

The ClubHouse at



2024 CATERING & EVENTS MENU



Thank You for considering The Clubhouse at Paradise Valley for your upcoming event!

Menu by Chef Sourav Saha - RSE

Breakfast Buffets

include coffee & tea

Continental Breakfast Buffet (minimum 10 guests)

\$15 per person

- Selection of Danishes, Croissants, Muffins and Loaves
- Seasonal Sliced Fruit and Berry Platter
- Assorted Fruit Yogurts

Paradise Breakfast Buffet (minimum 20 guests)

\$22 per person

- Scrambled Eggs with Brie Cheese & Scallions
- Bacon & Breakfast Sausage
- Hashbrowns
- Seasonal Sliced Fruit and Berry Platter
- Assortment of Toast

Brunch Buffet (minimum 20 guests)

\$35 per person

Choose 2 Entrées:

- Carved Honey Ham with Maple Mustard
- Eggs Benedict with Poached Eggs, English Muffins, Sliced Ham and Honey Sriracha Hollandaise
- Salmon Fillet with Dill and Maple Mustard
- Banana Bread French Toast & Pancakes with Berry Compote, Maple Syrup and Chantilly Cream
- Penne Pasta Bake with Roasted Red Peppers and Kalamata Olives in a Pomodoro Sauce

Accompanied by:

- House Garden Salad with Dried Cranberries, Candied Pecans, Pumpkin Seeds & Goat Cheese
- Caesar Salad with Garlic Croutons and Parmesan Cheese
- Scrambled Eggs with Brie Cheese & Scallions
- Bacon & Breakfast Sausage
- Hashbrowns
- Seasonal Sliced Fruit and Berry Platter
- Selection of Danishes, Croissants, Muffins and Loaves

Lunch Buffets

minimum 20 guests

The Working Luncheon Buffet

\$23 per person

- Assorted Finger Sandwiches including Egg Salad, Tuna Salad, Ham, Turkey & Roast Beef
- Homemade Pickled Vegetable Platter
- Crudit  Platter with Fresh Vegetables, House-made Hummus and Ranch
- Seasonal Sliced Fruit and Berry Platter
- Chef's Choice Soup

The Paradise Lunch Buffet

\$35 per person

Choose 1 Entr e:

- House Cured Salmon Fillet with Dill and Maple Mustard
- Roasted Chicken Supreme with a Lemon Cream Sauce
- Braised Boneless Alberta Beef Short Ribs with Roasted Tomato and Chimichurri

Accompanied by:

- House Garden Salad with Dried Cranberries, Candied Pecans, Pumpkin Seeds & Goat Cheese
- Caesar Salad with Garlic Croutons and Parmesan Cheese
- Chefs Choice Seasonal Vegetable Medley
- Choice of Roasted Potatoes with Fresh Herbs or Mashed Potatoes
- Dinner Buns & Butter

Paradise Hearty Lunch Buffet

\$39 per person

Choose 2 Entr es:

- House Cured Salmon Fillet with Dill and Maple Mustard
- Roasted Chicken Supreme with Lemon Cream Sauce
- Braised Boneless Alberta Beef Short Ribs with Roasted Tomato and Chimichurri
- Mustard Roast Pork Loin with Onion Jus
- Penne Pasta Bake with Roasted Red Peppers, Kalamata Olives and a Pomodoro Sauce

Accompanied by:

- House Garden Salad with Dried Cranberries, Candied Pecans, Pumpkin Seeds & Goat Cheese
- Caesar Salad with Garlic Croutons and Parmesan Cheese
- Chefs Choice Seasonal Vegetable Medley
- Choice of Roasted Potatoes with Fresh Herbs or Mashed Potatoes
- Dinner Buns & Butter

Add on Assorted Dessert Squares (may contain nuts) \$6 per person

Dinner Buffets

include dinner buns & butter

Paradise Dinner Buffet (minimum 20 guests)

