

Lost Canyons Golf Club 2010

Wedding & Banquet Menu



Appetizer Menu

Tray Pass Category 1: 4 dozen minimum order per item

Chicken Potstickers	Veggie Springrolls with Hoisin Sauce
Olive & Cream Cheese Salami Crowns	Bacon Wrapped Water Chestnuts
Jalapeno Poppers with Ranch Dip	Mini Quiche Lorraine

Tray Pass Category 2: 4 dozen minimum order per item

Handmade Cheese Puffs	Caramel Apples
Sesame Chicken Fingers	Taco Salad in Tortilla Baskets
Brie, Pear & Almond Filo Flower	Strawberries with Mascarpone Cheese

Tray Pass Category 3: 4 dozen minimum order per item

Jumbo Prawns with Cocktail Sauce
Coconut Shrimp
Toasted Ravioli, Sweet Italian Sausage or Fresh Ricotta, Mozzarella & Parmesan Cheese

Stationary Platters: Serves 50

Antipasti Platter

Salami, Proscuitto, Two Cheese Wheels, Marinated Black & Green Olives, Marinated Mushrooms, Artichoke Hearts and Roasted Red Peppers

Fresh Fruit & Cheese Display

Assorted Fresh Seasonal Fruit, Three Cheeses: Mango Ginger, Smoked Gouda and Goat Cheese Log, Sliced French Baguettes and Rosemary Olive Baguette

Green Goddess Vegetable Display

Our Housemade Green Goddess Dip with Vegetable Display of Cucumber Slices, Celery Sticks, Blanched Green Beans, Green Olives, Broccoli Florets and Sweet Cherry Tomatoes

Salad Selections

Select one salad to present to all guests.



Garden Salad

Baby Lettuces, T eardrop T omatoes, Grated Radishes & Carrots with Homemade Croutons

Cranberry Salad

Dried Cranberries, Feta Cheese, S unflower Seeds and S hredded Lettuce

Citrus

Boston Lettuce, Grapefruit Sections, A vocado S lices in a Citrus Vinaigrette with T oasted A lmonds

Italian Chopped Salad

Chopped Lettuces, S alami, Red Onion, Black Olives, S hredded Mozzarella and Peppers

Salad Dressings: Choose two dressings to offer your guests from Balsamic Vinaigrette, B lue Cheese, C hampagne Vinaigrette, Caesar, Honey Mustard, Ranch, Raspberry Vinaigrette, T housand Island and Wasabi

Build Your Own Green Salad Bar

Mixed Lettuces	Baby S pinach	T omatoes	Cucumbers	Radishes
A rtichoke Hearts	E damame	Cauliflower	Broccoli	Carrots
Chopped E gg	Black Olives	S unflowers Seeds	Bacon	
S hredded Cheddar Cheese		Homemade Croutons		

Kids Meals

Children 3 years through 11 years old.

Chicken S trips or 3 Mini-Cheeseburger S liders

\$10.95 per Child

Served with Fresh Fruit Salad and French Fries

Dinner Entrée's

Includes Salad, two Sides per Entrée, Rolls & Butter, Soft Drinks and Coffee.

Lemon Garlic Roasted Chicken

Chicken breast roasted with garlic, rosemary, thyme and fresh lemons

Rosemary Chicken Cannelloni

Grilled Rosemary Chicken Breast and Spinach with Roasted Garlic Blended with Ricotta, Mozzarella, Parmesan and Fontina Cheeses; Wrapped in Egg Pasta and Drizzled with Fresh Tomato, Basil and Olive Oil

Grilled Salmon Filet

Available with Light Lemon Dill Sauce or Balsamic Brown Butter Glaze

Roast Tri-Tip

Seasoned Carved Tri-Tip with Au Jus Beef Gravy

Medallions of Beef

Sumptuous Beef Tenderloin, the best cut available, with au jus or Port Wine Reduction

Pinot Noir Braised Short Ribs

Marinated Beef Short Ribs, Boned and Presented with Cipollini Onions, and Roasted Vegetables

Linguine with Fresh Vegetables

Tossed Linguine Noodles with Grilled Asparagus, Tomatoes and Zucchini, Garlic and Pine Nuts

Add a Second Entrée

Second Item Added to the Higher Price Entrée

Side Dish Selections

Entrée includes 2 sides. Add Additional Items; \$ 2.00 per person, per item

Long Grain Wild Rice Topped with Sautéed Mushrooms

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Orzo Pasta with Roasted Corn, Black Beans, Tomato & Cilantro

Grilled Seasonal Vegetables

Honey Glazed Baby Carrots

Zucchini sautéed in Olive Oil with Tomato and Garlic

Fresh Green Beans Almandine

Custom Pasta Station

For Parties of 125 or less

Our Chefs will custom assemble a pasta dish from the following ingredients:

1) Select your Meat

Prawns Meatballs Grilled Chicken Grilled Sausage

2) Select your Vegetables

Tomato	Mushrooms	Onions
Artichoke Hearts	Broccoli	Peppers
Roasted Garlic	Black Olives	Zucchini
Asparagus	Spinach	Basil

3) Select your Pasta

Angel Hair Pasta with Tomato Basil Sauce

Fettuccini Pasta with Light Alfredo Sauce

Bow Tie Pasta with Pesto Sauce

Macaroni & Cheese

4) Select your Toppings

Red Pepper Flakes Pine Nuts Fresh Parmesan Cheese

We recommend Garlic Cheese Bread and a Caesar Salad to accompany this Entrée.



All Prices are Subject to Ventura County Tax and 20% Service Charge.
All Menu Items Subject to Change at Any Time Due to Market Availability.