



SIERRA LAKES BUFFET

- Tri Tip
- Chicken Marsala
- Roasted Red Potatoes
- Fresh Vegetables
 - Garden Salad
 - Fresh Fruit
- Rolls & Butter
- House Dessert
- Coffee & Tea

\$41.95 per person

WESTERN B-B-Q BUFFET

- Barbecued Tri-tips
- Barbecued Chicken
 - Baked Beans
- Corn on the cob
 - Garden salad
 - Fresh fruit
 - Cornbread
- Coffee & tea

\$37.95 per person

A 20% service Charge and 7.75% or current sales Tax will be applied to all published prices. All prices subject to change –October 2021



ITALIAN BUFFET

- **Pasta Primavera**
 - **Lasagna**
- **Chicken Parmesan**
- **Fresh Fruit Tray**
 - **Pasta Salad**
 - **Garden Salad**
 - **Garlic Bread**
 - **Coffee & Tea**

\$35.95 per person

MEXICAN FIESTA BUFFET

- **Fajitas**

Seasoned Beef or Chicken Fajitas with Tortillas, shredded lettuce, grated cheddar & jack cheese, Diced tomatoes, onions, olives, sour cream, guacamole & salsa

- **Cheese Enchiladas**
 - **Refried Beans**
 - **Spanish Rice**
- **Tortilla Chips & Salsa**
 - **Fruit Tray**
 - **Garden Salad**
 - **Coffee & Tea**

\$35.95 per person

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DELI BUFFET

- Sliced Ham, Turkey, Salami, & Roast beef
 - Assorted sliced cheeses
 - Relish tray
 - Potato salad
 - Cole slaw
 - Assorted breads
 - Condiment platter
 - Coffee & tea

\$32.50 per person

DESSERTS

- Assorted Fruit or Cream Pies
\$8.50 per person
 - Assorted Cakes
(Chocolate, Vanilla and Strawberry)
\$7.25 per person
 - Strawberry short cake
(Seasonal)
\$8.95 per person
- Assorted Cheesecake w/toppings
\$9.50 per person



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ENTREES

- **TRI TIP**

Baked and sliced Tri tip of beef with au jus and horseradish.

\$34.95 per person

- **CHICKEN CORDON BLEU**

Chicken breast stuffed with Swiss cheese and ham with a fabulous cream sauce.

\$33.95 per person

- **BAKED SALMON FILET**

Baked Salmon with a lemon butter sauce.

\$36.95 per person

- **PRIME RIB**

Tender, slow roasted to perfection, and served with Au Jus & Horseradish sauce.

\$37.95 per person

- **NEW YORK STEAK**

USDA Choice broiled to perfection.

\$39.95 per person

- **FILET MIGNON**

USDA Choice filet charbroiled and served with a mushroom wine sauce.

\$44.95 per person

- **CHICKEN MARSALA**

Tender chicken breast sautéed and topped with our delicious mushroom garlic sauce.

\$33.95 per person

- **CHICKEN PICCATA**

Boneless Breast of Chicken Served with a Lemon Caper Sauce.

\$33.95 per person

- **CHICKEN PARMESAN**

Tender grilled chicken breast served on a bed of fettuccini and topped with a rich marinara sauce.

\$34.95 per person



Served with garden or Caesar salad, freshly baked rolls & butter, seasonal vegetables, & choice of rice pilaf, baked, oven roasted red or twice baked potato, and coffee and tea.

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HORS D'OEUVRES

HOT

- Stuffed Mushrooms \$8.50
- Meatballs (Swedish, BBQ, or Italian) \$9.50
 - Wings (BBQ or Hot) \$9.50
 - Mini Quiche \$7.50
 - Egg rolls \$9.50
 - Fried Zucchini sticks \$7.95
 - Chicken Tempura \$7.95
- Tri Tip of beef w/rolls & condiments \$16.95
- Artichoke Dip w/ Crispy Flour Tortillas \$7.50

COLD

- Jumbo shrimp cocktail \$17.50
 - Deviled eggs \$8.00
- Bacon Wrapped Scallops \$18.50
 - Chips & salsa \$7.00
 - Veggie platter \$8.50
 - Fresh Fruit platter \$9.75
- Assorted cheese & crackers \$7.95

Prices are per person. A minimum of 30 is required. Price based on a standard Service time of an hour Minimum selections: Four hot and three cold.

No minimum required when these items are in addition to an Event selected from the entrée or buffet menu.



