

A decorative crest is centered on the page. It features a shield with a golf club and a tree, flanked by two hands shaking. The shield is surrounded by ornate scrollwork and floral patterns. The crest is rendered in a light green color.

River Oaks Country Club

Banquet Menus

General Information

Thank you for choosing to host your event at River Oaks Country Club.

The following guidelines were developed to ensure our members and their guests experience perfectly orchestrated events.

Please reference your agreement for additional details.

✦ **A-LA-CARTE**

If your group consists of 12 guests or fewer, the host may select our a la carte dining option. This will allow guests to make their selections from the a la carte dining menu on the day of the event, in which no pre-order or pre-selection is necessary. The a la carte menu differs from the banquet menu and your Events representative will provide to you the most current a la carte menus. Please note, a \$200.00 set up fee will apply.

✦ **BANQUET DINING**

All groups consisting of 13 or more guests, are required to pre-select a set menu from our plated or buffet menu options. Selections should be provided to your Events representative 30 days in advance of your event. Please note, all banquet functions are subject to applicable fees and minimums.

✦ **BOOKING**

Events may be booked up to one year in advance for member sponsored functions. The Oak Room, The Grill, Hunt Room, Hunt Room Terrace, The Turn, and The Bar may not be closed for private events.

✦ **BUFFET/ STATION MINIMUMS**

There is a minimum count of 30 guests when choosing to serve a buffet meal. Should your final guaranteed headcount fall below 30 guests, the host will still be responsible for paying for the minimum of 30 guests. Stations and Buffets are open for a maximum of 2 hours during your event. All buffets are self-served unless an attendant is required as indicated on the menu or requested by the host, in which case attendant fees will apply.

✦ **CHOICE OF ENTRÉE**

In order to maintain the River Oaks Country Club standard of service, we are unable to offer a pre-selected "choice of" entrée to your guests. ROCC is pleased to offer a wide range of duet entrées, which is a great way to add variety to your event menu. All guests will receive the same menu selection, with the exception of dietary restrictions.

✦ **DIETARY RESTRICTIONS**

Our Culinary team is pleased to offer pre-determined vegetarian, gluten-free, and vegan selections, and can accommodate a wide range of other dietary restrictions with appropriate advanced notice of at least 72 hours. These meals will be charged at the same price as the standard meal served at the event. Please contact your Events representative for specific options available during your event.

✦ **FOOD MINIMUMS**

ROCC requires a per person food minimum per event. Food minimums are based on the time of day and length of the event and are required to be met per the event agreement. Our food minimums are as follows:

| | | | |
|--|--------------------------------------|---|---------------------------------------|
| BREAKFAST Plated or Buffet \$23.50 | LUNCH Plated or Buffet \$42.00 | COCKTAIL RECEPTION (Max of 2 Hours) \$36.00 | DINNER Plated or Buffet \$70.00 |
|--|--------------------------------------|---|---------------------------------------|

✦ **GUARANTEE DEADLINE**

ROCC requires your confirmed guest count no later than three business days prior to the date of the event by 12:00PM/Noon. If your event is scheduled on Tuesday or Wednesday, guarantees should be provided to the Events office no later than the previous Friday by 12:00PM/ Noon. If the host does not submit a guaranteed guest count with proper notice, ROCC will confirm your event based on the original estimate in your agreement.

✦ **MENU TASTINGS**

Tastings are conducted for seated luncheons or dinner events for up to four people on the first Wednesday or Friday of each month at 10:00AM or 1:00PM (allocate approximately two hours). A \$200.00 labor fee will be applied to the price of the menu items chosen. ROCC recommends that the host limits selections to a maximum of two items per category. We kindly request that you contact your Events representative a minimum of three months in advance to schedule a tasting as they are booked on a first come, first served basis.

✦ **OUTSIDE FOOD AND BEVERAGE POLICY**

Per ROCC policy, no food or beverages, except wedding and specialty cakes provided by an approved vendor, may be brought into the Club. ROCC will allow pre-packaged, edible favors to be provided as long as they are not consumed on-site. Food and beverage is not permitted to be removed from Club premises at any time. Late Night Snacks from external vendors are also not permitted.

✦ **RUSSIAN/ FAMILY STYLE SERVICE**

In order to maintain the River Oaks Country Club standard of service, modified Russian/ Family style service is available for parties under 30 guests. Only side dishes will be served table side by Banquet staff.

✦ **SERVICE CHARGE AND STATE SALES TAX**

All events are subject to 22% Service Charge and 8.25% Sales Tax. Pricing is subject to change without advance notification in accordance with Club Policies and State tax guidelines.

✦ **WEATHER POLICY**

For the safety of our Members, their Guests and ROCC Staff, setup for all outdoor events is ****WEATHER PERMITTING****. Weather calls will be made by the Events team as early as 5 hours prior to the start of each function; possibly earlier based on the event. If there is a chance of rain of 50% or higher, extreme cold (50 degrees or colder), or excessive lightening, the Events team will do their best to consult with the responsible party at the time of this decision. However, the ROCC Events department reserves the right to move the function indoors without instruction from the host. This decision does not change the cancellation payment schedule.

✦ **YEARLY REVIEW**

On an annual basis the Events department will partner with the Culinary and Banquet teams to evaluate menu offerings and pricing. Check with your Events representative regarding early release of ROCC's latest offerings. In the event of a change, the ROCC Events Department will contact event hosts up to 30 days in advance with menu modifications.

Non-Alcoholic Beverage Selections

All Pricing is Per Person

| | |
|---|---------------|
| SOFT DRINK STATION Coca-Cola, Diet Coke, Sprite, Dr. Pepper, bottled water | \$3.50 |
| COFFEE STATION Freshly brewed regular and decaffeinated coffee Selection of assorted hot teas | \$3.50 |
| SOUTHERN BEVERAGE STATION Fresh brewed iced tea Lemonade Sparkling Water | \$4.00 |
| ASSORTED BEVERAGE STATION Coca-Cola, Diet Coke, Sprite, Dr. Pepper, bottled water Freshly brewed regular and decaffeinated coffee Selection of assorted hot teas <i>*Add Red Bull energy drinks \$1.00 per person</i> | \$4.50 |
| HOMEMADE HOT CHOCOLATE Whipped cream, cinnamon sticks, marshmallows | \$5.50 |
| HOT SPICED APPLE CIDER Cinnamon sticks, star anise, whole cloves | \$5.50 |
| HYDRATION STATION Bottled water, sparkling water Infused ice water, choice of one: cucumber / citrus / mint Assortment of sports drinks | \$5.50 |
| HOLIDAY BEVERAGE STATION Homemade hot chocolate Warm traditional apple cider with a hint of spice and citrus Freshly brewed regular and decaffeinated coffee Selection of assorted hot teas <i>*Add Egg Nog \$2.00 per person</i> | \$8.50 |

Breakfast Buffet Selections

All Pricing is Per Person, 30 Guest Minimum

EXECUTIVE CONTINENTAL

\$17.00

Assorted breakfast pastries, whipped butter, fruit preserves
Tray of sliced fruits and fresh seasonal berries
Fresh orange juice and apple juice
Freshly brewed regular and decaffeinated coffee
Selection of assorted hot teas

RIVER OAKS COUNTRY CLUB CONTINENTAL

\$19.00

Assorted breakfast pastries, whipped butter, fruit preserves
Tray of sliced fruits and fresh seasonal berries
Assorted yogurts with granola
Assorted cereals with whole, 2% and soy milks
Fresh orange juice and apple juice
Freshly brewed regular and decaffeinated coffee ·
Selection of assorted hot teas

