



CHAMPAGNE BRUNCH BUFFET

\$39 per person | minimum of 25 adult guests

BEVERAGES

Champagne, Soft Drinks, Orange Juice, Iced Tea, Hot Coffee & Tea

BAKERY

Assorted Bagels, Danish, Muffins, Croissants

BREAKFAST

Eggs to Order | *egg whites & whole eggs; peppers, onions, tomatoes, mushrooms, diced ham shredded cheese*

French Toast | *powdered sugar, warm maple syrup, fresh strawberries & whipped cream*

Breakfast Potatoes

Applewood-Smoked Bacon & Breakfast Sausage

SALAD

Select one salad from our Lunch Buffet menu

LUNCH ENTRÉES

Select two entrées from our Lunch Buffet menu

SUGGESTED ADD-ONS

Additional Buffet Entrée Option | + \$5/person

Carving Station | *Choice of Roast Beef, Turkey, or Ham*

+ \$8/person, + \$75 attendant fee

Assorted Dessert Platters | *served family-style at each table*

+ \$6/person

select three of the following:

Lemon Bars

Tiramisu Bites

Assorted Fresh Baked Cookies

Mini Cheesecakes

Brownie Bites

22% service charge & sales tax
to be applied to all per person pricing, beverages, room rental and audio-visual rental fees

revised June 2019



A LA CARTE STARTERS

serves 3-5 people per appetizer

\$8 | Salt & Vinegar Potato Chips

sea salt, fried rosemary, malt vinegar & house-made onion dip

\$14 | Parmesan Garlic Wings

herb butter, parmesan cheese, black pepper, lemon

\$16 | SCG Sliders

mini beef sliders on a sweet bun, with blue cheese aioli

\$16 | Calamari

buttermilk marinated & fried crisp with citrus remoulade

\$17 | Jumbo Stuffed Shrimp

horseradish stuffed, bacon-wrapped with chipotle honey

\$19 | Ahi Tuna Stack

sashimi-style with stacked avocado, cucumber wasabi & ginger soy



BUTLER PASSED APPETIZERS

priced per person | select 6 for \$18 | select 8 for \$22

Ahi Poke

fresh ahi tuna, sesame, soy sauce, green onions, wonton crisp

Stuffed Shrimp

horseradish stuffed, bacon-wrapped, chipotle honey

Coconut Shrimp

jumbo prawns, coconut-battered, sweet thai chili sauce

Shrimp Cocktail

house-made cocktail sauce

SCG Slider

mini beef sliders on a sweet bun, blue cheese aioli, arugula

Coffee-Encrusted Beef Skewer

tender beef tips, crumbled blue cheese, bourbon caramel

Beef Empanada

avocado mousse, tomatillo sauce

Thai Chili Chicken Skewer

oven roasted chicken tenders, sweet thai chili sauce

Mini Franks Wrapped in Puff Pastry

Vegetable Spring Roll

assorted vegetables, wrapped in fried wonton wrapper, ginger soy sauce

Classic Bruschetta

diced tomatoes, garlic, basil, aged balsamic, on focaccia crisp

Portobello Mushroom Purse

Asparagus and Goat Cheese

phyllo dough



STATIONARY APPETIZERS

priced per person

\$7 | Cheese Platter

*three cheese assortment, candied walnuts, dried fruit, seasonal berries & crackers
+\$3 | add prosciutto and salami*

\$6 | Crudit  Platter

assortment of fresh vegetables, house-made ranch dip

\$12 | Jumbo Shrimp Cocktail

chilled jumbo prawns, house-made cocktail sauce

\$6 | Spinach Artichoke Dip

spinach, artichoke hearts, garlic, asiago cheese, tortilla chips

\$6 | Fruit & Berry Display

seasonally available

\$6 | House-Made Guacamole

ripe avocado, garlic, onion, tomato, tortilla chips

\$6 | Classic Bruschetta

diced tomatoes, garlic, basil, aged balsamic, on focaccia crisps

\$15 | Ahi Tuna Display

*an assortment of sushi-grade ahi tuna that includes blackened, sesame, seared
rare and poke styles*

