



  
**Shadow Hills**  
COUNTRY CLUB

## BANQUET MENU





Shadow Hills is a private country club, but our Events Center is open to anyone from the community. Our All-Inclusive Event Pricing allows us to take care of all of the details while you enjoy your event! Our beautiful rural setting, with our expansive and flexible venue, helps offer you a wide variety of options that puts the focus on you! From Weddings to Business and Social events, at Shadow Hills Country Club Events Center, you get the benefits of a resort atmosphere and the peace of a country setting just minutes from the convenience of downtown Eugene.

At Shadow Hills we make it easy for you to create your ideal meal. You may choose from the following menu or our Chef and Banquet Team will work together to create a dining experience tailored to your individual tastes. We are happy to accommodate dietary restrictions, food allergies/intolerances, or vegetarian or vegan lifestyle. We use USDA Choice Meats, high quality Seafood, and as much as possible, locally sourced produce.

***Thank you for your interest in Shadow Hills.  
We look forward to serving you!***



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## ***Breakfast Buffet***

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Prices are based per person and each selection comes with an array of fruit juices.

### **Continental Breakfast Buffet**

Fresh fruit, fresh baked danish, assorted yogurt and granola or bagels and cream cheese | 11

### **McKenzie Seasonal Buffet**

Scrambled eggs, thick cut bacon, sausage links, home fries, a selection of fresh baked pastries, fresh seasonal sliced fruit | 15

### **Shadow Hills Brunch Buffet**

Scrambled eggs, eggs benedict with Canadian bacon, hollandaise sauce, bacon, sausage links, home fries, smoked salmon platter with bagels, cream cheese and red onion, fresh seasonal fruit, selection of breakfast pastries | 21

Add an Omelet Bar for 5.00 per person

Add house-made Cinnamon Rolls for 3.50 per person

Add Gluten Free Items at 1.00 per person for breakfast

## ***Snack Menu***

These items are displayed on your coffee station for self service. They can be added on to any menu. Perfect for business meetings. They add a nice touch to your bride and grooms suites.

### **Fresh Fruit Basket**

A selection of seasonal, whole fruits 3.00 per item

### **Candy Bar Basket**

A selection of candy and granola bars 2.00 per item

### **Cookie Tray**

An assortment of delicious house-made cookies 4.00 per person

### **Snack Mix**

An easy between meal treat 3.00 per person

### **Bottled Water and Soda**

Assorted flavors 3.00 per bottle



## Lunch

### Plated

All luncheon entrées are served with fresh baked bread or rolls when appropriate as well as coffee, decaf and tea with accompaniments

#### Grilled Chicken Sandwich

Marinated chicken breast with swiss cheese, bacon, crisp lettuce and tomato on a fresh baked pub bun, served with roasted potato wedges | 16

#### Natural Cheeseburger

Seven ounce naturally-raised beef burger grilled medium, topped with leaf lettuce, tomato, red onion and bread and butter pickles, accompanied with roasted potato wedges | 16

#### Hot Turkey Sandwich

Freshly roasted turkey served open face on buttermilk bread with gravy, mashed potatoes and cranberry sauce | 16

#### Northwest Harvest Salad

Grilled chicken breast, organic greens, roasted pears and beets, crumbled blue cheese, dried cranberries and hazelnuts with a red wine vinaigrette | 18.5

#### Chicken Prosciutto

Fresh chicken breast seared and accented with a light sauce of lemonzest, garden sage, and julienne prosciutto, wild rice pilaf, seasonal vegetable choice of soup or bistro salad | 18.5

#### Butternut Squash Ravioli

Sage ravioli sautéed in brown butter sage sauce with Frangelico. Finished with toasted hazelnuts and dried cranberries, choice of soup or bistro salad | 18.5

#### Soup and Salad

Cup of house made soup and a large bistro salad with sherry vinaigrette. Served with baguette and butter | 15

### Buffet

#### Soup and Salad Buffet

House made fresh soup, a deluxe salad bar including organic field greens, cheese, crispy bacon, toasted nuts and a variety of vegetables accompanied with fresh fruit salad and potato salad | 20

#### Sandwich Buffet

An assortment of sandwiches and wraps accompanied by house-made potato salad, fruit tray, pickles, potato chips and your choice of a tossed green salad or Caesar salad | 21