RIVER OAKS COUNTRY CLUB SPECIAL

\$23.00

Assorted breakfast pastries with whipped butter and fruit preserves
Crispy bacon and pork sausage
Chef's weekly choice of egg, potato and one breakfast side
Freshly brewed regular and decaffeinated coffee ·
Selection of assorted hot teas

SUNRISE SPECIAL

\$26.00

Assorted breakfast pastries with whipped butter and fruit preserves
Tray of sliced fruits and fresh seasonal berries
Assorted yogurts with granola
Assorted cereals with whole, 2% and soy milks
Fresh scrambled eggs Country fried potatoes
Crispy bacon and pork sausage
Fresh orange juice, apple juice and tomato juice
Freshly brewed regular and decaffeinated coffee ·
Selection of assorted hot teas

Hot Breakfast Buffet Enhancements

All Pricing is Per Person

All enhancements must accompany buffet selection and is not available as an a-la-carte selection

| | |
|---|---------------|
| HOT OATMEAL | \$3.00 |
| TWO CHEESE GRITS Cheddar and Jack Cheese | \$3.00 |
| ROCC FRENCH TOAST Thick sliced raisin bread dipped in a cinnamon vanilla batter and grilled golden brown, whipped butter, Vermont maple syrup | \$5.00 |
| HOMESTYLE PANCAKES Whipped Butter and Vermont Maple Syrup | \$5.00 |
| BREAKFAST TACOS Scrambled eggs, shredded cheddar and jack cheese, ranchero sauce <i>*Add crumbled sausage or bacon \$1.00 per person</i> | \$5.00 |
| MAPLE GLAZED HAM* Thinly sliced slow roasted ham, house-made raisin sauce (Chef Attended upon Request /Additional Fees apply) | \$7.00 |

OMELET STATION**

\$10.00

Made to order with a selection of fresh mushrooms, diced onions, bell peppers, vine ripe tomatoes, broccoli, shredded cheddar cheese, sliced ham, turkey, crisp bacon

**Add bay shrimp or jumbo lump crab meat \$8.00 per person*

****Maximum 150 guests**

Omelet station must accompany buffet selection and is not available as an a la carte selection

*** All carving and attended stations requiring attendants will be charged \$150.00 per attendant**

Cold Breakfast Buffet Enhancements

All Pricing is Per Person

All enhancements must accompany buffet selection and is not available as an a-la-carte option

CEREAL BAR

\$6.00

Choice of three cereals to include Raisin Bran, Fruit Loops, Honey Nut Cheerios and house-made granola
Sliced Bananas and Honey
Selection of Whole, 2% and Soy Milks

NEW YORK BAGEL DISPLAY

\$7.00

New York-Style bagels
Whipped butter, assorted fruit preserves and jams
Plain and herb cream cheese
**Add Smoked Salmon with Capers, Tomatoes and Onion \$6.00 per person*

YOGURT PARFAIT DISPLAY

\$8.00

Assortment of yogurts
Fresh sliced fruit and mixed berries House-made Granola

SEASONAL HARVEST OF FRESH FRUIT

\$9.00

An assortment of sliced cantaloupe, pineapple, honeydew, watermelon, plums, red and green grapes, whole strawberries, raspberries, kiwi, blueberries, papaya

SMOKED SALMON DISPLAY

\$13.00

House-smoked salmon, capers, diced onions, chopped hardboiled eggs, sour cream, pumpernickel and rye bread

ENERGY BOOSTER STATION

\$15.00

Pre-made Smoothies – choice of strawberry, banana or mixed berry acai
Whole fresh fruit
Assorted granola and protein bars

*** All carving and attended stations requiring attendants will be charged \$150.00 per attendant**

Plated Breakfast Selections

All entrées served with a choice of fresh orange, apple or tomato juice

Assorted breakfast pastries, sweet butter, and fruit preserves

Freshly brewed regular and decaffeinated coffee, hot tea selection

FARMHOUSE BREAKFAST

\$24.00

Fresh scrambled eggs, lyonnaise potatoes, roasted tomatoes, steamed asparagus, choice of crispy bacon, country pork sausage or grilled ham

BISTRO BREAKFAST

\$25.00

Quiche Lorraine with diced onion, bacon, gruyere cheese lyonnaise potatoes, roasted tomatoes, steamed asparagus

ALL-AMERICAN OMELET

\$26.00

Classic three-egg omelet, cheddar and jack cheese, lyonnaise potatoes, roasted tomatoes, steamed asparagus

***Maximum 100 Guests*

ROCC FRENCH TOAST

\$26.00

Thick sliced raisin bread dipped in a cinnamon vanilla batter and grilled golden brown, Vermont maple syrup, powdered sugar, whipped butter, choice of crispy bacon, country pork sausage or baked ham, lyonnaise potatoes

BREAKFAST TACOS

\$26.00

Two tacos filled with scrambled eggs, pork sausage, shredded cheddar and jack cheese, ranchero sauce, hash brown potatoes, grilled tomato

CLASSIC EGGS BENEDICT

\$27.00

Poached eggs, Canadian bacon, traditional hollandaise sauce, grilled english muffin, roasted tomatoes, steamed asparagus

***Maximum 100 Guests*

Enhance your plated breakfast with fresh seasonal fruit for \$4.00 per person

Brunch Buffet

Pricing is Per Person, 30 Guest Minimum

COLD DISPLAYS & SELECTIONS

Assorted bread and pastry display, whipped butter, fruit preserves
Assortment of imported and domestic cheeses, honey comb, assorted Carr's crackers
Assortment of fresh seasonal fruit, mixed berries, yogurt dipping sauce

JUMBO SHRIMP COCKTAIL

Cocktail Sauce, house-made remoulade, lemon and lime wedges

RIVER OAKS BEEF VEGETABLE SOUP

MIXED GARDEN SALAD

Chef's accompaniments, assorted dressings

ROCC ASIAN CHICKEN SOBA NOODLE SALAD

Julienne carrots, bell peppers, bok choy, soy-ginger vinaigrette

RED BLISS POTATO SALAD

Scallions and crispy bacon

HOT SELECTIONS & ENTREÉS

CARVED PRIME BACON-WRAPPED BEEF TENDERLOIN

Brandy cream sauce

CLASSIC EGGS BENEDICT AND SCRAMBLED EGGS

HOUSE-MADE PANCAKES

Whipped butter, Vermont maple syrup

PAN-SEARED CHICKEN BREAST

Sautéed fingerling potatoes, bacon, mushrooms, onions

CRISPY BACON, PORK SAUSAGE, COUNTRY FRIED POTATOES

BEVERAGES

Fresh orange juice, apple juice, tomato juice
Freshly brewed regular and decaffeinated coffee & Selection of assorted hot teas

\$85.00

Plated Lunch Soup Selections

All Pricing is Per Person

| | |
|---|----------------|
| CHILLED VICHYSOISE Creamy potato-leek soup, chives, croutons, truffle oil | \$7.00 |
| WHITE BEAN AND SAUSAGE SOUP White Cannellini beans, mild sausage, carrots, celery | \$7.00 |
| VEGETABLE BEEF SOUP A River Oaks tradition! | \$7.00 |
| CHILLED GAZPACHO Traditional cold tomato and vegetable soup | \$8.00 |
| WILD MUSHROOM BISQUE Creamy mushroom soup, sherry cream, mushroom garnish | \$8.00 |
| ROASTED BUTTERNUT SQUASH BISQUE Creamy soup, toasted almonds, maple whipped cream <i>*Served chilled or hot</i> | \$8.00 |
| CHILLED CUCUMBER TOMATO Crème fraiche, cilantro, jalapeno | \$8.00 |
| POBLANO SOUP Cream based roasted poblano soup, cilantro, tomato oil <i>*Served chilled or hot</i> | \$9.00 |
| CAMEMBERT CHAMPAGNE SOUP Rich cream-based cheese soup <i>*Add Elysée (a crisp puff pastry topping) \$3.00 per person</i> | \$10.00 |
| LOBSTER BISQUE Classic bisque laced with brandy, vanilla foam <i>*Add Elysée (a crisp puff pastry topping) \$3.00 per person</i> | \$13.00 |