\$4 | Salt & Vinegar Potato Chips

sea salt, fried rosemary, malt vinegar, house-made onion dip

\$12 | Welcome Combo Platter

*assortment of fresh vegetables, one selected cheese, crackers, seasonal fruit
corn tortilla chips, house-made guacamole, salsa*



PLATED LUNCH

\$30 per person

includes warm rolls & butter, soft drinks, iced tea, hot coffee & tea

SALAD | select one of the following

Salt Creek Grille House Salad | baby greens, fuji apples, gorgonzola, candied walnuts, roma tomatoes
balsamic vinaigrette

Chopped Caesar | romaine, shaved asiago, focaccia croutons, caesar dressing

LUNCH ENTRÉES | select three of the following

entrées are served with chef selected sides

Chicken & Prosciutto Pasta | penne pasta, diced wood-fired chicken, prosciutto, cherry tomatoes
shallots, baby spinach, chorizo, goat cheese bechamel

Oven-Roasted Chicken | slow roasted boneless chicken breast, herb jus

Asiago Chicken | oven roasted, asiago-encrusted boneless chicken breast, fresh basil & mozzarella
marinara sauce

Chicken Francaise | egg battered boneless chicken breast, capers, lemon beurre blanc

Pan-Seared Salmon | fresh, hand cut filet, ginger soy sauce

Citrus-Glazed Shrimp | four wood-fired jumbo shrimp, garlic, avocado mousse, citrus glaze

Grilled Flank Steak | hand sliced, mesquite-grilled, demi-glaze

Prime Rib | **+\$5/person** | slow roasted, au jus, creamed horseradish; served medium rare to medium

Roasted Portobello | balsamic-marinated, roasted beets, butternut squash & kale hash, truffle red wine
vegetable jus

Penne Primavera | fresh garden vegetables, garlic & olive oil

Mushroom Ravioli | assorted vegetables, light pesto cream sauce

SUGGESTED ADD-ONS

A La Carte Starters | see A La Carte Starters menu

Additional Entrée Option | + \$5/person

Assorted Dessert Platters | served family-style at each table
+ \$6/person

select three of the following:

Lemon Bars

Tiramisu Bites

Assorted Fresh Baked Cookies

Mini Cheesecakes

Brownie Bites

22% service charge & sales tax

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revised June 2019



LUNCH BUFFET

\$32 per person | minimum of 20 adult guests

includes warm bread & butter, soft drinks, iced tea, hot coffee & tea

SALAD | select two of the following

Salt Creek Grille House Salad | *baby greens, fuji apples, gorgonzola, candied walnuts, roma tomatoes
balsamic vinaigrette*

Chopped Caesar | *romaine, shaved asiago, focaccia croutons, caesar dressing*

Caprese | *tomatoes, fresh mozzarella & basil*

Pasta Salad

LUNCH ENTRÉES | select two of the following

Chicken & Prosciutto Pasta | *penne pasta, diced wood-fired chicken, prosciutto, cherry tomatoes
shallots, baby spinach, chorizo, goat cheese bechamel*

Oven-Roasted Chicken | *slow roasted boneless chicken breast, herb jus*

Asiago Chicken | *oven roasted, asiago-encrusted boneless chicken breast, fresh basil & mozzarella
marinara sauce*

Chicken Francaise | *egg battered boneless chicken breast, capers, lemon beurre blanc*

Pan-Seared Salmon | *fresh, hand cut filet, ginger soy sauce*

Roasted Pork Loin | *slow roasted, hand-sliced medallions, bacon mushroom jus*

Grilled Flank Steak | *hand sliced, mesquite-grilled, demi-glace*

Roasted Portobello | *balsamic-marinated, roasted beets, butternut squash & kale hash, truffle red wine
vegetable jus*

Penne Primavera | *fresh garden vegetables, garlic & olive oil*

Mushroom Ravioli | *assorted vegetables, light pesto cream sauce*

SIDES | select two of the following

Yukon Gold Mashed Potatoes

Citrus Brown Rice

Seasonal Vegetables

Roasted Brussel Sprouts | +\$2/person upcharge

SUGGESTED ADD-ONS

Additional Entrée Option | + \$5/person

Additional Side Option | + \$2/person

Assorted Dessert Platters | *served family-style at each table*

+ \$6/person

select three of the following:

