

ELK RIVER CLUB

Banquet Menus



2022

Other Beverages

Sodas

Juice

Coffee

Iced Tea

Hot Tea

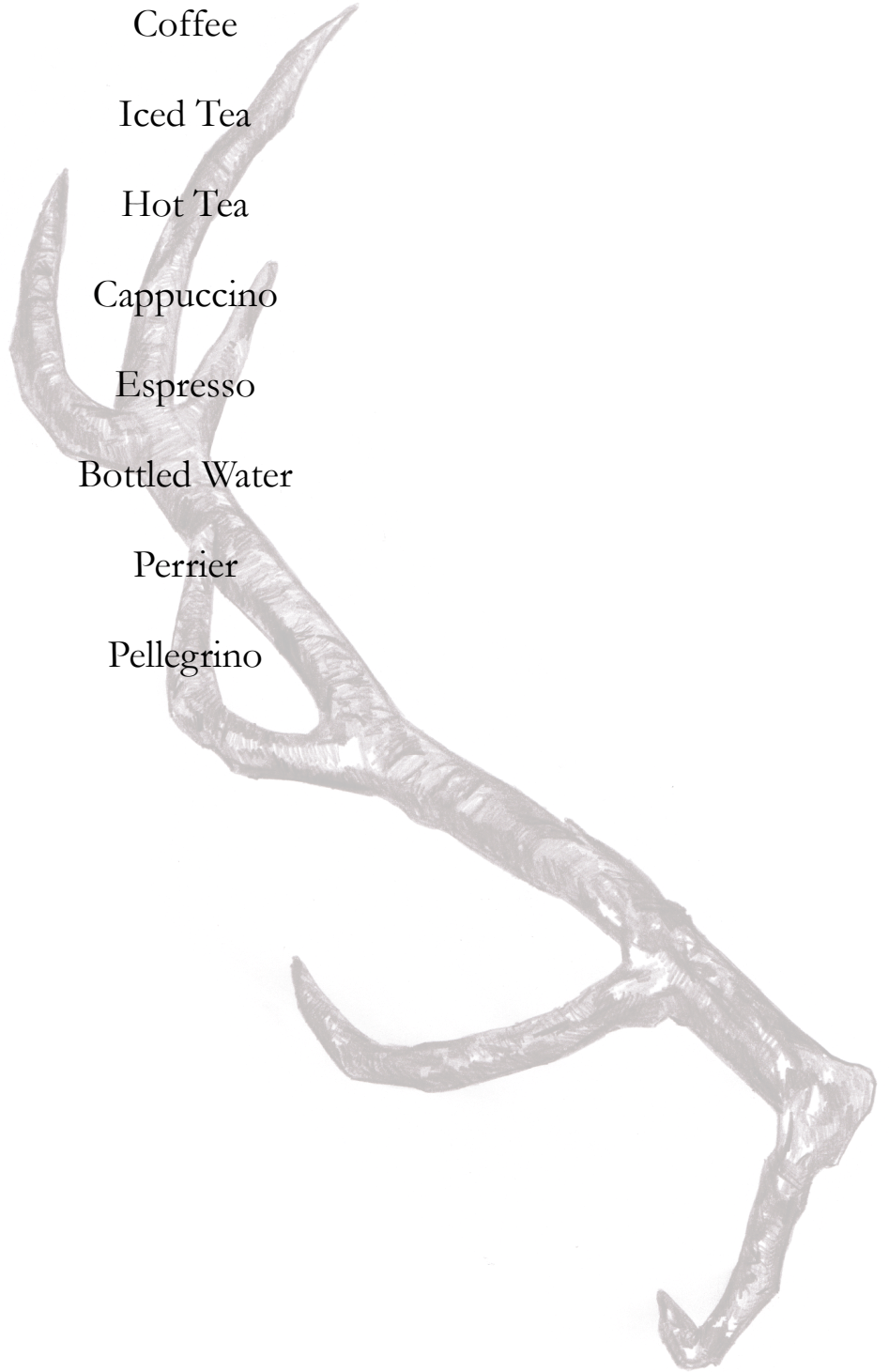
Cappuccino

Espresso

Bottled Water

Perrier

Pellegrino



Breakfast Menus

Elk River Continental

Fresh Fruit and Berries
Assorted Freshly Baked Breakfast Pastries and Muffins
Preserves and Butter, a Selection of Chilled Juices, Freshly Brewed Coffee and Gourmet Tea