Plated Lunch Starter Salad Selections

All Pricing is Per Person

Demitasse of soup may be added for an additional charge per person

| | |
|--|----------------|
| HEART OF ROMAINE CAESAR Fresh romaine lettuce, parmesan cheese crisp, roasted garlic, cherry tomatoes, garlic croutons, traditional Caesar dressing | \$8.00 |
| RIVER OAKS COUNTRY CLUB SALAD Trio of baby greens, carrots, cucumbers, pickled red onions, green peppers, red and yellow tomatoes, balsamic dressing | \$8.00 |
| THE WEDGE Crisp iceberg lettuce, roma tomatoes, pickled red onions, brie cheese, creamy bleu cheese dressing | \$8.00 |
| KALE AND APPLE SALAD Iceberg lettuce, kale, feta cheese, toasted almonds, dried cranberries, choice of apple cider vinaigrette, balsamic vinaigrette or honey lemon vinaigrette | \$9.00 |
| ROASTED SWEET PEAR SALAD Baby mâche lettuce, arugula, gorgonzola cheese, candied pecans, bacon vinaigrette | \$9.00 |
| BABY GREENS WITH BURGUNDY POACHED PEAR Trio of baby greens, burgundy poached pear, cambazola cheese, spicy pecans, balsamic vinaigrette | \$9.00 |
| SLEDGE SALAD Iceberg slab, pickled carrots, bacon, sundried tomatoes, garlic croutons, boiled eggs, green goddess dressing | \$9.00 |
| TOMATO AND MOZZARELLA CAPRESE SALAD Small bed of watercress, arugula and iceberg lettuce, aged balsamic vinaigrette, basil oil | \$10.00 |
| ROCC SPINACH SALAD Fresh spinach and iceberg lettuce, strawberries, blueberries, toasted almonds, sliced mushrooms, honey lemon vinaigrette | \$10.00 |
| SOUTHWESTERN CAESAR SALAD Romaine lettuce, roasted corn, red bell peppers, black beans, spicy tortilla strips, southwestern Caesar dressing | \$10.00 |
| WHITE & GREEN ASPARAGUS SALAD Baby mâche lettuce, white and green asparagus spears, balsamic vinaigrette, parmesan curls finished, chive oil, truffle oil | \$11.00 |
| SPINACH & WATERCRESS SALAD WITH APPLE, PEAR & BLEU CHEESE TART Fresh spinach and watercress, toasted pecans, orange-balsamic vinaigrette, apple, pear and bleu cheese tart | \$11.00 |

Plated Lunch Entree Salad Selections

All Pricing is Per Person

ROCC CAESAR SALAD

Romaine lettuce, parmesan cheese, garlic croutons house-made Caesar dressing, parmesan cheese crisp

Marinated grilled chicken breast

\$27.00

Grilled salmon or Cajun shrimp

\$33.00

Prime beef tenderloin

\$39.00

TRIO OF SALADS

\$28.00

Choice of two: ROCC chicken salad, nicoise tuna salad, or shrimp salad, served with fresh fruit salad and pimento cheese finger sandwiches on pumpernickel bread

THE TUSCANY SALAD

\$32.00

Mixed greens, portobello mushrooms, grilled chicken, artichokes, charred red pepper confit, toasted pine nuts, parmesan cheese crisp, sun-dried tomato-basil vinaigrette

SOUTHWESTERN CHICKEN CAESAR SALAD

\$32.00

Romaine lettuce, roasted corn, pepper jack cheese, chipotle-Caesar dressing, tri-colored tortilla strips, demitasse of warm charro beans

APPLE CIDER GLAZED GRILLED CHICKEN SALAD

\$32.00

Kale, romaine and frisée lettuce, roasted butternut squash, green apples, dried cranberries, pumpkin seeds, feta cheese, maple-dijon vinaigrette

LEMON CHICKEN FATTOUSH SALAD

\$32.00

Chiffonade of romaine, mint, diced tomatoes, cucumbers, red onion, feta, herb pita croutons, citrus vinaigrette

Plated Lunch Entree Salad Selections Continued

All Pricing is Per Person

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|--|----------------|
| ORANGE GLAZED SEARED SALMON SALAD | \$33.00 |
| Romaine lettuce, sliced apples, mangoes, cantaloupe, shaved fennel, gorgonzola cheese, ginger-lime vinaigrette | |
| PISTACHIO CRUSTED ATLANTIC SALMON | \$33.00 |
| Trio of baby greens, tarragon asparagus, cherry tomatoes, pickled red onions, orange vinaigrette, crispy shoelace potatoes | |
| CARIBBEAN SHRIMP SALAD | \$34.00 |
| Chiffonade of baby greens, toasted almonds, orange segments, fresh raspberries, mangoes, lime-marinated shrimp, crispy plantain chip, mango vinaigrette. Served with a demitasse of chilled coconut-rum bisque | |
| GRILLED SHRIMP SALAD | \$34.00 |
| Bibb, spinach and iceberg lettuce, red endive, roasted fennel, red onions, grapefruit segments, pine nuts, capers, radishes, citrus vinaigrette | |
| HERB SMEARED BEEF TENDERLOIN SALAD | \$39.00 |
| 5 ounce prime tenderloin of beef, fresh herbs, olive oil, cherry tomatoes, baby mozzarella, crispy shoestring potatoes | |
| ANCHO CHILI GLAZED BEEF TENDERLOIN SALAD | \$39.00 |
| Shredded iceberg and romaine lettuce, cilantro, asparagus, roasted red peppers, focaccia croutons, balsamic vinaigrette | |

Plated Lunch Entrée Selections

All Pricing is Per Person

Entrees include an array of warm rolls and whipped butter.

Beverages include iced tea and ice water as well as fresh brewed regular and decaffeinated coffee, hot tea selection

Chicken & Pork

ANCHO CHILI GLAZED PORK TENDERLOIN

\$33.00

Whipped sweet potatoes, haricot verts, corn relish, vin merchant sauce

BAKED BONELESS CHICKEN BREAST

\$33.00

Topped with spinach, onions, sun-dried tomatoes, mozzarella cheese, roasted tomato sauce, rice pilaf, haricot verts

PECAN CRUSTED CHICKEN

\$33.00

Whipped sweet potatoes, julienne of vegetables, asparagus spears, mustard beurre blanc

GRILLED CHICKEN AND ARTICHOKES

\$33.00

Bed of basil angel hair pasta, sun-dried tomato and artichoke ragout, morel mushrooms, onions, asparagus spears, lemon beurre blanc

FIG AND PECAN GLAZED ROASTED CHICKEN BREAST

\$33.00

Ginger sweet potato purée, roasted brussel sprouts, sage-butter cauliflower, port wine-sage sauce

SPRING PEA CHICKEN

\$33.00

Celery puree, baby carrots, peas, ginger chutney, pea tendril garnish, spring pea sauce

