



COTTONWOOD COUNTRY CLUB



PRIVATE EVENT MENUS

1780 E LAKEWOOD DRIVE
HOLLADAY UTAH 84117

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CALISTA@COTTONWOODCC.ORG

PRIVATE EVENT MENU POLICIES

MENU SELECTION:

Lunch menus are only offered during daytime hours. Dinner parties must order from dinner menus. Any custom menu items will be charged accordingly at the discretion of the culinary staff. Menu tastings are only available for plated events over 100 people. We will provide your selection of three salads, three entrees, and three desserts. Tastings are provided for up to 4 people for a cost of \$50 per person. For full-service plated meals, you may select one or two items off the menu for your entire group. If more than one option is selected, the host is responsible for providing food indicator tags for the exact RSVP'd number of meals. Please notify the Private Events Manager of any special dietary needs 5 business days before your event. If there are children under age 12 attending, please inquire about children's menu options.

If you'd like to offer multiple entree options for your guests, the highest priced menu item will be charged for all selections, two selections max.

Please remember to submit your menu selection at least 10 business days prior to your event.

When choosing a banquet buffet, please keep in mind that the Utah State Health Code states that no food may be taken home, with the exception of dessert. No off-premise food is allowed to be served, with the exception of dessert, which is subject to an Outside Dessert Fee starting at \$1.50 per person. Menu prices are subject to change. Due to seasonal availability and supply chain issues some menu options may be subject to change within reason and at the discretion of the culinary staff.

LIQUOR POLICIES:

The Grill Bar is for member-use only. Please inquire for a menu of bar options. There is a bartender fee ranging from \$75 for the first hour, plus \$10 for each additional hour. A bartender must be assigned to parties over 20 people that require alcohol service beyond wine only. Parties with cocktail service that are not hosted may be required to pay an alcohol service fee equal to the bartending fee. You must use the bartender provided by the Club. Persons under the age of 21 years old must maintain a 12ft radius from the designated bar area. In addition, Cottonwood Country Club employees will only serve alcohol in accordance with Utah State Law and the Club reserves the right to I.D. all members and guests and to refuse service of liquor to anyone at any time. Event may be shut down due to non-compliance or violations of liquor or facility policies. No off premise alcohol is allowed with the exception to wine with a 750ml corkage fee of \$16 and a magnum corkage fee of \$25.

PRIVATE EVENT MENU POLICIES

FINAL GUEST COUNT:

The Banquet director MUST be notified of the exact number of guests attending at least 5 business days prior to your event excluding Mondays and holidays. This number will be considered the final guaranteed count that you are charged for when being billed for your event. Food is ordered and prepared based on this count, so after this point your number cannot go down. The culinary staff will prepare 5% more than the final guarantee of attendance. If no guarantee is received by the Banquet Director at least 5 business days before your event, the last approximate number of guests will be your guarantee. If the number of guests exceeds the guarantee plus 5% allowance, you will be charged 1.25% per additional guest. The Cottonwood Country Club reserves the right to substitute other available food and services, if necessary, when the guarantee is exceeded by 5%.

CANCELLATIONS:

All cancellations **MUST** be made 5 business days prior to the event excluding Mondays & holidays. Because of high demand for holiday parties, December and holiday cancellations must be made at least 10 business days prior. If a private event is not cancelled before the appropriate date prior, the host will be responsible for a cancellation fee equal to 30% of the guarantee.

HOURLY WINDOWS FOR SERVICE:

Due to high demand for facility space and reasonable limitations on services, all parties are held to a 5 hour window of room rental. If the event goes beyond the 5 hour window from the starting time of the event an additional facility fee will be applied. Any event with replenishing services such as beverage stations will be recharged for additional replenishing services after the 5 hour window has been exceeded. Any event that wishes to have food service before 10:00am or beyond 10:00pm will be subject to \$75 per hour additional charge. For evening events, adjourn time must not exceed 11:00pm. For parties that wish to go beyond 11:00pm an additional fee of \$150 per hour will be applied to the final bill. Facility vacate time is strictly 2:00am with no exceptions.



