



*Shadow Hills*  
COUNTRY CLUB

BANQUET  
MENU  
2024



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COUNTRY CLUB

Shadow Hills is a private country club, but our Events Center is open to anyone from the community. Our all-inclusive pricing allows us to take care of every detail while you enjoy your event! Our beautiful, rural setting, and expansive venue, offer a wide variety of options for any event. From weddings to business and social events, at Shadow Hills Country Club, you get the benefits of a resort atmosphere and the peace of a country setting just minutes from the convenience of downtown Eugene.

At Shadow Hills, we make it easy for you to create your ideal meal. You may choose from the following menu, or our Chef and Banquet Team will work together to create a dining experience tailored to your individual tastes. We are happy to accommodate dietary restrictions, food allergies, and vegetarian or vegan lifestyles. We use USDA Choice Meats, high-quality Seafood, and locally sourced produce.

Thank you for your interest in Shadow Hills.

We look forward to serving you!

An automatic 20% service charge will be added to all food and beverage totals.

When booking an event, we require a food minimum.

Our listed prices are subject to change.

# Breakfast Buffet

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Prices are based per person

## Continental Breakfast Buffet

Fresh fruit, fresh pastries, assorted yogurt and granola, or bagels and cream cheese | 18

## McKenzie Seasonal Buffet

Scrambled eggs, thick cut bacon, sausage links, home fries, a selection of fresh baked pastries, fresh seasonal sliced fruit | 25

Add an omelet bar for 12.00 per person

# Snack Menu

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These items are displayed on your coffee station for self-service and they can be added on to any menu

## Fresh Fruit Basket

A selection of seasonal, whole fruits 3.00 per item

## Candy Bar Basket

A selection of candy and granola bars 2.00 per item

## Cookie Tray

An assortment of delicious house-made cookies 5.00 per person

## Snack Mix

An easy between meal treat 4.00 per person

## Bottled Water and Soda

Assorted flavors 3.00 per bottle

# Lunch

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## Plated

All luncheon entrées are served with fresh baked bread or rolls when appropriate as well as coffee, decaf, and tea with accompaniments

### Grilled Chicken Sandwich

Marinated chicken breast with swiss cheese, bacon, crisp lettuce, and tomato on a freshly baked pub bun, served with roasted potato wedges | 24

### Natural Cheeseburger

Seven ounce, naturally-raised, beef burger grilled medium, topped with leaf lettuce, tomato, red onion, and pickles on a freshly baked pub bun, accompanied by roasted potato wedges | 24

### Seasonal Chicken Salad

Grilled chicken breast, organic greens, fresh seasonal vegetables, and accompaniments | 24

### Chicken Piccata

Fresh chicken breast grilled and accented with a classic piccata sauce, seasonal vegetable, and choice of soup or bistro salad | 27

### Butternut Squash Ravioli

Sage ravioli sautéed in brown butter sage sauce with Frangelico. Finished with toasted hazelnuts and dried cranberries, and choice of soup or bistro salad | 28

## Buffet

### Sandwich Buffet

An assortment of sandwiches accompanied by house-made potato salad, fruit tray, pickles, potato chips, and your choice of a tossed green salad or Caesar salad | 30

### Backyard BBQ Buffet

Grilled hamburgers, chicken breasts, baked beans, coleslaw, macaroni salad, fresh fruit, lettuce, tomato, red onions, pickles, ketchup, mustard, and mayonnaise | 32

### Spencer's Butte Buffet

Chicken piccata, braised beef in a merlot- mushroom sauce, roasted garlic mashed potatoes, seasonal vegetables, fresh fruit, and a choice of Caesar salad or mixed green salad | 40

## Dessert Addition

Brownies, cookies, or cookie tray

6.00 per person

Add gluten-free items at 2.00 per person

# Platters & Trays

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Prices are per serving per 50 guests / 100 guests, except where noted

## Domestic Cheese Tray

Domestic cheeses, grapes, served with a basket of crackers | 185/350

## Imported Cheese and Fruit Tray

Artisan cheeses, with traditional accompaniments, crackers, baguette, and grapes | 235/450

## Fresh Fruit Display

Variety of fresh seasonal fruit | 130/225

## Baked Brie

Brie cheese wrapped in puff pastry with embellishments, garnished with fresh fruit, served with crackers serves 50-75 people | 225

## Artichoke Parmesan Dip

Warm creamy artichoke dip, with roasted peppers and parmesan, served with crackers and baguette | 150/275

## Vegetable Crudités

Seasonal vegetables served with house-made dip | 130/250

## Antipasto

Dried salamis, cured meats, and provolone cheese with a variety of accompaniments | 260/500

## House-Smoked Northwest Salmon

Displayed with capers, minced sweet onion, hardboiled eggs, minced dill pickles and cream cheese, served with crackers and baguette | 250/480

## Mediterranean Platter

House-made hummus, Kalamata olives, roasted peppers, Greek-style feta cheese, roasted garlic cloves, served with pita crisps for dipping | 215/410

## Hand-Carved Ham and Roast Turkey Breast

Cold hand-carved platter, accompanied by seasonally flavored mustards and mayo, served with rolls | 275/500

