

Banquet MENU



SERRANO
COUNTRY CLUB

CONTACT INFORMATION:

Jennifer Galisatus, Events Coordinator
(916) 932-1167
jgalisatus@serranocountryclub.com

5005 SERRANO PARKWAY, EL DORADO HILLS, CA 95762

BREAKFAST BUFFETS

All Breakfasts Include Coffee, Tea & Orange Juice

CONTINENTAL BREAKFAST

Chef's Choice of Breakfast Pastries, House-made Muffins & Fresh Fruit Assortment
\$16 per person

BREAKFAST BUFFET

Scrambled Eggs with Cheddar Cheese & Green Onions, French Toast, Bacon, Sausage, Red Skin Potatoes, Assorted Breakfast Pastries & Fresh Fruit
\$30 per person

SOUTH OF THE BORDER BUFFET

Scrambled Eggs with Peppers, Onions & Cheese, Oven-Roasted Potatoes, Black Beans, Tomatoes, Cheddar Cheese, House-made Salsa, Sour Cream, Jalapeno Peppers, Flour & Corn Tortillas
\$24 per person (Add Chorizo for an additional \$4 per person)

EGGS BENEDICT

\$9 additional per person

AL A CART

Assorted Bagels & Cream Cheese.....*\$6 per person*
Fresh Fruit, Yogurt & Granola.....*\$6 per person*
Hard-Boiled Eggs.....*\$1 per person*
Fruit Platter.....*\$6 per person*

PLATED BREAKFAST

Plated Breakfasts are Served with Red Potatoes & Seasonal Fruit, Hot Coffee & Hot Tea

OVEN-BAKED STUFFED FRENCH TOAST

Ripe Berries, Cream Cheese & Choice of Applewood Smoked Bacon or Sausage Links
\$20 per person

SMOKED SALMON BENEDICT

English Muffin with Poached Egg, Smoked Salmon & Hollandaise Sauce
\$22 per person

HOUSE-MADE QUICHE

Choice of Ham & Swiss or Spinach & Gruyere Cheese
\$20 per person

TRADITIONAL BENEDICT

Two Poached Eggs on Shaved Canadian Bacon, Toasted English Muffin & Hollandaise Sauce
\$22 per person

BREAKS & REFRESHMENTS

- Fresh Baked Cookies.....\$20 per dozen
- House-made Muffins.....\$26 per dozen
- Chocolate-dipped Strawberries.....\$32 per dozen
- Tortilla Chips with Salsa.....\$6 per person
- Tortilla Chips with Guacamole.....\$12 per person
- Freshly Brewed Coffee, Hot Tea, Iced Tea & Lemonade.....\$3 per person
- Vegetable Crudite with House-made Dip.....\$9 per person
- Hummus with Pita Chips.....\$9 per person
- Onion Rings, French Fries, or Sweet Potato Fries.....\$6 per person
- Chicken Wings with Bleu Cheese Dressing & Celery.....\$12 per person

COCKTAIL RECEPTIONS

CHILLED SELECTIONS

(Per 25 Pieces)

- Iced Prawns with Cocktail Sauce.....\$100
- Seasonal Melon Wrapped with Parma Prosciutto.....\$55
- Fresh Mozzarella, Roma Tomatoes & Basil Skewers.....\$50
- Bruschetta on Crostini.....\$50
- Polenta Pizza.....\$50
- Lemon Marinated Tortellini & Sundried Tomato Skewers.....\$55
- Wild Mushroom & Garlic Herb Cheese Bouches.....\$60
- Bleu Cheese Mascarpone & Red Onion Confit Mini Tarts.....\$60
- Hawaiian Ahi Spoons with Wasabi Cream.....\$90
- Smoked Bacon Deviled Eggs.....\$45

HOT SELECTIONS

(Per 25 Pieces)

- Crab Cakes with Remoulade.....\$105
- Bacon Wrapped Sea Scallops.....\$90
- Phyllo Triangles with Spinach & Feta Cheese.....\$55
- Grilled Chicken Satay with Teriyaki Sauce.....\$65
- Bacon Wrapped Chicken Brochettes with Basil.....\$70
- Italian Herbed Meatballs with Marinara Sauce.....\$55
- Pork Eggs Rolls with Cilantro Soy Dipping Sauce.....\$55
- Grilled Lamb Chop with Spicy Mint Glaze.....\$105
- Coconut Shrimp with Sweet Chili Dipping Sauce.....\$90
- Goat Cheese & Fig Compote Tarts with Toasted Pistachio Crumbles.....\$60
- Mini Beef Wellingtons.....\$80
- Chicken Empanadas with Avocado Sour Cream.....\$65

COCKTAIL RECEPTIONS (CONTINUED)