Alpine Start

10 GUEST MINIMUM

CCC Continental

\$20/PP

mini danishes | croissants | muffins
assorted bagels & cream cheese
seasonal fruits and berries | breads
butter | marmalade

orange & cranberry juice
coffee & hot tea

Cottonwood Deluxe

\$24/PP

We give you everything In the CCC
Continental + a little more!

low-fat fruit yogurts | house-made
granola | cereals | steel-cut oatmeal
brown sugar | nuts | bananas

orange, grapefruit & cranberry juices
coffee & hot tea selections

The Euro

\$28/PP

fresh baked croissants & danishes
assorted bagels & cream cheese
butter marmalade | hard boiled farm egg
sliced black forest ham | soppressata
genoa salami | swiss | brie | baguette

orange, pink grapefruit & cranberry
juices, coffee & hot tea selections

Extras

\$8/PP EACH

NY Deli Style

smoked salmon | tomato
dill capers | shaved onions

Quiche

spinach & feta cheese
applewood bacon & caramelized
onion

Mexican Scramble

chorizo sausage | cotija cheese
tomatillo pico de gallo

Breaks/ Snacks

20 GUEST MINIMUM

\$16/PP

- individually bagged chips
- cottonwood snack mix
- assorted kind bars
- warm pretzels and whole grain mustard
- individual yogurts with granola

BEVERAGE STATION INCLUDED

BARBEQUE



TWO FOR \$40/PP OR THREE FOR \$48/PP

SANTA MARIA STYLE TRI TIP
fresh herbs and spices

GRILLED PETITE FILET
creamy horseradish | hoagie rolls

GRILLED CHICKEN
tangy bourbon bbq sauce

BURGERS & DOGS
with all the fixin's

TERIYAKI-GINGER GLAZED
SALMON
grilled pineapple

Vegetarian and vegan
options available upon request.

Menu selections required 10 business days prior to the
event. Banquet menus require a minimum of 20 people.

We source products by the principles of sustainability
and seasonality, locally when available. We work to
support our local community by purchasing from select
family owned companies:

Wasatch Meats | Keep It Real Produce
Caputo's Delicatessen | Salt City Bakery

ON THE SIDE



PICK THREE

TOSSED GREEN SALAD
buttermilk dressing

BOURBON BAKED BEANS

ROASTED UTAH CORN ON
THE COB

FRESH CUT FRUIT

CRISPY POTATO WEDGES

SWEETS



PICK ONE

BUTTERMILK PIE
assorted berries

OLD FASHIONED CRISP
strawberry-rhubarb or fresh peach

SOUTHERN STYLE POUND CAKE
fresh fruits & salted caramel

Buffets After Dark

30 GUEST MINIMUM

SOUTH OF THE BORDER \$48/PP

STARTER

tortilla chips | salsa fresca | guacamole

chopped romaine salad

cucumber | tomato | red onion | grilled peppers
avocado | cotija cheese | cilantro dressing

shrimp ceviche

lime | tomatoes | jalapeño | cilantro

MAINS / SELECT THREE

fajita-style grilled hanger steaks

chile-roasted shrimp

tequila lime chicken | salsa verde

roasted sea bass | tomatillo salsa

braised pork carnitas | mole rojo

SIDES

spanish rice | roasted vegetables | corn & flour
tortillas | house-made salsas | refried black beans
shredded lettuce | pico de gallo

