

Oakridge Country Club

Wedding Packages – Priced per person

Wedding Package #1 - \$17

Choice of 3 cold hors d'oeuvre selections, Choice of 2 dessert selections, Water station

Wedding Package #2 - \$18

Choice of 2 cold hors d'oeuvre selections, Choice of 1 hot hors d'oeuvre selection,
Choice of 3 dessert selections, Water station

Wedding Package #3 - \$19

Choice of 4 cold hors d'oeuvre selections, Choice of 3 dessert selections, Water station

Wedding Package #4 - \$19

Choice of 2 cold hors d'oeuvre selections, Choice of 2 hot hors d'oeuvre selections,
Choice of 3 dessert selections, Water station

Wedding Package #5 - \$20

Choice of 2 cold hors d'oeuvre selections, Choice of 3 hot hors d'oeuvre selections,
Choice of 3 dessert selections, Water station

An additional \$3 per person will be charged if the following items are chosen:
Shrimp cocktail, Sesame seared ahi tuna, Coconut shrimp

Dessert Buffet - \$15

Chef's assortment of beautifully displayed gourmet & home style desserts
water station

Fondue Dessert Buffet - \$20

Bite size cake, cookies, brownies, fresh fruit, berries, pretzels, & marshmallows
Served w/warm chocolate fondue for dipping or drizzling, water station

Dessert selections:

Gourmet brownies – Lemon bars – Fresh fruit tarts – Cookies – Cheesecake – Eclairs
Fresh berry trifle – Tiramisu – Carrot cake – Red velvet cake – Chocolate ganache torte
Bread pudding – Chocolate mousse

-Add house punch to any package for \$1 per person

-Cake cutting fee of \$1 per person applies to any cut & served wedding cake

Oakridge Country Club

All hors d' oeuvres are priced at 50 pieces/portions

Cold Hors d' oeuvres Selections

Shrimp Cocktail - \$185

Jumbo shrimp, cocktail sauce, shredded lettuce, fresh lemon

Bruschetta - \$85

Roma tomatoes, garlic, shallots, fresh basil, olive oil, balsamic vinegar, toasted baguette rounds

Sesame Seared Ahi Tuna - \$210

Sashimi grade ahi tuna, sesame seeds, pickled ginger, wasabi, soy sauce

Cheese Display - \$175

Gourmet selection of local Utah & international favorite cheeses, served w/crackers & olives

Shrimp Ceviche - \$160

Bay shrimp, cucumbers, tomatoes, onions, jalapenos, spicy tomato broth, tortilla chips

Vegetable Crudite - \$95

Assortment of fresh, grilled, & pickled vegetables, ranch dip

Fruit Platter - \$160

Fresh cut fruit & berries, sugared yogurt dip

Antipasto Platter - \$175

Assortment of cured salamis & sliced meats, olives, vegetables, toasted baguette rounds

Thai Chicken Salad - \$95

Grilled chicken breast, shredded carrots, cabbage, red peppers, thai vinaigrette, cucumber rounds

Caprese Skewers - \$100

Fresh mozzarella, grape tomatoes, fresh basil, balsamic reduction

Chicken Salad Croissant - \$115

Diced chicken breast, chopped pecans, mayo, celery, dried cranberries, red onions

Smoked Trout Crostini - \$125

Toasted baguette rounds, local chevre cheese spread, smoked trout, fresh dill

Oakridge Country Club

All hors d' oeuvres are priced at 50 pieces/portions

Hot Hors d' oeuvres Selections

Coconut Shrimp - \$160

Jumbo shrimp, shredded coconut breading, sweet chile dipping sauce

Stuffed Mushrooms - \$100

Large white mushrooms, herbed cream cheese, Dungeness crab

Baked Brie - \$120

French triple cream brie cheese wheel, puff pastry, cranberry sauce, crackers

Chicken Satay - \$120

Skewered & seared chicken strips, Thai peanut sauce, sesame seeds

BBQ Beef Skewers - \$120

Marinated sirloin beef skewers, sweet & spicy BBQ sauce, smoked bacon crumbles

Szechwan Meatballs - \$110

Broiled beef meatballs, spicy Szechwan sauce, shredded carrots

Beef Wellington - \$135

Mini tenderloin filets, puff pastry, rich demi glaze, bleu cheese crumbles

Artichoke Beignets - \$130

Marinated artichoke hearts, boursin cheese, parmesan cheese, breadcrumbs, marinara sauce

