

Shadow Glen THE GOLF CLUB

BANQUET POLICIES AND GUIDELINES (PRICES ARE SUBJECT TO CHANGE. CALL FOR CURRENT PRICING)

MENU SELECTIONS FOR PRIVATE PARTIES MUST BE CONFIRMED NO LATER THAN SEVEN DAYS PRIOR TO THE PARTY DATE.

FOOD MINIMUM REQUIREMENTS: \$26.00 PER PERSON. FOOD PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND A 7.525% SALES TAX.

DINING ROOM SET UP FEE: INCLUDES LINENS, MEAT CARVING, CAKE CUTTING, VOTIVE CANDLES, COAT CHECK, SET UP AND CLEAN UP. THE FOLLOWING CHARGES WILL APPLY:

50-100 GUESTS	\$185.00
101-150 GUESTS	\$235.00
151-200 GUESTS	\$285.00
201-300 GUESTS	\$335.00

WEEKEND BOOKING OF THE DINING ROOM

FRIDAY NIGHT: MUST MEET A MINIMUM OF 80 PEOPLE.

SATURDAY NIGHT: MUST MEET MINIMUMS OF 50 PEOPLE. IF YOUR NUMBER DROPS BELOW 50 YOUR EVENT MAYBE MOVED TO A SMALLER ROOM OR SUBJECT TO AN ADDITIONAL CHARGE.

MIXED GRILL SET UP FEE: INCLUDES LINENS, VOTIVES CANDLES, COAT CHECK, SET UP AND CLEAN UP. THE FOLLOWING CHARGES WILL APPLY: \$55.00

FIRESIDE ROOM SET UP FEE: INCLUDES LINENS, VOTIVES CANDLES, COAT CHECK, SET UP AND CLEAN UP. THE FOLLOWING CHARGES WILL APPLY: \$55.00

MEN'S GRILL ROOM SET UP FEE: INCLUDES LINENS, VOTIVES CANDLES, COAT CHECK, SET UP AND CLEAN UP. THE FOLLOWING CHARGES WILL APPLY: \$75.00

DRESS CODE: SHADOW GLEN DOES HAVE A DRESS CODE AND IT WILL BE ENFORCED. PLEASE INFORM YOUR GUEST TANK TOPS, T-SHIRTS, ATHLETIC-STYLE SHORTS, AND BLUE JEANS ARE NOT PERMITTED.

FINAL GUEST COUNT: FINAL GUEST COUNT REPRESENTS THE MINIMUM NUMBER FOR WHICH YOU WILL BE BILLED. THE FINAL GUEST COUNT MUST BE SPECIFIED BY 12:00P.M., 72 HOURS IN ADVANCE OF THE PARTY (3 WORKING DAYS, EXCLUDING SATURDAY OR SUNDAY). THE CLUB WILL USE THE ESTIMATED NUMBER AS THE MINIMUM FOR WHICH YOU WILL BE BILLED IF NO OTHER COUNT IS GIVEN PRIOR TO 72 HOURS. IF YOU HAVE A PARTY ON TUESDAY WE MUST HAVE FINAL COUNT ON THE PRIOR THURSDAY. **THE FINAL GUEST COUNT IS NOT SUBJECT TO REDUCTION AFTER THE 72 HOUR DEADLINE.**

ALL GUESTS MUST REMAIN IN THE ROOM(S) FOR WHICH THE EVENT WAS CONTRACTED. ALL OTHER AREAS OF THE CLUBHOUSE ARE RESTRICTED.

FUNCTIONS ARE BOOKED FOR NO LONGER THAN FOUR AND A HALF HOURS. ANY FUNCTION THAT CONTINUES BEYOND THE LIMITED TIME WILL BE CHARGED AN ADDITIONAL CHARGE OF \$50 PER HALF HOUR.

MEMBER SPONSORED PARTIES: A NON-MEMBER PARTY MUST HAVE A MEMBER SPONSOR IN ORDER TO RESERVE A ROOM. THE MEMBER MUST CONTACT THE CLUB AND GIVE THEIR PERMISSION FOR THE NON-MEMBER TO USE THE CLUB. ALL CHARGES ARE BILLED TO THE MEMBER ACCOUNT. ACCORDING TO THE CLUB BY-LAWS THE MEMBER MUST BE IN ATTENDANCE AT THE PARTY. PAYMENTS MADE BY CREDIT CARD WILL BE ASSESSED A 5% SERVICE CHARGE

RENTALS FEES:

DANCE FLOOR	\$130.00
LCD	\$130.00
CUBED VASES	\$10.00 EACH
WEDDING	\$750.00 (DOES NOT INCLUDED TENT OR CHAIR RENTAL)
ICE CARVING	\$275.00 - \$500.00

DAMAGE OR LOSS: SHADOW GLEN THE GOLF CLUB IS NOT RESPONSIBLE FOR DAMAGE TO OR LOSS OF ANY PERSONAL ARTICLES OR MERCHANDISE LEFT ON THE PREMISES PRIOR TO, DURING OR FOLLOWING THE FUNCTION. THE BOOKING PARTY WILL BE RESPONSIBLE FOR ANY AND ALL DAMAGES TO THE FACILITY, PROPERTY AND FURNISHINGS INCURRED BY ANY GUEST BEFORE, DURING OR AFTER THE FUNCTION. THROWING OF BIRDSEED, RICE OR CONFETTI IS NOT ALLOWED INSIDE THE CLUBHOUSE OR IN THE PARKING LOT. THERE WILL BE AN ADDITIONAL CHARGE FOR ANY VIOLATIONS.