DESSERT

tres leches cake
mexican wedding cookies

HOLLADAY BACKYARD \$55/PP

STARTERS

butter lettuce salad | diced cucumber | blue
cheese | crispy bacon | red onions buttermilk
dressing

tomato salad | sweet onions | shaved fennel | red
wine vinaigrette

grilled corn salad | spinach | cherry tomatoes |
cilantro vinaigrette

MAINS

herb roasted chicken | blistered tomatoes

grilled new zealand salmon | basil beurre blanc

bbq short ribs | mango-chipotle sauce

SIDES

buttermilk mashed potatoes
roasted corn with green onions & cotija cheese |
grilled asparagus

DESSERT

apple pie
chocolate ganache cake

SONOMA COUNTY \$58/PP

STARTERS

baby gem salad | shaved red onion | cucumbers
chopped chives | lemon rosemary vinaigrette

roasted peppers & fennel | buffalo mozzarella
fresh basil | aged sherry vinegar & olive oil

zucchini & asparagus soup | ciabatta croutons

SIDES

french beans | caramelized shallots
mushroom risotto

butternut squash ravioli | parmesan cream
roasted tomato

MAINS

red wine braised beef short ribs | horseradish
mashed potatoes

free range chicken | artichoke hearts | olives
chicken jus | lemon gremolata

pan-seared wild sea bass | braised leeks
chardonnay dill sauce

DESSERT

flourless chocolate cake
pot de creme | fresh berries

Buffets After Dark

30 GUEST MINIMUM

CHANTI COUNTRYSIDE \$64/PP

STARTERS

caprese salad | vine-ripened tomatoes | fresh buffalo mozzarella | basil | sherry vinaigrette

chop salad romaine | crispy chickpeas | pepperoncinis | salami | provolone cheese | tomatoes | red wine vinaigrette

warm herb focaccia | balsamic & evoo | tomato bruschetta

MAINS

chicken saltimbocca | swiss cheese | lemon-brown butter

roasted petite filet | crimini mushrooms | red wine sauce

salmon & grilled shrimp | scampi sauce

SIDES

roasted mushroom risotto | asparagus

DESSERT

tiramisu | cannoli | strawberries

COTTONWOOD CANYONS FEAST

SELECT 3 MAINS, \$68/PP | SELECT 4 MAINS, \$76/PP

STARTERS (SELECT THREE)

chopped summer cobb salad | romaine lettuce | chopped tomatoes | chickpeas | cucumber | fresh corn | cheddar cheese | ranch dressing

heirloom tomato salad | red onions | rocket arugula | parmesan cheese | sherry vinaigrette

bloomsdale spinach & quinoa salad | butternut squash | grapes | pecans | goat cheese | white balsamic vinaigrette

roasted yam salad | cranberries | pecans | grapes | honey-cider vinaigrette

orzo pasta salad | basil pesto | sun-dried tomatoes | pine nuts | spinach | feta cheese | basil dressing

red cabbage slaw | apples | wild rice | raisins | blue cheese & bacon | champagne vinaigrette

vine-ripened tomato bisque | garlic croutons

butternut squash soup | pepitas

asparagus & zucchini bisque | ciabatta croutons

DESSERT

viennese pastry display with assorted mini pastries & cakes

MAINS (SELECT THREE / FOUR)

grilled new york strip steak | pinot jus

red wine-braised beef short ribs | reamed horseradish

roasted petite tenderloin | peppercorn sauce

spice-rubbed short ribs | mango bbq sauce

roasted pork tenderloin | fennel demi glace

grilled king salmon filet | piquillo pepper sauce

herb roasted chicken | rosemary chicken jus

chilean sea bass | cilantro chimichurri

butternut squash ravioli | lemon-garlic butter | white corn sauce

SIDES (SELECT FOUR)