CHICKEN FORESTIER

\$33.00

Whipped potato, baby carrots, broccolini, tomato, mushroom marsala sauce

PAN SEARED CHAMPAGNE CHICKEN

\$33.00

Roasted mushroom and pea risotto, broccolini, broiled tomato, champagne sauce



Beef

SMOKED AND BRAISED SHORT RIB

\$34.00

Mascarpone polenta, broccolini, tomatoes, roasted onions, vin merchant sauce

HERB CRUSTED PRIME FILET OF BEEF TENDERLOIN

\$44.00

Tarragon-butter fingerling potatoes, roasted asparagus spears, baby carrots, vin merchant sauce

PRIME FILET OF BEEF TENDERLOIN FORESTIER

\$44.00

Croquette potatoes, steamed broccoli, mushroom-tomato ragout, scallions, fresh tarragon, vin merchant sauce

BOURSIN CRUSTED FILET OF BEEF TENDERLOIN

\$44.00

herb and garlic crusted, cannellini bean puree, sun-dried tomatoes, braised greens



Plated Lunch Entrée Selections Continued

Seafood

| | |
|---|----------------|
| PAN SEARED ATLANTIC SALMON | \$35.00 |
| Butter whipped potatoes, sautéed tomatoes, shiitake mushrooms, peas, haricot verts, chive beurre blanc | |
| LEMON BRINED SALMON | \$35.00 |
| Artichoke-potato purée, haricot verts, blistered cherry tomatoes, tarragon butter sauce | |
| GRILLED REDFISH | \$36.00 |
| Rice pilaf, roasted tomato, asparagus spears, mustard beurre blanc | |
| <i>*Add jumbo lump crabmeat \$6.00 per person</i> | |
| PAN SEARED RED SNAPPER | \$38.00 |
| Topped with apple-fennel slaw, toasted pine nut basmati rice, tomato petals, asparagus spears, lemon beurre blanc sauce | |
| PISTACHIO CRUSTED SEA BASS | \$38.00 |
| Lemon risotto, asparagus spears, baby tomatoes, lobster Americaine sauce | |
| RED SNAPPER "A LA PLANCHA" | \$41.00 |
| Basmati rice, sautéed peppers, onions, jalapeños, grilled shrimp, haricot verts, key lime beurre blanc | |

Plated Lunch Dessert Selections

All Pricing is Per Person

| | |
|--|-----------------|
| FRESH SEASONAL SORBET Wafer cookies, fresh seasonal berries | \$7.00 |
| PREMIUM ICE CREAM Wafer cookie and choice of chocolate or caramel sauce | \$7.00 |
| SEASONAL FRUIT CRISP Topped with house-made whipped cream | \$8.00 |
| OLD FASHIONED STRAWBERRY SHORTCAKE Layers of orange vanilla shortcake, sweetened strawberries, | \$8.00 |
| CHOCOLATE TURTLE MOUSSE COUPE Chocolate mousse layered with chocolate cake, caramel, toasted pecans, whipped cream, chocolate shavings | \$8.00 |
| KEY LIME PIE Fresh seasonal berries | \$8.00 |
| TRADITIONAL CHOCOLATE PECAN BALL Scoop of vanilla ice cream rolled in toasted pecans, hot fudge, wafer cookie | \$9.00 |
| VANILLA ICE CREAM PROFITEROLE Seasonal berries, dark chocolate sauce | \$10.00 |
| PASSION FRUIT TART whipped cream Mango coulis | \$10.00 |
| CHEF DARRIN'S CUSTOM PLATED DESSERT | \$14.00+ |

River Oaks Country Club Afternoon Tea

All Pricing is Per Person, 30 Guest Minimum

Afternoon tea is a light meal consisting of small crustless sandwiches, scones, and a selection of sweets.

TRADITIONAL ENGLISH SCONES

With Whip Cream and Fruit Preserves

TEA SANDWICH ASSORTMENT

Chicken Salad

Pimento Cheese

Cucumber Watercress

TEA COOKIES

Queen's Spiral Jam Cookies

Linzer Cookies

Coconut Haystacks

TEA FANCIES

Lemon Curd Cloud Tartlet

Vanilla Bean Custard Cream Puffs

Fresh Berry Trifle Tartlet

Chocolate Éclairs

ELEGANT TEA SERVICE

Selection of Gourmet Hot Teas

Served with sugar, honey, lemon and 2% milk

Assortment of sparkling water or

Infused ice water, choice of one: cucumber / citrus / mint

Fresh Brewed Iced Tea and Sweetened Lemonade

\$34.00

Meeting Break Offerings

All Pricing is Per Person

All three listed Breaks will be \$45.00 per person inclusive

MORNING

Assorted breakfast pastries, whipped butter, fruit preserves
Tray of sliced fruits and fresh seasonal berries,
Fresh orange juice and apple juice
Freshly brewed regular and decaffeinated coffee, hot tea selection

\$19.00

MID MORNING

Basket of whole fruits, mixed nuts, and dried fruits
Granola bars and assorted yogurts
Selection of sparkling water and assorted soft drinks
Freshly brewed regular and decaffeinated coffee, hot tea selections

\$17.00

AFTERNOON

Freshly baked cookies and brownies
Selection of mineral waters and assorted soft drinks
Pitcher of fresh lemonade or flavored iced tea
Freshly brewed regular and decaffeinated coffee, hot tea selections

\$16.00

Meeting Break Enhancements

All Pricing is Per Person

Quantity provided is based on guest count

ASSORTED CANDY BARS to include an assortment of Kit Kat, M&M's and Reese's peanut butter cups

\$3.00

ASSORTED INDIVIDUAL BAGS OF KETTLE CHIPS

\$3.00

ASSORTED NUTS

\$4.00

CANDIED PECANS

\$4.00

ROCC SIZZLIN SNACK MIX

\$4.00

RED BULL ENERGY DRINK Regular or Sugar Free

\$4.00

CHIPS & SALSA Fresh chips with house-made salsa

\$5.00

GOURMET POPCORN Choice of white chocolate, parmesan or caramel

\$6.00

Hors d'Oeuvres

All Pricing is Per Person

Pricing based on butler passed hors d'oeuvres for up to one hour. Displayed items available for a maximum of two hours.