GUESTS AND THE BANQUET PARTY ARE NOT ALLOWED ON THE GOLF COURSE FOR ANY REASON. PLEASE INFORM GUESTS AND PHOTOGRAPHERS OF THIS RULE.

ALCOHOL POLICY: NO ALCOHOLIC BEVERAGES WILL BE ALLOWED IN THE CLUBHOUSE OR ON THE GOLF COURSE UNLESS PURCHASED FROM SHADOW GLEN. SHADOW GLEN IS THE ONLY LICENSED AUTHORITY TO SELL AND SERVE ALCOHOLIC BEVERAGES ON THE PREMISES. IN ACCORDANCE WITH KANSAS STATE LAW, ONLY SHADOW GLEN EMPLOYEES ARE ALLOWED TO DISPENSE AND SERVE ALCOHOLIC BEVERAGES. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE AT ANYTIME. SHADOW GLEN EMPLOYEES ARE REQUIRED TO ASK FOR IDENTIFICATION FOR ANYONE OF QUESTIONABLE AGE. MINORS ARE THE RESPONSIBILITY OF THE BOOKING PARTY. POSSESSION OF ALCOHOL BY A MINOR WILL RESULT IN AN IMMEDIATE END TO THE FUNCTION.

BY SIGNING THIS FORM, I AGREE TO ALL TERMS DESCRIBED UNDER THE BANQUET POLICIES AND GUIDELINES:

NAME _____ TODAY'S DATE _____

NAME OF PARTY _____

DATE OF PARTY _____ START TIME _____ END TIME _____

ADDRESS _____ HOME PHONE _____

_____ WORK PHONE _____

_____ CELL PHONE _____

_____ FAX NUMBER _____

EMAIL ADDRESS _____

SIGNATURE _____ DATE _____

Shadow Glen MEETING PACKAGES

ROOM	THEATRE	CLASSROOM	U-SHAPE	ROUNDS
FIRESIDE	75	32	20	40
MIXED GRILL	80	32	25	40
BOARDROOM	BOARDROOM SEATS FOR 12 PEOPLE			

AUDIO VISUAL EQUIPMENT

MICROPHONE/PODIUM.....	NO CHARGE
PROJECTION SCREEN.....	NO CHARGE
EASEL.....	NO CHARGE
FLIPCHARTS (EASEL WITH PAD AND MARKERS).....	NO CHARGE
TV (27") & VCR/DVD PLAYER.....	NO CHARGE
CONFERENCE PHONE.....	PLEASE CALL
LCD.....	\$130.00 PER DAY

CONTINENTAL AND BREAK MENU

CONTINENTAL #1: \$5.75 PER PERSON

CINNAMON ROLLS
ORANGE JUICE
COFFEE

CONTINENTAL #2: \$7.80 PER PERSON

CINNAMON ROLLS
ORANGE JUICE
FRESH FRUIT
COFFEE

CONTINENTAL #3: \$9.40 PER PERSON

ASSORTED MUFFINS
BAGELS WITH CREAM CHEESE
FRESH FRUIT
ORANGE JUICE
COFFEE

DANISH\$1.25

GRANOLA BAR.....\$1.50

YOGURT WITH OR WITHOUT GRANOLA\$2.40

ASSORTED 10OZ BOTTLE JUICE (CRANBERRY, APPLE, ORANGE AND RUBY RED GRAPEFRUIT)..... \$2.65 PER BOTTLE

BEVERAGE STATION (AFTERNOON) \$8.75 PER PERSON

ASSORTMENT OF SODA'S, BOTTLE WATER, AND TEA.
SNACK MIX, PEANUTS, AND COOKIES
ADD BROWNIES FOR \$2.00

ASSORTED FLAVOR WATER (PROPEL).....\$2.60

FLAVOR COFFEE (CARIBOU COFFEE).....\$3.50

DOMESTIC CHEESE AND CRACKER TRAY.....\$3.15 PER PERSON

VEGETABLE TRAY.....\$2.35 PER PERSON

ASSORTMENT OF CHOCOLATE AND MINTS.....\$.10 EACH

Shadow Glen DELI BUFFET \$14.00

For a minimum of 30 ppl

Deli Meats (Turkey, Ham and Roast Beef)

