



*Menus  
for  
Special Events  
& Weddings*







## *Pasta Buffet*

*Choose Two Entrees (higher price applies per person)*

*Cheese Tortellini with Basil Pesto ...\$15.00*

*Linguini with Baby Clams.... \$17.00*

*Penne and Roasted Garlic Alfredo.... \$14.00*

*Spaghetti and Meatballs .... \$14.00*

*Pasta Marinara.....\$13.00*

*Baked Ziti with Italian Sausage, Mozzarella and Sundried Tomato Cream...\$16.00*

*Add Meat or Cheese Lasagna .....\$3.00*

*Add Grilled Chicken Breast.....\$3.00*

## *Buffet Includes*

*Garlic Buttered French Bread*

*Roasted Garlic Caesar Salad with Parmesan Crustini and Plum Tomatoes, or*

*Garden Salad with Cucumbers, Tomatoes, Red Onions, Carrots, spicy sprouts and Croutons*

*Choice of Dressings: Buttermilk Ranch, Chunky Gorgonzola, Balsamic Vinaigrette, Honey Beer*

*Mustard, Vanilla Citrus*





## *Backyard Barbeque*

*Choose 2 Entrees (Higher Price applies per person)*

- Baby Back Ribs... \$25.00*
- Mesquite Smoked Pork Loin.... \$18.00*
- Beef Brisket.... \$20.00*
- Pulled Pork.... \$16.00*
- Charred Flank Steak...\$19.00*
- Honey Mustard Grilled Chicken...\$17.00*
- Buttermilk Fried Chicken... \$17.00*

## *Buffet Includes*

- Big Green Salad with all fixins*
- Rolls and Butter*
- Brown Sugar Baked Beans*
- Creamed Corn or Sweet Corn on the Cob*
- Jalapeño Cheddar Corn Muffin*
- Watermelon & Strawberries*



*We Look Forward To Serving You  
And Your Guests*



## *Our Chefs Carving Stations*

*\*\* When Choosing Two Proteins... The Higher Price Applies \*\**

*Slow Roasted Prime Rib au jus... \$24.00*

*Baron of Roast Beef... \$20.00*

*Black Angus Tenderloin... \$29.00*

*Cracked Pepper New York Strip...\$23.00*

*Roast Turkey Breast...\$18.00*

*Rosemary Pork Loin...\$19.00*

## *Buffet Includes*

*Choice of Caesar or Garden Salad*

*Fresh Rolls & Butter*

*Condiments and Sauces for Carved Items*

*Choice of*

*Cream Cheese and Leek Mashers or*

*Roasted Fingerling Potatoes*

*Scalloped Potatoes or*

*Wild Rice*

*Green Beans with Smoked Bacon and Toasted Almonds or*

*Honey Glazed Baby Carrots*

## *Our Chef Loves to Serve*





## *South of the Border Buffet*

*\$22.00 All Inclusive*

*Charred Chicken and Beef Steak Fajitas with Flour Tortillas, Grilled Onions and Fire Roasted Peppers  
Beef or Chicken Enchiladas with Tequila Lime Black Beans  
Burrito Colorado With Ancho Beef Tips, Red Chili and Baked Mozzarella  
Taco Bar includes Seasoned Beef and Pulled Chicken  
Flour Tortillas and Crispy Taco Shells  
Fresh Salsas, Sour Cream, Cheese, Shredded Lettuce, Diced Tomatoes &  
Jalapeños with Fresh Limes and Cilantro  
Deep Fried Churros with Cinnamon Ice Cream and Clover Honey*

## *Yo Quiero Fiesta*





*Shining Mountain Golf Club*  
*Encourages You to Customize the Menu*

*Pick Two (The Higher Price Applies per Person)*

*Bourbon Glazed Pork Loin with Sour Apple and Leak Chutney, and  
Rosemary Potatoes.... \$17.00*

*Portobello Beef Tips with Gorgonzola Chunks, Skinny Onion and Garlic Mashers.... \$18.00*

*Grilled Atlantic Salmon with Honey Chive Butter and Asparagus Rice Pilaf... \$18.00*

*Artichoke and Fontina Stuffed Chicken with Smoked Tomato Cream and Basil Gnocchi... \$17.00*

*Buttermilk Fried Chicken with Lemon Tabasco Pan Gravy and Garlic Mashers...\$16.00*

*Beer Braised Pot Roast with Tomato Pan Gravy, Cream Cheese and Leak Mashers...\$17.00*

*Buffalo Meat Loaf with Wild Mushroom Jus... \$17.00*

*Charred Sirloin with Tequila Lime Shrimp... \$19.00*

*Pan Fried Pork Chops with Cheese Potatoes...\$16.00*

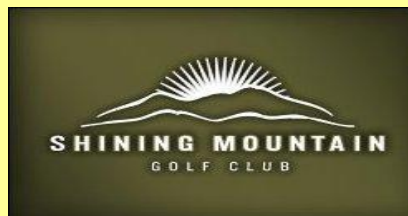
*Blackened Catfish with Shrimp Grits...\$15.00*

*Charred Black Angus... \$market*

*Colorado Lamb... \$market*

*Seared Yellowfin Tuna.... \$market*

*\*\* We'll sit down and customize all the sides for your special event. \*\**







*Shining Mountain Golf Clubs*  
*Happy Hour Buffet*

*\$15.00 Inclusive*

*Kettle Chips and Dips*

*Nacho Chips & Salsa*

*Fresh Veggies with Ranch and Bleu Cheese*

*Soft Pretzels with Beer Cheese Fondue*

*Chicken Wings with Celery and Ranch (Hot Buffalo, BBQ, or Sweet Thai Chili Sauces)*

*Buffalo Meatballs with Bacon Gravy*

*Grilled Mini Brats with Sweet Onions and Whole Mustard*

*Beef Satay with Hoisin BBQ sauce*

*Cookies, Brownies, and Mini Cheesecakes*

*\*\* Give us your ideas and wishes and we'll Make it happen on your special day*

*\*\* Your Job is to Enjoy Your Special Day  
Ours is to Make Sure it Happens \*\**





## *Appetizers*

### *Sample List We Customize To Your Special Needs*

*Wild Mushroom and Brie Phyllo*

*Vegetable Platter with Dips*

*Cheese & Fruit Platter*

*Lump Crab Cakes with Lemon Aioli*

*Smoked Chicken Pinwheels with Chipotle Cream Cheese*

*Mini Quiche*

*Fresh Mozzarella Crostini*

*Shrimp Cocktail Platter*

*Bacon Wrapped Jalapeños*

*Honey Smoked Salmon with Sweet Summer Sauce & Fresh Chives on a Crostini*

*Tell Us Your Favorite Appetizer...Our Chef will Make it Happen for Your Special Day*

*Appetizers are Priced According To Head Count*







*Desserts for  
That After Dinner Sweet Craving*

*Priced Between \$3.00 to \$4.00 per Person  
With a Buffet or Dinner Option*

*Assorted Cheesecakes*

*Fruit Cobbler with Vanilla Bean Ice Cream*

*Pound Cake with Drunk Berries and Whipped Cream \*\*\**

*Strawberry Shortcake with Chantilly Cream*

*Black and Tan Brownie with Hot Fudge and Chocolate Ice Cream*

*Mini Cheesecakes Assorted Flavors*

*Need Recommendations for Your Wedding Cake?*

*Speak to Our Onsite Wedding Coordinator, She Has a Growing List  
Of Excellent Vendors We Recommend and Have Worked with in the Past*