#### Backyard BBQ Buffet

Grilled hamburgers, chicken breasts, baked beans, coleslaw, potato salad, fresh fruit, lettuce, tomato, red onions, pickles, ketchup, mustard and mayonnaise | 23

#### Stir Fry Buffet

Chicken or steak and crisp Asian vegetable stir fry, fried rice, egg drop soup, won ton strips, fresh fruit tray and tossed salad | 23

#### Spencer's Butte Buffet

Lemon prosciutto chicken, choice beef tenderloin tips in a merlot-mushroom sauce, roasted garlic mashed potatoes, seasonal vegetables as well as a cold buffet including one green salads, one composed salads and fresh fruit | 28

### Dessert Addition

Brownies, cookies, cream puffs or lemon bar tray add 4.00 per person

Add Gluten Free Items at 1.50 per person lunch.





# Platters & Trays

Prices are per serving per 50 guests / 100 guests, except where noted

## Domestic Cheese and Fruit Tray

Domestic cheeses displayed with grapes, assorted dried fruits and nuts. Basket of crackers, baguettes and pita chips | 160/300

## Imported Cheese and Fruit Tray

Artisan and international cheeses including two year aged cheddar, brie, and bleu cheeses, beautifully arranged with traditional accompaniments, cracker, pita and crostini | 200/385

## Fresh Fruit Display

Variety of fresh seasonal fruit | 125/200

## Baked Brie

Brie cheese wrapped in puff pastry with embellishments, garnished with fresh fruit Served with crackers. Serves 50-75 people. | 175

## Artichoke Parmesan Dip

Warm creamy artichoke dip with roasted peppers, parmesan with crostini and pita crisps | 125/215

## Vegetable Crudités

A palette of colorful seasonal vegetables served with house made dip | 125/195

## Antipasto Cheeses

Dried salamis, pepperoni, Italian meats and cheese with a variety of olives, roasted peppers, pepperoncini and other Italian delicacies | 175/325

## House Smoked Northwest Salmon

Displayed with capers, minced sweet onion, hardboiled eggs, minced dill pickles and cream cheese, served with bagels and pita crisps | 200/350

## Mediterranean Platter

An array of Mediterranean specialties, house made hummus, medley of olives, roasted peppers, Greek-style feta cheese, roasted garlic cloves, served with pita crisps for dipping | 175/325

## Hand-Carved Ham and Roast Turkey Breast

Cold hand-carved platter accompanied by mustards, cranberry and apricot mayo served with silver dollar rolls | 250/425





## Appetizers

### Cold

Prices are per dozen with a minimum order of 3 dozen please

**Assorted Crostini** | 22

**Deviled Eggs** | 17

**Caprese Skewers** | 26

**House-Smoked Salmon** on a rye crouton | 30

**Mini Filo Cups Curry** chicken, roasted vegetable or Creole shrimp salad | 22

**Beef Roulade** thin slices of rib eye rolled with fresh spinach, roasted peppers and spicy aioli | 28

**Asian Chicken Summer Rolls** with lime chili sauce | 32

**Chilled Jumbo Prawns** | 31

**Seared Ahi Tuna** on a wonton chip with wasabi slaw | 34

**Steak Crostini** with roasted pepper, caramelized onion and melted bleu cheese | 27

### Hot

Prices are per dozen with a minimum order of 3 dozen please

**Sea Scallops** wrapped in applewood bacon and finished with a sweet and spicy sauce | 34

**House-made Meat Balls** Italian style or Swedish | 22

**Roasted Tomato and Eggplant Tarts** | 20

**Chicken Satay** with peanut sauce | 28

**Macaroni and Three-Cheese Tart** with Applewood Bacon | 22

**Coconut Chicken Tenders** with Pineapple Salsa | 26

**Kalbi Beef Skewers** with a hot and sweet sauce | 29

**Medjool Dates** stuffed with goat cheese wrapped in sweet and spicy bacon | 30

**Mushroom Caps** stuffed with ham and gruyere cheese | 28

**Deep Fried Risotto Arancini** stuffed with fontina cheese | 24

## Carving Station



Add a carving station to your hors d'oeuvres. Carved in the room and served with rolls and condiments. Based on approx. 100 people.

