



SHADOW HILLS COUNTRY CLUB
WEDDING MENU





Shadow Hills

COUNTRY CLUB

Shadow Hills is a private country club, however 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 | \$37 PER DOZEN
SERVED ON A RYE CROUTON

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 | \$39 PER DOZEN
SERVED ON A WONTON CHIP WITH SESAME SLAW AND
WASABI

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

BUFFET OPTIONS

FIRST ENTREE CHOICE:

Please inquire for plated style options

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,
AND SMOKED ONION JUS. \$47 PER PERSON.

APPLEWOOD SMOKED PORK LOIN: CIDER
BRINED, MAPLE GLAZED, WITH A
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, AND
DICED CUCUMBERS.
CHOICE OF DRESSING.

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

S T A R C H E S

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

BAR OPTIONS

BEER, WINE AND LIQUOR OPTIONS AVAILABLE

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