Lemon Bars

Tiramisu Bites

Assorted Fresh Baked Cookies

Mini Cheesecakes

Brownie Bites

Carving Station | **Choice of Roast Beef, Turkey, or Ham**

+ \$8/person, + \$75 attendant fee

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PLATED DINNER

highest priced entrée selected determines per person cost

includes warm Salt Creek Grille sourdough loaf at each Table, soft drinks, iced tea, hot coffee & tea

SALAD | select one of the following

Salt Creek Grille House Salad | baby greens, fuji apples, gorgonzola, candied walnuts, roma tomatoes
balsamic vinaigrette

Chopped Caesar | romaine, shaved asiago, focaccia croutons, caesar dressing

DINNER ENTRÉES | select three of the following

entrées are served with chef selected sides

\$40 | Chicken Francaise | egg battered boneless chicken breast, capers, lemon beurre blanc

\$42 | Oven-Roasted Chicken | french cut chicken breast, herb jus

\$44 | Asiago Chicken | oven roasted, asiago-encrusted boneless chicken breast, fresh basil & mozzarella
marinara sauce

\$42 | Citrus-Glazed Shrimp | five wood-fired jumbo shrimp, garlic, avocado mousse, citrus glaze

\$48 | Pan-Seared Salmon | fresh, hand cut filet, ginger-soy sauce

\$54 | Yellowfin Tuna | wasabi-dusted, ponzu sauce

\$48 | Pork Chop | mesquite-grilled, bourbon cherry jus

\$48 | Grilled Flank Steak | hand sliced, mesquite-grilled, demi-glaze

\$52 | Prime Rib | slow roasted, au jus, creamed horseradish; served medium rare to medium

\$54 | Coffee-Encrusted New York Steak | mesquite-grilled, blue cheese crumbles, bourbon caramel

\$56 | Filet Mignon | 7oz hand cut, wood-fired, demi-glaze; served medium

\$38 | Roasted Portobello | balsamic-marinated, roasted beets, butternut squash & kale hash, truffle red
wine vegetable jus

\$38 | Cauliflower Steak | oven roasted, chimichurri sauce

DESSERT | select one of the following:

Seasonal Sorbet | fresh berries

Warm Chocolate Lava Cake | chocolate ganache, caramel sauce

Tiramisu | espresso-soaked cake, mascarpone custard, whipped cream

Chocolate Chip Brownie | semi-sweet chocolate, caramel sauce

White Chocolate & Blueberry Cobbler Cheesecake | graham cracker crust

SUGGESTED ADD-ONS

A La Carte Starters | see A La Carte Starters menu

Additional Entrée Option | + \$5/person

Additional Dessert Option | + \$3/person

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DINNER BUFFET

\$53 per person | minimum of 20 adult guests
includes warm rolls & butter, soft drinks, iced tea, hot coffee & tea

SALAD | select two of the following

Salt Creek Grille House Salad | baby greens, fuji apples, gorgonzola, candied walnuts, roma tomatoes
balsamic vinaigrette

Chopped Caesar | romaine, shaved asiago, focaccia croutons, caesar dressing

Caprese | tomatoes, fresh mozzarella & basil

Pasta Salad

DINNER ENTRÉES | select three of the following

Chicken & Prosciutto Pasta | penne pasta, diced wood-fired chicken, prosciutto, cherry tomatoes
shallots, baby spinach, chorizo, goat cheese bechamel

Oven-Roasted Chicken | slow-roasted boneless chicken breast, herb jus

Asiago Chicken | oven-roasted, asiago-encrusted boneless chicken breast, fresh basil & mozzarella
marinara sauce

Chicken Francaise | egg battered boneless chicken breast, capers, lemon beurre blanc

