



**Durango Hills GOLF CLUB
BANQUET | EVENT MENU**

(All costs are per person)

► **Continental** **\$15**

Assorted Pastries: Danish, Croissants
Mini Bagels with Cream Cheese
Sliced Seasonal Fruit
Juice (Choice of one): Orange, Tomato, Grapefruit, Cranberry

► **Breakfast Buffet** **\$18**

Scrambled Eggs
O'Brien Potatoes
Sliced Seasonal Fruit
Breakfast Meat (Choice of two): Bacon, Ham, Sausage Patty
Juice (Choice of one): Orange, Tomato, Grapefruit, Cranberry
Fresh Brewed Regular and Decaffeinated Coffee

► **Beverages**

Assorted Sodas **\$3.00**
Iced Tea **\$3.00**

(All costs are per person)

► **Build-Your-Own-Deli** **\$18**

Deli Roast Beef, Ham, and Oven-Roasted Turkey, American, and Swiss Cheeses, Crispy Lettuce, Tomatoes, and Pickles, Fresh Breads including Rye, White, Wheat. Mayonnaise and Mustard
Salad Bar (Choice of two): House Garden Salad, Potato Salad or Chips

► **Hot Lunch Buffet** **\$21 one entrée/\$25 two entrees**

House Garden Salad, Fresh Dinner Rolls, Chef's Selection of Fresh Vegetables and Appropriate Starch

Entrée Selections

- Pepper Steak
- Chicken Tenders
- Lasagna (Choice of Vegetable or Beef)
- Pasta – Fettuccine, Penne (Choice of Meat or Alfredo Sauce)

All lunches are served with fresh brewed Coffee, Tea, and Water. Lunch service is 11am – 4pm.
Prices are subject to change. Above prices do not include 8.375% sales tax plus 22% gratuity.

(All costs are per 100 pieces)

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| Fresh Vegetables with Sour Cream Ranch Dip | \$150 |
| Chicken Quesadilla with Salsa | \$150 |
| Stuffed Jalapeno Peppers | \$130 |
| Buffalo Wings | \$175 |
| Chicken Tenders | \$175 |
| Vegetarian Spring Rolls with Sweet Chile Sauce | \$175 |
| Chicken Pot Stickers | \$170 |
| Seasonal Fresh Fruit | \$185 |
| Fried Shrimp with Cocktail Sauce | \$225 |
| Jumbo Shrimp Cocktail with Cocktail Sauce | \$250 |
| Mini Pizza Cheese or Pepperoni | \$175 |

Prices are subject to change. Above prices do not include 8.375% sales tax plus 22% gratuity.

(All costs are per person)

► **Buffet** **\$29 one entrée/\$35 two entrees**

House Garden Salad, Fresh Dinner Rolls, Chef's Selection of Fresh Vegetables and Appropriate Starch

Entrée Selections

- **Roast Prime Rib of Beef** with Au Jus and Horseradish (add \$2 per person to entrée package)
- **Chicken Marsala**
- **Chicken Piccata**
- **Roast Turkey** (served with gravy)
- **Salmon** (add \$2 per person to entrée package)

All dinners are served with fresh brewed Coffee, Tea, and Soft Drinks.

Prices are subject to change. Above prices do not include 8.375% sales tax plus 22% gratuity.

(All costs are per drink)

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| Liquor | \$7.00 Call Brands / \$9.00 Premium Brands |
| House Wine | \$5.00 |
| Domestic Draft Beer | \$5.00 |
| Budweiser, Miller Light | |
| Sam Adams Draft Beer | \$5.00 |
| Import Beer | \$6.00 |
| Domestic Beer | \$5.00 |
| Budweiser, Bud Light, Coors, Coors Light, MGD, Miller Lite | |
| Soft Drinks | \$3.00 Free Refills |

Select Wines and Champagne is available in several price ranges. We can order according to your taste and budget. Please inquire about pricing.

*All buffet options are subject to a \$200 room rental fee