**Dry-Rubbed Beef** tri tip sirloin served with BBQ and horseradish sauces | 750

**Roast Turkey** with cranberry sauce | 600

**Honey Baked Ham** | 600

**Rosemary Pork Loin** | 600

**Slow Roasted Prime Rib** with au jus and horseradish sauce | Market Price

Carver 20.00 per hour. Minimum 1 hour.

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# Plated Dinners

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## Entrées

Served with house salad, appropriate starch and fresh vegetable, fresh baked rolls, coffee, and tea.

**Grilled Salmon** with artichoke butter sauce | 32

**Lemon Prosciutto Chicken** sautéed with prosciutto, artichoke hearts, lemon zest and fresh sage in a light veloute sauce | 29

**Chicken Picatta** sautéed with shiitake mushrooms and spinach in a lemon-caper sauce | 28

**Boneless Pork Chops** marinated in apple cider with sautéed apples and a brandied natural sauce | 28

**Filet Mignon** 6 oz. hand-cut filet, spice-rubbed and grilled with a Merlot demi-glace | 40

**Prime Rib** with Au Jus and horseradish sauce | Market Price

**Choice Center Cut 8 oz. Top Sirloin** with a mushroom demi and fried onion strings | 32

## Duet Plates

**4 oz. USDA Choice Top Sirloin** with mushroom demi-glace and fried onion strings, served with a choice of:

**Chicken Picatta** | 36

**Chicken Prosciutto** | 37

**Salmon with Artichoke Citrus Sauce** | 43

**Shrimp stuffed with Dungeness Crabmeat** | 45



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## Salads & Soups

Please select one.

**Caesar Salad** Romaine hearts with asiago cheese and house-made croutons

**Mixed Greens** with julienned carrots, cherry tomatoes, diced cucumbers and your choice of dressing

**Spinach & Romaine** with candied walnuts, dried cranberries, diced apples, feta cheese

**Traditional Spinach Salad** with bacon, mushrooms, red onion and egg with warm bacon dressing

**Roasted Beet and Blue Cheese Salad** with mixed greens and balsamic vinaigrette

**Gazpacho** cold tomato soup with crisp vegetables

**White Bean Soup** with pancetta, cannellini beans and fresh spinach

Add Gluten Free Items at 2.50 per person dinner.

## Sides

Please select one.

**Roasted Yukon Potatoes** with rosemary and garlic Rice Pilaf

**Mushroom Risotto**

**Three Cheese Au Gratin Potatoes**

**Mashed Potatoes:** Horseradish, roasted garlic or blue cheese and scallion

## Vegetables

Please select one.

**Roasted Vegetables**

**Green Beans** (seasonal June-Sept)

**Fresh Seasonal Vegetables** prepared simply

**Vanilla Glazed Fresh Carrots**

**Fried Asparagus** (seasonal April-June)



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# Buffet Dinners

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## Entrées

Carved in the room and served with rolls and condiments.  
For 30 or more people. Please select one.

**Tenderloin of Beef** rubbed with Garlic and fresh Rosemary | 42

**Prime Rib** with Au Jus | Market Price

**Roast Turkey Breast** | 30

**Baked Ham with Mustard Glaze** | 30

**Rosemary Encrusted Pork Loin** | 29

**Tri Tip Sirloin** dry-rubbed and grilled | 32

**Cranberry Brie Stuffed Chicken** | 29

## Second Entrée

Please select one.

**Cranberry Brie Stuffed Chicken**

**Chicken Picatta**

**Lemon Chicken Prosciutto**

**Eggplant Parmesan (V)**

**Penne Pasta and Roasted Vegetables (V)**

**Salmon with Artichoke Butter Sauce** add 6.00 per person

**Hazelnut Halibut**, seasonal March-October, add 6.00 per person



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## Salads

Please select three.

**Caesar Salad** Romaine hearts with asiago cheese and house-made croutons

**Mixed Greens** with julienned carrots, cherry tomatoes, diced cucumbers and your choice of dressing

**Spinach & Romaine** with candied walnuts, dried cranberries, diced apples, feta cheese

**Traditional Spinach Salad** with bacon, mushrooms, red onion and egg with warm bacon dressing

**American Potato Salad** traditionally prepared with onions, celery, eggs and mayonnaise

**Fresh Seasonal Fruit Salad** includes honeydew, cantaloupe, grapes and pineapple

Add Gluten Free Items at 2.50 per person dinner.