STATIONED SPECIALTIES

- Hot Baked Brie Nestled in Puff Pastry (Choice of Caramelized Onions & Wild Mushrooms or Cranberries) Served with Assorted Crackers.....\$60 (serves 20)
- Side of a House-Smoked Salmon Garnished with Diced Onions, Cucumbers, Capers, Dill Sour Cream & Assorted Crackers.....\$175 (serves 25)
- Cheese, Crackers & Fruit Tray.....\$10 per person
- Hot Parmesan Garlic Artichoke Dip & Assorted Crackers.....\$50 (serves 20)
(For Crab Dip, Additional \$40)
- Marinated Grilled Vegetable Platter.....\$10 per person
- Charcuterie Platter; Italian Meats, Artesian Cheese, Antipasto Selections & Crackers.....\$15 per person
- Seasonal Fresh Fruit Display.....\$8 per person

SERRANO CLASSIC BUFFET

Includes Rolls, Your Choice of 2 Soups or Salads, 2 Sides, 2 Entrees, Dessert, Coffee & Tea (and all appropriate condiments).....\$58.95 per person

SALADS

- Tossed Green Salad
- Serrano Salad (Baby Greens)
- Greek Salad with Feta Cheese
- Tomato Cucumber Salad
- Fresh Fruit Salad
- Pesto Pasta Salad
- Fresh Asparagus Salad
- Caesar Salad
- Spinach Salad

SOUPS

- Pozole
- Clam Chowder
- Cream of Wild Mushroom
- Minestrone
- Potato Leek

SIDES

- Green Beans with Brown Butter & Almonds
- Steamed Seasonal Vegetables
- Steamed Asparagus with Garlic Butter
- Herb Roasted Red Potatoes
- Roasted Garlic Mashed Potatoes
- Au Gratin Potatoes
- Rice Pilaf

ENTREES

- Marinated Tri Tip
- Seared Roasted Pork Loin with Apple Fig Chutney
- Chicken Saltimbocca with Fontina Cheese, Prosciutto, & Sage-Marsala Cream
- Chicken Piccata with Lemon Caper Sauce
- Grilled Salmon with Lemon Dill Cream Sauce
- Portabella Mushroom Stack with Balsamic Glaze
- Vegetarian Wellington with Pomodoro Sauce

DESSERTS

- Assorted Cookies, Assorted Brownies, Apple Crisp with Cinnamon Whipped Cream, Carrot Cake, Fresh Fruit Tart, Traditional Cheesecake with Raspberry Sauce, Creme Brulee, Chocolate Mousse Cake, Tiramisu, Chocolate Decadence Cake

SERRANO SUPREME BUFFET

*Includes Rolls, Your Choice of 2 Soups or Salads, 2 Sides, 2 Entrees, Dessert, Coffee & Tea
(please refer to soup, salad & side options under Classic Buffet).....\$64.95 per person*

ENTREES

Roasted Prime Rib or Beef, Served with Au Jus & Horseradish Cream
Herb Roasted Tenderloin of Beef
Grilled Marinated Chicken Breast, Served with Lemon Caper Sauce
Chicken Saltimbocca with Fontina Cheese, Prosciutto, & Sage-Marsala Cream
Roasted Pork Loin, Served with Fresh Mushroom & Dijon Mustard Sauce
Seasonal Fresh Fish with Chef's Choice of Sauce
New York Steak

ITALIAN BUFFET

*Includes Your Choice of 2 Soups or Salads, Grilled Vegetable Display, 2 Entrees,
Garlic Bread & Dessert.....\$50.95 per person*

SOUPS & SALADS

Creamy White Bean & Sausage
Minestrone
Pasta Fagioli
Anti Pasta Salad
Serrano Salad
Traditional Caesar

ENTREES

Penne with Bolognese or Vodka Sauce
Butternut Squash or Wild Mushroom Ravioli
Lasagna (Meat or Vegetable)
Cheese Tortellini with Cured Ham, Asiago Cheese, Pesto
& Toasted Pine Nuts
Baked Chicken Parmesan
Pork Loin with Mascarpone & Wild Mushrooms
Eggplant Involtini Stuffed with an Herb Ricotta Cheese
& Topped with Parmigiano Reggiano

ASIAN BUFFET

*Includes Your Choice of 2 Soups or Salads, 2 Sides, 2 Entrees,
Hawaiian Sweet Rolls & Dessert.....\$50.95 per person*

SOUPS & SALADS

Asian Noodle Salad with Peanuts
Asian Slaw Salad
Asian Mixed Baby Greens
with Sesame Dressing
Hot & Sour Soup
Won Ton Soup

ENTREES

Asian Chicken & Mushroom
Mongolian Beef
Sweet & Spicy Chicken
Thai Marinated Cod

SIDES

White Rice
Fried Rice
Vegetable Stir Fry
Roasted Asparagus
with Soy & Sesame

SOUTH OF THE BORDER BUFFET

*Includes Rolls, Your Choice of 2 Soups or Salads, 2 Sides, 2 Entrees, Chips and Salsa
& Dessert.....\$50.95 per person*

SOUPS & SALADS

Pork Pozole
Gazpacho
Grilled Hearts of Romaine Salad
Southwest Cobb Salad

SIDES

Cilantro Lime Rice
Spanish Rice
Refried Beans
Black Beans

ENTREES

Tequila Marinated Chicken Breasts
Steak Fajitas
Cheese Enchiladas
Grilled Mahi with Mango Salsa
Pork Carnitas

