



Shadow Hills
COUNTRY CLUB

BANQUET
MENU



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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

Prices are based per person

Continental Breakfast Buffet

Fresh fruit, fresh pastries, assorted yogurt and granola, or bagels and cream cheese | 15

McKenzie Seasonal Buffet

Scrambled eggs, thick cut bacon, sausage links, home fries, a selection of fresh baked pastries, fresh seasonal sliced fruit | 21

Add an omelet bar for 9.00 per person

Snack Menu

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 4.00 per person

Snack Mix

An easy between meal treat 3.00 per person

Bottled Water and Soda

Assorted flavors 3.00 per bottle

Lunch

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 | 20

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 | 20

Seasonal Chicken Salad

Grilled chicken breast, organic greens, fresh seasonal vegetables, and accompaniments | 20

Chicken Piccata

Fresh chicken breast grilled and accented with a classic piccata sauce, seasonal vegetable, and choice of soup or bistro salad | 22

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 | 22

Soup and Salad

Cup of house-made soup and a large bistro salad with sherry vinaigrette served with baguette and butter | 20

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 | 25

Backyard BBQ Buffet

Grilled hamburgers, chicken breasts, baked beans, coleslaw, macaroni salad, fresh fruit, lettuce, tomato, red onions, pickles, ketchup, mustard, and mayonnaise | 26

Spencer's Butte Buffet

Lemon prosciutto chicken, 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 | 33

Dessert Addition

Brownies, cookies, or lemon bar tray
add 6.00 per person

Add gluten-free items at 2.00 per person

Platters & Trays

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

Domestic Cheese Tray

Domestic cheeses, grapes, served with a basket of crackers | 160/300

Imported Cheese and Fruit Tray

Artisan cheeses, with traditional accompaniments, crackers, baguette, and grapes | 225/400

Fresh Fruit Display

Variety of fresh seasonal fruit | 125/200

Baked Brie

Brie cheese wrapped in puff pastry with embellishments, garnished with fresh fruit, served with crackers serves 50-75 people | 200

Artichoke Parmesan Dip

Warm creamy artichoke dip, with roasted peppers and parmesan, served with crackers and baguette | 125/215

Vegetable Crudités

Seasonal vegetables served with house-made dip | 125/195

Antipasto

Dried salamis, cured meats, and provolone cheese with a variety of accompaniments | 225/400

House-Smoked Northwest Salmon

Displayed with capers, minced sweet onion, hardboiled eggs, minced dill pickles and cream cheese, served with crackers and baguette | 225/375

Mediterranean Platter

House-made hummus, Kalamata olives, roasted peppers, Greek-style feta cheese, roasted garlic cloves, served with pita crisps for dipping | 190/340

Hand-Carved Ham and Roast Turkey Breast

Cold hand-carved platter, accompanied by seasonally flavored mustards and mayo, served with rolls | 250/425

Appetizers

Cold

Prices are per dozen with a minimum order of 3 dozen

Assorted Crostini | 25

Deviled Eggs | 20

Caprese Skewers | 26

House-Smoked Salmon on a rye crouton | 33

Mini Filo Cups curry chicken, roasted vegetable, or Creole shrimp salad | 25

Chilled Jumbo Prawns | 35

Seared Ahi Tuna on a wonton chip with sesame slaw | 34

Steak Crostini with roasted pepper, caramelized onion, and melted bleu cheese | 29

Hot

Prices are per dozen with a minimum order of 3 dozen

House-Made Meat Balls Italian style or Swedish | 25

Roasted Tomato and Eggplant Tarts | 23

Chicken Satay with spicy peanut sauce | 30

Macaroni and Three-Cheese Tart with bacon | 25

Coconut Chicken Tenders with pineapple salsa | 29

Kalbi Beef Skewers with a hot and sweet sauce | 31

Mushroom Caps stuffed with ham and gruyere cheese | 30

Deep Fried Saffron Risotto Arancini served with marinara | 26

Plated Dinners

Entrées

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

Grilled Salmon with a white wine butter sauce | 38

Grilled Chicken with a parmesan cream sauce | 34

Chicken Piccata grilled and sautéed in a lemon-caper sauce | 34

Boneless Pork Chops marinated in apple cider, with sautéed apples, and a brandied natural sauce | 34

Filet Mignon 6 oz. hand-cut filet, spice-rubbed, and grilled with a merlot demi-glace | market price

Prime Rib with au jus and horseradish sauce | market price

Choice Center Cut 8 oz. Top Sirloin with a mushroom demi-glace | 37

Add gluten-free items at 2.00 per person

Buffet Dinners

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

Tenderloin of Beef rubbed with garlic and fresh rosemary | market price

Prime Rib with au jus | market price

Roast Turkey Breast | 34

Baked Ham with mustard glaze | 34

Pork Loin encrusted in fresh rosemary | 34

Tri -Tip Sirloin dry-rubbed and grilled | 39

Second Entrée

Please select one

Chicken Piccata sautéed in a lemon-caper sauce

Grilled Chicken with roasted garlic and a parmesan cream sauce

Eggplant Parmesan (V)

Penne Pasta and Roasted Seasonal Vegetables with garlic oil and parmesan (V)

Salmon with white wine butter sauce add 6.00 per person

Salads

Please select two

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

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

Spinach & Romaine with candied walnuts, dried cranberries, diced apples, and feta cheese

Macaroni Salad traditionally prepared with onions, celery, eggs, and mayonnaise

Sides

Please select one

Garlic Mashed Potatoes

Three Cheese Au Gratin Potatoes

Roasted Yukon Potatoes

Aged Basmati Rice Pilaf

Specialty Buffets

Backyard Barbecue Buffet

Hamburgers and chicken, fresh seasonal fruit salad, macaroni salad, baked beans, coleslaw, condiments, and cookies or brownies | 30 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 | 34 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 | 28 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 | 30 per person

Desserts

New York Cheesecake

Topped with your choice of hot espresso fudge, marionberry puree, strawberry sauce, or caramel sauce | 8

Hot Fudge Sundaes

Vanilla ice cream topped with Euphoria fudge sauce, nuts, and whipped cream | 7

House-Made Banana Foster Bread Pudding

Bread soaked in rum custard, baked, and covered in caramel sauce | 8

Chocolate Decadence

Rich chocolate cake, layered with chocolate, and chocolate mousse | 8

Red Velvet Bistro

Red velvet cake with buttercream frosting | 7

Chocolate Fountain

A rich Euphoria chocolate fountain served with a selection of decadent items for dipping including fresh strawberries, cream puffs, pretzels, marshmallows, and cookies | 800 per 100 people

Beverages

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

Wine

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

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

Non-Alcoholic

Sparkling Cider | 12 per bottle
Coffee/Decaf, Iced Tea, and Lemonade | 2 per person