

*Shadow Hills Country Club*

*Banquet Menu*

At Shadow Hills we make it easy for you to create your ideal meal. You may choose from the following menu or our Chef and Banquet Team will work together to create a dining experience tailored to your individual tastes. We are happy to accommodate dietary restrictions, food allergies/intolerances, or vegetarian or vegan lifestyle. We use USDA Choice Meats, high quality Seafood, and as much as possible, locally sourced produce.

**Thank you for your interest in Shadow Hills.  
We look forward to serving you!**

An automatic 18% service charge will be added to all food & beverage totals.  
When booking an event, we require a food minimum.  
Our listed prices are subject to change.

**(541) 998-2365 • [www.shadowhillsc.org](http://www.shadowhillsc.org) • 92512 River Road Junction City, Oregon 97448**



# *Breakfast Buffet*

~ Prices are based per person and each selection comes with an array of fruit juices, coffee, decaf and tea with accompaniments ~

## **Continental Breakfast Buffet**

Fresh fruit, fresh baked danish, assorted yogurt and granola or bagels and cream cheese 11

## **McKenzie Seasonal Buffet**

Scrambled eggs, thick cut bacon, sausage links, home fries, a selection of fresh baked pastries, fresh seasonal sliced fruit 15

## **Shadow Hills Brunch Buffet**

Scrambled eggs, eggs benedict with Canadian bacon, hollandaise sauce, bacon, sausage links, home fries, smoked salmon platter with bagels, cream cheese and red onion, fresh seasonal fruit, selection of breakfast pastries 21

**Add an Omelet Bar for \$5 per person**

**Add house-made Cinnamon Rolls for \$3.50 per person**

**Add Gluten Free Items at \$1 per person for breakfast.**

# *Snack Menu*

~ These items are displayed on your coffee station for self service. They can be added on to any menu. Perfect for business meetings. They add a nice touch to your bride and grooms suites. ~

## **Fresh Fruit Basket**

A selection of seasonal, whole fruits \$3 per item

## **Candy Bar Basket**

A selection of candy and granola bars \$2 per item

## **Cookie Tray**

An assortment of delicious house-made cookies \$4 per person

## **Snack Mix**

An easy between meal treat \$3 per person

## **Bottled Water and Soda**

Assorted flavors \$3 per bottle

## *Plated Lunch*

~ All luncheon entrées are served with fresh baked bread or rolls when appropriate as well as coffee, decaf and tea with accompaniments ~

**Grilled Chicken Sandwich** Marinated chicken breast with swiss cheese, bacon, crisp lettuce and tomato on a fresh baked pub bun, served with roasted potato wedges 16

**Natural Cheeseburger** Seven ounce naturally-raised beef burger grilled medium, topped with leaf lettuce, tomato, red onion and bread and butter pickles, accompanied with roasted potato wedges 16

**Hot Turkey Sandwich** Freshly roasted turkey served open face on buttermilk bread with gravy, mashed potatoes and cranberry sauce 16

**Soup and Salad** Cup of house made soup and a large bistro salad with sherry vinaigrette. Served with baguette and butter 15

**Northwest Harvest Salad** Grilled chicken breast, organic greens, roasted pears and beets, crumbled blue cheese, dried cranberries and hazelnuts with a red wine vinaigrette 18.5

**Chicken Prosciutto** Fresh chicken breast seared and accented with a light sauce of lemon zest, garden sage, and julienne prosciutto, wild rice pilaf, seasonal vegetable choice of soup or bistro salad 18.5

**Butternut Squash Ravioli** Sage ravioli sautéed in brown butter sage sauce with Frangelico. Finished with toasted hazelnuts and dried cranberries, choice of soup or bistro salad 18.5

## *Buffet Lunch*

**Soup and Salad Buffet** House made fresh soup, a deluxe salad bar including organic field greens, cheese, crispy bacon, toasted nuts and a variety of vegetables accompanied with fresh fruit salad and potato salad 20

**Sandwich Buffet** An assortment of sandwiches and wraps accompanied by house-made potato salad, fruit tray, pickles, potato chips and your choice of a tossed green salad or Caesar salad 21

