

Lost Canyons Golf Club Wedding & Banquet Menu

Appetizer Menu

Select two tray pass and One Stationary Platter

\$4 per person

Tray Pass:

Bacon Wrapped Teriyaki Marinated Water Chestnuts
Bruschetta with Fresh Tomato, Basil & Feta Cheese
Chocolate Dipped Strawberries (seasonal)
Coconut Shrimp
Brie with Raspberry in Phyllo
Spankopita - Spinach blended with Feta Cheese & herbs wrapped in Phyllo
Mini Quiche Lorraine
Olive & Cream Cheese Salami Crowns
Parmesan Artichoke Hearts
Bamboo Skewers of Chicken Satay and Beef Satay

Stationary:

Antipasti Platter with meats, cheeses, olives, artichoke hearts & peppers
Fresh Fruit/Cheese/Baguette cascade
Garden Crudités centered by a cabbage bowl filled with Ranch dressing

Dinner Entrée's

Chicken Florentine \$25.95 per person

Delicately breaded chicken breast stuffed with spinach and cheese.

Tequila Lime Chicken \$25.95 per person

Chicken breast marinated in Tequila, lime and orange juice.

Grilled Salmon Filet \$26.95 per person

Available with Light Lemon Dill Sauce or Homemade Tartar Sauce

Jumbo Grilled Prawns \$24.95 per person

Served with Lemon Herb Pad Thai Noodles, chopped peanuts, micro greens and Yellow Carrot Puree

Roasted, Sliced Tri-Tip \$27.95 per person

Tender Sliced Beef Served With Au Jus or Light Beef Gravy, Adorned with Stuffed Jalapeno Peppers

Braised Short Ribs \$27.95 per person

Marinated "fall off the bone" short ribs served with creamy Italian polenta

Roasted Prime Rib of Beef \$32.95 per person

Attended Station with Chef Carved Choice Served with au Jus and Horseradish Cream Sauce

Add a Pasta Station \$8.00 per person

Chef Prepared Pasta, Vegetarian or Low Carb Select from 6 vegetables, 4 meats, 3 sauces and 3 pastas.

Add a Second Entrée \$6.00 per person

Second Item Added to the Higher Price Entrée

Salad Selections

Choose One of the following;

Lost Canyons Ranch: Farm Fresh Greens, Micro Greens, Tomatoes, Chives, Herb Cheese Crostini

Crisp Caesar Salad with Chopped Romaine Lettuce, Garlic Croutons & Shaved Parmesan Cheese

Baby Lettuces Mixed with Cranberries, Crumbled Feta Cheese & Candied Walnuts in a Light Vinaigrette Dressing

Build Your Own Green Salad Bar;

Mixed Lettuces with your choice of two salad dressing, Tomatoes, Cucumbers, Red Onion, Eggs, Peas, Shredded Cheese, Radish, Cauliflower, Broccoli, Carrots, Sunflowers Seeds, Garlic Croutons, and Bacon Bits.



Side Dish Selections

Choose Two of the following;

Creamy Italian Polenta

Tender Long Grain Wild Rice Pilaf Topped with Sautéed Mushrooms

Garlic Mashed Potatoes with Butter, Dusted with Paprika

Twice Baked Potatoes

Penne Pasta in a Tomato Basil Sauce or Alfredo Sauce with Grated Parmesan Cheese

Grilled Seasonal Vegetables

Honey Glazed Baby Carrots

Zucchini sautéed in Olive Oil with Tomato and Garlic

Fresh Green Beans Almandine

Add Additional Items; \$ 2.50 per person, per item

All entrees accompanied by La Brea Bakery rolls and butter.