“Tee Off” Breakfast

Fresh Scrambled Eggs
Bacon, Link Sausage, Home Fries
Biscuits and Fresh Sausage Gravy
Fresh Fruit and Berries
Assorted Freshly Baked Breakfast Pastries, Cakes and Mini Muffins
Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Chilled Juices

Enhancements:

Yogurt with Fresh Granola
Smoked Salmon and accompaniments
Stuffed Biscuits
Egg, Bacon and Cheese English Muffin Sandwiches
Egg, Sausage and Cheese Croissants
Warm Cheese Blintzes with Raspberry Melba Sauce
Chef Attended Omelet Station
Eggs Benedict

Stationed Hors D' Oeuvres

Display of Artisan International Cheeses

Served with Fresh Grapes, Fig Jam, Assorted Crackers

Fresh Local Vegetable Display

Green Goddess Dressing and Balsamic Vinaigrette

Chilled Poached Atlantic Salmon Display

Cucumber, Herbed Cream Cheese, Red Onions and Capers

Mini Pumpernickel and Rye Bread

\$ Market Price

Sushi Display

Hand-roll Assorted Sushi Rolls, and Sashimi

Wasabi, Pickled Ginger and Soy Sauce

Antipasti Display

Genoa Salami, Capicola, Prosciutto, Fresh Mozzarella, Aged Provolone, Marinated Mushrooms, Sweet Pepper Salad Medley, Pepperoncini, Marinated Artichoke Hearts, Kalamata Olives, Tomatoes, Asparagus and Fresh Breads

Jumbo Shrimp Cocktail Display

Served with Cocktail Sauce and Lemon

Raw Bar

Jumbo Shrimp, Oysters on the Half Shell, Crabmeat Cocktail and Snow Crab Claws

Traditional Accompaniments and Garnish

Reception Passed Hors D' Oeuvres

2 Hot and 2 Cold Selections, priced per person

Hot Selections

Duck Crostini with Sweet Onion "Agrodolce"
Petite Crab Cakes, Lemon Mustard Sauce
Pork Carnitas with Verde Sauce in Tortilla Cup
Shrimp and Corn Fritters with Lemon Caper Remoulade
Albondigas (Spanish Meatballs) in Garlic Tomato Sauce
Tempura Green Beans, Dijon Dipping Sauce
Avocado Beignets, Lemon Chive Aioli
Mini Brie Cheese and Raspberry En Croute
Vegetable Spring Rolls with Sweet Chili sauce Sauce
House-made Cocktail Franks Wrapped in Puff Pastry
Four Cheeses Stuffed Artichokes
Bacon Wrapped Scallops
Chicken Satay with Thai Peanut Dipping Sauce

Cold Selections

Fresh Mozzarella Wrapped In Grilled Zucchini
Fig Jam and Stilton Squares
Smoked Salmon Canapes
Endive Petals with Avocado Relish
Miso Glazed Seared Tuna on Crispy Wonton
Goat Cheese and Arugula Salad Crostini
Tomato, Basil, and Fresh Mozzarella Bruschetta
California Sushi Rolls
Prosciutto Wrapped Melon
Spiced Duck Mini Crepes with Hoisin Sauce and Green Onion

Passed Chilled Soup Shooters

Cantaloupe Soup with Strawberries and Mint
Cucumber Gazpacho with Avocado & Cilantro
Roasted Parsnip Soup with Walnut Pesto
Asparagus Soup with Prosciutto

