



# COTTONWOOD COUNTRY CLUB



## PRIVATE EVENT MENUS

1780 E LAKEWOOD DRIVE  
HOLLADAY UTAH 84117

801.277.2691 X103  
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.

**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

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# BARBEQUE

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

SANTA MARIA STYLE TRI TRIP  
fresh herbs and spices

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GRILLED PETITE FILET  
creamy horseradish | hoagie rolls

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GRILLED CHICKEN  
tangy bourbon bbq sauce

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BURGERS & DOGS  
with all the fixin's

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TERIYAKI-GINGER GLAZED  
SALMON  
grilled pineapple

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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

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BOURBON BAKED BEANS

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ROASTED UTAH CORN ON  
THE COB

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FRESH CUT FRUIT

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CRISPY POTATO WEDGES

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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

**grilled petite filet grilled** | spring onions | chili  
hollandaise

**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

### HOMEMADE COOKIES | \$16 PER DOZEN

CHOCOLATE CHIP, OATMEAL RAISIN,  
SNICKERDOODLE, DOUBLE CHOCOLATE

### CUPCAKES | \$20 PER DOZEN

CHOCOLATE SALTED CARAMEL, RED VELVET,  
FUNFETTI, DOUBLE CHOCOLATE, CARROT & CREAM  
CHEESE, VANILLA & BUTTERCREAM

### ASSORTED MINI BARS | \$20 PER DOZEN

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

### CAKES

10IN ROUND (SERVES 16) \$55

HALF SHEET CAKE (SERVES 32) \$90

FULL SHEET CAKE (SERVES 64) \$180

**SPONGE:** DOUBLE CHOCOLATE, RED VELVET,  
FUNFETTI, CARROT, VANILLA

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

# DAY OF THE WEEK LUNCH BUFFETS

\$40/PP | 30 GUEST MINIMUM

## MONDAY // TUSCANY

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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

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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

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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

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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

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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

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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

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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 Read 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

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## **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)

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## **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

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## **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 breakfast plate options for your guests, the highest priced menu item will be charged for all selections, two selections max.*

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