

BUTLER-PASSED HORS D'OEUVRES

(30 piece minimum per item) (All items are ++)(pp means per person)

Mountain Oysters

Red Chile Beef Empanada w/ Pickled Onion & Lime Crema

Angus Filet Tartare on Lavash with Caper Dijonnaise *Market Price

Hickory Smoked Meatball w/ BBQ Glaze and Fried Onions

Crispy Phyllo Shrimp Ball

House Smoked Salmon & Caper Cream Cheese on Lavash

Bacon Wrapped Water Chestnut (GF)

Herb Ricotta Crostini w/ Crispy Artichoke (VEGETARIAN)

Goat Cheese Stuffed Sweet Pepper w/ Chives (VEGETARIAN) (GF)

******* ++ Means plus tax & plus 20% house charge**

APPETIZER BUFFET SELECTIONS

(For 40 – 50 guests) (** ++ Means plus tax & plus 20% house charge)

Homemade Tortilla Chips

Served with traditional club dip or spinach and artichoke dip

Hummus Platter

Accented with feta cheese, olive relish, and onion, served with pita triangles

Vegetable Antipasto

Assorted grilled and pickled vegetables, cheeses & spreads with house made bread

Assorted Specialty Cheese Display

A selection of imported and artisan cheeses served with assorted crackers

Beer Battered Onion Rings & Tater Tots

Served with ketchup, ranch & club sauce

Shrimp Cocktail Platter

Served with horseradish cocktail sauce, club sauce and lemons

Assorted Mini Sandwiches

Roast Beef with horseradish mayo & pickled onions, Turkey with lettuce, tomato, mayo & mustard on focaccia bread, Hummus, red peppers, feta & olives on pita bread

Build Your Own Taco Bar

Pork carnitas or chicken fajitas with warm tortillas and garnishes

Smokey Pulled BBQ Pork Shoulder

Served with assorted BBQ sauces, house pickles and sliced rolls

Sonoran Shredded Pit Beef *MARKET PRICE

Served with house salsa, cilantro lime slaw and sliced rolls

BUFFET MENU

(Minimum of 50 guests)

Entrees (please select 2)

Herb Roasted Salmon - tarragon chardonnay cream, watercress

Mary's Free Range Chicken Breast - Madeira mushroom sauce, pea tendrils

Grilled Citrus Marinated Chicken (bone-in) - spice dust, cilantro, scallions

Roast Pork Tenderloin - brandy Dijon sauce, crispy shallots

Bacon Wrapped Angus Meatloaf - peppercorn gravy, chicken fried onions

Braised Beef Short Rib - zinfandel glaze, pickled onions *MARKET PRICE

Mesquite Roasted Sirloin Cap - charred salsa verde or poblano demi *MARKET PRICE

Garlic Polenta Cake - mushrooms, asiago, fresh mozzarella, saba (vegetarian)

Accompaniments (please select 3)

Club Greens Salad - carrot, onion, tomato, olive, croutons, trio of dressings

Chopped Gem Salad - celery, apple, bleu cheese, spiced pecan, port vinaigrette

Classic Caesar Salad - asiago cheese, croutons, club Caesar dressing

Steamed Broccolini - garlic butter, lemon, toasted almonds

M.O. Cauliflower Gratin - gruyere, asiago crust (This is a Club favorite)

Spice Roasted Yukon Gold Potatoes - scallions, lemon butter

Buttermilk Whipped Potatoes - chives

Saffron Rice Pilaf - celery, carrot, onion

Dessert

Chef's Choice Mini Desserts or Custom Sheet Cake

***++ Means plus tax & plus 20% house charge

DINNER ENTREES

(For parties of 20 or more)

1 choice / 2 choices / 3 choices

Served with seasonal vegetables & chef's potato - *except vegetarian & vegan options

Includes warm rolls & butter, starter salad, dessert and coffee or tea

Client to provide information about any allergies and breakdown of counts 5 operating days in advance and tent place cards indicating each guests' selection and any allergies upon arrival day of event

Any substitutions subject to upcharge

Grilled Mary's Free Range Chicken Breast (GF)

With fresh mozzarella & marinated tomatoes

Paillard of Mary's Free Range Chicken Breast

With caramelized onion & Gruyere

Hickory Honey Roasted Salmon (GF)

With brandy Dijon cream

Idaho Rainbow Trout Amandine

With lemon brown butter & toasted almond

Mesquite Roasted Angus Striploin *MARKET PRICE

With whiskey peppercorn gravy

Braised & Glazed Boneless Angus Short Rib (GF) *MARKET PRICE

With Zinfandel reduction & pickled onions

Grilled Angus Filet Mignon (GF) *MARKET PRICE

With sauce bearnaise

***Spinach & Herb Ricotta Lasagna (VEGETARIAN)**

With mozzarella, asiago, sliced tomato & shaved fennel

***Thai Coconut Curry Vegetables (VEGAN) (GF)**

Over jasmine rice with scallions, peanuts & basil

DESSERT – please choose 1

Triple Chocolate Cake

Individual Seasonal Warm Fruit Pie

Trio of Chef's Choice Mini Desserts

Classic Crème Brulee

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LUNCH ENTREES

(For parties of 20 or more)

1 choice++ / 2 choices++

(Includes warm rolls & butter, dessert and coffee or tea)

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Any substitutions subject to upcharge

Citrus Grilled Mary's Chicken Breast w/ Roasted Pepper Vinaigrette (GF)

Served w/ buttermilk mashed potatoes & seasonal vegetables

Mesquite Roasted Tri Tip with Whiskey Onion Demi (GF) *MARKET PRICE

Served w/ buttermilk mashed potatoes & seasonal vegetables

Angus Meatloaf with Peppercorn Gravy

Served w/ buttermilk mashed potatoes & seasonal vegetables

Herb Roasted Salmon with Cucumber Crema

Served w/ buttermilk mashed potatoes & seasonal vegetables

Cajun Shrimp & Bacon Pasta

Served w/ campanelle, trinity vegetables, Cajun cream & pickled onions

Spinach & Herb Ricotta Lasagna (VEGETARIAN)

Served w/ mozzarella, asiago, sliced tomato & shaved fennel

Entrée Greens Salad

Choose 1 topper – grilled chicken, salmon, mesquite roasted tri tip, grilled shrimp, or chicken salad

DESSERT – please choose 1

MO Club Butterscotch Pudding

Plate of Cookies

Trio of Chef's Choice Mini Dessert

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Light Lunch Selections

(For parties of 20 or more)

(Includes warm rolls & butter and coffee or tea)

Client to provide information about any allergies and breakdown of counts 3 operating days in advance and tent place cards indicating each guests' selection and any allergies upon arrival day of event

Any substitutions subject to upcharge

Chicken Salad Sandwich

On Natalia's sourdough bread w/ lettuce & tomato, served with a cup of Soup du Jour

Mediterranean Campanelle Pasta

With Spanish chorizo, olive, tomato, artichoke & feta cheese

Thai Coconut Curry Vegetables (VEGAN) (GF)

Over jasmine rice w/ scallions, peanuts & basil

Entrée Greens Salad

Choose 1 topper – grilled chicken, tuna salad or chicken salad

Classic Cobb Salad (GF)

With turkey, bacon, tomato, egg, blue cheese, and avocado

Desserts are available for an extra charge

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