THREE PASSED | \$15.00
THREE DISPLAYED | \$23.00

FOUR PASSED | \$19.00
FOUR DISPLAYED | \$27.00

FIVE PASSED | \$23.00
FIVE DISPLAYED | \$31.00

Chicken & Pork

MINIATURE CHICKEN WELLINGTON

TANDOORI CHICKEN on a skewer, peanut dipping sauce

CURRY CHICKEN SALAD on an endive leaf

THAI CHICKEN AND VEGETABLE CUP

ASIAN PORK POT STICKERS

MINIATURE MONTE CRISTO SANDWICHES

Beef

BRAISED BEEF ON CHORIZO GRIT CAKE Sweet potato, crispy onions

SLICED BEEF CROSTINI Horseradish sour cream

BBQ BRISKET Polenta, on a spoon

BEEF EMPANADAS House-made salsa, avocado crema

BEEF TARTAR Capers, parmesan cheese, on a potato crisp

TRUFFLE MEATBALL SKEWER Brandy cream

Wild Game

BACON WRAPPED QUAIL Jalapeño **additional \$2 per person

DUCK FOIE GRAS MOUSSE Brioche crostini, lingonberry jelly

APPLE AND DUCK SAUSAGE Cheese grits, braised red cabbage

MUSHROOM CAP Stuffed with duck sausage

MINI LAMB OSSO BUCCO ON POLENTA Lingonberry jelly

Vegetarian

SPANAKOPITA

BRUSCHETTA Tomato, onion, basil, mozzarella

CRISP VEGETABLE EGG ROLL Spicy mustard sauce

FRIED ARTICHOKE Feta lemon sauce

CRISPY PHYLLO CUP Baked fig, goat cheese, toasted walnut, truffle oil

BRIE CROSTINI Orange preserve and fresh raspberry

CAULIFLOWER TOTS Vegan roasted pepper aioli

Seafood

CORRIANDER CRUSTED SCALLOP Mango chutney, on a spoon

CEDAR SMOKED SALMON Dried fruit chutney

SHRIMP FRITTER Apricot Sauce

MOLTEN CRAB PUFF Served golden brown

BAKED BABY ARTICHOKE HEARTS Stuffed with citrus shrimp salad

BABY FINGERLING POTATO Caviar, lemon crème fraîche

SHRIMP CANAPÉ Pimento, avocado cream

CAULIFLOWER MOUSSE White truffle oil, Osetra caviar, on a spoon

SMOKED ATLANTIC SALMON CANAPÉ American caviar

PEPPER SEARED AHI TUNA Wasabi caviar, crispy wonton chip

CHAR BROILED TUNA TACO Asian slaw, ancho aioli

CRAB AND SPINACH BRIOCHE GRILLED CHEESE

MINI CRAB CAKES Key lime aioli **additional \$2 per person

DEVEILED EGG CROSTINI Crème fraîche, salmon roe

CAJUN FRIED OYSTER House-made remoulade, served on a spoon

Reception Displays

All Pricing is Per Person

| | |
|--|----------------|
| SEASONAL HARVEST OF FRESH FRUIT | \$9.00 |
| Sliced cantaloupe, pineapple, honeydew, watermelon, plums, red and green grapes, whole strawberries, kiwi, blueberries, raspberries, papaya | |
| VEGETABLE CRUDITÉS MÉLANGE | \$9.00 |
| Elegant display of raw carrots, celery, cherry tomatoes, zucchini, summer squash, assorted sweet peppers, asparagus, radishes, yellow wax beans, assortment of house-made dipping sauces | |
| ARTISAN CHEESE DISPLAY | \$14.00 |
| <i>*Availability of items based on season</i> | |
| Assorted imported and domestic cheeses displayed whole, dried fruits, sliced apples, pears, toasted and seasoned nuts, French bread, jams and jellies | |
| MIXED GREEN SALAD STATION | \$9.00 |
| Mixed greens, radishes, spun carrots, cherry tomatoes, cucumber, bean sprouts, roasted corn, peas, chickpeas, shredded parmesan, garlic croutons, assortment of house-made dressings | |
| SOUTHWEST CAESAR SALAD STATION | \$10.00 |
| Romaine and arugula, chipotle rubbed chicken breast, roasted corn, peppadew peppers, black bean salsa, avocado, cilantro, cornbread croutons, southwestern Caesar dressing | |
| MEDITERRANEAN DISPLAY | \$11.00 |
| Chickpea hummus, yogurt cucumber dip, crispy pita chips, spanakopita, toasted pine nuts | |
| SOUTHERN FRIED CHICKEN STATION | \$15.00 |
| Fried chicken, creamy country gravy, herb mashed potatoes, southern cheese biscuits | |
| HOUSE SMOKED SALMON DISPLAY | \$14.00 |
| Capers, chopped hard boiled eggs, diced red onion, sour cream, pumpernickel and rye bread | |

Reception Displays Continued

All Pricing is Per Person

PAELLA STATION

Displayed in traditional paella pans, jumbo shrimp, bay scallops, whole mussels, chorizo sausage, diced chicken, catalan spinach salad, olives, toasted pine nuts, pita chips

\$20.00

CHILLED SHRIMP DISPLAY

Jumbo shrimp, cocktail sauce, house-made remoulade, fresh lemon and lime wedges

\$18.00

PACIFIC RIM STATION

Assorted fresh sushi, spring rolls and California rolls, wasabi, pickled ginger, soy sauce, Asian pork pot stickers, vegetable egg rolls, vegetable soba noodle salad

\$25.00

FRUITS DE MER

Jumbo shrimp, whole New Zealand mussels, Alaskan king crab legs, cocktail sauce, house-made remoulade, fresh lemon and lime wedges

\$28.00

FRUITS DE MER GRANDE

Jumbo shrimp, whole New Zealand mussels, oysters on the half shell, Alaskan king crab legs, cherry stone clams, fresh Maine lobster tails and claws, cocktail sauce, house-made remoulade, fresh lemon and lime wedges

\$40.00

OSETRA CAVIAR DISPLAY

Fresh yukon gold potato blinis, sour cream and lemon wedges

***MARKET**

Small Plates Stations

All Pricing is Per Person

Elegant individual small plates composed at each contemporary station

| | |
|--|----------------|
| QUINOA POTATO CAKE Sautéed broccolini, wilted fennel and kale with a vegan tomato sauce | \$13.00 |
| ARTISAN SALAD STATION Petite salad, warm fig, goat cheese, toasted walnuts, truffle, choice of peppadew peppers, sprouts, sun-dried tomatoes, diced cucumbers, craisins, garlic croutons | \$13.00 |
| DUCK PATÉ Orange, nut, and cranberry relish, petite celery salad, cumberland sauce | \$13.00 |
| BRAISED BEEF SHORT RIBS Truffle whipped potatoes, corn cream | \$13.00 |
| CAJUN SHRIMP & GRITS STATION Spicy beer glazed shrimp, stone milled cheddar grits | \$15.00 |
| MINI CRAB CAKE STATION Pan seared crab cakes, asian vegetable salad, ginger aioli, red pepper coulis | \$23.00 |
| OSETRA CAVIAR STATION Petite crostini capers, chopped red onions, diced hardboiled eggs, chives, crème fraiche | *MARKET |

All Small Plate Stations Require an Attendant at \$150.00 Per Attendant

Chef Attended Carving Stations

All Pricing is Per Person

| | |
|--|----------------|
| CEDAR PLANKED SALMON STATION Fresh smoked Atlantic salmon carved on cedar planks, chive whipped potatoes, raisin bread crostini, honey mustard sauce | \$16.00 |
| HONEY APPLE BRINED ROAST TURKEY BREAST Cilantro slaw, pineapple relish, sweet Hawaiian rolls | \$16.00 |
| MESQUITE SMOKED PRIME BEEF TENDERLOIN Whole grain mustard, sweet Hawaiian rolls | \$20.00 |
| ROASTED PRIME BEEF TENDERLOIN Horseradish sauce, whole grain mustard, mini rolls | \$20.00 |
| BACON-WRAPPED PRIME BEEF TENDERLOIN Truffle whipped potatoes, roasted fennel and onion garnish, vin rouge sauce | \$22.00 |
| TRI-PEPPERCORN ROASTED NEW YORK STRIP Jack Daniels peppercorn sauce, whole grain mustard | \$26.00 |
| MORROCAN SPICED RACK OF LAMB Ratatouille, cucumber yogurt sauce | \$29.00 |

All Carving Stations Require an Attendant at \$150.00 Per Attendant

Chef's Butcher Block Bar

All Pricing is Per Person

| | |
|---|----------------|
| SEAFOOD KITCHEN BBQ shrimp, stone ground grits, scallions, monterey jack cheese Baked salmon with crab stuffing, dill buerre blanc sauce | \$22.00 |
| BBQ BUTCHER BLOCK (SELECT TWO OF THE FOLLOWING) Bacon-wrapped prime beef tenderloin, white cheddar grits Smoked turkey breast, cranberry-orange chutney Char crusted prime beef sirloin, scallion truffle potatoes Cedar planked salmon, celery purée, red wine butter sauce | \$32.00 |

