



# Weddings & Private Events Menus 2011

[www.jhgtc.com](http://www.jhgtc.com)



# Food & Drink

## Bar Service

You may have a completely hosted bar (100% paid by you), cash bar (100% paid for by your guests), or a combination of both.

### Hosted Bar

Alcohol will be charged by the pour. Bar tallies will be added to bill at the conclusion of the event.

### Cash Bars

There is an \$80.00 cash bar set-up charge.

### Beer

We offer a wide variety of seasonal micro brews, as well as domestic and imported beers in bottle and draught. Please ask for our current selections.

Domestic Beer	\$4.50
Micro Brew	\$5.25
Imported Beer	\$5.25

### By the Barrel

Domestic 16 gallon beer keg:	\$300
Imported/Microbrew 16 gallon beer keg:	\$350

### Spirits

Well Brands	\$5.75
Call Brands	\$6.75
Premium Brands	\$7.75+

## Wine

House Wines	Glass	Bottle
Chardonnay	\$6.00	\$24.00
Pinot Noir	\$6.00	\$24.00
Cabernet	\$6.00	\$24.00
Syrah	\$6.00	\$24.00

Ask about our Premium Wine List

Bring your own: \$15 per bottle corkage fee

Soft drinks, juice, bottled water    \$2.50 each

*\*Food prices are subject to change\**

### Passed Hors d'oeuvres

\$32.00 per dozen

(4 dozen minimum per item)

We recommend six pieces per person for a one-hour reception.

Oven Roasted Roma Tomato and Chevre on Pita Triangles / Chicken Cordon Bleu  
Prosciutto Wrapped Asparagus / Mushroom Brioche with Savory Cream Cheese Filling  
Spanakopitas

Chicken Satay with Spicy Peanut Sauce

Crab Stuffed Mushroom Caps

Sweet Corn Fritters

Curried Shrimp Salad on Cucumber Rounds

Pacific Salmon Mousse on Water Crackers

Pork/Chicken Pot Stickers with Asian Dipping Sauce

Mini Beef Wellingtons

Mini Egg Rolls with Soy Dipping Sauce

Sweet Chili Shrimp and Avocado in Corn Tortilla Scoops

Brie and Raspberry in Phyllo

Duck Sausage with Cranberry Compote

Shrimp and Cheese Stuffed Won Ton Cups

## Dinner

We are happy to offer plated or buffet style dining. Please choose one or the other and then customize your selection by making appropriate choices from the menus provided. All prices are subject to 6% sales tax and 20% service charge.



## Plated Dinners

All entrées are served with seasonal vegetables and an assortment of freshly baked rolls and butter, fresh brewed Colombian coffee, decaffeinated coffee or tea. If you prefer, our Chef will be happy to develop a custom menu to meet your individual tastes.

### **\$17 appetizers**

Golden baked Maytag blue cheese parcel with red onion marmalade  
Vanilla dusted scallops on whole wheat pancakes with black pepper honey  
Yukon potato pancakes with crème fraiche and bacon confetti  
Grilled asparagus with fresh wild mushroom sauté and sesame soy vinaigrette  
Sizzling crawfish on crispy fried cheese grits  
Curry fried oysters with avocado purée, lemon crème fraiche and salmon pearls  
Dungeness crab cake with roasted chili, lime mayo  
Warm duck rillettes over brioche toast with foie gras butter  
Crispy sweetbreads over fried grits with maple cured bacon cream

### **\$9 salads/soups**

Wild greens with white truffle champagne vinaigrette with candied walnuts and chevre  
Baby spinach greens with warm apple wood bacon vinaigrette and sweet chili pine nuts  
Southwestern Caesar salad with romaine hearts, grape tomatoes and green chili croutons  
Sizzlin' shrimp salad with warm balsamic vinaigrette  
Cabo 3 pepper seafood soup with tortilla confetti and cilantro sour cream  
Roasted butternut squash with white truffle crème fraiche  
Minnesota wild rice soup with garlic roasted chicken

## **Entrée Selections**

Choose one of the following dinner entrees. Two entrées may be chosen and offered to the guests provided the number of each entrée is provided to the Club at least 7 days in advance.