Plated Appetizer Selection

Prosciutto Crudo and Ciliegine Mozzarella

Heirloom Tomatoes, Balsamic Reductions, Olive Oil

Roasted Vegetables and Goat Cheese Tart

Greens, Sundried Tomato Vinaigrette

Wild Mushroom Risotto

Shaved Romano Pecorino Cheese, Truffle Oil

Beef and Asparagus Negimaki

Sticky Rice, Scallions, Sweet Soy Glazed

Jumbo Shrimp Cocktail

Key Lime Cocktail Sauce

Seared Sea Scallops

Fresh Corn Grits, Sweet Potato Butter

Crab Salad and Avocado

Watercress, Grilled Baguette, Chive Oil

Seared Crab Cake

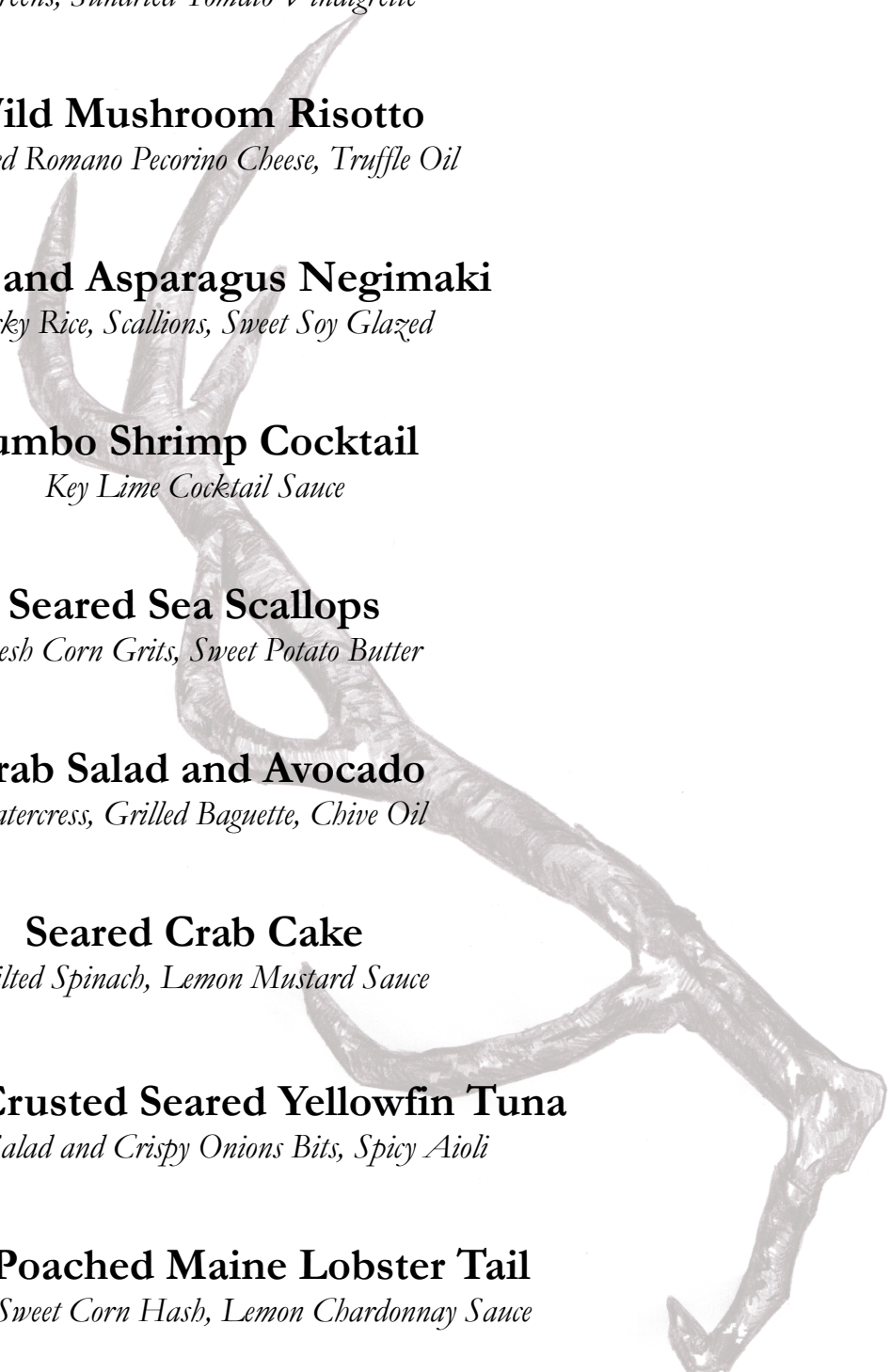
Wilted Spinach, Lemon Mustard Sauce

Sesame Crusted Seared Yellowfin Tuna

Herbs Salad and Crispy Onions Bits, Spicy Aioli

Butter Poached Maine Lobster Tail

Potato and Sweet Corn Hash, Lemon Chardonnay Sauce



Salad Selections

Spinach Salad

*Preserved Figs, Olives, Toasted Pine Nuts
Campari Tomatoes and Mascarpone Crostini
White Balsamic Vinaigrette*

Baby Bib Lettuce

*Shaved Fennel, Strawberries, Toasted Almonds, Heirloom Cherry Tomatoes
Raspberry Vinaigrette*

Romaine Lettuce, Radicchio and Arugula Salad

*Tomatoes, Cucumbers, Blueberries, Currant, Blue Cheese Crumbles
Honey Champaign Vinaigrette*

Arugula Salad

*Roasted Red Beets, Orange Segments, Goat Cheese, Toasted Walnut
Citrus Honey Vinaigrette*

Local Baby Greens Salad

