



SHADOW HILLS COUNTRY CLUB  
WEDDING MENU





# *Shadow Hills*

## COUNTRY CLUB

Shadow Hills is a private country club, but our event spaces are 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.  
Food and beverage minimums apply.  
Our listed prices are subject to change.

# PLATTERS & TRAYS

PRICES ARE PER SERVING PER 50 GUESTS / 100  
GUESTS

## DOMESTIC CHEESE TRAY

DOMESTIC CHEESES AND GRAPES SERVED WITH A  
BASKET OF CRACKERS | 185/350

## IMPORTED CHEESE TRAY

ARTISAN CHEESES WITH TRADITIONAL  
ACCOMPANIMENTS, CRACKERS, BAGUETTES, AND  
GRAPES | 235/450

## FRESH FRUIT DISPLAY

VARIETY OF FRESH FRUIT | 130/225

## BAKED BRIE

BRIE CHEESE WRAPPED IN PUFF PASTRY WITH  
EMBELLISHMENTS AND 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 BAGUETTES | 150/275

# PLATTERS & TRAYS

## 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

SMOKED SALMON WITH CAPERS, MINCED SWEET  
ONION, TOMATO, MINCED DILL PICKLES AND CREAM  
CHEESE. SERVED WITH CRACKERS AND BAGUETTES |  
250/480

## MEDITERRANEAN PLATTER

HOUSE-MADE HUMMUS, KALAMATA OLIVES, ROASTED  
PEPPERS, GREEK-STYLE FETA CHEESE AND ROASTED  
GARLIC CLOVES, SERVED WITH PITA CRISPS FOR  
DIPPING | 215/410

