

# S O U T H V I E W C o u n t r y C l u b

## Banquet Dinner



### PLATED & DUETS

Includes garden salad or Caesar salad, warm rolls with butter, choice of vegetable and starch, regular and decaffeinated coffee, and hot tea upon request

GF **ADDITIONAL SALAD OPTIONS** +\$1.00

**Spring** - spring mix with fresh berries, candied walnuts, feta cheese & lemon vinaigrette

**Summer** - spring mix with cucumbers, grape tomatoes, cabbage, onion & tarragon dressing

**Fall** - spring mix with fennel, cranberries, red onion, almonds & red wine vinaigrette

**Winter** - romaine salad with berries, pecans, feta cheese & maple vinaigrette

Limit of three entree choices per group, with multiple entree fee of \$1.00 per person

GF **TUSCAN CHICKEN** \$27

Airline chicken breast, roasted onion, artichoke, grape tomato, garlic and white wine

GF **PINEAPPLE CHICKEN** \$27

Marinated airline breast with grilled pineapple relish

GF **CHICKEN CAPRESE** \$27

Grilled chicken breast and tomato with melted mozzarella, served with roasted tomato cream sauce and basil chiffonade

**ROASTED PORK LOIN** \$27

With rosemary-cherry stuffing and currant demi-glace

GF **HERB SEARED SALMON** \$29

With chardonnay cream sauce

**TEMPURA SHRIMP** \$32

Four jumbo lightly battered and fried, fresh lemon with cocktail sauce

GF **TOP SIRLOIN** \$30

8 oz. sirloin cooked medium to medium rare with sautéed sherry-garlic mushrooms, and a red wine demi-glace

GF **SHORT RIBS** \$32

Burgundy braised with mushroom risotto

GF **NY STRIP** \$33

12 oz. cut cooked medium to medium rare with sautéed sherry-garlic mushrooms, and a red wine demi-glace

**SURF & TURF** \$33

6 oz. top sirloin and tempura shrimp

GF **BLACKENED BEEF TENDERLOIN** \$34

Two 3 oz. medallions with Jack Daniels peppercorn sauce

**BONELESS BEEF SHORT RIBS DUET**

4 oz. burgundy braised short ribs, accompanied by one of the following:

• Tuscan Chicken \$33 | • Herb Salmon \$34

**FILET MIGNON DUET**

4 oz. center cut filet with Chef's choice selected sauce, accompanied by one of the following:

• Tuscan Chicken \$36 | • Chicken Caprese \$36  
• Pineapple Chicken \$36 | • Herb Seared Salmon \$37

### VEGETABLE OPTIONS

GF **GREEN BEANS WITH LEMON & GARLIC**

GF **MAPLE & MUSTARD GLAZED CARROTS**

GF **ROASTED ROOT VEGETABLES**

GF **ASPARAGUS & RED BELL PEPPER BUNDLE**

### STARCH OPTIONS

GF **BOURSIN CHEESE & BUTTERMILK WHIPPED POTATOES**

GF **QUINOA PILAF**

GF **RED POTATO WEDGES WITH OLIVE OIL & HERBS**

GF **BACON & CHEDDAR STUFFED BABY REDS**

GF **MUSHROOM RISOTTO**

## DINNER BUFFETS

Dinner buffets require a minimum of 25 guests  
Limited to two hours of service and priced per person  
Includes regular and decaffeinated coffee, and hot tea upon request

### **ITALIAN** \$31

Garlic Bread  
Antipasto Display - GF  
Caesar Salad - GF  
Pesto Chicken with Lemon Basil Cream Sauce - GF  
Italian Meatballs and Sausage with Grilled Sweet Peppers - GF  
Green Beans with Garlic and Olive Oil - GF  
Vegetarian Eggplant Parmigiana

### **COMFORT** \$32

Cornbread Muffins with Whipped Honey Butter  
Romaine Salad with Berries, Pecans, Feta and Maple Vinaigrette  
Roasted Vegetable Display with Balsamic Glaze  
St. Louis Style Pork Ribs with Sweet and Smokey Glaze  
Crispy Oven Baked Chicken  
Boursin Cheese and Buttermilk Whipped Potatoes

### **SOUTHVIEW DINNER** \$33

Artisan Rolls with Butter  
Garden Salad with Focaccia Croutons served with Balsamic, Ranch  
and Champagne Vinaigrette  
Domestic Cheese Display with Crackers and Lavosh  
Fresh Seasonal Vegetable Sauté  
Red Potato Wedges with Olive Oil and Herbs  
Herb Seared Salmon with Chardonnay Cream Sauce  
London Broil with Mushroom Bordelaise



All sales are subject to an 18% service fee, and MN state sales tax of 7.125%.