*Campari Tomatoes, Dried Cherry, Local Cucumbers, Candied Pecan
Balsamic Vinaigrette*

Traditional Caesar Salad

*Garlic Croutons and Parmesan Crisp
Creamy Lemon Dressing*

Chopped Iceberg Wedge Salad

*Tomato, Red Onions, Smoked Bacon, Blue Cheese Crumbles
Choice of Dressing*

Plated Luncheon

Soup Selections:

Hearty Chicken Vegetable, Tomato Bisque, Beef and Barley, Cream of Wild Mushroom
Chilled Gazpacho

Lobster Bisque, New England or Manhattan Clam Chowder,
Seafood Chowder

Entrée's Selections

Tropical Fruits and Curried Chicken Salad

Romaine & Radicchio Lettuce, Curry Chicken Salad,
Toasted Walnuts, Pineapple, Mango, Green Apple, Blueberries and Curry Dressing

Par 3 Salad

Chicken, Tuna and Egg Salad
Mixed Greens, Cucumbers, Roma Tomatoes
Choice of Housing Dressing

Chef Salad

Julienne Strips of Ham, Turkey, Salami, and Swiss Cheese, Served on a Bed Of Mixed Greens,
With Tomato, and Hardboiled Egg
Italian Dressing

Parmesan and Panko Crusted Chicken Breast

Baby Arugula, Cherry Tomatoes, Red Onions, Shaved Parmesan Cheese
Lemon Vinaigrette

Chicken Française

Egg Batter Chicken Breast with Caper and Lemon Butter Sauce
Parmesan Risotto, Asparagus

Plated Luncheon, continued

Grilled Petite Filet Salad

5Oz. Filet Mignon over Mixed Greens, Campari Tomatoes, Cucumbers, Gorgonzola
Onion Straws, Balsamic Vinaigrette