mushroom risotto | asparagus risotto

ranch-style baked beans | jalapeño cornbread

grilled asparagus | roasted potatoes | herb-grilled

tofu | roasted vegetables | mashed potatoes

roasted mushrooms | cheddar mac & cheese

french beans | vegetable quinoa | grilled broccolini

roasted corn with cotija cheese

CLUB A LA CARTE APPETIZERS & DESSERTS

BITES

\$7 EACH PP
25 PC MINIMUM

COLD

ARTICHOKE | OLIVES | SUNDRIED TOMATO
BRIE CHEESE | FIG MARMALADE | WALNUT BREAD
CAPRESE SKEWER | BASIL PESTO
AHI POKE | WASABI CREAM | CRISPY WONTON
PROSCIUTTO | GORGONZOLA | FIG
GRILLED VEGETABLE | GOAT CHEESE | HERBS
SUNDRIED TOMATO PESTO | FRESH MOZZARELLA
FRUIT SKEWERS | HONEY YOGURT \$8/PP

WARM

COCONUT SHRIMP | SWEET CHILI SAUCE
TERIYAKI TOFU BROCHETTES | PINEAPPLE
FRIED AVOCADO | CHILI LIME AIOLI
PAN SEARED CRAB CAKES | SRIRACHA AIOLI
FIVE SPICE CHICKEN POTSTICKERS | PONZU
BACON WRAPPED DATES | BLUE CHEESE
CHICKEN SATAY | THAI PEANUT SAUCE
CHICKEN FLAUTAS | CHIPOTLE CREMA

APPETIZER DISPLAYS

SHRIMP COCKTAIL

MEXICAN WHITE SHRIMP | COCKTAIL SAUCE
\$16/PP (3PC EACH)

MEZZE PLATTER

HUMMUS | TZATZIKI | GRILLED PITA | MARINATED
OLIVES | ARTICHOKE HEARTS | MANCHEGO CHEESE
MEDJOL DATES | TURKISH FIGS
\$14/PP (20 PERSON MINIMUM)

ARTISAN MEAT AND CHEESE DISPLAY

ASSORTED DOMESTIC AND IMPORTED CHEESES
SALAMI | SOPRESSATA | MORTADELLA
PROSCIUTTO | MEDJOL DATES | PIQUILLO PEPPERS
CORNICHONS | MARINATED OLIVES | SPICED PECANS
DRIED FRUIT | FRESH GRAPES
\$22/PP (20 PERSON MINIMUM)

CARVED TO PERFECTION

\$125 CARVING FEE PER 100
GUESTS

SANTA MARIA TRI-TIP

CREAMED HORSERADISH
\$150, SERVES 20 GUESTS

FENNEL CRUSTED PORK LOIN

APPLE MOSTARDA
\$200, SERVES 30 GUESTS

CHATEAUBRIAND

DEMI GLACE | CREAMED HORSERADISH
\$300, SERVES 20 GUESTS

SLOW ROASTED PRIME RIB

BEEF JUS | CREAMED HORSERADISH
\$500, SERVES 35 GUESTS

ALL SELECTIONS SERVED WITH MINI FRENCH ROLLS

THE SWEET SIDE OF LIFE

COCONUT TAPIOCA WITH MANGO

\$32 SERVES 20

CHOCOLATE CHIP BREAD PUDDING

\$35 SERVES 20

SEASONAL FRUIT CRISP

\$40 SERVES 20

HOUSEMADE COOKIES | \$16 PER DOZEN

CHOCOLATE CHIP, OATMEAL RAISIN,
SNICKERDOODLE, DOUBLE CHOCOLATE

CUPCAKES | \$20 PER DOZEN

SPONGE: CHOCOLATE, VANILLA, FUNFETTI, RED
VELVET, CARROT CAKE (W/ OR W/O NUTS)
FROSTING: BUTTERCREAM (ANY COLOR), CREAM
CHEESE, WHIPPED CREAM, GANACHE

ASSORTED MINI BARS | \$20 PER DOZEN

LEMON, S'MORES, DOUBLE CHOCOLATE BROWNIE,
RASPBERRY LINZER

CAKES

ROUND CAKE: 8IN (\$45) | 10IN (\$55) | 12IN (\$65)