Spinach Artichoke Dip - \$110

Cream cheese, parmesan cheese, spinach, artichoke hearts, pita chips

Pork Potstickers - \$105

Chinese spiced ground pork, carrots, cabbage, Thai peanut sauce

Buffalo Chicken Sliders - \$120

Breaded chicken breast, spicy buffalo sauce, minced celery, bleu cheese crumbles

Angus Beef Sliders - \$130

Char-broiled beef patties, cheddar cheese, Oakridge fry sauce

Oakridge Country Club

Lunch & Dinner Buffets (Minimum of 25 guests)

Deli Buffet - \$19

House green salad w/ ranch & red wine vinaigrette, Tuscan pasta salad, Sliced smoked turkey, ham, roast beef, Assorted sliced cheeses, Fresh relish tray, Ciabatta buns, Assorted chips. Cookies-lemon bars-brownies

Deluxe Deli Buffet - \$21

House green Salad w/ ranch & red wine vinaigrette, Tuscan Pasta Salad, Caesar Salad, Fresh fruit tray, Assorted cold sandwiches & wraps, Fresh relish tray, Soup of the day, Assorted chips, NY cheesecake

The Greek - \$24

Greek salad w/balsamic vinaigrette, Antipasto salad, Warm pita bread, Pork souvlaki, Lemon roasted chicken quarters, Carved gyro meat w/cucumber sauce, Lemon rice, Roasted potatoes, Fresh vegetables, Chef's selection of assorted desserts

Naples - \$29

Classic Caesar salad, Caprese salad, Warm rolls & butter, Rosemary chicken saltimbocca, Pesto crusted Atlantic salmon, Pancetta & basil cheese tortellini, Penne marinara, Herb roasted vegetables, Chef's selection of assorted Italian desserts

Pacific Rim - \$28

Thai salad w/sesame vinaigrette, Snow pea & baby corn salad, Wasabi beef stir-fry, Sesame ginger Chicken, Kung pao pork, Jasmine fried rice, Lo mein noodles, Tepanyaki vegetables, Chef's selection of assorted desserts

Legacy - \$29

House green salad w/ranch & red wine vinaigrette, Heirloom tomato salad w/local honey vinaigrette, Warm rolls & butter, Pan seared pork tenderloin w/maple-apple reduction, Spinach & artichoke stuffed chicken, Wild rice & quinoa pilaf, Parmesan roasted red potatoes, Fresh vegetables, Chef's selection of assorted desserts

Oakridge - \$35

House green salad w/ranch & red wine vinaigrette, Tuscan pasta salad, Warm rolls & butter, Wild rice & quinoa pilaf, Buttermilk mashed red potatoes, Fresh Vegetables, Caramelized salmon w/lemon cream sauce & balsamic reduction, Herb grilled chicken breast, Carved slow roasted prime rib w/creamy horseradish & au jus, Chef's selection of gourmet desserts

High school Buffet - \$17 (for High School Events only)

Green Salad with house ranch, warm rolls & butter, chefs choice of dessert choice of Orange Chicken, rice & veggies or Chicken Parmesan, mashed potatoes & veggies

Oakridge Country Club

Plated Lunch & Dinner Meals

All plated meals include house green salad, and warm rolls & butter
(Choose up to two entrees for an additional \$2.00 per person or three entrees for an additional \$3.00 per person)