Chilled Shrimp Lettuce Cups

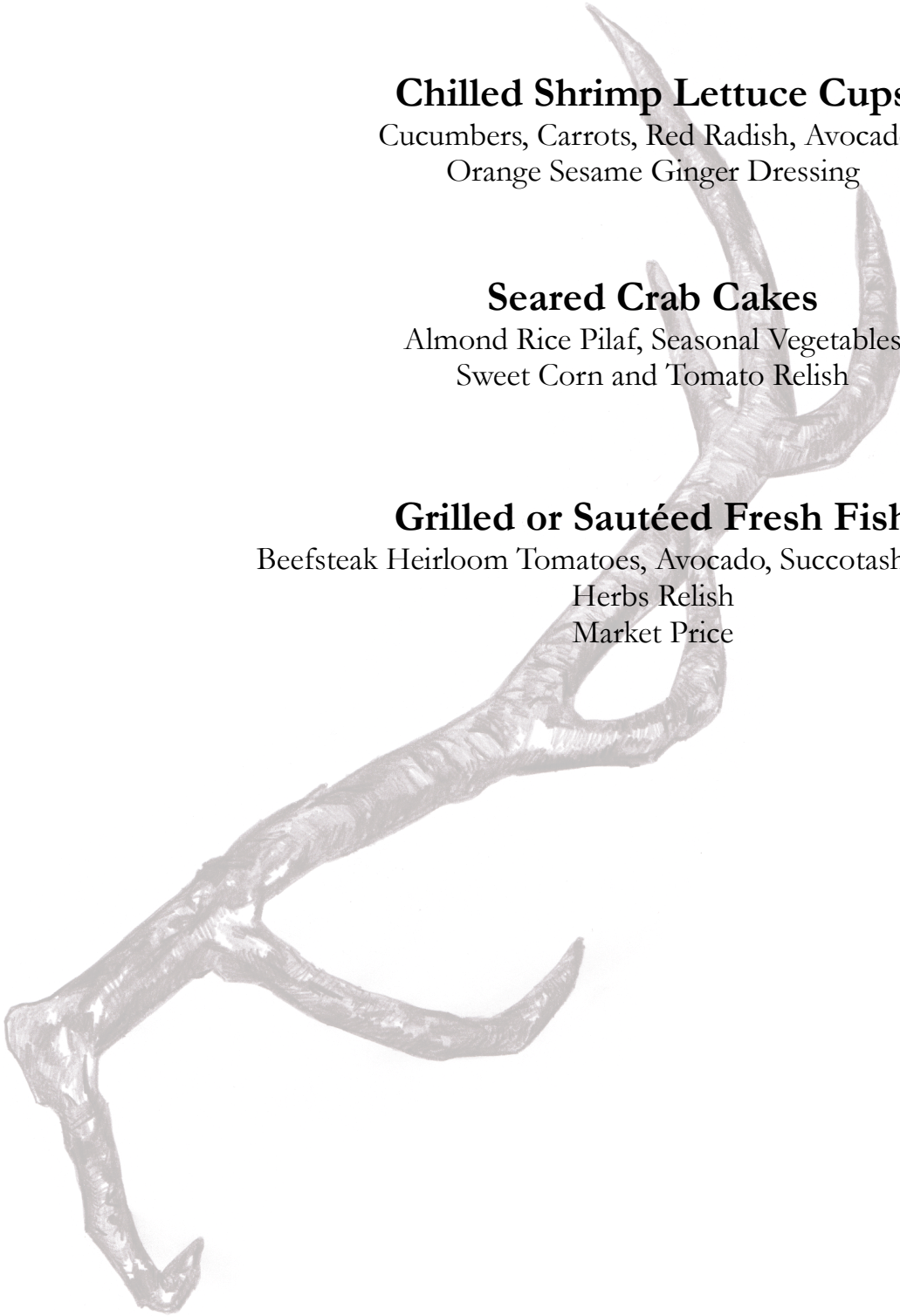
Cucumbers, Carrots, Red Radish, Avocados
Orange Sesame Ginger Dressing

Seared Crab Cakes

Almond Rice Pilaf, Seasonal Vegetables
Sweet Corn and Tomato Relish

Grilled or Sautéed Fresh Fish

Beefsteak Heirloom Tomatoes, Avocado, Succotash Vegetables
Herbs Relish
Market Price



Cookout Menu

Salad Bar

Mixed Greens

Toppings

Dressing

Caesar Salad

Pasta Salad

Potato Salad

Coleslaw

Off the Grill

Hamburger

Hotdogs

Chicken breast

Bratwurst

BBQ Pulled Pork

Baked Beans

All the Accompaniments and Condiments

Assorted Cookies, Fresh Fruits and Ice Cream

Add On

Grilled New York Strip Steak

BBQ Ribs

Beef

Grilled Fish of the Day

Market Price

Chef Attended Stations

Mashed Yukon Gold Potato Station

Assorted Toppings: Scallions, Cheddar Cheese, Chopped Bacon,
Gorgonzola, Roasted Onion