Cheeses (Swiss and American)

Tomato, Pickles, Onions (red and white)

Bread (White, Wheat and Pumpnickle)

Chips

2 Seasonal Salads

Cookies

Condiments (Mayo, Mustard, and Dijon)

Shadow Glen DELI BUFFET \$16.25

For a minimum of 20ppl

Deli Meats (Turkey, Ham and Roast Beef)

Cheeses (Swiss and American)

Tomato, Pickles, Onions (red and white)

Bread (White, Wheat and Pumpnickle)

Chips

2 Seasonal Salads

Cookies

Condiments (Mayo, Mustard, and Dijon)

Shadow Glen BEVERAGE & BAR SERVICE

<u>HOUSE BRANDS</u>	<u>\$4.50</u>	<u>\$5.75 ROCKS</u>
McCORMICK BOURBON	CAMBRIDGE GIN	
USHERS SCOTCH	McCORMICK RUM	
McCORMICK VODKA	JUAREZ TEQUILA	

<u>CALL BRANDS</u>	<u>\$5.25</u>	<u>\$6.50 ROCKS</u>
JIM BEAM BOURBON	BEEFEATERS GIN	
DEWAR'S SCOTCH	BACARDI RUM	
SMIRNOFF VODKA	SEAGRAM'S 7	
E & J BRANDY		

<u>PREMIUM BRANDS</u>	<u>\$5.75</u>	<u>\$7.00 ROCKS</u>
JACK DANIELS BOURBON	TANQUERAY GIN	
CUTTY SARK SCOTCH	CROWN ROYAL	
ABSOLUTE VODKA	CAPTAIN MORGAN	

<u>DOMESTIC BEERS</u>	<u>\$3.75 BOTTLE</u>
BUDWEISER	BUD LIGHT
COOR'S	COOR'S LIGHT
MILLER LITE	O'DOULES (NON-ALCOHOLIC)

<u>IMPORT BEERS</u>	<u>\$4.50 BOTTLE</u>
CORONA	HEINEKEN
BOULEVARD PALE ALE	BOULEVARD WHEAT

<u>HOUSE WINE</u>	<u>\$ 5.25 GLASS</u>	<u>\$ 42.00 BOTTLE</u>
VENDAGE WHITE ZINFANDEL		
VENDAGE CABERNET SAUVIGNON	VENDAGE CHARDONNAY	

ADDITIONAL WINES ARE AVAILABLE FROM OUR HOUSE WINE LIST.

<u>CHAMPAGNE</u>					
FREIXENET	\$23.00	J (JORDON)	\$66.00	WHITE STAR	\$86.00

<u>COFFEE OR PUNCH STATION</u>	<u>\$1.60 PER PERSON</u>
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<u>SOFT DRINKS</u>	<u>\$1.80 EACH</u>
CHARGED BASED ON CONSUMPTION	

<u>BARTENDER</u>	<u>\$50.00 PER BAR</u>
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- ALL LIQUOR IS SUBJECT TO A 20% SERVICE CHARGE AND A 10% LIQUOR TAX. DRINKS ARE CHARGED BASED ON CONSUMPTION.

- MEMBERS OR GUESTS MAY NOT BRING OTHER BEVERAGES ONTO CLUB PROPERTY.

- SHOTS ARE NOT PERMITTED.

- WE URGE NOT TO MIX DRINKING AND DRIVING. SHOULD ANY OF YOUR GUESTS NEED ASSISTANCE, PLEASE ALLOW OUR CLUB STAFF TO ARRANGE TRANSPORTATION FOR YOU. WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

Shadow Glen BREAKFAST BUFFET

*BREAKFAST #1: \$ 13.50 PER PERSON

SCRAMBLED EGGS
BACON/SAUSAGE
CHEF'S POTATOES
FRESH FRUIT
CINNAMON ROLLS
ORANGE JUICE, COFFEE

*BREAKFAST #2: \$16.75 PER PERSON

SCRAMBLED EGGS
GRILLED HAM
BACON/SAUSAGE
CHEF'S POTATOES
FRESH FRUIT
CINNAMON ROLLS
ASSORTED MUFFINS, DANISH
ORANGE JUICE, COFFEE

ADDITIONAL BUFFET ITEMS:

OMELET STATION	\$4.50 PER PERSON
WAFFLE STATION	\$2.85 PER PERSON
FRENCH TOAST OR PANCAKES	\$2.60 PER PERSON
ESPRESSO	\$2.60 EACH
CAPPUCCINO, LATTES	\$3.15 EACH

Breakfast 1 & 2 for a minimum of 25-40 guests will be served buffet style

Breakfast 1 & 2 will be plated if under 20 guest.