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BREAKFAST

- **BREAKFAST BUFFET**

Scrambled eggs, applewood smoked bacon, sausage links, pancakes, hash browns,
Fresh fruit tray, orange juice and coffee.
\$27.50 per person

- **BREAKFAST BURRITO**

Sausage or Bacon
\$17.25

- **GOLFERS BURRITO (1/2)**

Sausage or Bacon
\$11.75

- **OMELET BAR**

Create your own.

Choose from cheese, mushrooms, tomato, peppers, onions, ham, sausage, and bacon.
Served with hash browns, muffins, orange juice and coffee.
\$35.95 per person

- **CONTINENTAL BREAKFAST**

Fresh fruit platter of watermelon, cantaloupe, pineapple, and grapes.
Assorted mini Danish, bagels & cream cheese, fresh orange juice
Freshly brewed regular & decaffeinated coffee, and specialty teas.
\$22.95 per person

*Add a breakfast burrito to the CONTINENTAL BREAKFAST for \$5.00 per person
Egg, bean & cheese, egg, bacon & cheese, or egg, sausage & cheese*



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EXECUTIVE LUNCHESES

LUNCH ITEMS

- **CHICKEN CAESAR SALAD**
\$21.95
- **BAKED POTATOE BAR**
Hot, russet baked potatoes served with butter, sour cream,
Shredded Cheddar cheese, bacon bits and chopped chives on the side
\$22.95
- **CROISSANT TURKEY SANDWICH w/ FRUIT**
\$23.95
- **CHICKEN MARSALA w/ VEGGIES & RICE**
\$26.95

Does not include Beverages.

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LUNCHESES TO GO

- **BOX LUNCH**
Freshly made sandwich with choice of ham, turkey, or roast beef, chips, fruit, & cookie
\$18.75
- **BREAKFAST BURRITO**
Choice of one Ham, Sausage or bacon with egg s and cheese wrapped in a flour tortilla



\$17.25

- FOOTLONG HOT DOG & CHIPS
\$12.25

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BANQUET POLICIES

Payment, terms, & service times:

Deposits are required and are non-refundable and non-transferable. 40% of the final payment is due 120 days in advance and the remaining balance is due 30 days prior to your event. Both payments are non-refundable and non-transferable. All prices are subject to change. Food service time is normally one hour with an additional half hour max on special occasions. Additional event hours available at \$500 per hour, \$700 close to the end time of the event.

Guarantees:

The guaranteed number of guests must be communicated no less than fourteen (14) days prior to the event. You will be charged for the number of meals GUARANTEED, or the number of meals served, WHICHEVER IS GREATER.

Minimums & charges:

A \$7,000 food minimum is required for Saturday evening functions. A 20% service charge will be added to all food and beverage services. A 7.75% tax will be added to all food, beverages, and the required service charge in accordance with state and local tax regulation.

Outside food & beverage:

All food and beverages must be consumed on the property and purchased solely through the Sierra Lakes Golf Club. No outside food or beverage is permitted to be brought onto the property.

Decorations & damage:

The host party is responsible for any and all vandalism, loss of property, and damage to the premises that are a result of themselves or their guests. The Sierra Lakes Golf Club will not permit anything affixed, stapled, glued, and/or taped to banquet walls. Use of confetti, glitter, or rice will require a \$300 cleanup charge. Sierra Lakes does not assume any liability for personal property brought onto the club.

Wedding Availability & Hours:

Weddings and wedding receptions are available any day of the week. Reception time is 4 hours with additional hours available at \$500 per hour. Receptions are held during the day 11:00 a.m. – 3:00 p.m. or evening 6:00 p.m. – 10:00 p.m.



December Minimum:

A \$7,000 food minimum for Saturday and \$4000 food minimum for weekday evening functions are required. A 20% service charge will be added to all food and beverage services. A 7.75% tax will be added to all food, beverages, and the required service charge in accordance with state and local tax regulation.

Additional Information

A non-refundable deposit of \$2,000.00 and a signed contract is required to reserve your event date.

40% of the contracted price will be due 120 days prior to the event and is non-refundable.

Full payment will be due 30 days prior to the event and is non-refundable.

A signed credit card slip is required the day of the event for any incidental charges occur.

Any additional dinners must be paid the day of the event.

There is a clean-up fee of \$300 for rice, confetti, or glitter.

All prices are subject to change without notice.

Additional Rentals & Fees

Room Fee (4 hours)	\$2,000
Extended Hours (per hour if available)	\$500
Dance Floor (18 x 18)	\$850
Pipe & Drape	\$100
Projector	\$150
Projection Screen	\$150
Cake Cutting Fee	\$1.25 Per Person



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