Beef Slider Station

Mini Beef Burgers on Soft Rolls, Assorted Condiments, House Chips
per person

Pizza Station

Roasted Vegetable and Asiago Cheese
Prosciutto, Arugula and Fontina Cheese
Margherita Pizza
Custom Pizza

Asian Station

Assorted Vegetarian and Seafood Sushi with Soy Sauce, Wasabi and Pickled Ginger
Hoisin Duck on steamed Buns, Pork Dumplings
Stir-fry Orange Chicken and Broccoli, Steamed Rice

Taco Station

Hard & Soft Tacos, Seasoned Beef, Chicken and Fish
Chips & Salsa, Guacamole, Chicken Empanadas
Sour Cream, Cheddar Cheese, Refried Beans, Black Olives, Jalapenos

Pasta Station

Rigatoni Pasta with Bolognese sauce
Lobster Ravioli with Sherry Cream Sauce
Penne Pasta with Grilled Seasonal Vegetables and Roasted Tomatoes
Cheese Tortellini with Marinara Sauce

Carving Station

Roasted Beef Tenderloin, Horseradish Sauce and Red Wine Demi Sauce
Herb Crusted New Zealand Rack of Lamb, Rosemary Glaze, Mint Jelly
Roasted Turkey Breast, Cranberry Sauce & Gravy
Served with Soft Rolls

Action Stations

French

Baguette, Butter Rolls and Lavosh
French Onion Soup
Endive and Watercress Salad with Roquefort
Candied Walnuts and Stone Ground Mustard Vinaigrette
White Bean, Bacon Lardons and Swiss Chard Salad
Haricot Vert, Roasted Carrot and Frisée Salad
Vine Ripe Tomatoes with L'Anchoïade Sauce
Grilled Beef Brochettes, Black Pepper Sauce
Pommes Gratin, Rice Pilaf
Roasted Salmon, Red Wine Lentil Sauce
Green Beans with Almond Brown Butter
Chocolate Mousse
Ice Cream Profiteroles, Chocolate Sauce and Chantilly Cream
Lemon Curd Roulade, Sugared Berries

Italian

White Bean and Escarole Soup
Garlic Bread Sticks and Grissini
Escarole, Arugula and Spinach Salad
Grilled Vegetable Salad, White Balsamic and Shaved Parmigiano
Marinated Mushrooms
Beef Steak Tomatoes with Ligurian Pesto
Soppressata and Mozzarella Bruschetta
Roasted Zucchini and Butternut Squash Salad, Pine Nuts & Currants
Chicken Parmesan
Carved Porchetta of Pork Shoulder, Thyme Sweet Onion Sauce
Tomato & Fennel Braised Local Fish, Castelvetrano Olives & Prosciutto
Baked Pasta Parmigiano, Risotto Rice
Ratatouille Vegetables
Tiramisu, Cannoli
Honey Mascarpone with Berries

Action Stations, continued

Mediterranean

Braised Tomato and Eggplant Salad
Roasted Sweet Peppers, Capers & Anchovy
Tabbouleh Salad
Hearts of Lettuce, Marinated Tomatoes
Spanish Cheese & Spinach Tartlets
Calamari and White Bean Salad
Grilled Flat Bread with Hummus
Salt Cod Bacalao with Rice and Peas
Marinated Chicken Kabobs
Grilled Beef “Parrillada”, Chimichurri Sauce
Roasted Fish with Harissa and Lemon
Sopapillas with Ice Cream and Assorted Toppings

Asian

Shrimp Chips
Hot and Sour Soup
Seaweed Salad
Cucumber Namasu
Green Papaya and Crispy Lettuce Salad
Buckwheat Soba Noodle Salad
Stir Fry Vegetables, Ginger Sauce
Teriyaki Glazed Fish, Coconut Curry Sauce
Thai Curry Chicken
Pork Tonkatsu, Black Bean Sauce
Vegetable Fried Rice
Tempura of Banana with Caramel and chocolate sauce
Asian Fruit Salad
Coconut Rice Pudding