Shadow Glen COLD HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER PIECE UNLESS NOTED 'PER PERSON'. IT IS RECOMMENDED TO ORDER 2 OR MORE PIECES FOR ANY ONE HORS D'OEUVRES PER PERSON, DEPENDING ON THE ITEM. TAX AND SERVICE CHARGE ARE NOT INCLUDED.

CRUDITÉS

SELECT GARDEN VEGETABLES
\$2.35 PER PERSON

ANTIPASTO TRAY

ASSORTED OLIVES, MEATS &
VEGETABLES \$3.40

MARINATED CRUDITÉS

SEASONAL VEGETABLES & MUSHROOMS
\$3.40 PER PERSON

COLD SMOKED ATLANTIC SALMON

CONDIMENTS & CRACKERS
\$120.00-3LBS (2.10 PP)

FRESH FRUIT TRAY

SEASONAL FRUITS & BERRIES
\$3.90 PER PERSON

ASSORTED NORI ROLLS

CALIFORNIA, AHI, SURIMI
\$2.10 EACH

FRESH FRUIT WITH FONDUE

SEASONAL FRUIT AND BERRIES
\$4.15 PER PERSON

WRAPPED ASPARAGUS

SMOKED SALMON OR PROSCIUTTO
\$2.60 EACH

DOMESTIC CHEESE TRAY

ASSORTED CRACKERS
\$3.15 PER PERSON

MEDITERRANEAN DIPS

HUMUS, ROASTED EGG PLANT WITH
GRILLED PITA & OLIVES \$3.15PP

ASSORTED CANAPÉS

SHRIMP, TENDERLOIN, CHEESE
\$2.85 EACH

EDIBLE SPOON

ROASTED TENDERLOIN AND TRUFFLE
HERB CHEESE
\$2.75 EACH MINIMUM TWO DOZEN

ORANGE SHRIMP ON PARMESAN CRISP

CILANTRO CHEESE GARNISH
\$3.00 EACH MINIMUM TWO DOZEN

BEEF ROULADE

HERB CHEESE FILLING
\$2.10 EACH

JUMBO ICED GULF SHRIMP

COCKTAIL SAUCE & LEMONS
\$2.60 EACH

WHOLE HOT SMOKED SALMON

SERVED WITH CONDIMENTS &
CRACKERS \$256.00

SMOKED TURKEY FLORENTINE CUP

\$2.50 EACH MINIMUM TWO DOZEN

CHIPS & SALSA

HOMEMADE SALSA WITH TRI COLOR
CHIPS \$2.85 PER PERSON

STUFFED CHERRY TOMATO

CHOICE OF BLT OR HERB CHEVRE
\$2.00 EACH MINIMUM TWO DOZEN

SALMON OR TUNA TAR TAR CORNETS

FRESH CHIVE CRÈME FRAICHE
\$3.00 EACH MINIMUM TWO DOZEN

Shadow Glen HOT HORS D'OEUVRES

MEATBALLS

ITALIAN, SWEDISH OR BBQ
\$2.10 EACH

COCONUT CHICKEN

BEER BATTERED TENDERLOIN
WITH MUSTARD ORANGE SAUCE
\$2.60 EACH

ASSORTED PETITE QUICHE

CHEF'S CHOICE
\$2.10 EACH

CHICKEN DRUMMETS

BBQ OR HONEY MUSTARD SAUCES
\$2.10 EACH

GORGONZOLA NEW POTATOES

BACON & WALNUT, SPINACH OR HAM
\$2.10 EACH

GOURMET PIZZAS

CHEF'S ASSORTMENT
\$1.60 EACH

BRUSCHETTA

TOMATO, BASIL, GARLIC
AND CHEESE
\$2.10 EACH

SURF AND TURF SKEWER

LOBSTER, TENDERLOIN AND GRILLED
CANTALOUPE
\$3.00 EACH MINIMUM TWO DOZEN

STUFFED MUSHROOMS

CRABMEAT, SPINACH, ITALIAN SAUSAGE
SERVED WITH WHITE CHEDDAR CHEESE
SAUCE
\$3.15 EACH

ALMOND CHICKEN

ALMOND AND BREAD CRUMB CRUSTED
TENDERLOIN WITH MUSTARD SAUCE
\$2.60 EACH

CRAB RANGOON

SWEET AND SOUR, HOT MUSTARD
\$2.10 EACH

MUSHROOM CRUSTED QUICHE

PETITE HERB QUICHE
\$2.35 EACH

QUESADILLAS

BLACK BEAN & CHEESE OR MESQUITE
CHICKEN
\$2.10 EACH

FRIED MOZZARELLA

MARINARA SAUCE
\$2.10 EACH

SPANAKOPITA

SPINACH AND FETA IN PHYLLO
\$2.10 EACH

MINI CRAB CAKES

KEY LIME CILANTRO SAUCE
\$2.60 EACH

BAKED BRIE

SWEET PRALINE COGNAC TOPPING
WITH CRACKERS AND SLICED BAGUETTE
\$3.15 PER PERSON

MINI BEEF WELLINGTON

BEEF ACCENTED WITH DUXELLES
WRAPPED IN PUFF PASTRY
\$3.60 EACH

Shadow Glen HOT HORS D'OEUVRES

BRIE EN CRUTE

BRIE BLENDED WITH SWEET
RASPBERRY'S WRAPPED IN PUFF PASTRY
\$2.75 EACH (MINIMUM OF TWO DOZEN)

