

THE PERCH

at
Eagle Crest Golf Club

BUFFET CATERING MENU

\$35.00 Per Person-

Includes Bread & Butter and Choice of Caesar or Garden Salad

• CHOICE OF TWO ENTREES •

Chicken Parmigiana

Breaded chicken breast topped with marinara sauce, melted mozzarella, and Parmesan cheese

Italian Marinated Grilled Chicken Breast

Juicy grilled chicken breast marinated in Italian herbs and spices

Chicken Piccata

Pan-seared chicken breast in a lemon caper sauce with white wine and fresh herbs

Chicken Marsala

Chicken breast simmered in a rich Marsala wine sauce with sauteed mushrooms

Tortellini Alfredo with Grilled Chicken

Cheese-filled tortellini tossed in creamy Alfredo-sauce with seasoned grilled chicken

Savory Steak Tips

Tender marinated steak tips cooked to perfection in a savory glaze

Slow-Roasted Beef w/ Au Jus

Thinly sliced roast beef served with a flavorful au jus dipping sauce

Swedish or Italian Meatballs

Choice of Swedish-style in a creamy gravy or Italian-style in a rich tomato sauce

Italian Sausage, Peppers & Onions

Classic Italian sausage sauteed with bell peppers and onions in a zesty tomato sauce

BBQ Pulled Pork

Slow-cooked, tender pulled pork in a smoky BBQ sauce

Herb-Crusted Roasted Pork Loin

Succulent pork loin seasoned with herbs and roasted to juicy perfection

Baked Salmon with Dill Sauce 🐟

(Add \$2 per person)

Oven-baked salmon fillet topped with a creamy dill sauce

Garlic Butter Shrimp Scampi 🍤

(Includes Linguini as one side)

Succulent shrimp in a garlic, lemon, and white wine sauce served over linguini

Eggplant Parmigiana

Breaded eggplant layered with marinara sauce and melted mozzarella cheese

Pasta Primavera

Pasta tossed with fresh seasonal vegetables in a light garlic and olive oil sauce

Teriyaki Vegetable Stir Fry

A medley of stir-fried vegetables in a flavorful teriyaki glaze

• CHOICE OF TWO SIDE DISHES •

Sauteed Green Beans

Mixed Vegetables

Roasted Corn

Macaroni & Cheese

Rice Pilaf

Roasted Broccoli

Roasted Potato

Au Gratin Potatoes

Linguine w/ Marinara

Linguine w/ Oil & Garlic

• BEVERAGE SERVICE MENU •

Open Bar

Premium selection

\$20.00 per person first hour

\$12.00 per person for each additional hour

Hosted Bar Tab

Beverages billed based on consumption, allowing flexibility while hosting

Cash Bar

Guests purchase their own drinks from a fully stocked bar

• DESSERT •

Cookie & Brownie Platter

\$2.00 per person

Mini Assortment

(at least 2 different flavors)

Mousse \$4.00 per person Cheesecakes \$5.00 person

Strawberry Shortcake

\$4.00 per person

Chocolate Mousse Pie

\$4.00 per person

Full Sized Sliced Cakes

\$6.00 per person

Carrot Cake

Lemon Blueberry Mascarpone Cake

Chocolate Decadence

Thank you for considering The Perch Banquet Facility at Eagle Crest Golf Club for your special event. We are committed to providing exceptional service, delicious cuisine, and a memorable experience for you and your guests. Please let us know how we can customize your menu or accommodate any special requests.

We look forward to hosting your unforgettable event!