream Sauce

Creole Pasta with Shrimp, Crawfish, Andouille Sausage in a Creole Cream Sauce

**House Chardonnay, Cabernet, or Merlot served with dinner, Plated or buffet dessert**

**Dance Floor and DJ service provided after dinner**



## Platinum

\$90.00 per person all inclusive (tax and gratuity included)

### Passed Appetizers

#### **Choice of two passed appetizer**

Spiral Wraps: Choice of Buffalo Chicken, Southwestern Turkey, or Roast Beef

Sun dried Tomato Pesto Bruschetta

Wasabi Cream Cheese and Asian Grilled Shrimp Canapé

Southwestern Grilled Lobster: Avocado Puree, Jalapeno Pesto

Shrimp Stuffed Puff Pastry

Mushroom Parmesan

Homemade Mexican Pizza or Reuben Pizza

Sliders: Choice of Beef, Tri-Tip, Salmon, or BBQ Chicken

Asian Grilled Skewers: Choice of Beef, Chicken, or Vegetable

Homemade Lobster Crab Cakes

### "Platinum" Menu Options

**All Dinners are served plated or Buffet style with your choice of Two of our salads-House, Caesar, Arugula and Romaine, or Chopped Apple, Fresh Seasonal Vegetables, Warm Rolls and Butter, and Coffee and Tea Service.**

Choice of One (1 with Entrée): Wild and Brown Rice Pilaf, Roasted Garlic Mashed Potatoes, Jalapeno Cheddar Scalloped Potatoes, Sautéed Corn, or Creamed Spinach

#### **Entrée Options: Choice of Two**

Slow Roasted Prime Rib with Au Jus

Hand cut Grilled Ribeye with our Homemade Steak Sauce

Coconut Crusted Mahi-Mahi with Tropical Salsa

Fresh Maine Lobster Tails: Steamed or Grilled

**House Chardonnay, Cabernet, or Merlot served with dinner, Plated or buffet dessert**

**Dance Floor and DJ service provided after dinner**

**Photo Booth Service provided with company logo on each page and complimentary CD of all photos**



### Plated Dessert Options

Homemade New York Cheesecake

Choice of Chocolate or Traditional with Homemade Strawberry, Pineapple, or Blueberry Sauce

Bighorn Grill's Apple Crumble

Fresh Strawberries Served Atop Ricotta Cream and Chopped Pistachios

Grilled Bananas with a Maple Syrup Crème Fraiche

### Buffet Dessert Options

Fresh Baked Cookies and Brownies

Assorted Dessert Bars

Chocolate Lava Cake with Homemade Raspberry Sauce

To book your event, please contact Brandi Rose, Events Coordinator at 775.331.6363, ext 241 or [brose@dandregolf.com](mailto:brose@dandregolf.com)