Dessert Station Selections

All Pricing is Per Person, 30 Guest Minimum

| | |
|--|----------------|
| ICE CREAM SUNDAE BAR Premium vanilla ice cream, assortment of candy, chopped nuts, cherries, whipped cream, chocolate and caramel sauces | \$9.00 |
| AMERICANA COLLECTION Assortment of brownies, lemon bars, pecan diamonds, ROCC cookie display | \$10.00 |
| CONTEMPORARY CHOCOLATE FONDUE Bitter-sweet belgian chocolate with assortment of delectables for dipping | \$11.00 |
| FANCY Dainties Coconut macaroons, confetti cookies, spiral jam butter cookies, linzer cookies, s'mores squares, apricot avolino, chocolate macadamia nut bars | \$12.00 |
| EUROPEAN ASSORTMENT Chef's selection of European style cakes and tarts, assortment of mini pastries to include: fruit tarts, cream puffs, chocolate eclairs, Chef's selection of miniature Bavarian, mousse and cream slices | \$15.00 |
| VIENNESE TABLE Selection of individually designed miniature pastries and confections | \$20.00 |

Buffets Offerings

All Pricing is Per Person, 30 Guest Minimum

ALL BUFFETS INCLUDE:

Assortment of warm bread, whipped butter
Fresh brewed iced tea and iced water
Freshly brewed regular and decaffeinated coffee
Selection of assorted hot teas

MIXED GARDEN SALAD

Chef's accompaniments, assorted dressings

Chef's choice of (2) compound salads

Chef's choice of starch

Chef's choice of vegetable

CHOICE OF TWO, THREE OR FOUR ENTRÉES

Entrée selections available on following pages

LUNCH BUFFETS INCLUDE:

AMERICANA DESSERT COLLECTION

Assortment of brownies, lemon bars, pecan diamonds, ROCC cookie display

DINNER BUFFETS INCLUDE:

Chef's soup of the day

ARTISAN CHEESE DISPLAY

Assortment of imported and domestic cheeses, honey comb, assorted Carr's crackers

VEGETABLE CRUDITÉS DISPLAY

Elegant display of raw vegetables, assortment of house-made dipping sauces

EUROPEAN DESSERT ASSORTMENT

Collection of cakes, tarts, Chef's selection of miniature pastries

LUNCH

Two Entrees \$53.00 per person

Three Entrees \$59.00 per person

Four Entrees \$65.00 per person

DINNER

Two Entrees \$76.00 per person

Three Entrees \$82.00 per person

Four Entrees \$88.00 per person

Buffet Entrée Selections

Chicken & Pork

CHICKEN SALTIMBOCCA Topped with spinach, onion, shaved ham and swiss cheese
PAN SEARED CHICKEN BREAST Braised cipollini onions, shiitake mushrooms, marsala jus
SOUTHERN FRIED CHICKEN Honey drizzle
BAKED CHICKEN LAFOURCHE Topped with crawfish and scallions, creole sauce
PECAN CRUSTED CHICKEN Mustard beurre blanc
ROSEMARY ROASTED PORK LOIN Rosemary pan sauce
PORK PICCATA Lemon butter sauce
HOUSE SMOKED BARBEQUE PULLED PORK Mustard beurre blanc

Beef & Wild Game

MARINATED GRILLED FLANK STEAK Mushroom Ragout
MESQUITE SMOKED BRISKET Buttered Onions, BBQ Sauce
ROASTED TEXAS DIAMOND CROSS QUAIL Bacon-wrapped, stuffed with cornbread sausage dressing, vin merchant sauce

Seafood

PAN SEARED SALMON Vin rouge sauce
BBQ SPICED SALMON Tamarind glaze
CHARBROILED SALMON Key lime beurre blanc
CAJUN SEARED RED SNAPPER WITH SHRIMP Key lime beurre blanc
GRILLED SNAPPER "A LA PLANCHA" Grilled shrimp, key lime beurre blanc
BLACKENED OR SEARED REDFISH Mustard beurre blanc

Vegetarian

CHINESE WOK SEARED TOFU Soy, cilantro, and toasted sesame sauce
QUINOA POTATO CAKE Vegan tomato sauce
CAULIFLOWER RISOTTO Vegan parmesan cheese

Buffet Enhancements

All Pricing is Per Person, 30 Guest Minimum

Chef Attended Carving Stations

| | |
|---|----------------|
| TEXAS HICKORY SMOKED BBQ BEEF BRISKET House smoked with BBQ sauce, cole slaw, jalapeño corn bread muffins | \$15.00 |
| HONEY APPLE BRINE ROAST TURKEY BREAST Cilantro slaw, pineapple relish, sweet Hawaiian rolls | \$16.00 |
| ROASTED PRIME TENDERLOIN OF BEEF Horseradish sauce, whole grain mustard, mini rolls | \$20.00 |
| TRI-PEPPERCORN ROASTED NEW YORK STRIP Jack Daniels peppercorn sauce, whole grain mustard | \$26.00 |
| MORROCAN SPICED RACK OF LAMB Ratatouille, cucumber yogurt sauce | \$29.00 |

***All Carving Stations Require an Attendant at \$150.00 Per Attendant**

Plated Dinner Soup Selections

All Pricing is Per Person

| | |
|---|----------------|
| CHILLED VICHYSOISE Creamy potato-leek soup , chives, croutons, truffle oil | \$7.00 |
| WHITE BEAN AND SAUSAGE SOUP White Cannellini beans, mild sausage, carrots, celery | \$7.00 |
| VEGETABLE BEEF SOUP A River Oaks tradition! | \$7.00 |
| TRADITIONAL GAZPACHO Traditional cold tomato and vegetable soup | \$8.00 |
| WILD MUSHROOM BISQUE Creamy mushroom soup, sherry cream, mushroom garnish | \$8.00 |
| ROASTED BUTTERNUT SQUASH BISQUE Creamy soup, toasted almonds, maple whipped cream <i>*Served chilled or hot</i> | \$8.00 |
| CHILLED CUCUMBER TOMATO Crème fraiche, cilantro, jalapeno | \$8.00 |
| POBLANO SOUP Cream based roasted poblano soup, cilantro, tomato oil <i>*Served chilled or hot</i> | \$9.00 |
| CAMEMBERT CHAMPAGNE SOUP Rich cream-based cheese soup <i>*Add Elysée (a crisp puff pastry topping) \$3.00 per person</i> | \$10.00 |
| LOBSTER BISQUE Classic bisque laced with brandy, vanilla foam <i>*Add Elysée (a crisp puff pastry topping) \$3.00 per person</i> | \$13.00 |