SERRANO BBQ

*Includes Your Choice of 2 Soups or Salads, 2 Entrees, Fresh Baked Corn Muffins,
Campfire Red Potatoes, Baked Beans & Dessert.....\$52.95 per person*

SOUPS & SALADS

Corn Chowder
Ham & White Bean Soup
Caesar Salad
Pasta Salad
Cole Slaw
Old Fashioned Potato Salad
Tomato Cucumber Salad

ENTREES

BBQ Half Chicken
Smoked Brisket
Smoked Tri Tip
Coffee-Rubbed Pulled Pork
Baby Back Ribs

GOURMET DELICATESSEN

\$25.95 per person

Turkey Breast, Ham, Roast Beef & Salami
Cheddar, Swiss & Provolone Cheeses
Assorted Breads
Tomatoes, Onions, Pickles, Lettuce & Condiments
Choice of 2 Salads (listed prior)
Choice of Cookies or Brownies

SHOWER FAIRE

Includes Your Choice of 2 Sandwiches & 2 Salads, Bread and Butter & Dessert...\$25.95 per person

TEA SANDWICHES

Ham, Brie & Apple
Smoked Salmon & Cucumber
with Soft Cream Cheese
Shrimp Salad
Chicken Salad
Camembert & Fig on a Toasted Brioche

TEA SALADS

Serrano
Caesar
Asian
Mediterranean
Fruit
Baby Spinach

SERRANO SERVED MEAL

Choice of 2 Dinner Entrees, All Served with Choice of Salad, Rice or Potato, Seasonal Vegetables, Dinner Rolls with Butter, Dessert & Coffee.....\$65.95 per person

POULTRY

Grilled Marinated Chicken Breast, Served with Lemon Piccata Sauce
Seared Duck Breast Topped with a Port Wine Reduction

PORK

Marinated Grilled Pork Chop Served with Apple-Thyme Chutney
Roasted Pork Medallions Topped with Mustard Chive Sauce

SEAFOOD

Broiled Filet of King Salmon Served with Lemon Butter Sauce
Fresh Fish of the Day with Chef's Choice of Sauce (market price)

BEEF

Roasted Prime Rib of Beef Served with Au Jus & Horseradish
Grilled Filet Mignon Served with a Cabernet Demi Glaze
Grilled 12oz New York Strip Steak Served with
Mushroom and Bleu Cheese Saute & Fried Red Onions

LAMB

Roasted Lamb Loin Chop Served with Roasted Garlic Rosemary Glaze

VEGETARIAN

Balsamic Roasted Portobello Mushroom Served with Grilled Squash &
Peppers, Drizzled with Herb-Infused Olive Oil
Vegetarian Wellington

BAR SERVICE

*Serrano Country Club Offers a Fully Stocked Bar with Well-Trained Bartenders For Each Event.
Prices Are Based on 4 Hours Per Person.*

PREMIUM BAR

Includes Well & Call Bar....\$42 per person

Grey Goose, Hangar 1 & Belvedere Vodka
Bombay Sapphire, Tanqueray 10 & Hendricks Gin
Bacardi & Captain Morgan Rum
Woodford Reserve & Knob Creek Whiskey
Glenlivet, Johnnie Walker Black & Chivas Regal Scotch
Patron Silver & Anejo Tequila
Draft Beer & Serrano Label Wine

BAR SERVICE (CONTINUED)

CALL BAR

Includes Well Bar....\$36 per person

Ketel One, Stoili & Absolute Vodka
Beefeater & Tanqueray Gin
Bacardi & Captain Morgan Rum
Jack Daniels, Makers Mark & Crown Whiskey
Johnnie Walker Red, Dewers & Cutty Sark Scotch
Cuervo Gold & Herradura Silver Tequila
Draft Beer & Serrano Label Wine

HOSTED SOFT DRINKS

\$5 per person

WELL BAR

\$30 per person

House Liquor
Draft Beer
Serrano Label Wine

BEER & WINE BAR

\$26 per person

Draft Beer
Serrano Label Wine

BANQUET ADD-ONS

Non-Member Corkage Fee.....\$20
Dance Floor Fee.....\$150
Microphone/PA System.....\$50
Easel with Flip Chart/White Board.....\$35
Projector Screen.....\$50
55" Flat Screen TV.....\$100
Valet Parking.....\$750
Wireless Internet Access-SCC Wireless Hotspot.....Complimentary

ROOM FEES & DEPOSITS

All Deposits Are Non-Refundable. Deposits Will Be Applied Towards the Final Bill.

BOARD ROOM

Max 20 People

Non-Member Event.....\$300

MT. DIABLO ROOM

Max 30 People

Non-Member Event.....\$500

LAKEVIEW DINING ROOM

Max 230 People

Non-Member Event.....\$2,000
Hourly Overtime Fee.....\$750

LAKEVIEW BAR AREA

Max 50 People

Non-Member Event.....\$500