## Sides

Please select one.

**Mashed Potatoes:** Horseradish and sour cream roasted garlic, or ricotta cheese and spinach

**Wild Mushroom Saffron Risotto**

**Three Cheese Au Gratin Potatoes**

**Roasted Yukon Potatoes** with rosemary and garlic Mediterranean Couscous

**Mixed Rice & Grain Pilaf**

## Vegetables

Please select one.

**Roasted Vegetables**

**Fried Asparagus** seasonal April-June

**Green Beans** seasonal June-Sept

**Brocollini** with julienned carrots

**Broccoli & Cauliflower Gratin**





## *Specialty Menu*

### **Backyard Barbecue Buffet**

Hamburgers and chicken, fresh seasonal fruit salad, American potato salad, baked beans, coleslaw, condiments and cookies or brownies | 25 per person

### **Deluxe Barbecue Buffet**

House-smoked St. Louis style ribs, BBQ bone-in chicken, slow cooked, lightly-smoked beef brisket, roasted potato wedges, corn on the cobb (seasonal), fresh fruit tray, coleslaw, potato salad, tossed green salad and corn bread with honey butter 32 per person

### **Latin American Buffet**

Pork pastor, amarillo marinated cod, roasted chayote and sweet potatoes, baked tomatoes with cilantro cream sauce and fried tortillas, caesar salad, tequila-mint-melon salad, corn and flour tortillas, salsa, sour cream, salsa verde and churros | 29 per person

### **Taco Buffet**

Seasoned chicken and ground beef, flour tortillas, spanish rice, refried beans, guacamole, Sour cream, salsa, onions, lettuce, tomato and nacho salad | 21 per person

### **Pasta Buffet**

Penne, cheese tortellini with marinara and alfredo sauce, meatballs and grilled chicken, chef 's choice vegetables, Caesar salad and mixed green salad with dressings, one composed salads, antipasti display and garlic breadsticks | 30 per person



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## *Desserts*

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Additional dessert selections available upon request. Prices listed are per serving.

### **Triple Berry Tart**

Flaky crust filled with triple berry filling. Served with whipped cream | 6

### **New York Cheesecake**

Topped with your choice of one topping: hot espresso fudge, marion berry puree, strawberry sauce or caramel sauce | 5.50

### **Hot Fudge Sundaes**

Vanilla ice cream topped with Euphoria fudge sauce, nuts and whipped cream | 5.50

### **House-Made Banana Foster Bread Pudding**

Bread soaked in rum custard, baked & covered in caramel sauce | 6

### **Chocolate Decadence**

Rich chocolate cake layered with chocolate and chocolate mousse | 6.50

### **Red Velvet Bistro**

Red velvet cake with buttercream frosting | 5

### **Chocolate Fountain**

A rich Euphoria chocolate fountain served with a selection of decadent items for dipping including: fresh strawberries, cream puffs, pretzels, marshmallows and cookies. | 750 per 100 people, 1,125 per 150 people, and 1,500 per 200 people.

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## *Beverages*

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Premium wine selections available upon request. As well as an assortment of bottled beers.

### ***Wine***

**Pinot Noir** | 22

**Cabernet Sauvignon** | 22

**Merlot** | 22

**Pinot Gris** | 22

**Chardonnay** | 22

**Riesling** | 22

**White Zinfandel** | 22

**Champagne** | 27

Corking Fee | 15

Magnum Corking Fee | 18

### ***Beer***

**Domestic Keg** | 350

**Domestic Pony Keg** | 200

**Import or Micro Brew Keg** | 470

**Import or Micro Brew Pony Keg** | 295

**Specialty Brew Keg** | Market Price

Keg Corkage | 200

Pony Keg Corkage | 150

### ***Non-Alcoholic***

**Sparkling Cider** | 12 per bottle

**Non-Alcoholic Fruit Punch**  
(serves approx. 75) | 50

**Coffee/Decaf** | 35 a gallon

**Iced Tea/Lemonade** | 30 a gallon