**Backyard BBQ Buffet** Grilled hamburgers, chicken breasts, baked beans, coleslaw, potato salad, fresh fruit, lettuce, tomato, red onions, pickles, ketchup, mustard and mayonnaise 23

**Stir Fry Buffet** Chicken or steak and crisp Asian vegetable stir fry, fried rice, egg drop soup, won ton strips, fresh fruit tray and tossed salad 23

**Spencer's Butte Buffet** Lemon prosciutto chicken, choice beef tenderloin tips in a merlot-mushroom sauce, roasted garlic mashed potatoes, seasonal vegetables as well as a cold buffet including one green salads, one composed salads and fresh fruit 28

~ Dessert Addition ~

Brownies, cookies, cream puffs or lemon bar tray add \$4.00 per person

**Add Gluten Free Items at \$1.50 per person lunch.**

# *Platters & Trays*

~ Prices are per serving per 50 guests / 100 guests, except where noted ~

## **Domestic Cheese and Fruit Tray**

Domestic cheeses displayed with grapes, assorted dried fruits and nuts.  
Basket of crackers, baguettes and pita chips 160/300

## **Imported Cheese and Fruit Tray**

Artisan and international cheeses including two year aged cheddar, brie, and bleu cheeses, beautifully arranged with traditional accompaniments, cracker, pita and crostini 200/385

## **Fresh Fruit Display**

Variety of fresh seasonal fruit 125/200

## **Baked Brie**

Brie cheese wrapped in puff pastry with embellishments, garnished with fresh fruit  
Served with crackers. Serves 50-75 people. 175

## **Artichoke Parmesan Dip**

Warm creamy artichoke dip with roasted peppers, parmesan with crostini and pita crisps 125/215

## **Vegetable Crudités**

A palette of colorful seasonal vegetables served with house made dip 125/195

## **Antipasto Cheeses**

Dried salamis, pepperoni, Italian meats and cheese with a variety of olives,  
roasted peppers, pepperoncini and other Italian delicacies 175/325

## **House Smoked Northwest Salmon**

Displayed with capers, minced sweet onion, hardboiled eggs,  
minced dill pickles and cream cheese, served with bagels and pita crisps 200/350

## **Mediterranean Platter**

An array of Mediterranean specialties, house made hummus, medley of olives, roasted peppers,  
Greek-style feta cheese, roasted garlic cloves, served with pita crisps for dipping 175/325

## **Hand-Carved Ham and Roast Turkey Breast**

Cold hand-carved platter accompanied by mustards, cranberry and  
apricot mayo served with silver dollar rolls 250/425

## *Cold Appetizers*

~ Prices are per dozen with a minimum order of 3 dozen please ~

**Assorted Crostini** 22

**Deviled Eggs** 17

**Caprese Skewers** 26

**House-Smoked Salmon** on a rye crouton 30

**Mini Filo Cups** Curry chicken, roasted vegetable or Creole shrimp salad 22

**Beef Roulade** thin slices of rib eye rolled with fresh spinach, roasted peppers and spicy aioli 28

**Asian Chicken Summer Rolls** with lime chili sauce 32

**Chilled Jumbo Prawns** 31

**Seared Ahi Tuna** on a wonton chip with wasabi slaw 34

**Steak Crostini** with roasted pepper, caramelized onion and melted bleu cheese 27

## *Hot Appetizers*

~ Prices are per dozen with a minimum order of 3 dozen please ~

**Sea Scallops** wrapped in applewood bacon and finished with a sweet and spicy sauce 34

**House-made Meat Balls** Italian style or Swedish 22

**Roasted Tomato and Eggplant Tarts** 20

**Chicken Satay** with peanut sauce 28

**Macaroni and Three-Cheese Tart** with Applewood Bacon 22

**Coconut Chicken Tenders** with Pineapple Salsa 26

**Kalbi Beef Skewers** with a hot and sweet sauce 29

**Medjool Dates** stuffed with goat cheese wrapped in sweet and spicy bacon 30

**Mushroom Caps** stuffed with ham and gruyere cheese 28

**Deep Fried Risotto Arancini** stuffed with fontina cheese 24

## *Carving Station*

~ Add a carving station to your hors d'oeuvres. Carved in the room and served with rolls and condiments. Based on approx. 100 people. ~

**Dry-Rubbed Beef** tri tip sirloin served with BBQ and horseradish sauces 750

**Roast Turkey** with cranberry sauce 600

**Honey Baked Ham** 600

**Rosemary Pork Loin** 600

**Prime Rib** with au jus and horseradish sauce Market Price

**Carver** \$20 per hour. Minimum 1 hour.

# *Plated Dinners*

## ~ Entrées ~

Served with house salad, appropriate starch and fresh vegetable, fresh baked rolls, coffee, and tea.

