

The Clubhouse at Paradise Valley

DINNER

Special Events Buffet I

\$41 PER PERSON

Salads

PLEASE SELECT TWO

Hearts of Romaine Caesar

Chopped Romaine, Parmesan, Garlic Croutons & Classic Caesar Dressing

Classic Spinach

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden

Mixed Field Greens, Spring Mix, Tomatoes, Cucumbers, Honey Poppy seed

Rancho Solano

Spring Mix, Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles & Champagne Vinaigrette

Mediterranean

With Feta Cheese, Kalamata Olives & Cherry Tomatoes

Entrees

PLEASE SELECT TWO

Lemon Pepper Chicken Breast

Oven Roasted Chicken Breast & Lemon Beurre Blanc Sauce

Roasted Tri Tip

Slow Roasted Marinated Tri Tip & Mushroom Cabernet Demi Glace

Artichoke Chicken

Oven Roasted Chicken Breast & Garden Artichoke Cream Sauce

Parmesan Crusted Tilapia

Parmesan Crusted Tilapia & Fresh Caprese Salsa

Caprese Chicken

Oven Roasted Chicken Breast & Fresh Basil Salsa

Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip & Santa Maria Au Jus

Vegetarian Options Also Available

Accompaniments

PLEASE SELECT TWO

Herb Roasted Potatoes | Creamy Garlic Potatoes | Fresh Roasted Vegetables | Wild Rice Pilaf | Jasmine Rice | Penne Pasta | Sundried Tomato Pesto | Garlic Infused Rice

Applicable sales tax & service charge will apply

The Clubhouse at Paradise Valley

DINNER

Special Events Buffet II

\$49 PER PERSON

Hors D'oeuvres

Butler Passed | Select Two

English Cucumber Canapes | Grilled Flatbread | Roasted Grape Crostini | Jumbo Mushrooms
| Chicken Skewers | Italian Crostini | Crab Stuffed Mushrooms

Displayed | Select One

Artisan Cheeses | Fresh Fruit Display | Vegetable Crudité

Salads

PLEASE SELECT TWO

Hearts of Romaine Caesar

Chopped Romaine, Parmesan, Garlic Croutons & Classic Caesar Dressing

Classic Spinach

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden

Mixed Field Greens, Spring Mix, Tomatoes, Cucumbers, Honey Poppy seed

Rancho Solano

Spring Mix, Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles & Champagne Vinaigrette

Mediterranean

With Feta Cheese, Kalamata Olives & Cherry Tomatoes

Entrees

PLEASE SELECT TWO

Lemon Pepper Chicken Breast

Oven Roasted Chicken Breast & Lemon Beurre Blanc Sauce

Roasted Tri Tip

Slow Roasted Marinated Tri Tip & Mushroom Cabernet Demi Glace

Artichoke Chicken

Oven Roasted Chicken Breast & Garden Artichoke Cream Sauce

Parmesan Crusted Tilapia

Parmesan Crusted Tilapia & Fresh Caprese Salsa

Caprese Chicken

Oven Roasted Chicken Breast & Fresh Basil Salsa

Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip & Santa Maria Au Jus

Vegetarian Options Also Available

Accompaniments

PLEASE SELECT TWO

Herb Roasted Potatoes | Creamy Garlic Potatoes | Fresh
Roasted Vegetables | Wild Rice Pilaf | Jasmine Rice | Penne
Pasta Sundried Tomato Pesto | Garlic Infused Rice

Applicable sales tax & service charge will apply

The Clubhouse at Paradise Valley

DINNER

Special Events Buffet III

\$59 PER PERSON

Hors D'oeuvres

Butler Passed | Select Two

Crab Baguettes | Chicken Skewers | Smoked Chicken Quesadillas | Jumbo Prawns | English Cucumber Canapes | Grilled Flatbread | Roasted Grape Crostini | Jumbo Mushrooms | Italian Crostini | Crab Stuffed Mushrooms | Argentinean Beef Skewers | Taste of Asia