Pan-Seared Salmon | fresh, hand cut filet, ginger soy sauce

Roasted Pork Loin | slow roasted, hand sliced medallions, bacon mushroom jus

Grilled Flank Steak | hand sliced, mesquite-grilled, demi-glace

Braised Short Rib | cabernet demi-glace

Roasted Portobello | balsamic-marinated, roasted beets, butternut squash & kale hash, truffle red wine
vegetable jus

Penne Primavera | fresh garden vegetables, garlic & olive oil

Mushroom Ravioli | assorted vegetables, light pesto cream sauce

SIDES | select two of the following

Yukon Gold Mashed Potatoes

Citrus Brown Rice

Seasonal Vegetables

Baked Macaroni & Cheese

Roasted Brussel Sprouts | +\$2/person upcharge

DESSERT | assorted platters served family-style at each table; select three of the following:

Lemon Bars

Tiramisu Bites

Assorted Fresh Baked Cookies

Mini Cheesecakes

Brownie Bites

SUGGESTED ADD-ONS

Additional Entrée Option | + \$5/person

Additional Side Option | + \$2/person

Carving Station | *Choice of Roast Beef, Turkey, or Ham*

+ \$8/person, + \$75 attendant fee

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DESSERTS

priced per person

\$ 6 | Assorted Dessert Platter or Display

included with dinner buffet

select three of the following:

Lemon Bars

Tiramisu Bites

Assorted Fresh Baked Cookies

Mini Cheesecakes

Brownie Bites

\$ 8 | Individually Plated Desserts | *select one*

included with plated dinner

Seasonal Berry Sorbet | *fresh berries*

Warm Chocolate Lava Cake | *chocolate ganache, caramel sauce*

Tiramisu | *espresso-soaked cake, mascarpone custard, whipped cream*

Chocolate Brownie | *semi-sweet chocolate, caramel sauce*

White Chocolate & Blueberry Cobbler Cheesecake | *graham cracker crust*

Additional Plated Dessert Option | + \$3/person

22% service charge & sales tax
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COCKTAIL RECEPTION

\$46 per person | two-hour reception

Cheese Platter

three cheese assortment, candied walnuts, dried fruit, seasonal berries & crackers, prosciutto & salami

Crudit  Platter

assortment of fresh vegetables, house-made ranch dip

Salt & Vinegar Potato Chips

sea salt, fried rosemary, malt vinegar, house-made onion dip

Penne Pasta Station | select two from the following

served with warm bread & butter

Penne Primavera or Penne Alla Vodka

Bucatini with Light Pesto Cream Sauce or Marinara

Mushroom Ravioli with Truffle Alfredo

Select one entr e from the Dinner Buffet Menu | to be served on the pasta station

Butler Passed Appetizer | select six from the following

Ahi Poke

fresh ahi tuna, sesame, soy sauce, green onions, wonton crisps

Coconut Shrimp

jumbo prawns, coconut-battered, sweet thai chili sauce

Beef Empanada

avocado mousse, tomatillo sauce

Thai Chili Chicken Skewer

oven roasted chicken tenders, sweet thai chili sauce

Mini Franks Wrapped in Puff Pastry

Vegetable Spring Roll

assorted vegetables, wrapped in rice paper and fried, ginger soy sauce

Classic Bruschetta

diced tomatoes, garlic, basil, aged balsamic, on focaccia crisps

Portobello Mushroom Purse

Asparagus and Goat Cheese

phyllo dough

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BAR OPTIONS

HOSTED/CONSUMPTION

running tab for the event host/hostess

OPEN BAR PACKAGES

Prices below reflect **2 hours** of open bar service
each additional hour +\$5/person

PREMIUM OPEN BAR | \$29/person

Wine | Chardonnay, Merlot & Cabernet Sauvignon

Bottled Beer | Amstel Light, Budweiser, Coors Light, Heineken, Peroni, Yuengling

Draft Beer | Miller Lite, Guinness Stout

Liquor | Sourland Mountain Vodka, Bacardi, Jose Cuervo, Sourland Mountain Gin, Jim Beam
Jefferson's Small Batch Bourbon, Johnnie Walker Red

SUPER PREMIUM OPEN BAR | \$37/person

Wine | J. Lohr Riverstone Chardonnay, J. Lohr Seven Oaks Cabernet Sauvignon, Marsuret Treviso
Prosecco