CHICKEN SATAY

CHICKEN TENDERLOIN ON A SKEWER
WITH THAI PEANUT SAUCE
\$2.60 EACH

PUFF PASTRY PIN WHEEL

CHOICE OF HAM AND SWISS OR ITALIAN
SAUSAGE
\$2.10 EACH

NEW ZEALAND LAMB CHOPLETS

SAVORY HERBED CABERNET JUS
MARKET PRICE

ROASTED CORN & JALAPENO PANCAKES

TOPPED WITH SMOKED SALMON AND
CRÈME FRAICHE
\$3.10 EACH (MINIMUM OF TWO DOZEN)

GOAT CHEESE & ROASTED RED PEPPER

CROSTINIS
\$2.60 EACH

GORGONZOLA BEEF SKEWER

SIRLOIN BLENDED WITH GORGONZOLA
THEN WRAPPED IN BACON ON BAMBOO
SKEWER
\$2.75 EACH (MINIMUM OF TWO DOZEN)

SALMON WASABI SKEWER

GINGER BEURRE BLANC
\$3.35 EACH (MINIMUM OF TWO DOZEN)

THAI PORK DUMPLINGS

STEAMED WON TONS STUFFED WITH
SEASONED PORK AND A SWEET AND
SPICY SAUCE
\$2.35 EACH

ROASTED TENDERLOIN CROSTINIS

THIN SLICED FRENCH BREAD TOPPED
WITH ROASTED BEEF AND TRUFFLE
BUTTER
\$3.15 EACH

ROASTED ARTICHOKE CROSTINIS

THIN SLICED FRENCH BREAD TOPPED
WITH ROASTED ARTICHOKES AND
CHEESES
\$2.35 EACH

SHRIMP AND CRAB DIP

GRILLED PITA
\$3.15 PER PERSON

SHRIMP DIABLO

LARGE SHRIMP STUFFED WITH
JALAPENO THE WRAPPED IN BACON AND
SEARED
\$3.15 EACH

PASTA STATION

LINGUINI WITH ALFREDO SAUCE
AND PENNE PASTA WITH MARINARA
SAUCE. SERVED WITH HERB BUTTERED
FRENCH BREAD
\$6.50 PER PERSON

Shadow Glen CARVED MEAT ITEMS

ROASTED CHOICE ROUND OF BEEF
(SERVES 150)
\$315.00

ROASTED TENDERLOIN OF BEEF
(SERVES 30-35)
\$210.00

SMOKED BONELESS HAM
(SERVES 75-80)
\$210.00

ROASTED BONELESS BREAST OF TURKEY
(SERVES 50-70)
\$235.00

ALL ITEMS ARE SERVED WITH ASSORTED ROLLS AND CONDIMENTS.

Shadow Glen SPECIAL FUNCTION SOUPS & SALADS

SALADS

SHADOW GLEN HOUSE SALAD W/RANCH	\$4.70
WEDGE LETTUCE	\$4.70
FRESH SPINACH WITH CANDIED PECANS & SUN DRIED CRANBERRIES	\$6.25
ROMAINE SALAD WITH CANDIED PECANS & SUN DRIED CRANBERRIES	\$6.25
CAESAR SALAD	\$5.75
ROMAINE & ORANGE SALAD	\$5.75
RASPBERRY GOAT CHEESE SALAD – MIXED GREENS, TOASTED PINE NUTS & CROSTINIS	\$6.25

SOUPS

SOUP DU JOUR	PRICED ACCORDINGLY
BEEF STEW	\$ 5.20
SEASONAL BISQUE	\$5.00
CUCUMBER MINT SOUP	\$ 5.00
LOBSTER BISQUE (MINIMUM OF 20)	\$6.50

Shadow Glen SPECIAL FUNCTION LUNCH ENTREES

ALL LUNCH ENTREES ARE SERVED WITH VEGETABLE OF THE DAY.