Displayed | Select One

Artisan Cheeses | Fresh Fruit Display | Vegetable Cruite | Bruschetta Bar

Salads

PLEASE SELECT TWO

Hearts of Romaine Caesar

Chopped Romaine, Parmesan, Garlic Croutons & Classic Caesar Dressing

Classic Spinach

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden

Mixed Field Greens, Spring Mix, Tomatoes, Cucumbers, Honey Poppy seed

Rancho Solano

Spring Mix, Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles & Champagne Vinaigrette

Mediterranean

With Feta Cheese, Kalamata Olives & Cherry Tomatoes

Fuji Apple Salad

Chopped Romaine, Iceberg Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Baby Greens Citrus Salad

Spring Mix, Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles, Champagne Vinaigrette

Entrees

PLEASE SELECT TWO

Scampi

Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

New York Strip

New York Strip Steak & Compound Truffle Butter

Artichoke Chicken

Oven Roasted Chicken Breast & Garden Artichoke Cream Sauce

Pan Seared Salmon

Pan Seared Salmon Shrimp & Corn Salsa

Sonoma Free Range Chicken Piccata

Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

Macadamia Crusted Mahi Mahi

With Fresh Tropical Fruit Salsa

Vegetarian Options Also Available

Accompaniments

PLEASE SELECT TWO

Herb Roasted Potatoes | Creamy Garlic Potatoes | Fresh Roasted Vegetables | Wild Rice Pilaf | Jasmine Rice | Penne Pasta Sundried Tomato Pesto | Garlic Infused Rice

Applicable sales tax & service charge will apply

The Clubhouse at Paradise Valley

DINNER

Special Events Buffet IV

\$69 PER PERSON

Hors D'oeuvres

Butler Passed | Select Four

Ahi Tuna Tartar Crostini | Crab Baguettes | Chicken Skewers | Smoked Chicken Quesadillas | Jumbo Mushrooms | Italian Crostini | Crab Stuffed Mushrooms | Argentinean Beef Skewers | Taste of Asia | Smoked Salmon Toast Points

Displayed | Select Two

Artisan Cheeses | Fresh Fruit Display | Vegetable Cruite | Bruschetta Bar

Salads

PLEASE SELECT THREE

Hearts of Romaine Caesar

Chopped Romaine, Parmesan, Garlic Croutons & Classic Caesar Dressing

Classic Spinach

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

Fresh Garden

Mixed Field Greens, Spring Mix, Tomatoes, Cucumbers, Honey Poppy seed

Rancho Solano

Spring Mix, Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles & Champagne Vinaigrette

Mediterranean

With Feta Cheese, Kalamata Olives & Cherry Tomatoes

Fuji Apple Salad

Chopped Romaine, Iceberg Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

Baby Greens Citrus Salad

Spring Mix, Dried Cranberries, Glazed Walnuts, Bleu Cheese Crumbles, Champagne Vinaigrette

Entrees

PLEASE SELECT TWO

Scampi

Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

Roast Filet Mignon Medallions

Roast Filet Mignon Medallions, Purple Onion Port Wine Reduction

Artichoke Chicken

Oven Roasted Chicken Breast & Garden Artichoke Cream Sauce

Pan Seared Salmon

Pan Seared Salmon Shrimp & Corn Salsa

Sonoma Free Range Chicken Piccata

Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

Pan Seared Halibut

Pan Seared Halibut & Mango Avocado Salsa

Roast Prime Rib of Beef

Roast Beef of Beef Au Jus & Creamy Horseradish

Vegetarian Options Also Available

Accompaniments

PLEASE SELECT TWO

Herb Roasted Potatoes | Creamy Garlic Potatoes | Fresh Roasted Vegetables | Wild Rice Pilaf | Jasmine Rice | Penne Pasta Sundried Tomato Pesto | Garlic Infused Rice

Applicable sales tax & service charge will apply