Elegant Plated Dinners

Poultry

Frenched Chicken Breast

Parmigiano Reggiano Risotto, Carrot Pearls, Sweet Peas, Squash
Thyme red Pepper Coulis

Chicken Scaloppini a La Oscar

Golden Potato Puree, Lump Crabmeat, Asparagus
Lemon Hollandaise Sauce

Spinach and Goat Cheese Stuffed Chicken Breast

Farro, Squashes, Carrots, Sweet Peas
Herbed Natural Jus

The Land

Grilled 8Oz Filet Mignon

*Whipped Potatoes, Caramelized Onions and Roasted Asparagus
Red Wine Demi sauce
Market Price*

Veal Loins Medallions

*Herb Roasted Fingerling Potatoes and Seasonal Vegetables
Mushroom Sauce*

Grilled Double Cut Lamb Chops

*Parsnip and Potato Puree, Sautéed Rainbow Swiss Chards
Rosemary Demi Sauce*

Roasted Berkshire Pork Chop

*Butter Crushed Sweet Potatoes and Sautéed Brussels Sprout
Stone Ground Mustard Sauce*

Elegant Plated Dinners, continued

The Sea

Seared Scottish Salmon

Quinoa and Vegetables
Fennel and Roasted Olive Relish

Herb Crusted Genuine Red Snapper

Almond Rice Pilaf, Seasonal Vegetables
Chardonnay Butter Sauce

Pan Seared Sea Scallops

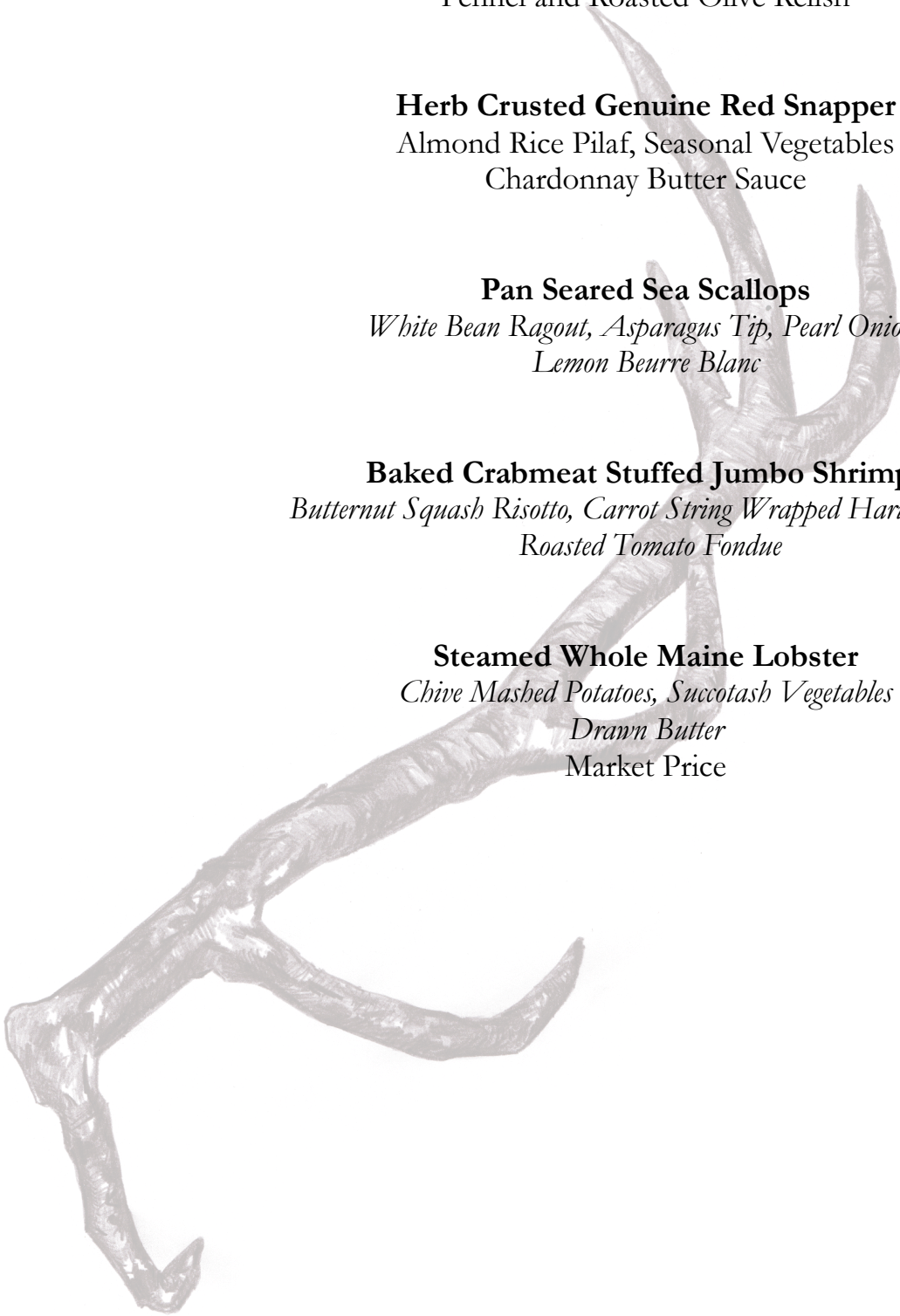
White Bean Ragout, Asparagus Tip, Pearl Onions
Lemon Beurre Blanc