**Grilled Salmon** with artichoke butter sauce 32

**Lemon Prosciutto Chicken** sautéed with prosciutto, artichoke hearts, lemon zest and fresh sage in a light veloute sauce 29

**Chicken Picatta** sautéed with shiitake mushrooms and spinach in a lemon-caper sauce 28

**Boneless Pork Chops** marinated in apple cider with sautéed apples and a brandied natural sauce 28

**Filet Mignon** 6 oz. hand-cut filet, spice-rubbed and grilled with a Merlot demi-glace 40

**Slow Roasted Prime Rib** with Au Jus and horseradish sauce Market Price

**Choice Center Cut 8 oz. Top Sirloin** with a mushroom demi and fried onion strings 32

## ~ Duet Plates ~

4 oz. USDA Choice Top Sirloin

with mushroom demi-glace and fried onion strings, served with a choice of:

**Chicken Picatta** 36

**Chicken Prosciutto** 37

**Salmon with Artichoke Citrus Sauce** 43

**Shrimp stuffed with Dungeness Crabmeat** 45

## ~ Sides ~

Please select one.

**Roasted Yukon Potatoes** with rosemary and garlic

**Rice Pilaf**

**Mushroom Risotto**

**Three Cheese Au Gratin Potatoes**

**Mashed Potatoes:** Horseradish, roasted garlic or blue cheese and scallion

## ~ Vegetables ~

Please select one.

**Roasted Vegetables**

**Green Beans** (seasonal June-Sept)

**Fresh Seasonal Vegetables** prepared simply

**Vanilla Glazed Fresh Carrots**

**Fried Asparagus** (seasonal April-June)

## ~ Salads & Soups ~

Please select one.

**Caesar Salad** Romaine hearts with asiago cheese and house-made croutons

**Mixed Greens** with julienned carrots, cherry tomatoes, diced cucumbers and your choice of dressing

**Spinach & Romaine** with candied walnuts, dried cranberries, diced apples, feta cheese

**Traditional Spinach Salad** with bacon, mushrooms, red onion and egg with warm bacon dressing

**Roasted Beet and Blue Cheese Salad** with mixed greens and balsamic vinaigrette

**Gazpacho** cold tomato soup with crisp vegetables

**White Bean Soup** with pancetta, cannellini beans and fresh spinach

**Add Gluten Free Items at \$2.50 per person dinner.**

# Buffet Dinners

## ~ Entrées ~

~ Carved in the room and served with rolls and condiments. Please select one. ~

**Tenderloin of Beef** rubbed with Garlic and fresh Rosemary 42

**Prime Rib** with Au Jus Market Price

**Roast Turkey Breast** 30

**Baked Ham with Mustard Glaze** 30

**Rosemary Encrusted Pork Loin** 29

**Tri Tip Sirloin** dry-rubbed and grilled 32

**Cranberry Brie Stuffed Chicken** 29

## ~ Second Entrée ~

Please select one.

**Cranberry Brie Stuffed Chicken**

**Chicken Picatta**

**Lemon Chicken Prosciutto**

**Eggplant Parmesan (V)**

**Penne Pasta and Roasted Vegetables (V)**

**Salmon with Artichoke Butter Sauce** add \$6 per person

**Hazelnut Halibut**, seasonal March-October, add \$6 per person

## ~ Sides ~

Please select one.

**Mashed Potatoes:** Horseradish and sour cream  
roasted garlic, or ricotta cheese and spinach

**Wild Mushroom Saffron Risotto**

**Three Cheese Au Gratin Potatoes**

**Roasted Yukon Potatoes** with rosemary and garlic

**Mediterranean Couscous**

**Mixed Rice & Grain Pilaf**

## ~ Vegetables ~

Please select one.