HALF SHEET CAKE (SERVES 32) \$90

FULL SHEET CAKE (SERVES 64) \$180

SPONGE: CHOCOLATE, VANILLA, FUNFETTI, RED
VELVET, CARROT CAKE (W/ OR W/O NUTS)
FROSTING: BUTTERCREAM (ANY COLOR), CREAM
CHEESE, WHIPPED CREAM, GANACHE

FILLINGS: CHOCOLATE, VANILLA, MOCHA,
CREAM CHEESE, RASPBERRY, STRAWBERRY,
LEMON, BUTTERCREAM, GERMAN CHOCOLATE

DAY OF THE WEEK LUNCH BUFFETS

\$40/PP | 30 GUEST MINIMUM

MONDAY // TUSCANY

hearts of romaine | fresh grated parmesan | black pepper-lemon dressing
chicken saltimbocca | prosciutto di parma | lemon caper sauce
king salmon | basil pesto | sundried tomato sauce
four cheese tortellini | parmesan alfredo sauce | roasted squash
oven roasted rosemary potatoes | herb focaccia
tiramisu

TUESDAY // BAJA SUR

chicken tortilla soup | crispy tortilla strips | queso fresco
chopped romaine | fire roasted corn | grilled red peppers | cotija cheese | mexican ranch
slow braised pork carnitas | salsa fresca | cilantro onions
chicken fajitas | roasted peppers & onions | chipotle crema
queso oaxaca quesadillas | mashed black beans | house mole
spanish rice | refried pinto beans | corn & flour tortillas
tres leches cake

WEDNESDAY // SOUTH PACIFIC

napa cabbage blend | toasted peanuts | bean sprouts | cherry tomatoes | sesame vinaigrette
soba noodles | tri color peppers | sugar snap peas | cilantro | basil | tamari ginger vinaigrette
orange chicken | mongolian beef | chinese long beans | hoisin chili sauce
black sea bass | miso glaze | vegetable stir fried rice
stir fried vegetables | baby bok choy | peppers | carrots | water chestnuts | scallions
coconut tapioca pudding | mango chutney

THURSDAY // MEDITERRANEAN

chopped romaine | cherry tomatoes | kalamata olives | feta cheese | red wine dressing
tabbouleh salad | couscous | red onions | cucumber | tomato | mint | lemon parsley dressing
cumin crusted chicken breast | farro | artichoke | olive
grilled king salmon | roasted pepper coulis | fried capers
basmati rice | currants | toasted almonds | italian squash
cardamom almond cake | honey whipped cream

FRIDAY // SONOMA COUNTY

caprese salad | buffalo mozzarella | vine ripe tomatoes | basil | balsamic reduction
hearts of romaine | gorgonzola | golden raisins | shaved carrots | champagne vinaigrette
free range chicken breast | tomato-olive caponata | thyme chicken jus
grilled coulotte steak | sauteed mushrooms | red wine demi glace
mushroom risotto | grilled asparagus | shaved parmesan
citrus tart | luxardo cherries

SATURDAY // NEIGHBORHOOD BBQ

iceberg salad | blue cheese | bacon | red onion | tomatoes | ranch and balsamic
pasta salad | fresh basil | summer squash | asparagus | sun dried tomato dressing
grilled burgers | sharp cheddar | chef's aioli | pickle | brioche bun
buttermilk fried chicken | white cheddar mac n cheese
bbq chicken burgers | brioche bun | grilled vegetables
bourbon baked beans | herb roasted potato wedges | honey mustard coleslaw
apple pie

SUNDAY // PROVENCE

field greens | artichoke hearts | tomatoes | chevre | lavender champagne vinaigrette
chilled jumbo asparagus | chopped egg | vine ripe tomatoes | bacon lardons | dijon vinaigrette
sliced petite filet | caramelized shallots | green peppercorn demi glace
rosemary chicken breast | sauteed mushrooms | lemon pistou
mushroom risotto | french beans | browned butter
opera cake



AFTER DARK PLATED DINNERS

30 GUEST MINIMUM

Choice of one starter, main dish, and finale.
Add an appetizer course for an additional \$10/PP.
All plated dinners include bread service.