Plated Dinner Salad Selections

All Pricing is Per Person

Demitasse of soup may be added for an additional charge per person

| | |
|--|----------------|
| HEART OF ROMAINE CAESAR | \$8.00 |
| Fresh romaine lettuce, parmesan cheese crisp, roasted garlic, cherry tomatoes, garlic croutons, traditional Caesar dressing | |
| RIVER OAKS COUNTRY CLUB SALAD | \$8.00 |
| Trio of baby greens, carrots, cucumbers, pickled red onions, green peppers, red and yellow tomatoes, balsamic dressing | |
| THE WEDGE | \$8.00 |
| Crisp iceberg lettuce, roma tomatoes, pickled red onions, brie cheese, creamy bleu cheese dressing | |
| KALE AND APPLE SALAD | \$9.00 |
| Iceberg lettuce, kale, feta cheese, toasted almonds, dried cranberries, choice of apple cider vinaigrette, balsamic vinaigrette or honey lemon vinaigrette | |
| ROASTED SWEET PEAR SALAD | \$9.00 |
| Baby mâche lettuce, arugula, gorgonzola cheese, candied pecans, bacon vinaigrette | |
| BABY GREENS WITH BURGUNDY POACHED PEAR | \$9.00 |
| Trio of baby greens, burgundy poached pear, cambazola cheese, spicy pecans, balsamic vinaigrette | |
| SLEDGE SALAD | \$9.00 |
| Iceberg slab, pickled carrots, bacon, sundried tomatoes, garlic croutons, boiled eggs, green goddess dressing | |
| TOMATO AND MOZZARELLA CAPRESE SALAD | \$10.00 |
| Small bed of watercress, arugula and iceberg lettuce, aged balsamic vinaigrette, basil oil | |
| ROCC SPINACH SALAD | \$10.00 |
| Fresh spinach and iceberg lettuce, strawberries, blueberries, toasted almonds, sliced mushrooms, honey lemon vinaigrette | |
| SOUTHWESTERN CAESAR SALAD | \$10.00 |
| Romaine lettuce, roasted corn, red bell peppers, black beans, spicy tortilla strips, southwestern Caesar dressing | |
| WHITE & GREEN ASPARAGUS SALAD | \$11.00 |
| Baby mâche lettuce, white and green asparagus spears, balsamic vinaigrette, parmesan curls finished, chive oil, truffle oil | |
| SPINACH & WATERCRESS SALAD WITH APPLE, PEAR & BLEU CHEESE TART | \$11.00 |
| Fresh spinach and watercress, toasted pecans, orange-balsamic vinaigrette, apple, pear and bleu cheese tart | |

Plated Dinner Entree Selections

All Pricing is Per Person

Chicken & Pork

| | |
|---|----------------|
| ANCHO CHILI GLAZED PORK TENDERLOIN | \$40.00 |
| Whipped sweet potatoes, haricot verts, corn relish | |
| CHICKEN SALTIMBOCCA | \$40.00 |
| Topped with spinach, onion, prosciutto and swiss cheese, basil risotto, braised artichokes, asparagus spears, parmesan crisp | |
| POTATO CRUSTED CHICKEN BREAST | \$40.00 |
| Sautéed baby vegetables, braised kale, mushroom marsala sauce | |
| GRILLED CHICKEN AND ARTICHOKE | \$40.00 |
| Bed of basil angel hair pasta, sun-dried tomato and artichoke ragout, morel mushrooms, onions, asparagus spears, lemon beurre blanc | |
| PESTO CHICKEN BREAST | \$40.00 |
| Chive onion macaire potato cake, braised kale, baby dill carrots, chicken jus lie | |
| BASIL CRUSTED CHICKEN BREAST | \$40.00 |
| Asiago risotto, grilled yellow squash, tomato, fennel and pea ragout, chicken jus lie | |
| SPRING PEA CHICKEN | \$40.00 |
| Celery puree, baby carrots, peas, ginger chutney, pea tendril garnish, spring pea sauce | |
| CHICKEN FORESTIER | \$40.00 |
| Whipped potato, baby carrots, broccolini, tomato, mushroom marsala sauce | |
| PAN SEARED CHAMPAGNE CHICKEN | \$40.00 |
| Roasted mushroom and pea risotto, broccolini, broiled tomato, champagne sauce | |

Beef

| | |
|--|----------------|
| CHIMICHURRI RUBBED PRIME FILET OF BEEF TENDERLOIN | \$52.00 |
| Butternut squash-jalapeño cheese taquito, yellow tomato pico, broccolini, whipped sweet potatoes, red pepper aioli | |
| SPICE RUBBED PRIME FILET OF BEEF TENDERLOIN | \$52.00 |
| Topped with persillade crust, whipped sweet potatoes, broccoli, caramelized cipollini onions, salsify au gratin | |
| PRIME FILET OF BEEF TENDERLOIN | \$52.00 |
| Parmesan polenta, broiled portabella mushroom, artichokes, petite ratatouille, prosciutto wrapped asparagus | |
| CHARBROILED PRIME FILET OF BEEF TENDERLOIN | \$54.00 |
| Porcini spice, bleu cheese potato soufflé, braised onions and mushrooms, baby carrots, broccolini, deglazed with marsala | |

Seafood

| | |
|---|----------------|
| PAN SEARED ATLANTIC SALMON | \$41.00 |
| Butter whipped potatoes, sautéed tomatoes, shiitake mushrooms and peas, haricot verts, chive beurre blanc | |
| LEMON BRINED SALMON | \$41.00 |
| Artichoke-potato purée, haricot verts, blistered cherry tomatoes, tarragon butter sauce | |
| SEARED SALMON WITH SAUTEED SCALLOPS | \$44.00 |
| Pea basil risotto, haricot verts, tomatoes, peas, chive beurre blanc | |
| CHILEAN SEA BASS | \$44.00 |
| Sautéed scallions and leeks in crème fraîche, whipped potatoes, broccolini, barolo sauce | |
| BAKED STUFFED FLOUNDER | \$44.00 |
| Scallop and shrimp stuffing, roasted fingerling potatoes, melted onions and leeks, broccolini, tomatoes, sauce Americaine | |
| CAJUN SEARED REDFISH | \$45.00 |
| Sun-dried tomato risotto, blue lump crabmeat, baked tomato, corn and okra, broccolini, creole mustard beurre blanc | |
| CHARRED SNAPPER | \$45.00 |
| Fingerling potatoes, baby vegetables, lemon buerre blanc | |
| BAKED RED SNAPPER IMPERIAL | \$57.00 |
| Gulf Coast snapper, jumbo lump crab crust, roasted fingerling potatoes, asparagus spears, julienne vegetables, mustard beurre blanc | |

Plated Dinner Duet Entree Selections

All Pricing is Per Person

| | |
|--|----------------|
| PRIME BEEF TENDERLOIN AND STUFFED ROASTED QUAIL | \$56.00 |
| Cornbread stuffing, garlic whipped potatoes, caramelized root vegetables, haricot verts, vin merchant sauce | |
| PRIME BEEF TENDERLOIN AND BBQ STYLE SHRIMP | \$55.00 |
| Mascarpone polenta, roasted asparagus spears, spaghetti squash, black bean tomato salsa | |
| BASIL CRUSTED PRIME BEEF TENDERLOIN AND PAN SEARED ALASKAN HALIBUT | \$62.00 |
| Risotto, braised endive, petite ratatouille, asparagus spears, passed vin rouge sauce | |
| CHAR CRUSTED PRIME BEEF TENDERLOIN AND BAKED STUFFED FLOUNDER | \$62.00 |
| Butter whipped potatoes, asparagus spears, spaghetti squash, tomatoes, scallop and shrimp stuffing, sauce Americaine | |
| CHARBROILED PRIME BEEF TENDERLOIN AND BASIL-CRUSTED MAINE LOBSTER TAIL | *MARKET |
| Butter whipped potatoes, asparagus spears, julienne vegetables, sauce Americaine | |