# Appetizers

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## Cold

Prices are per dozen with a minimum order of 3 dozen

Assorted Crostini | 32

Deviled Eggs | 25

Caprese Skewers | 32

House-Smoked Salmon on a rye crouton | 37

Mini Filo Cups curry chicken, roasted vegetable, or Creole shrimp salad | 30

Chilled Jumbo Prawns | 39

Seared Ahi Tuna on a wonton chip with sesame slaw | 39

Steak Crostini with roasted pepper, caramelized onion, and melted bleu cheese | 35

## Hot

Prices are per dozen with a minimum order of 3 dozen

Meat Balls Italian style or Swedish | 30

Roasted Tomato and Eggplant Tarts | 28

Chicken Satay with spicy peanut sauce | 34

Macaroni and Three-Cheese Tart with bacon | 30

Coconut Chicken Tenders with pineapple salsa | 33

Kalbi Beef Skewers with a hot and sweet sauce | 36

Deep Fried Parmesan Risotto Arancini served with marinara | 31

# Plated Dinners

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## Entrées

Served with house salad, seasonal starch, vegetables, and freshly baked rolls

Grilled Choice Filet Mignon bordelaise sauce and truffle butter | Market Price

Slow Roasted Prime Rib house dry rub, au jus, and horseradish sauce | market price

Grilled Top Sirloin wild mushroom and demi-glace | 42

Applewood Smoked Pork Chop cider brined, maple glazed, savory apple puree | 37

Grilled Chicken Piccata lemon, caper, mushroom, and spinach | 36

Seared Coho Salmon white wine, butter, lemon, tomato, and tarragon | 39

Add gluten-free items at 2.00 per person

# Buffet Dinners

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Carved in the room and served for 30 or more people, with the selection of two entrées, one side, two salads, a fresh seasonal vegetable, and rolls

## Entrées

Please select one

**Grilled Beef Tenderloin** fresh herbs, garlic, smoked paprika, and bordelaise sauce | market price

**Slow Roasted Prime Rib** house dry rub,

au jus. and horseradish | market price

**Applewood Pork Loin** encrusted cider brined,

maple glazed, and savory apple puree | 43

**Grilled Tri -Tip** red wine marinade,

rosemary, and smoked onion jus | 47

## Second Entrée

Please select one

**Chicken Piccata** lemon, capers, mushrooms, and spinach

**Roasted Bone in Chicken** fresh herbs, garlic, lemon, red pepper and horseradish coulis

**Penne Pasta** with roasted mediterranean vegetables, tomato, basil, roasted garlic oil, and parmesan garlic oil and parmesan (V)

**Coho Salmon** with white wine, butter, lemon, tomato, and tarragon

add 6.00 per person

## Salads

Please select two

**Caesar Salad** romaine hearts, with parmesan cheese, and house-made croutons

**Mixed Greens** with julienned carrots, cherry tomatoes, diced cucumbers, and your choice of dressing

**Medierranean Salad** feta, kalamata olives, roasted red peppers, cucumbers, tomato, and red onion on spinach and mixed greens served with a balsamic vinaigrette

## Sides

Please select one

**Roasted Garlic Mashed Potatoes**

**Herb Roasted Red Potatoes**

**Saffron Rice Pilaf**

**Baked Mac N' Cheese**  
Add \$3 a person



# Specialty Buffets

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## Backyard Barbecue Buffet

Hamburgers and chicken, fresh seasonal fruit salad, macaroni salad, baked beans, coleslaw, condiments, and cookies or brownies | 32 per person

## Deluxe Barbecue Buffet

House-smoked St. Louis style ribs, BBQ bone-in chicken, house-smoked pulled pork, roasted potato wedges, seasonal vegetables, fresh fruit tray, coleslaw, potato salad, tossed green salad, and slider rolls | 42 per person

## Taco Buffet

Seasoned chicken and ground beef, flour tortillas, Spanish rice, refried beans, guacamole, sour cream, salsa, onions, lettuce, tomato, and nacho salad | 34 per person

## Pasta Buffet

Penne pasta and cheese tortellini, with marinara and alfredo sauce, meatballs and grilled chicken, seasonal vegetables, Caesar salad, mixed green salad with dressings, and garlic breadsticks | 37 per person

# Desserts

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Please ask about our seasonal dessert options!

# Beverages

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Premium wine selections are available upon request, as well as an assortment of bottled beers

## Wine

*House wines start  
at \$32 a bottle*

Pinot Noir  
Cabernet Sauvignon  
Merlot  
Pinot Gris  
Chardonnay  
Riesling  
Rosé  
Champagne  
Corking Fee | 15

## Beer

Domestic Keg | 350  
Domestic Bottles | 4  
Domestic Pony Keg | 200  
Import or Micro Brew Keg | 470  
Import or Micro Brew Bottle | 6  
Import or Micro Brew Pony Keg | 295  
Specialty Brew Keg | Market Price  
Keg Corkage | 200  
Pony Keg Corkage | 150

## Non-Alcoholic

Sparkling Cider | 12 per bottle  
Coffee/Decaf, Iced Tea, and Lemonade | 3 per person

## Liquor

Well liquor drinks | 9 per drink