Baked Crabmeat Stuffed Jumbo Shrimps

Butternut Squash Risotto, Carrot String Wrapped Haricot Verts
Roasted Tomato Fondue

Steamed Whole Maine Lobster

Chive Mashed Potatoes, Succotash Vegetables
Drawn Butter
Market Price



Land and Sea

Grilled 4oz Filet and Jumbo Shrimps

Mascarpone Risotto, Seasonal Vegetables
Thyme Demi Glaze and Scampi sauce

Seared Veal Loin Medallion and Crab Cake

Whipped Golden Yukon Potato, Seasonal Vegetables
Brandied Butter Sauce and Sweet Corn Relish

Vegetarian

Zucchini "Pasta"

Oyster Mushrooms, Cherry Tomatoes, Broccoli Florets, Asparagus and Basil
Garlic and Olive Oil

Napoleon of Roasted Vegetables

Toasted Farro Risotto, Arugula and Sundried Tomato Pesto

Other Choices of Sauces, Vegetables and Starches

Meat Sauces

Red Wine Jus
Maitre d' Hotel Butter
Béarnaise Sauce
Truffle Demi-glace

Seafood Sauces

Watercress Remoulade
Floral Herb Vinaigrette
Fruit Salsa
Chardonnay Butter Sauce

Vegetables

Seasonal Baby Vegetables
Spinach Stuffed Artichokes
Green Beans in Carrot Ribbons
Madeira Glazed Mushrooms
Asparagus and Baby Carrots
Garlic Broccolini

Choice of Starches

Parmesan Risotto
Au-Gratin Potatoes
Golden Potato Puree
Toasted Farro "Pilaf"
Almond and Herb Rice
Thyme Roasted Fingerling Potatoes

Desserts

Assorted Petit Fours and Truffles
(Placed on each table or served Buffet Style)

Lemon Curd Cake, Seasonal Berry Salad

Flourless Chocolate Torte, Espresso Cream

Key Lime Tart, Strawberries and Whipped Cream

Classic Vanilla Bean Crème Brûlée

Ice Cream Sundae Station

Vanilla, Coffee & Chocolate Häagen-Dazs Ice Cream
Cherries, Strawberries, Wet Walnuts, Marshmallow Fluff,
Chocolate Chips, Rainbow Sprinkles
Fresh Whipped Cream, Caramel Sauce, Hot Fudge,
Oreo Cookie Crumbles, Lady Finger Cookies and Ginger Snaps