## HOT HORS D'OEUVRES

All are priced per dozen | Minimum two dozen order

GF **PETITE MEATBALLS** \$20

Choose from BBQ or Swedish

**VEGETABLE SPRING ROLLS** \$22

Sesame teriyaki

GF **BACON WRAPPED WATER CHESTNUTS** \$22

**CHICKEN SATAY** \$25

Thai Peanut or Jamaican Jerk

**SEAFOOD STUFFED MUSHROOM CAPS** \$27

Creole aioli

**BEEF TENDERLOIN TIPS & PINEAPPLE KABOB**  
\$27

**MINI BEEF WELLINGTON** \$27

Horseradish cream sauce

**COCONUT SHRIMP** \$27

Sweet and tangy orange-horseradish sauce

**BACON WRAPPED SCALLOPS** \$29

**MINI PULLED PORK SLIDERS** \$34

Carolina slaw, and pepper jack cheese

## CHEF CARVED MEATS

25 person minimum

Served with dollar buns and condiments

Requires a \$75 Chef attendant fee

GF **HOUSE SMOKED TURKEY BREAST** \$7

Cranberry mustard

GF **BLACK FOREST HAM** \$8

Maple mustard sauce

GF **SLOW COOKED HERB ROASTED BEEF  
TENDERLOIN** \$11

Horseradish sour cream

## COLD HORS D'OEUVRES

All are priced per dozen | Minimum two dozen order

**OLIVE TAPENADE CROSTINI** \$21

Shaved Parmesan and basil chiffonade

GF **CAPRESE SKEWERS** \$23

Grape tomato, fresh basil, and mini mozzarella, drizzled  
in balsamic reduction finished with sea salt

**SMOKED SALMON PITA** \$25

Dill cream cheese and micro greens

**BEEF TENDERLOIN CROSTINI** \$27

Whipped goat cheese spread, topped with pesto

GF **JUMBO SHRIMP** \$36

With cocktail sauce and fresh lemon

## DISPLAYS

Priced to feed 50, available in 1/2 displays by request

**GARDEN VEGETABLE CRUDITÉS** \$125

Dill scallion dip

**ARTICHOKE SPINACH DIP** \$130

Cracker and crostini

GF **ROASTED VEGETABLES** \$140

Balsamic glaze

GF **FRESH SEASONAL FRUIT** \$175

GF **DOMESTIC & IMPORTED CHEESE** \$175

With dried fruit, nuts, fig spread, crackers and lavosh

GF **ANTI PASTO** \$175

Assorted olives, roasted peppers, mozzarella ciliegine,  
balsamic mushrooms, marinated artichokes, prosciutto  
wrapped mozzarella

GF **SMOKED SALMON** \$190

Chef accompaniments, mini cocktail rye and dill cream  
cheese

## CHILDREN'S MEALS

Intended for guests 9 and younger

Served with a fresh fruit cup

**CHICKEN STRIPS & FRENCH FRIES** \$12

**MAGARONI & CHEESE** \$12

**3 OZ. PETITE FILET & FRENCH FRIES** \$17

## DESSERTS

**LEMON SHORTCAKE** \$6

Three scrumptious layers of exquisitely moist shortcake decorated with fresh whipped cream and lemon wedges

**CHOCOLATE BUNDT** \$6

Moist dark chocolate cake filled with chocolate chips and covered in creamy dark chocolate

**GF CHOCOLATE MOUSSE CAKE** \$6

Two layers of Belgian chocolate mousse between layers of chocolate sponge cake, then topped with chocolate ganache

**BLACK CHERRY RICOTTA CHEESECAKE** \$6

Graham cracker crust filled with flavorful black cherry filling swirled through ricotta and cream cheese

**MINI CAKE DUO** \$6

Sample a classic red velvet cake with cream cheese icing, and a rich lemon cake with lemon mousse and vanilla icing

## BEVERAGES

Our full wine list featuring many premium wines is available upon request

Prices listed are all-inclusive, unless otherwise denoted ++

**HOUSE LIQUORS** \$6

**CALL LIQUORS** \$7

**PREMIUM LIQUORS** \$8

**SUPER PREMIUM LIQUORS** \$9+

**CORDIALS** \$8

**HOUSE WINE**

CK Mondavi Chardonnay, Pinot Grigio, Sauvignon

Blanc, Merlot & Cabernet

Sycamore Lane Pinot Noir

Stone Cellars Riesling & White Zinfandel

Frontera Moonlight Moscato

Glass \$7 Bottle \$22++

**SOUTHVIEW LABEL SPARKLING WINE**

Glass \$7 Bottle \$26++

**DOMESTIC BEER** \$5

**IMPORT BEER** \$6

**CRAFT BEER** \$7

**DOMESTIC KEG**

16 Gallon \$295++

**IMPORT & SPECIALTY KEGS**

16 Gallon \$395++

**SOFT DRINKS & FRUIT JUICES** \$3

Coke, Diet Coke, Sprite, Ginger Ale, Cranberry, Orange,  
Grapefruit Juices, Lemonade & Iced Tea



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