

Oakridge Country Club

All hors d'oeuvres are priced at 50 pieces unless otherwise noted

Cold Hors d'oeuvres Selections

Shrimp Cocktail – \$90

Served with cocktail sauce, shredded lettuce & lemon wedges

Tomato Bruschetta – \$80

Roma tomatoes, garlic, shallots, fresh basil, olive oil & balsamic vinegar atop sourdough baguette rounds

Sesame Seared Ahi Tuna – \$110

Sushi grade Ahi Tuna coated with sesame seeds & lightly seared
served with pickled ginger, wasabi & soy sauce

International & Domestic Cheese Display

Nice selection of local & international cheeses, served with a gourmet cracker medley
Large Tray (serves 50-60 people) - \$185 Small Tray (serves 30-40 people) - \$145

Shrimp Ceviche – \$150

Fresh bay shrimp, cucumbers, peppers, onions & jalapenos, in a spicy tomato broth served with tortilla chips

Fresh Vegetable Crudite – \$85

Assortment of fresh cut vegetables served with ranch dip

Fruit Platter – \$120

Fresh fruit & berries displayed beautifully on a large platter served with sugared yogurt dip

Antipasto Platter – \$165

Assortment of Utah's Cremenelli salamis & sausages, olives, vegetables & sourdough baguette rounds

Thai Chicken Salad – \$90

Grilled chicken salad tossed with Thai vinaigrette & served in cucumber rounds

Roasted Red Pepper Hummus – \$75

Creamy hummus spiced with roasted red bell peppers served in toasted phyllo cups

Chicken Salad Croissant – \$85

Creamy chicken salad made with diced chicken, sliced almonds, mayo, celery,
red onions & dried cranberries served on petite butter croissants



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Hot Hors d'oeuvres Selections

Coconut Shrimp – \$110

Jumbo shrimp in a shredded coconut breading served with sweet chile dipping sauce

Stuffed Mushrooms – \$75

Large white mushrooms stuffed with herbed cream cheese & Dungeness crab meat

Baked Brie – \$105

Individual wheels of creamy brie cheese topped with apricot preserves, wrapped in puff pastry & baked

Chicken Satay – \$90

Tender strips of chicken, skewered & grilled topped with peanut dressing

BBQ Beef Skewers – \$90

Strips of marinated sirloin beef, grilled, sauced & topped with smoked bacon crumbles

Hawaiian Teriyaki Meatballs – \$85

Meatballs served with chunks of bell pepper & fresh pineapple, glazed with house teriyaki sauce

Beef Wellington – \$95

Mini tenderloin filets wrapped in puff pastry & baked served atop a rich demi glaze

Tuscan Spiced Beef – \$95

Thinly sliced sirloin beef marinated with fresh herbs & olive oil served on grilled polenta

Spinach & Artichoke Dip – \$85

A warm blend of cheeses, fresh spinach & artichoke hearts served with pita chips

Gyro Sliders – \$90

Traditional spiced gyro meat sliced thin & served over toasted pita rounds
with tzatziki cucumber sauce on the side



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Dinner

All plated dinner entrees include:

House green salad or Caesar salad or Oakridge spinach salad

Fresh baked rolls and butter

Choice of one dessert (may choose up to two selections for an additional \$1 per person)

Entrees

(Choose up to two entrees for an additional \$2.00 per person)

Chicken Picatta – \$18.95

Flour dredged breast of chicken, pan seared & finished with fresh pan sauce of white wine, lemon, capers & cream served with mashed red potatoes & fresh vegetables

Chicken Kiev – \$19.95

Bone in chicken breast quarter stuffed with butter & fresh herbs then slow roasted, served with barley rice pilaf & fresh vegetables

Rosemary Roasted Pork Tenderloin – \$18.95

Medallions of tender pork tenderloin, roasted with fresh rosemary, garlic & red bell peppers topped with natural pan jus served with creamy mashed potatoes & fresh vegetables

Blackened Shrimp & Scallop Fettuccini Alfredo – \$22.95

Blackened jumbo shrimp & sea scallops atop fettuccini pasta & house alfredo sauce

Grilled Ribeye Steak – \$20.95

Choice grade Black Angus steak, served with horseradish, whipped potatoes & fresh vegetables

Kobe NY Strip Steak – \$26.95

Simply seasoned & seared strip loin of Kobe beef, served with mashed red potatoes & fresh vegetables

Garlic & Herb Crusted Lamb Rack – \$27.95

Three bones of tender Utah raised lamb, crusted in fresh herbs & garlic, slow roasted until medium, & topped with a rich demi glaze served with au-gratin potatoes & fresh vegetables

Salmon Nicoise – \$22.95

Chunks of salmon, capers, olives, garlic & fresh tomatoes pan seared to order with white wine & butter served over brown rice pilaf with fresh asparagus

Tuscan Roasted Vegetable Ratatouille – \$16.95

Layers of fresh sliced vegetables arranged with a Tuscan herb spiced grape tomato sauce served with a creamy basil risotto

Desserts

NY Cheesecake, Raspberry sorbet, English trifle w/ fresh berries, Chocolate mousse, Hazelnut cannoli

Premium Desserts – Add \$1.00 per person: Chocolate ganache torte, Tiramisu, Local honey crème brulee

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Dinner Buffets (Minimum of 25 guests)

Harvest – \$25.95

Green salad with dressings, Oakridge spinach salad, warm rolls & butter, sage roasted turkey with cranberry compote, honey smoked ham with mustard glaze, fresh vegetables, sausage & wild mushroom stuffing, mashed potatoes & demi glaze

Desserts: Chef's selection of desserts

(Carving station may be added for turkey & ham for additional \$50.00 attendant fee)

Naples – \$25.95

Classic Caesar salad, caprese salad, warm rolls & butter, rosemary chicken saltimbocca, pesto petite salmon fillet, grilled polenta & marinara, pancetta & basil cheese tortellini & assorted herb roasted vegetables

Desserts: Chef's selection of assorted Italian desserts

Pacific Rim – \$25.95

Thai salad with sesame vinaigrette, snow pea & baby corn salad, wasabi beef stir-fry, sesame ginger chicken, kung pao pork, jasmine fried rice, vegetable spring rolls, tepanyaki vegetables & stir-fried noodles

Desserts: Mango custard, coconut rice pudding, fortune cookies

Legacy – \$26.95

Green salad with dressings, heirloom tomato salad with local honey vinaigrette, warm rolls & butter, pan seared pork tenderloin with maple-apple reduction, ricotta & spinach stuffed breast of grilled chicken, wild rice & quinoa pilaf & parmesan roasted fingerling potatoes

Desserts: Chef's selection of gourmet desserts

Oakridge – \$29.95

Salads: (choice of two)

Mixed greens with tomato, cucumber, asiago cheese & dressings

Italian pasta salad with creamy vinaigrette

Classic Caesar salad

Oakridge spinach salad

Entrees: (choice of two)

Broiled or caramelized salmon served with lemon cream sauce & balsamic reduction

Grilled chicken breast stuffed with spinach, artichokes, tomatoes & parmesan cheese

Carved slow roasted prime rib served with au jus & horseradish sauce

Garlic mashed potatoes, wild rice pilaf with brown butter & fresh herbs, chef's choice of fresh vegetables

Desserts: display with cakes, cheesecake & tarts