GRILLED CHICKEN TERIYAKI

SERVED WITH TROPICAL FRUIT SALSA
\$18.20

GRILLED PORK TENDERLOIN

SERVED WITH APPLE ORANGE MUSTARD SAUCE
\$13.55

CHICKEN PICATTA

SERVED WITH CAPER BEURRE BLANC
\$12.00

PETITE TENDERLOIN OF BEEF

SERVED WITH FLASH FRIED ONION STRINGS
\$26.50

PETITE GRILLED FILET OF SALMON

SERVED WITH SEASONED BEURRE BLANC
\$13.55

SICILIAN TENDERLOIN OF BEEF

PAN SEARED & SERVED WITH CAPERS AND ARTICHOKE IN OUR HOUSE DEMI
\$24.25

GRILLED HANGING TENDER

MARINATED BEEF CHARBROILED THEN SLICED AND SERVED WITH CHOICE
OF BORDELAISE OR BÉARNAISE SAUCE \$15.00

BEEF SHORT RIB

SMALL BONELESS BEEF RIB SLOW ROASTED AND SERVED WITH IT'S
NATURAL JUICE REDUCTION \$14.00

PETITE COUNTRY CATFISH FILET

FARM RAISED CATFISH FILET LIGHTLY BREADED OR GRILLED WITH LEEK AND
BACON COMPOTE \$14.00

PETITE SEARED WALLEYE FILET

CANADIAN WALLEYE WALNUT CRUSTED OR LIGHTLY BREADED WITH A
BLUEBERRY MAPLE BEURRE BLANC \$18.00

Shadow Glen SPECIAL FUNCTION LUNCH ENTREES

ALL LUNCH ENTREES ARE SERVED WITH VEGETABLE OF THE DAY.

PAN SEARED SALMON

SERVED WITH ARTICHOKES AND A LEMON CAPER BUTTER SAUCE
\$15.85

SLOW ROASTED BRISKET

THIN SLICED WITH A RED WINE SAUCE
\$13.55

ARTICHOKE CHICKEN

BREAST OF CHICKEN WITH WHITE WINE ARTICHOKE CREAM SAUCE. SERVED
WITH CHOICE OF HOUSE RICE OR GARLIC MASHED POTATOES
\$18.20