Bottled Beer | Amstel Light, Blue Moon, Corona, Yuengling, Flying Fish Local Seasonal, Riverhorse
Local Seasonal

Draft Beer | Brooklyn, Departed Soles, Kane, Miller Lite, Guinness Stout, Weihenstephaner

Liquor | Tito's Vodka, Grey Goose, Bacardi, Captain Morgan, Casamigos Blanco Tequila, Bombay
Sapphire, Jack Daniels, Jameson, Angel's Envy Bourbon, Johnnie Walker Black

HOUSE WINE & BEER | \$24/person

Wine | Chardonnay, Merlot & Cabernet Sauvignon

Bottled Beer | Amstel Light, Budweiser, Coors Light, Heineken, Peroni, Yuengling

CUSTOM ULTRA PREMIUM OPEN BAR

please reach out regarding selections & pricing

CASH BAR

guests pay individually at the bar | +\$100 bartender fee applicable

BY THE PITCHER | *each pitcher is between 6-8 glasses*

Sangria | \$42

Mimosas | \$32

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PRIVATE DINING OPTIONS FOR CHILDREN

pricing applicable to children older than 2, under 12

PLATED CHILDREN'S MEALS | \$15/child

available with any of our plated or buffet menu options

Chicken Tenders | *french fries*

Penne Pasta | *choice of marinara sauce or butter*

CHILDREN'S BUFFET | half-off adult pricing

if you wish to have your children dine from the brunch, lunch or dinner buffet selections



YOUNG ADULT RECEPTION

\$43 per person | includes soft drinks, iced tea & lemonade

Butler Passed Appetizer | *select four from the following*

Pizza Bagels
Spring Rolls
Beef Franks in Puff Pastry
Mozzarella Sticks
Mac & Cheese Bites
Thai Chili Chicken Skewers

Buffet | *select one salad & three entrées*

includes warm rolls & butter & french fries

SALAD | *select one*

Garden Salad | house-made ranch dressing & balsamic vinaigrette
Chopped Caesar | caesar dressing

ENTRÉES | *select three*

Chicken Fingers | honey mustard & ketchup
Classic Sliders | all the fixings
Baked Macaroni & Cheese
Beef Tacos | sour cream, shredded cheese, lettuce & salsa
Penne Pasta | house-made vodka sauce

Dessert | *Ice Cream Sundae Station*

Chocolate & Vanilla Ice Cream
Whipped Cream, Chocolate Sauce, Maraschino Cherries
M&M's, Sprinkles & Oreo Cookie Pieces

SUGGESTED ADD-ONS

"MOCKTAIL" OPEN BAR | + \$8/person

Virgin Mojitos, Shirley Temples, Roy Rogers, Very Berry Lemonade Spritz, Virgin Peach Bellini

Butler Passed Warm Churros | + \$4/person

chocolate dipping sauce

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WEDDING PACKAGE

\$100 per person | minimum of 50 adult guests

Includes Cocktail Hour, Four-Hour Dinner Reception, Dance Floor, Ivory Table Linens & Napkins, Candle Centerpieces (optional), Champagne Toast and....

A Complimentary Salt Creek Grille Gift Card for the Bride & Groom to Return for Dinner on Us!

Optional Additional On-Site Ceremony for a Ceremony Fee of \$250

COCKTAIL HOUR

Cheese Platter | *three cheese assortment, candied walnuts, dried fruit, seasonal berries & crackers*

Crudit  Platter | *assortment of fresh vegetables, house-made ranch dip*

Five Butler Passed Appetizers | *select five from the Butler Passed Appetizers menu*

DINNER

Plated Dinner (up to \$48 value) or Dinner Buffet

DESSERT

Chef Selected Assorted Dessert Display & Coffee Service

this is in place of the desserts listed in the Dinner Buffet and Plated Dinner menus

You are welcome to bring a cake; we cut & serve your cake at no additional charge!

OPEN BAR

4.5 Hour Premium Open Bar Package

upgrades available, ask for pricing

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