TO START

Baby Red Oak Lettuce Salad

belgian endive | poached pear
gorgonzola | sherry vinaigrette

Salt Roasted Heirloom Beets

mache lettuce | whipped goat
cheese | walnut vinaigrette

Classic Caesar Salad

garlic croutons | shaved parmesan
cheese | fried capers

Tuscan Kale Salad

currants | toasted pine nuts
capers | double smoked bacon
parmesan whole grain mustard
vinaigrette

Pink Lady Apple Salad

belgian endive | candied pecans
blue cheese | raisins
honey dijon vinaigrette

Lola Rosa & Mache Lettuces

pistachio pistou | dried bing
cherries | goat cheese crostini
pistachio vinaigrette

Vine Ripened Tomato Salad

basil pesto | buffalo mozzarella
crispy pancetta
balsamic vinaigrette

Frisee Salad

frisee lardons | poached egg
applewood bacon | sherry
vinaigrette | crusty baguette
croutons (50 person maximum)

Butternut Squash Soup

pepita seeds | crema

Chicken & Shrimp Gumbo

andouille sausage

Broccoli Gruyere | spanish chorizo

Tomato Bisque | herb crouton

New England Clam Chowder

puff pastry

MAINS

Free Range Chicken (\$58/pp)

gigante beans | oven roasted
potatoes | fennel jam

Airline Chicken Breast (\$58/pp)

sweet corn grits | grilled
broccolini heirloom carrots
chicken jus

Spinach Stuffed Chicken Breast (\$58/pp)

mushroom-truffle risotto
asparagus | red wine reduction

Semi-Boneless Half Chicken (\$58/pp)

olive oil mashed potatoes
artichoke-tomato soffritto
rosemary chicken jus

Flat Iron (\$60/pp)

roasted golden yukon potatoes
baby squash | grilled corn
herb chimichurri

Sirloin Cap (\$60/pp)

creme fraiche mashed potatoes
french green beans
roasted shallot
green peppercorn-brandy sauce

Red Wine Braised Short Ribs (\$60/pp)

salt roasted marble potatoes
bordelaise sauce | semi-dried
cherry tomatoes | baby carrots

New York Strip Steak (\$66/pp)

shallot bacon marmalade | garlic
roasted broccolini | potatoes au
gratin | red wine demi glace

Center Cut Filet Mignon (\$70/pp)

gorgonzola potato dauphinoise
fire roasted tomato demi glace
grilled asparagus

MAINS

Pork Tenderloin (\$58/pp)

fennel crusted | root vegetable
puree | roasted brussels sprouts
demi glace

Bone In Pork Chop (\$58/pp)

baby spinach | apple-cippolini
chutney | roasted red potatoes
demi glace

Colorado Lamb Sirloin (\$64/pp)

farro risotto | sundried tomato
pesto | grilled broccolini | au jus

Provencal Rack of Lamb (\$68/pp)

herb crusted | fingerling potatoes
french beans | roasted peppers
au jus

Grilled Pacific Swordfish (\$56/pp)

fire roasted corn & chorizo
wilted pea tendrils | red pepper
romesco

Grilled King Salmon (\$60/pp)

lentil-quinoa salad
bloomsdale spinach | asparagus
piquillo pepper sauce

Rice Crusted Sea Bass (\$60/pp)

green curry sauce | forbidden rice
long beans | red pepper

King Salmon A La Plancha (\$60/pp)

saffron risotto | french beans
blistered cherry tomatoes
lemon pistou

Grilled Alaskan Halibut (\$66/pp) (seasonal availability)

basil whipped potatoes
rainbow chard | baby squash
lemon butter

DUET ENTREES

Herb Crusted Chicken Breast & Mexican White Prawns

creamy herb risotto | blistered cherry tomatoes | asparagus | shrimp sauce
(\$64/PP)