CHICKEN ROULADE

MUSHROOM STUFFED CHICKEN SERVED WITH MARSALA WINE CREAM SAUCE
\$15.35

ITALIAN LASAGNA

ITALIAN SAUSAGE OR VEGETABLE LASAGNA WITH FRENCH HERB BREAD AND
VEGETABLE
\$13.55

GRILLED HALIBUT

SERVED WITH AN OVEN ROASTED TOMATO BUTTER SAUCE
\$26.55

GOAT CHEESE STUFFED CHICKEN

PAN FRIED AND SERVED WITH A CINNAMON TOMATO JAM
\$16.15

HERB CRUSTED CHICKEN

PAN SEARED WITH VODKA CREAM SAUCE
\$16.15

BOURBON STEAK

MARINATED SIRLOIN TOPPED WITH GRILLED SHRIMP AND GARLIC BUTTER
\$16.15

BLACKENED SHRIMP TORTELLINI

TRI COLOR CHEESE TORTELLINI WITH ROASTED RED PEPPER SAUCE
\$16.15

Shadow Glen SPECIAL FUNCTION CHICKEN ENTREES

SERVED WITH VEGETABLE OF THE DAY

ALLOUETTE CHICKEN

HERB CHEESE STUFFED AND SERVED WITH MUSHROOM SAUCE
\$17.95

ARTICHOKE CHICKEN

BREAST OF CHICKEN SAUTÉED IN A WHITE WINE CREAM SAUCE
\$18.20

CHICKEN ROULADE

MUSHROOM STUFFED THEN SLICED AND SERVED WITH MARSALA WINE
CREAM SAUCE
\$18.20

CHICKEN PICATTA

PARMESAN CHIVE BATTERED CHICKEN BREAST WITH CAPER BEURRE BLANC
\$19.25

HERB STUFFED BREAST OF CHICKEN

SUNDRIED CHERRY CHIPOTLE SAUCE OVER PARMESAN CHEESE RISOTTO
\$18.00

TERIYAKI CHICKEN

MARINATED CHICKEN CHARBROILED AND TOPPED WITH A TROPICAL FRUIT
SALSA
\$17.95

HERB CRUSTED CHICKEN

PAN SEARED WITH VODKA CREAM SAUCE
\$19.75

PECAN CRUSTED CHICKEN

SWEET CRUNCHY PECANS WITH A MAPLE BEURRE BLANC
\$20.30

PHEASANT MARSALA

PAN SEARED WITH A MUSHROOM CREAM SAUCE
\$27.85

Shadow Glen SPECIAL FUNCTION MEAT ENTREES

SERVED WITH VEGETABLE OF THE DAY

FILET MIGNON

6, 8 OR 10OZ
MARKET PRICE

KANSAS CITY STRIP STEAK

8, 10, OR 12 OZ
MARKET PRICE

TENDERLOIN AND SALMON DUET

5OZ FILET AND 5OZ SALMON
GRILLED WITH SEASONAL SAUCES
\$32.50

PRIME RIB OF BEEF

8oz - \$21.35
10oz - \$26.55

PAN SEARD LUMP CRAB CAKE AND ROASTED TENDERLOIN

CHIVE BUTTER SAUCE AND MELOT
DEMI GLAZE. \$32.00

SURF & TURF

PETITE FILET AND LOBSTER TAIL
SERVED WITH ONION STRINGS AND
LEMON BUTTER
\$43.70

BEEF SHORT RIBS

TWO BONELESS BEEF RIBS SLOW
ROASTED AND SERVED WITH
NATURAL JUICE REDUCTION
\$18.50

FRENCH MARKET TENDERLOIN

OVEN ROASTED TENDERLOIN WITH
JULIENNE VEGETABLES AND SAUCE
BORDELAISE ~MARKET PRICE

BLACKENED BEEF TENDERLOIN

CAJUN RUBBED MEDALLIONS OF
BEEF WITH VEAL DEMI GLAZE
\$27.05

PEPPERED PORK TENDERLOIN

PORK TENDERLOIN PEPPER COATED
AND SERVED WITH APPLE MUSTARD
SAUCE \$19.25

GRILLED PORK TENDERLOIN

SERVED WITH A MADEIRA WINE
SAUCE OR APPLE MUSTARD SAUCE
\$19.25

TOURNEDOS HORSERADISH

TENDERLOIN MEDALLIONS WITH A
WHITE WINE HORSERADISH SAUCE
\$27.05

THAI PORK TENDERLOIN

PAN SEARED AND SERVED WITH A
SPICY PEANUT SAUCE \$21.05

PORK CHOP

CHARBROILED AND SERVED WITH
AND APPLE-ORANGE SAUCE
\$19.25

VEAL PICATTA

PARMESAN CHIVE BATTERED VEAL
SERVED WITH CAPER BEURRE
BLANC \$23.95

VEAL CHOP

12OZ LOIN CHOP COOKED TO
MEDIUM RARE AND TOPPED WITH
VEGETABLE RAGOUT \$38.50

Shadow Glen SPECIAL FUNCTION SEAFOOD ENTREES

SERVED WITH VEGETABLE OF THE DAY

GRILLED SALMON

SERVED WITH SEASONAL SAUCE
\$24.45

GRILLED HALIBUT

SERVED WITH AN OVEN ROASTED TOMATO BUTTER SAUCE
\$26.55

STUFFED RED SNAPPER

SHRIMP AND CRAB WITH CAJUN RICE TOPPED WITH CHIPOTLE HOLLANDAISE
\$22.35

PAN SEARED DOVER SOLE

SERVED WITH A FRESH DILL CREAM SAUCE
\$25.50

PECAN CRUSTED WALLEYE

PAN SEARED AND SERVED WITH A MAPLE BUTTER SAUCE
\$26.30

MACADAMIA CRUSTED SWORDFISH

PAN SEARED AND SERVED WITH A GINGERED BUTTER SAUCE
\$27.85

AHI TUNA HERBED PEPPERCORN CRUSTED

PAN SEARED AND SERVED WITH WASABI INFUSED BUTTER SAUCE
\$27.05

PAN SEARED SALMON

SERVED WITH ARTICHOKES AND A LEMON CAPER BUTTER SAUCE
\$26.55

LARGE DIVER SCALLOPS

FOUR LARGE SCALLOPS EITHER SEARED OR GRILLED WITH CHOICE WHITE WINE BUTTER SAUCE
OR TRUFFLE FOAM
MARKET PRICE

Shadow Glen DINNER BUFFET

Minimum of 50 people

CARVED ROAST ROUND OF BEEF
WITH HORSERADISH SAUCE

CHOICE OF TWO ENTRÉES

CHICKEN ARTICHOKE
CHICKEN PICATTA
DUXELLE STUFFED CHICKEN
DIJON MARINATED PORK TENDERLOIN
TERIYAKI CHICKEN
GRILLED SALMON
SHRIMP LINGUINI WITH HERB BUTTER SAUCE
TORTELLINI WITH ROASTED RED PEPPER SAUCE
PASTA PRIMAVERA

CHOICE OF TWO VEGETABLES

FRESH GREEN BEANS WITH BACON AND ONIONS
BROCCOLI WITH LEMON BUTTER
CORN O'BRIAN
BABY GLAZED CARROTS
CALIFORNIA BLEND WITH HERB BUTTER
SNOW PEAS WITH JULIENNE CARROTS
FRESH ASPARAGUS ADD \$1.00PP

CHOICE OF TWO POTATOES OR RICE

TWICE BAKED POTATOES
AU GRATIN POTATOES
BABY TWICE BAKED
NEW POTATOES FINE HERBS
OVEN ROASTED NEW POTATOES
SCALLOPED SWEET POTATOES
POTATO PANCAKES
CAJUN RICE
WILD AND BASMATI RICE BLEND