**Roasted Vegetables**

**Fried Asparagus** seasonal April-June

**Green Beans** seasonal June-Sept

**Brocollini** with julienned carrots

**Broccoli & Cauliflower Gratin**

## ~ Salads ~

Please select three.

**Caesar Salad** Romaine hearts with asiago cheese and house-made croutons

**Mixed Greens** with julienned carrots, cherry tomatoes, diced cucumbers and your choice of dressing

**Spinach & Romaine** with candied walnuts, dried cranberries, diced apple, feta cheese

**Traditional Spinach Salad** with bacon, mushrooms, red onion and egg with warm bacon dressing

**Greek Pasta Salad** with olives, artichokes and sun-dried tomato Italian dressing

**American Potato Salad** traditionally prepared with onions, celery, eggs and mayonnaise

**Fresh Seasonal Fruit Salad** includes honeydew, cantaloupe, grapes and pineapple

**Add Gluten Free Items at \$2.50 per person dinner.**

# *Specialty Menu*

## ~ Backyard Barbecue Buffet ~

\$25 per person

Hamburgers and chicken, fresh seasonal fruit salad, American potato salad, baked beans, coleslaw, condiments and cookies or brownies

## ~ Deluxe Barbecue Buffet ~

\$32 per person

House-smoked St. Louis style ribs, BBQ bone-in chicken, slow cooked, lightly-smoked beef brisket, roasted potato wedges, corn on the cobb (seasonal), fresh fruit tray, coleslaw, potato salad, tossed green salad and corn bread with honey butter

## ~ Latin American Buffet ~

\$29 per person

Pork pastor, amarillo marinated cod, roasted chayote and sweet potatoes, baked tomatoes with cilantro cream sauce and fried tortillas, caesar salad, tequila-mint-melon salad, corn and flour tortillas, salsa, sour cream, salsa verde and churros

## ~ Taco Buffet ~

\$21 per person

Seasoned chicken and ground beef, flour tortillas, spanish rice, refried beans, guacamole, Sour cream, salsa, onions, lettuce, tomato and nacho salad

## ~ Pasta Buffet ~

\$30 per person

Penne, cheese tortellini with marinara and alfredo sauce, meatballs and grilled chicken, chef's choice vegetables, Caesar salad and mixed green salad with dressings, two composed salads, antipasti display, fresh fruit display and garlic breadsticks



# *Desserts*

Additional dessert selections available upon request.

Prices listed are per serving.

## **House-Made Fruit Cobbler**

With your choice of: apple, berry or mixed fruit 5

## **New York Cheesecake**

Topped with your choice of one topping:

hot espresso fudge, marion berry puree, strawberry sauce or caramel sauce 5.50

## **Hot Fudge Sundaes**

Vanilla ice cream topped with Euphoria fudge sauce, nuts and whipped cream 5.50

## **House-Made Banana Foster Bread Pudding**

Bread soaked in rum custard, baked & covered in caramel sauce 6

## **Chocolate Decadence**

Rich chocolate cake layered with chocolate and chocolate mousse 6.50

## **Red Velvet Bistro**

Red velvet cake with buttercream frosting 5

## **Chocolate Fountain**

A rich Euphoria chocolate fountain served with a selection of decadent items for dipping including: fresh strawberries, cream puffs, pretzels, marshmallows and cookies. \$750 per 100 people, \$1125 Per 150 people, and \$1500 per 200 people.

# *Beverages*

## **~ Wine ~**

Premium wine selections available upon request.

**Pinot Noir, Cabernet Sauvignon, Merlot**

**Pinot Gris, Chardonnay, Riesling**

**White Zinfandel, Champagne**

\$22 per bottle.

\$10 corkage fee.

## **~ Beer ~**

We also offer an assortment of bottled beers.

**Domestic Keg \$350**

**Domestic Pony Keg \$200**

**Import or Micro Brew Keg \$470**

**Import or Micro Brew Pony Keg \$295**

**Specialty Brew Keg Market Price**

## **~ Non-Alcoholic Beverages ~**

**Sparkling Cider \$12 per bottle**

**Non-Alcoholic Fruit Punch (serves approx. 75) \$50**