## \$36 entrees

Southwestern pork filet over corn bread with white corn cream  
Tuscan grilled lamb over spaghetti with fresh basil  
Asian grilled Black Angus sirloin with wasabi mashers and sake stir-fry vegetables  
Herb roasted Atlantic salmon with bouillabaisse jus  
Tequila-glazed salmon with rock shrimp black bean hash and avocado salsa  
Pan-seared mahi mahi with asparagus corn cream and hot buttered jasmine rice  
Coconut cornmeal roasted mahi mahi with mango jasmine rice  
Chinese black honey roasted 1/2 duck with vegetable fried wild rice  
Maple roasted 1/2 duck on Texas french toast with bacon confetti  
Pan-seared chicken with avocado and buttered crab over red onion, brown rice

## \$42 entrees

Black pepper seared elk medallions with buffalo mozzarella croutons and truffled tomato sauce  
Mushroom-filled veal rolls in a white truffle cream with lobster mashed potatoes  
Char-grilled filet with chanterelles, shrimp curl sauté and caramelized onion mashers  
Lamb Wellington with fresh chanterelles, asparagus sauté and green peppercorn demi-glace  
Pan-roasted veal chop on sweet onion rock shrimp mashers with chanterelle bacon cream  
Char-grilled lamb t-bones on sweet onion, grilled Portobello mashers with sweet chili mint glaze  
Cracker-crust halibut over New England clam chowder  
Pan-seared Alaskan halibut with rock shrimp potato hash and lemon butter  
Pan-roasted halibut on lobster studded potato pancake with Valencia orange beurre blanc  
New Mexican sweet chili-seared rare tuna on buckwheat pancakes with cilantro tomato salsa  
Black pepper rare-seared tuna over Dungeness crabmeat Yukon potato pancake

## \$11 desserts

Cookies and cream cheesecake  
Banana Snickers napoleon with chocolate caramel ice cream  
Apple raspberry cobbler with vanilla bean ice cream  
Chocolate soufflé torte  
Chocolate dipped strawberries  
Lemon chiffon shortcake with sugared huckleberries  
Fresh berry streusel tart with cinnamon crème Anglaise  
Kahlua chocolate ice cream tower with Oreo cookie crust  
Hazelnut vanilla ice cream tower with sugared macadamia nut crust





## Buffet Dinners

### **\$40 western bbq**

Grammy Brown's mashed potato salad  
House-made creamy cabbage and fennel coleslaw  
Grilled beef hamburgers and hot dogs  
Honey glazed, char-grilled chicken quarters  
Guinness bbq'd pork short ribs  
Oven-roasted molasses baked beans  
Buttered fresh corn on the cob  
Roasted green chili cornbread with whipped honey butter  
Cinnamon apple cobbler  
Sliced watermelon

### **\$50 cattleman's steak fry**

Organic field greens with carrots and tomatoes with peppercorn ranch dressing  
Heirloom tomato and sweet red onion salad with balsamic drizzle  
Char-grilled Angus sirloin steak  
Garlic rubbed char-grilled 1/2 chicken  
Buttered fresh corn on the cob  
Fresh green beans with toasted almonds  
Idaho baked potatoes with all the fixin's  
Freshly baked rolls with whipped honey butter  
Bailey's chocolate bread pudding with crème Anglaise  
Chocolate-dipped strawberries

## **\$42 south of the border fiesta**

Tri-color corn chips and house made Pico de Gallo and black bean salsa  
Mexican Caesar with sweet chili dressing and green chili croutons  
Black bean, tomato and cilantro salad with lime sour cream dressing  
Build-your-own chicken and beef fajitas with caramelized onions and peppers  
Dorado chimichangas with roasted green chili  
Mexican rice and refried beans  
Kahlua flan

## **\$56 Alaskan grill**

Organic greens with grape tomatoes and Maytag blue cheese crumbles with huckleberry vinaigrette  
Fresh green bean salad with slivered almonds and sun-dried tomatoes  
Char-grilled venison medallions with cranberry, green peppercorn gravy  
Char-grilled Alaskan salmon with lemon thyme butter  
Garlic roasted game hen halves  
Wild rice blend with toasted pecans  
Twice-baked Yukon potatoes with caramelized onions  
Sourdough flat bread with whipped honey butter  
Fresh peach strudel with vanilla cream

## **\$46 Thai night**

Cucumber and tomato salad with ginger soy vinaigrette  
Crispy spring rolls with hot and sour dipping sauce with fresh mint and basil  
Cilantro ginger pork ribs  
Kafir green chicken curry  
Pad thai noodles with shrimp and tofu  
Stir-fried vegetable rice  
Steamed jasmine rice  
Sake-marinated mango and pineapple skewers with toasted coconut  
Coconut flan with pineapple coulis

## **\$49 Tuscan dinner**

Involtni prosciutto...thinly sliced prosciutto rolled around gorgonzola butter  
Funghi ripieni alla Genovese...ground veal-stuffed broiled mushrooms  
Caesar salad with parmesan toasted croutons  
Parmigiana di melanzane...eggplant parmesan  
Pollo alla Marsala...chicken Marsala  
Tortino alla Liguria...potato and cheese pie  
Fagiolini alla Santa Anna...fresh green beans with toasted garlic and tomatoes  
Caffe en forchetta...coffee flan  
Fraises di Sorona...strawberries in Amaretto