Plated Dinner Dessert Selections

All Pricing is Per Person

| | |
|--|-----------------|
| KEY LIME PIE Fresh seasonal berries | \$8.00 |
| OLD FASHIONED STRAWBERRY SHORTCAKE Layers of orange vanilla shortcake, sweetened strawberries, whipped cream | \$8.00 |
| ROCKY ROAD CHOCOLATE MOUSSE PIE Fresh seasonal berries | \$9.00 |
| BANOFFEE COUPE A traditional english dessert with an ROCC twist, made with bananas, cream and toffee sauce | \$9.00 |
| CHOCOLATE CHIP AND PECAN BREAD PUDDING Praline crème anglaise | \$9.00 |
| TRADITIONAL CHOCOLATE PECAN BALL Scoop of vanilla ice cream rolled in toasted pecans, hot fudge, wafer cookie | \$9.00 |
| HAZELNUT AND CHOCOLATE FONDANT TART Mandarin orange sauce | \$10.00 |
| CARROT AND SPICE CAKE Cream cheese frosting, vanilla bean caramel sauce | \$10.00 |
| VANILLA BEAN PANNA COTTA House-made almond macaroon, fresh seasonal berries, blueberry coulis | \$10.00 |
| DOUBLE CHOCOLATE MOUSSE CAKE Raspberry coulis | \$10.00 |
| ROCC CHEESECAKE Strawberry sauce | \$10.00 |
| FLOURLESS CHOCOLATE CAKE Coffee ice cream, frangelico sauce | \$10.00 |
| CHEF DARRIN'S CUSTOM PLATED DESSERT | \$14.00+ |

Plated Dinner Dessert Duet Selections

TROPICAL CHOCOLATE

Triple chocolate bar, passion fruit and pineapple tower, fresh fruit, mango coulis

\$12.50

RASPBERRY AND CHOCOLATE BOMBE

Pistachio gelato in a marble chocolate cup, fresh seasonal berries, raspberry coulis

\$12.50

PIE A LA MODE

Mini Dutch apple pie, vanilla ice cream, mini lemon meringue pie, fresh blueberries, house-made blueberry sauce

\$12.50

Member's Choice Exclusive Buffet

All Pricing is Per Person, Minimum 50 Guests

*Includes an array of warm dinner rolls, whipped butter
Chef's selection of seasonal vegetable and starch
Ice water, freshly brewed regular and decaffeinated coffee, hot tea selection*

FRESH COLD DISPLAYS

ARTISAN GRANDE CHEESE DISPLAY

(Availability of items based on season)

Assorted imported and domestic cheeses displayed whole,
dried fruits, sliced apples, pears, toasted and seasoned nuts, french bread, jams and jellies

VEGETABLE CRUDITÉS MÉLANGE

Elegant display of raw carrots, celery, cherry tomatoes, zucchini, summer squash, assorted sweet peppers, asparagus, radishes, yellow wax beans,
assortment of house-made dipping sauces

SPINACH SALAD STATION

Baby spinach, chopped crispy bacon, diced hardboiled eggs, sliced mushrooms, toasted pecans, honey and lemon vinaigrette

CHILLED SHRIMP DISPLAY

Jumbo iced shrimp, cocktail sauce, house-made remoulade, fresh lemon and lime wedges

ENTRÉÉS

ROASTED PRIME BEEF TENDERLOIN

Horseradish sauce, whole grain mustard, mini rolls

CHOICE OF TWO ENTRÉÉS

from our buffet entrée selections

EUROPEAN DESSERT SELECTION

Collection of cakes, tarts, Chef's selection of miniature pastries

\$95.00

All Carving Stations Require an Attendant at \$150.00 Per Attendant

Kirby Drive Exclusive Buffet

All Pricing is Per Person, Minimum 50 Guests

*Includes an array of warm dinner rolls, whipped butter
Chef's selection of seasonal vegetable and starch
Ice water, freshly brewed regular and decaffeinated coffee, hot tea selection*

FRESH COLD DISPLAYS

ARTISAN GRANDE CHEESE DISPLAY

(Availability of items based on season)

Assorted imported and domestic cheeses displayed whole,
dried fruits, sliced apples, pears, toasted and seasoned nuts, french bread, jams and jellies

VEGETABLE CRUDITÉS MÉLANGE

Elegant display of raw carrots, celery, cherry tomatoes, zucchini, summer squash, assorted sweet peppers, asparagus, radishes, yellow wax beans,
assortment of house-made dipping sauces

SEASONAL HARVEST OF FRESH FRUIT

Sliced cantaloupe, pineapple, honeydew, watermelon, plums, red and green grapes, fresh berries, whole strawberries, kiwi, blueberries,
raspberries, papaya

MIXED GREEN SALAD STATION

Mixed greens, radishes, spun carrots, cherry tomatoes, cucumbers, bean sprouts, roasted corn, peas, chickpeas, shredded parmesan cheese, garlic
croutons, assortment of house-made dressings

FRUITS DE MER

Jumbo shrimp, whole New Zealand mussels, Alaskan king crab legs, cocktail sauce, house-made remoulade, fresh lemon and lime wedges

ENTRÉÉS

ROASTED PRIME BEEF TENDERLOIN

Horseradish sauce, whole grain mustard, mini rolls

CHOICE OF TWO ENTRÉÉS

from our buffet entrée selections

EUROPEAN DESSERT SELECTION

Collection of cakes, tarts, Chef's selection of miniature pastries

\$115.00

All Carving Stations Require an Attendant at \$150.00 Per Attendant

River Oaks Boulevard Exclusive Buffet

All Pricing is Per Person, Minimum 50 Guests

*Includes an array of warm dinner rolls, whipped butter
Chef's selection of seasonal vegetable & starch
Ice water, brewed freshly regular and decaffeinated coffee, hot tea selection*

FRESH COLD DISPLAYS

ARTISAN GRANDE CHEESE DISPLAY

(Availability of items based on season)

Assorted imported and domestic cheeses displayed whole, dried fruits, sliced apples, pears,
toasted and seasoned nuts, french bread, jams and jellies

SEASONAL HARVEST OF FRESH FRUIT

Sliced cantaloupe, pineapple, honeydew, watermelon, plums, red and green grapes, fresh berries, whole strawberries, kiwi, blueberries,
raspberries, papaya

CONTEMPORARY ANTIPASTO DISPLAY

Marinated artichokes, roasted peppers, caramelized zucchini, cauliflower, capers, grilled asparagus, fennel and onions, basil tomatoes, rosemary
potatoes, grilled vegetables, pickled mushrooms, rustic italian bread

MIXED GREEN SALAD STATION

Mixed greens, radishes, spun carrots, cherry tomatoes, cucumbers, bean sprouts, roasted corn, peas, chickpeas, shredded parmesan cheese, garlic
croutons, assortment of house-made dressings

ROCC ASIAN SOBA NOODLE SALAD

Soba noodles, shredded chicken, julienne carrots, bell peppers, bok choy, soy-ginger vinaigrette

RED BLISS POTATO SALAD

Sliced scallions, crispy bacon

FRUITS DE MER GRANDE

Jumbo shrimp, whole New Zealand mussels, oysters on the half shell, Alaskan king crab legs, cherry stone clams, fresh Maine lobster tails and claws,
cocktail sauce, house-made remoulade, fresh lemon and lime wedges

ENTRÉES

CARVED BACON-WRAPPED PRIME BEEF TENDERLOIN

Truffle whipped potatoes, roasted fennel and onion garnish, vin rouge sauce

CHOICE OF TWO ENTRÉES

from our buffet entrée selections

EUROPEAN DESSERT SELECTION

Collection of cakes, tarts, Chef's selection of miniature pastries

\$145.00

All Carving Stations Require an Attendant at \$150.00 Per Attendant



River Oaks Country Club
ATTN: Events Department
1600 River Oaks Blvd
Houston, TX 77019
(713) 874.6395