



Oak Tree Country Club *Sponsored Banquet Menu*

Plated Dinner One Entrée \$21 Two Entrées \$26
Buffet Style Two Entrées \$28

Carved Prime Rib \$31
Served Buffet Style

Entrée Choices -

Pecan-cruste Chicken - Chicken breast, pecan-cruste, maple-bourbon sauce
Herb-cruste Chicken - Chicken breast with parmesan-garlic cruste, basil-butter sauce
Grilled BBQ Chicken - Chicken leg and thigh or chicken breast, BBQ sauce
Chicken Marsala - Chicken breast, mushrooms, creamy marsala wine sauce
Chicken Piccata - Chicken breast, capers, white wine lemon-butter sauce
Flat Iron Steak - Choice of whiskey-peppercorn or mushroom demi-glace
Santa Maria Style Tri-Tip - Slow-roasted, Jack Daniels BBQ Sauce
Roast Turkey - Sliced turkey breast, traditional gravy, dressing, cranberry sauce
Baked Honey Glazed Ham - Pineapple glaze
Roasted Pork Loin - Brandied apples
Grilled Salmon - Citrus-herb Beurre blanc

Salad -

Choose One:

Panzanella Salad - Mixed greens, tomato, cucumber, fresh basil, shaved parmesan,
garlic-herb croutons, balsamic vinaigrette dressing
Wedge Salad - Iceberg lettuce, Danish bleu cheese crumbles, pickled red onion, crispy bacon
garlic-herb croutons, bleu cheese dressing
Spinach Salad - Strawberries, feta cheese, toasted almonds
tossed with balsamic vinaigrette
Caesar Salad - Crispy hearts of romaine, shaved parmesan, garlic-herb croutons
tossed with caesar dressing
Green Garden Salad - Mixed greens, cucumber, cherry tomatoes, red onion, garlic-herb croutons
tossed with ranch, bleu cheese, balsamic vinaigrette, champagne-orange vinaigrette or Italian

Accompaniments -

Choose One:

Blended wild rice, herb-roasted baby red potato, garlic mashed potato, twice baked potato,
Potato gratin or three-cheese baked macaroni
For an additional accompaniment, add \$1.50 per person

All menu choices include fresh vegetable, Chef's bread basket with butter, coffee and tea service

Priced per person, 7.25% Sales Tax and a Taxable 20% Service Charge Will Be Added to All Events