

# 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



*Oakridge Country Club*  
Est. 1956

# Oakridge Country Club

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

## 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



*Oakridge Country Club*  
Est. 1956

# Oakridge Country Club

## Lunch

All plated entrees include:

House green salad or Caesar salad

Fresh baked rolls & 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 – \$14.95

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

### Prosciutto & Spinach Roulade of Chicken – \$15.95

Tender breast of chicken stuffed with mushrooms, spinach & cream cheese, wrapped in locally cured prosciutto ham & grilled, served with wild rice pilaf & fresh vegetables

### Cabernet Braised Sirloin – \$14.95

Fall apart tender chunks of choice sirloin beef braised with cabernet, heirloom carrots, celery, onions, garlic, crimini mushrooms & fingerling potatoes

### Blackened Shrimp Penne Alfredo – \$16.95

Blackened jumbo shrimp atop penne pasta & house alfredo sauce

### Grilled Ribeye Steak – \$15.95

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

### Filet Au Poivre – \$16.95

Char grilled tenderloin steak served with roasted red potatoes & fresh vegetables topped with demi peppercorn & cream pan sauce

### Miso & Honey Glazed Salmon – \$15.95

Atlantic salmon fillet marinated & glazed with miso honey glaze, served with ginger brown rice & fresh vegetables

### Wild Mushroom & Roasted Vegetable Farfalle – \$14.95

Fresh selection of wild mushrooms & roasted vegetables in a marzano tomato marinara sauce tossed with farfalle pasta & asiago cheese

### Pan Seared Gnocchi Pomodoro – \$14.95

Hand rolled potato gnocchi pan seared & tossed in a light grape tomato sauce, topped with fresh basil & mozzarella cheese

## Desserts

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

# Oakridge Country Club

## Lunch Buffets (Minimum of 25 guests)

### Deli – \$15.95

Sliced smoked turkey, ham, roast beef, assorted sliced cheeses, fresh relish tray, buns & rolls, red potato salad, green salad with dressings, soup of the day & assorted chips

**Desserts:** cookies, lemon bars, brownies

### Italian – \$16.95

Classic Caesar salad, warm rolls & butter, chicken parmesan, penne alfredo, three cheese ravioli with arrabiatta sauce & fresh vegetables

**Desserts:** tiramisu, cheesecake, cannolis

### Shanghai – \$16.95

Thai salad with sesame vinaigrette, stir-fry beef with broccoli, sweet & sour chicken, fried rice, vegetable spring rolls, tepanyaki vegetables & stir-fried noodles

**Desserts:** mango custard, coconut rice pudding

### Cowboy – \$17.95

Green salad with dressings, warm honey baked cornbread, roasted pepper BBQ chicken quarters, sweet & spicy pulled pork, baked beans & corn on the cob

**Desserts:** apple pie, peach cobbler

### Oakridge – \$25.95

**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