# APPETIZERS

## HOT APPETIZERS

PRICES ARE PER DOZEN WITH A MINIMUM ORDER OF 3  
DOZEN

MEATBALLS | ITALIAN STYLE OR SWEDISH | \$30 PER DOZEN

ROASTED TOMATO AND EGGPLANT TARTS | \$28 PER DOZEN

CHICKEN SATAY WITH SPICY PEANUT SAUCE | \$34 PER  
DOZEN

MACARONI AND THREE CHEESE TART WITH BACON | \$30  
PER DOZEN

COCONUT CHICKEN TENDERS WITH PINEAPPLE SALSA | \$33  
PER DOZEN

KALBI BEEF SKEWERS WITH SWEET & SPICY SAUCE | \$36  
PER DOZEN

DEEP FRIED PARMESAN RISOTTO ARANCINI SERVED WITH  
MARINARA | \$31 PER DOZEN

# APPETIZERS

## COLD APPETIZERS

PRICES ARE PER DOZEN WITH A MINIMUM ORDER OF 3  
DOZEN

ASSORTED CROSTINI | \$32 PER DOZEN

DEVILED EGGS | \$25 PER DOZEN

CAPRESE SKEWERS | \$32 PER DOZEN

HOUSE SMOKED SALMON ON A RYE CROUTON | \$37 PER  
DOZEN

CURRY FILO CUPS | \$30 PER DOZEN  
CHOICE OF CURRY CHICKEN, ROASTED VEGETABLE, OR  
CREOLE SHRIMP SALAD

CHILLED JUMBO PRAWNS | \$39 PER DOZEN

SEARED AHI TUNA ON A WONTON CHIP WITH SESAME  
SLAW AND WASABI | \$39 PER DOZEN

STEAK CROSTINI WITH ROASTED PEPPER, CARAMELIZED  
ONION, AND MELTED BLUE CHEESE | \$35 PER DOZEN

# BUFFET OPTIONS

## FIRST ENTREE CHOICE:

**GRILLED BEEF TENDERLOIN:** FRESH HERBS,  
GARLIC, SMOKED PAPRIKA, AND BORDELAISE  
SAUCE. MARKET PRICE.

**SLOW-ROASTED PRIME RIB:** HOUSE DRY RUB,  
AU JUS, AND HORSERADISH CREAM. MARKET  
PRICE.

**GRILLED TRI-TIP:** RED WINE MARINADE,  
ROSEMARY,  
SMOKED ONION JUS. \$47 PER PERSON.

**APPLEWOOD SMOKED PORK LOIN:** CIDER  
BRINED, MAPLE GLAZED, AND  
SAVORY APPLE PUREE. \$43 A PERSON

# BUFFET OPTIONS

## SECOND ENTREE CHOICE:

**GRILLED CHICKEN PICCATA:** LEMON, CAPERS,  
MUSHROOM, AND SPINACH,

**ROASTED BONE IN CHICKEN:** FRESH HERBS,  
GARLIC, LEMON, RED PEPPER AND  
HORSERADISH COULIS.

**PENNE PASTA:** ROASTED MEDITERRANEAN  
VEGETABLES,  
TOMATO, BASIL, ROASTED GARLIC OIL, AND  
PARMESAN.

**COHO SALMON:** WHITE WINE, BUTTER, LEMON,  
TOMATO, AND TARRAGON.  
ADDS \$6 PER PERSON.



# SALAD

SELECT 1

**CAESAR:** ROMAINE HEARTS,  
PARMESAN CHEESE, AND HOUSE-  
MADE CROUTONS

**ORGANIC GREENS:** JULIENNE  
CARROTS, CHERRY TOMATOES,  
DICED CUCUMBERS.  
CHOICE OF DRESSING.

**MEDITERRANEAN:** FETA, KALAMATA  
OLIVES, ROASTED RED PEPPERS,  
CUCUMBER, TOMATO, AND RED  
ONION ON A SPINACH AND  
MIXED GREENS IN A BALSAMIC  
VINAIGRETTE.

# S T A R C H E S

ALL PLATED AND BUFFET OPTIONS COME WITH SEASONAL VEGETABLES  
AND A CHOICE OF STARCH

ROASTED GARLIC MASHED  
POTATOES

HERB ROASTED RED  
POTATOES

SAFFRON RICE PILAF

BAKED MAC N CHEESE  
(ADD \$3 PER PERSON)

# PLATED OPTIONS

SERVED WITH APPROPRIATE STARCH AND SEASONAL VEG

MAXIMUM OF 2 CHOICES

**GRILLED CHOICE FILET MIGNON:** BORDELAISE  
SAUCE &  
TRUFFLE BUTTER. MARKET PRICE.

**SLOW ROASTED PRIME RIB:** HOUSE DRY RUB,  
AU JUS, AND  
HORSERADISH CREAM. MARKET PRICE.

**GRILLED CHOICE TOP SIRLOIN:** WILD  
MUSHROOM DEMI-GLAZE. \$42 A PERSON.

**APPLEWOOD SMOKED PORK CHOP:** CIDER  
BRINED, MAPLE GLAZED, AND SAVORY APPLE  
PUREE. \$37 A PERSON.

**GRILLED CHICKEN PICCATA:** LEMON, CAPER,  
MUSHROOM, AND SPINACH.  
\$36 A PERSON.

**SEARED WILD COHO SALMON:** WHITE WINE,  
BUTTER,  
LEMON, TOMATO, AND TARRAGON.  
\$39 A PERSON.

GLUTEN FREE, DAIRY FREE,  
VEGAN/VEGETARIAN OPTIONS  
AVAILABLE UPON REQUEST.

ASK ABOUT OUR SEASONAL DESSERT OPTONS

# BAR OPTIONS

WE OFFER BEER, WINE AND LIQUOR OPTIONS  
WE CAN DO CASH BAR, HOSTED BAR OR A MIX OF BOTH!

## WINE:

PINOT NOIR  
CABERNET SAUVIGNON  
MERLOT  
PINOT GRIS  
CHARDONNAY  
RIESLING  
ROSE  
CHAMPAGNE

HOUSE WINES STARTING AT \$38 A  
BOTTLE

BRANDS AND OPTIONS VARY- ASK FOR A CURRENT  
WINE LIST OR INQUIRE ABOUT A SPECIFIC WINE

CORKAGE FEE: \$15 A BOTTLE

## BEER:

DOMESTIC KEG | \$350  
DOMESTIC PONY KEG | \$200  
IMPORT OR MICRO BREW KEG | \$470  
IMPORT OR MICRO BREW PONY KEG | \$295  
SPECIALTY BREW KEG | MARKET PRICE  
KEG CORKAGE | \$200  
PONY KEG CORKAGE | \$150

BRANDS AND OPTIONS VARY- ASK FOR A CURRENT BEER  
LIST OR INQUIRE ABOUT A SPECIFIC BEER

## LIQUOR:

LIQUOR DRINKS STARTING AT \$9 A  
DRINK

## NON ALCOHOLIC:

SPARKLING CIDER: \$12 PER BOTTLE  
COFFEE, ICE TEA, AND LEMONADE STATION | \$2 PER PERSON