Red Wine Braised Short Rib & Jumbo Shrimp

creamy polenta | grilled broccolini | scampi butter | red wine reduction
(\$68/PP)

Center Cut Filet & King Salmon

mushroom demi glace | gratin potatoes | grilled asparagus
red wine demi glace | piquillo pepper sauce
(\$78/PP)

Cast Iron Filet Mignon & Mexican White Prawns

chive mashed potatoes | asparagus | pinot beef jus | lemon herb butter
(\$80/PP)

VEGETARIAN ENTREES (\$54/PP)

Mushroom Risotto

crispy mushrooms | asparagus | blistered cherry tomatoes | white corn sauce

Cheese & Artichoke Ravioli

zucchini & corn succotash | butternut squash | parmesan sauce

Marinated Grilled Tofu Steak

grilled vegetable quinoa | gingered carrot puree | roasted fennel | shiitake mushrooms

Butternut Squash Ravioli

roasted vegetables | wilted pea tendrils | hazelnuts | sage brown butter
grated pecorino

Fava Bean Falafel

creamy hummus | roasted beets & brussels sprouts | cilantro quinoa
piquillo pepper sauce

THE FINALE

White Chocolate Raspberry Cheesecake

fresh raspberries

NY-Style Cheesecake

strawberry compote

Flourless Chocolate Cake

citrus marmalade | chantilly cream

Chocolate-Espresso Tart

salted caramel sauce

Tiramisu Cake

chocolate sauce

Lemon Tart

raspberry sauce | fresh raspberries

Butterscotch Pots De Creme

sugar palmier (up to 50 guests max)

Opera Cake

espresso buttercream
chocolate ganache

Apple Crumble Tart

salted caramel (vanilla ice cream
additional \$4 per guest)

German Chocolate Cake

raspberry | chantilly cream

Warm Seasonal Crisp (vanilla ice cream
additional \$4 per guest)



CLUBHOUSE PLATED LUNCHES

25 GUEST MINIMUM

Choice of one starter, main dish, and finale.

STARTERS

Wedge Salad

bacon | tomatoes | red onion
crumbled blue cheese
ranch dressing

Green Leaf Salad

olives | artichokes tomatoes
focaccia croutons
red wine vinaigrette

Classic Caesar Salad

chopped romaine | croutons
grated parmesan | caesar dressing

Chopped Butter Lettuce Salad

toasted pepitas | goat cheese
pea sprouts | tomatoes
creamy sherry dressing

Green Endive Salad

fuji apples | golden raisins |
almonds french feta | honey-dijon
vinaigrette

Roasted Tomato Bisque

ciabatta croutons

Butternut Squash Soup

crema chives

Potato & Leek Soup

white cheddar

Asparagus & Zucchini Bisque

parmesan crostini

PASTA OPTIONS

Cheese Tortellini (\$40/pp)

mexican shrimp | crispy brussels
sprouts | wilted pea tendrils
crustacean sauce

Cavatelli Pasta (\$40/pp)

roasted tiger prawns
artichokes | nicoise olives
piquillo pepper sauce

VEGETARIAN OPTIONS

Mushroom Risotto (\$42/pp)

grilled asparagus | blistered cherry
tomatoes | white corn sauce

Cheese & Artichoke Ravioli (\$42/pp)

zucchini & corn succotash
parmesan emulsion

Butternut Squash Ravioli (\$42/pp)

wilted pea tendrils | hazelnuts
grated pecorino | sage brown butter

Roasted Cauliflower Steak (\$42/pp)

yam purée | kale | quinoa herb
chimichurri

MAINS

\$50/PP:

Chicken Piccata

olive oil mashed potatoes
roma tomato provençal
asparagus lemon-caper butter

Herb-Crusted Chicken Breast

creamy spinach risotto | blistered
cherry tomatoes | broccolini

Mary's Farm Chicken Breast

creamy stone ground grits
roasted corn | broccolini | chicken jus

Mushroom-Stuffed Chicken Breast

cranberry wild rice | butternut squash
brussels sprouts | rosemary jus

Roasted Chicken Breast

saffron potatoes | caramelized onion
green olives | piquillo peppers
chicken jus

Asian Marinated Skirt Steak

jasmine rice | bok choy
orange | ginger sauce

\$52/PP:

Prosciutto & Fontina Cheese Stuffed Chicken

mushroom risotto | roasted roma
tomato asparagus | lemon-caper
butter

Organic Salmon Filet

vegetable quinoa | asparagus
yellow tomato sauce | olive tapenade

Barramundi Sea Bass

steamed jasmine rice | baby bok choy
maitake mushrooms | sesame butter

Flat-Iron Steak

mushrooms | fingerling potatoes
french beans | red wine shallot sauce

Beef Short Rib

creamy parmesan polenta | roasted
root vegetables | horseradish
gremolata

\$58/PP:

Beef Tenderloin

parsnip purée | shallot-bacon
marmalade | truffle sauce

Petite Filet Mignon

roasted marble potatoes | broccolini
charred corn | pinot reduction

MAINS

\$42/PP:

Caesar Salad

roasted chicken | roma tomatoes
croutons | parmesan cheese
lemon sherry dressing

Roasted Chicken & Quinoa Salad

currants | carrots | tuscan kale
asparagus | champagne vinaigrette

Grilled King Salmon Salad

de puy lentils | butternut squash
bacon | watercress | lemon crème
fraîche

Moroccan Chicken Salad

romaine lettuce | couscous
blistered asparagus | dates
feta cheese | cumin vinaigrette

Old School Cobb Salad

grilled chicken | chopped romaine
egg | avocado | grape | tomato
blue cheese | bacon | ranch dressing

**If you'd like to offer two main dish
options for your guests, the
highest priced menu item will be
charged for all selections.**

THE FINALE

Fruit Tart

chantilly cream | mango sauce

Dark Chocolate Avocado Cake

tangerine marmalade

French Apple Tart

cinnamon anglaise

Butterscotch Pots De Crème

salted caramel | sugar palmier
(up to 50 guests max)

Strawberry-Rhubarb Crisp

Apple-Cranberry Crumble

Opera Cake

espresso buttercream
chocolate ganache

Banana Cream Pie

caramel sauce

Belgium Chocolate Cake

raspberry sauce



CLUBHOUSE PLATED BRUNCH

20 GUEST MINIMUM

*includes pre-set bakers basket of pastries, served family style,
iced teas, coffee & hot tea selections*

fluffy scrambled eggs | vermont white cheddar | yukon potato hash
asparagus applewood-smoked bacon | roma tomato provença

\$38/PP

pecan-cruste brioche french toast | confit of berries
applewood smoked bacon | turkey-maple sausage

\$38/PP

deep dish quiche lorraine | asparagus | blistered cherry tomatoes
chicken-apple sausage

\$38/PP

curried chicken salad in papaya shell | bananas | grapes
berries | grilled pita bread

\$40/PP

poached farm eggs "florentine" | creamed tuscan kale
fingerling potatoes vine-ripened tomatoes | turkey bacon

\$42/PP (up to 50 guests max)

poached farm eggs benedict | wisconsin ham | english muffin
citrus hollandaise | yukon potato hash | turkey-maple sausage

\$42/PP (up to 50 guests max)

butcher steak | scrambled farm eggs | yukon potatoes
blistered cherry tomatoes | basil butter

\$48/PP

*If you'd like to offer multiple entree options for your guests, the highest
priced menu item will be charged for all selections, two selections max.*

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