BUFFET COMES WITH PRESET HOUSE SALAD, ASSORTED BREAD OR ROLLS

\$31.00 PER PERSON

Shadow Glen TENDERLOIN BUFFET

Minimum of 50 people

CARVED ROAST TENDERLOIN OF BEEF WITH HORSERADISH SAUCE

CHOICE OF TWO ENTREES

CHICKEN ARTICHOKE
CHICKEN PICATTA
DUXELLE STUFFED CHICKEN
HERB CRUSTED PORK
MUSTARD SEED CRUSTED SALMON
GRILLED SALMON
STUFFED RED SNAPPER
ROASTED VEGETABLE LASAGNA
TERIYAKI CHICKEN

CHOICE OF TWO VEGETABLES

FRESH GREEN BEANS WITH BACON AND ONIONS
BROCCOLI WITH LEMON BUTTER
BABY GLAZED CARROTS
CALIFORNIA BLEND VEGETABLES WITH HERB BUTTER
SNOW PEAS AND CARROTS
FRESH ASPARAGUS ADD \$1.00PP

CHOICE OF TWO POTATOES OR RICE

TWICE BAKED POTATO
AU GRATIN POTATOES
BABY TWICE BAKED
NEW POTATOES FINE HERB
SCALLOPED POTATOES
LYONNAISE
DUCHESS POTATOES
WILD AND BASMATI RICE BLEND

BUFFET COMES WITH PRESET HOUSE SALAD, ASSORTED BREAD OR ROLLS

\$42.25 PER PERSON

Shadow Glen PRIME RIB BUFFET

Minimum of 50 people

THIN PRE-SLICED PRIME RIB IN AU JUS
WITH HORSERADISH SAUCE

CHICKEN MARSALA
BREAST OF CHICKEN IN A MARSALA & MUSHROOM CREAM SAUCE

TWICE BAKED POTATO

WILD RICE AND BASMATI RICE PILAF

CHOICE OF TWO SEASONAL VEGETABLES

FRESH GREEN BEANS WITH BACON AND ONIONS
BROCCOLI WITH LEMON BUTTER
BABY GLAZED CARROTS
CALIFORNIA BLEND VEGETABLES WITH HERB BUTTER
SNOW PEAS AND CARROTS
FRESH ASPARAGUS ADD \$1.00PP

BUFFET COMES WITH PRESET HOUSE SALAD, ASSORTED BREAD OR ROLLS

\$32.00 PER PERSON

Shadow Glen ROASTED SIRLOIN BUFFET

Minimum of 50 people

THIN PRE-SLICED ROASTED STRIP LOIN
WITH MUSHROOM RAGOUT

CHICKEN ARTICHOKE
BREAST OF CHICKEN IN A MUSHROOM CREAM SAUCE

TWICE BAKED POTATO

WILD RICE AND BASMATI RICE PILAF

CHOICE OF TWO SEASONAL VEGETABLES

FRESH GREEN BEANS WITH BACON AND ONIONS
BROCCOLI WITH LEMON BUTTER
BABY GLAZED CARROTS
CALIFORNIA BLEND VEGETABLES WITH HERB BUTTER
SNOW PEAS AND CARROTS
FRESH ASPARAGUS ADD \$1.00PP

BUFFET COMES WITH PRESET HOUSE SALAD, ASSORTED ROLLS & BREAD

\$32.00 PER PERSON

Shadow Glen SWEET SELECTIONS

CRÈME BRULÉE
\$4.75

SEASONAL FRUIT COBBLERS
SERVED ALA MODE
\$5.25

CHOCOLATE TRUFFLE TORTE
FLOURLESS TORTE SERVED WITH RASPBERRY SAUCE
MINIMUM OF 14
\$4.75

CHOCOLATE FUDGE CAKE
INDIVIDUAL CAKES SERVED WARM WITH VANILLA SAUCE
\$5.25

CHEESE CAKE
CHOICE OF PLAIN, AMARETTO, MARBLE, OR CHOCOLATE
MINIMUM OF 12 OF 1 KIND
\$4.75

CHOCOLATE CUP
FILLED WITH FRENCH VANILLA ICE CREAM AND RASPBERRY SAUCE
\$4.75

APPLE CARAMEL
TENDER APPLES BLENDED WITH BUTTER & SUGAR IN A CARAMEL SAUCE
MINIMUM OF 12
\$4.75

CARROT CAKE
CARROTS BLENDED IN A RICH CAKE WITH SWEET CREAM CHEESE FROSTING
MINIMUM OF 12
\$4.75

TIRAMISU
MINIMUM OF 16
\$5.25

SEASONAL FRUIT PIES
SERVED ALA MODE
MINIMUM OF 8
\$4.75

FRENCH PASTRIES
MINI ASSORTED TARTLETS AND CRÈME HORNS
\$2.35 EACH

FRUIT CUP

SEASONAL FRUIT SERVED IN A PARFAIT CUP

\$4.45

BAR COOKIES

\$2.20 EACH