Chicken Picatta - \$24

Flour dredged breast of chicken, pan seared & finished w/lemon-caper-cream pan sauce
Served w/mashed red potatoes & fresh vegetables

Chicken Marsala - \$24

Lightly floured & seared chicken breast, wild mushroom & marsala cream sauce
Served w/mashed red potatoes & fresh vegetables

Teriyaki Chicken - \$24

Two skewers of ginger marinated chicken breast, fresh pineapple, red peppers, & onions
Served over jasmine rice w/fresh vegetables & teriyaki glaze

Rosemary Roasted Pork Tenderloin - \$23

Pan seared pork tenderloin medallions, fresh rosemary, garlic, rich pan jus
Served w/roasted red potatoes & fresh vegetables

Blackened Shrimp & Scallop Penne Alfredo - \$28

Blackened jumbo shrimp & sea scallops, penne pasta, house alfredo sauce, asiago cheese

Ribeye - \$30

12 oz. choice Angus beef, char-broiled w/house steak seasoning, herb butter
Served w/mashed red potatoes & fresh vegetables

Filet Au Poivre - \$37

8 oz. choice Angus beef, charbroiled w/house steak seasoning, creamy peppercorn demi glaze
Served w/mashed red potatoes & fresh vegetables

Caramelized Salmon - \$28

Sugar crusted Atlantic salmon fillet, lemon cream sauce, aged balsamic glaze, fresh lemon
Served w/Jasmine rice & fresh vegetables

Halibut - \$37

8 oz. seared wild Alaskan halibut, house citrus seasoning, cured lemon butter
Served w/wild rice pilaf & fresh vegetables

Kids meals - \$9.95 (for those 11 years of age and under)

Small fruit plate to start, Choice of Mini corn dogs, Ham/cheeseburger, grilled cheese, chicken fingers, spaghetti, penne alfredo, mac & c cheese. Corn dogs, chicken fingers and sandwiches served with fries

Dessert Selections \$7

NY Cheesecake – Raspberry Sorbet – Fresh Berry Trifle – Chocolate Mousse – Tiramisu
Carrot Cake – Chocolate Ganache Torte – Red Velvet Cake – Bread Pudding
Choice of one dessert (may choose up to two desserts for an additional \$1.00 per person)

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Breaks & Breakfast Buffets

Break #1 - \$5

Bottled soft drinks & coffee

Break #2 - \$7

Bottled soft drinks & coffee, cookies & brownies

Break #3 - \$9.50

Bottled soft drinks, coffee & lemonade, cookies & brownies, fresh fruit

Pastry & Fruit Options - \$5.50 (per person) (choose 1)

Assorted danish

Assorted muffins

Bagels & cream cheese

Biscuits & gravy

Sliced fresh fruit

Belgian Waffle Buffet - \$18

Belgian waffles w/maple syrup, whipped cream, fruit topping, scrambled eggs, bacon or sausage, hash browns, assorted pastries, seasonal fruit, coffee, tea & hot chocolate, cranberry & orange juice

Continental Breakfast - \$13

Assorted fresh baked danish, muffins & coffee cake, sliced fresh fruit, yogurt & granola parfaits, coffee, & an assortment of juices (cranberry, apple, orange juice)

The Pro Shop Breakfast - \$16

Assorted fresh baked danish, muffins & coffee cake, sliced fresh fruit, scrambled eggs, applewood smoked bacon or sausage links, breakfast potatoes, coffee & an assortment of juices (cranberry, apple, orange juice)

Tee Off Breakfast - \$18

Assorted fresh baked danish, muffins & coffee cake, sliced fresh fruit, scrambled eggs, applewood smoked bacon or sausage links, breakfast potatoes, buttermilk pancakes or french toast, whipped butter & maple syrup, coffee & an assortment of juices (cranberry, apple, orange juice)

Omelet Station - \$12

Fresh eggs, cheese, ham, onions, mushrooms, tomatoes, peppers, bacon, salsa, & sour cream