

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 • 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

McKenzie Seasonal Buffet

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

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

Add an Omelet Bar for \$3 per person

Add house-made Cinnamon Rolls for \$2 per person

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

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

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

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

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

Chicken Prosciutto Fresh breast of chicken 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

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

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

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

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

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

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 two green salads, two composed salads and fresh fruit

~ **Dessert Addition** ~

Brownies, cookies, cream puffs or lemon bar tray add \$3.00 per person

Platters & Trays

Domestic Cheese and Fruit Tray

Domestic cheeses displayed with grapes, assorted dried fruits and nuts.

Basket of crackers, baguettes and pita chips

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

Fresh Fruit Display

Variety of fresh seasonal fruit

Baked Brie

Brie cheese wrapped in puff pastry with embellishments, garnished with fresh fruit

Served with crackers.

Artichoke Parmesan Dip

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

Vegetable Crudités

A palette of colorful seasonal vegetables served with house made dip

Antipasto Cheeses

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

House Smoked Northwest Salmon

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

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

Hand-Carved Ham and Roast Turkey Breast

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

Cold Appetizers

Assorted Crostini

Deviled Eggs

Caprese Skewers

House-Smoked Salmon on a rye crouton

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

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

Asian Chicken Summer Rolls with lime chili sauce

Chilled Jumbo Prawns

Seared Ahi Tuna on a wonton chip with wasabi slaw

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

Hot Appetizers

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

House-made Meat Balls Italian style or Swedish

Roasted Tomato and Eggplant Tarts

Chicken Satay with peanut sauce

Macaroni and Three-Cheese Tart with applewood bacon

Coconut Chicken Tenders with pineapple salsa

Kalbi Beef Skewers with a hot and sweet sauce

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

Mushroom Caps stuffed with ham and gruyere cheese

Deep Fried Risotto Arancini stuffed with fontina cheese

Carving Station

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

Roast Turkey with cranberry sauce

Honey Baked Ham

Rosemary Pork Loin

Prime Rib with au jus and horseradish sauce Market Price

Plated Dinners

~ Entrées ~

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

Grilled Salmon with artichoke butter sauce

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

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

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

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

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

~Duet Plates~

4 oz. USDA Choice Top Sirloin

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

Chicken Picatta

Chicken Prosciutto

Salmon with Artichoke Citrus Sauce

Shrimp stuffed with Dungeness Crabmeat

~ 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.

Seasonal Roasted Vegetables

Green Beans (seasonal)

Fresh Seasonal Vegetables prepared simply

Vanilla Glazed Fresh Carrots

Fried Asparagus (seasonal)

~ 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

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

Prime Rib with Au Jus Market Price

Roast Turkey Breast

Baked Ham with Mustard Glaze

Rosemary Encrusted Pork Loin

Tri Tip Sirloin dry-rubbed and grilled

~ Second Entrée~

Please select one.

Cranberry Brie Stuffed Chicken

Chicken Picatta

Lemon Chicken Prosciutto

Eggplant Parmesan

Penne Pasta and Roasted Vegetables

Salmon with Artichoke Butter Sauce

Hazelnut Halibut seasonal

~ 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 seasonal

Fried Asparagus seasonal

Green Beans seasonal

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

Specialty Menu

~ Backyard Barbeque Buffet ~

Hamburgers and chicken, tossed green salad, fresh seasonal fruit salad, American potato salad, chips, condiments and cookies or brownies

~ Deluxe Barbeque Buffet ~

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 ~

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 ~

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

~ Pasta Buffet ~

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

New York Cheesecake

Topped with your choice of: hot espresso fudge, marion berry puree, strawberry sauce or caramel sauce

Hot Fudge Sundaes

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

House-Made Banana Foster Bread Pudding

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

Chocolate Decadence

Rich chocolate cake layered with chocolate and chocolate mousse

Red Velvet Torte

Red velvet layer cake with buttercream frosting and chocolate swirls

Hand-Dipped Ice Cream Bars

Vanilla ice cream hand-dipped in Euphoria chocolate and coated in peanuts

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.

Beverages

~ Wine ~

Premium wine selections available upon request.

Pinot Noir, Cabernet Sauvignon, Merlot

Pinot Gris, Chardonnay, Riesling

White Zinfandel, Champagne

~ Beer ~

We also offer an assortment of bottled beers.

Domestic Keg

Domestic Pony Keg

Import or Micro Brew Keg

Import or Micro Brew Pony Keg

Specialty Brew Keg

~ Non-Alcoholic Beverages ~

Coffee

Sparkling Cider

Non-Alcoholic Fruit Punch