Choose 1 entrée

- **Roasted Chicken Supreme with a Lemon Cream Sauce \$35 per person**
- **Grilled Salmon Fillet with Tarragon Beurre Blanc \$35 per person**
- **Mustard Roast Pork Loin with Onion Jus \$32 per person**
- **Braised Boneless Beef Short Ribs with Roasted Tomato and Chimichurri \$39 per person**

Accompanied by:

- **Penne Pasta Bake with Roasted Red Peppers, Kalamata Olives and a Pomodoro Sauce**
- **House Garden Salad with Dried Cranberries, Candied Pecans, Pumpkin Seeds & Goat Cheese**
- **Caesar Salad with Garlic Croutons and Parmesan Cheese**
- **Chefs Choice Seasonal Vegetable Medley**
- **Choice of Roasted Potatoes with Fresh Herbs or Mashed Potatoes**

Add on Assorted Dessert Squares (may contain nuts) \$6 per person

Add on a Premium Dessert \$9 per person

Choose 1:

- **Sticky Toffee Pudding with Vanilla Ice Cream**
- **Warm Seasonal Crumble with Vanilla Ice Cream**
- **Very Berry Cheesecake with Macerated Berries**



Paradise Gold Buffet (minimum 30 guests)

Carved Item

Choose 1:

- **Prime Rib with Au Jus Gravy, Horseradish and Grainy Dijon \$56 per person**
- **Alberta AAA Striploin with Au Jus, Horseradish and Grainy Dijon \$58 per person**
- **Honey Glazed Ham with Honey Mustard \$45 per person**
- **House Cured Salmon with Maple Mustard \$45 per person**

Entrées

Choose 1:

- **Roasted Chicken Supreme with Lemon Cream Sauce**
- **Penne Pasta Bake with Roasted Red Peppers, Kalamata Olives and a Pomodoro Sauce**
- **Braised Boneless Alberta Beef Short Ribs with Roasted Tomato, Chimichurri and Mashed Potatoes**
- **Grilled Salmon Fillet with Tarragon Beurre Blanc**

Salads

Choose 3:

- **House Garden Salad with Dried Cranberries, Candied Pecans, Pumpkin Seeds & Goat Cheese**
- **Caesar Salad with Garlic Croutons and Parmesan Cheese**
- **Spinach Salad with Red Onions, Strawberries, Goat Feta, Toasted Almonds and a Poppyseed Vinaigrette**
- **Greek Salad with Goat Feta, Tomatoes, Bell Peppers, Cucumbers, Tomatoes, Kalamata Olives and a Lemon Oregano Vinaigrette**
- **Beet Salad with Arugula, Goat Cheese, Candied Pecans, Red Onions and a Maple Onion Vinaigrette**
- **German Potato Salad with Bacon, Caramelized Onions, Scallions and a Dijon Vinaigrette**

Starch

Choose 1:

- **Roasted Potatoes with Fresh Herbs**
- **Garlic Parmesan Scalloped Potatoes**
- **Mashed Potatoes**
- **Coconut Cumin Basmati Rice**

Accompanied by:

- **Chef's Choice Steamed Vegetable Medley**
- **Domestic Cheese & Seasonal Fruit Display**

Dessert

Choose 1:

- **Sticky Toffee Pudding with Vanilla Ice Cream**
- **Warm Seasonal Crumble with Vanilla Ice Cream**
- **Very Berry Cheesecake with Macerated Berries**

Plated Dinners

served with dinner buns & butter
minimum 30 guests

Appetizers

Choose 1 per guest:

- Sweet Potato Five Spice and Coconut Soup
- Roasted Tomato and Red Pepper Soup
- Creamy Wild Mushroom Velouté
- Roasted Butternut Squash Soup (seasonal)
- Caesar Salad with Garlic Croutons and Parmesan Cheese
- House Salad with Pumpkin Seeds, Dried Cranberries, Candied Pecans & Goat Cheese
- Caprese Salad with Fresh Tomatoes, Buffalo Mozzarella, Basil Pesto and Balsamic Glaze
- Spinach Salad with Red Onions, Strawberries, Goat Feta, Toasted Almonds and a Poppy Seed Vinaigrette

Entrées

Choose 1 per guest:

- Boneless Braised Alberta Beef Short Ribs with Roasted Tomato, Chimichurri, Mashed Potatoes and Chef's Choice Vegetables \$55 per person
- Roasted Chicken Supreme with Butternut Squash Puree, Roasted Potatoes, Chef's Choice Vegetables and Red Wine Au Jus \$50 per person
- Grilled Salmon Fillet with Beurre Blanc Sauce, Calrose Rice and Chef's Choice Vegetables \$50 per person
- Wild Mushroom Risotto with Mascarpone Cheese and Parmesan \$50 per person
- Stuffed Bell Pepper with Coconut Rice, Roasted Vegetables and Homemade Tomato Sauce \$50 per person

Desserts

Choose 1 per guest:

- Very Berry Cheesecake with Macerated Berries
- Warm Sticky Toffee Pudding with Vanilla Ice Cream
- Warm Seasonal Crumble with Vanilla Ice Cream

BBQ & Grill Menus

minimum 20 guests

Deluxe Burgers or BBQ Beef on a Bun

\$24 per person

With Caesar Salad, Chef's Choice Salad, Baked Beans and Dessert Square Platter

Mixed Grill BBQ

\$40 per person

Grilled Teriyaki Chicken, Seven Persons Sausage & St Louis BBQ Pork Ribs

With Loaded Baked Potato, Chef's Choice Salad, Caesar Salad, Baked Beans and Dessert Square Platter

New York Steak Dinner

\$42 per person

8 oz. Alberta AAA NY Strip Loin Steak, Loaded Baked Potato, Chef's Choice Salad, Caesar Salad, Baked Beans and Dessert Square Platter

Mediterranean Station

\$28 per person

Chicken Souvlaki, Warm Pita Bread, Tzatziki, Red Onions, Diced Tomatoes, Lettuce, Rice Pilaf and Greek Salad with Goat Feta, Tomatoes, Bell Peppers, Cucumbers, Tomatoes, Kalamata Olives & Lemon Oregano Vinaigrette and Dessert Square Platter

Pasta Station

\$24 per person

Spaghetti & Meatballs Baked with Cheese or Penne Chicken Alfredo or Penne with Roasted Red Peppers & Cherry Tomatoes in a Pesto Tomato Sauce

With Caesar Salad, Garlic Toast and Dessert Square Platter

Add Additional Salad \$4 per person

Platters & Snacks

minimum 10 guests

- **Charcuterie Board with an Assortment of Sliced Deli Meats and Crackers \$15 per person**
- **Imported & Domestic Cheeses with Assorted Crackers \$11 per person**
- **Crudit  Platter with Fresh Cut Vegetables, House-Made Hummus and Ranch \$6 per person**
- **Sliced Fruit & Berry Platter with Assorted Fresh Fruits and Berries \$9 per person**
- **Yogurt Parfait Station with Granola, Vanilla Yogurt, Berries and Fruit \$6.50 per person**
- **Assorted Dessert Platter with Fresh Cookies and Assorted Squares \$8 per person**
- **Baked Goods with an Assortment of Loaves, Danishes and Croissants \$6.50 per person**
- **Chips and Salsa \$5 per person**
- **Cajun Kettle Chips \$6.50 per person**

Hors D'oeuvres

Beef

- Boneless Short Rib Sliders with Jalapeno Honey Slaw on Brioche Buns \$41 per dozen
- Stuffed Yorkshire Puddings with Shaved Prime Rib and Horseradish Aioli \$36 per dozen
- Teriyaki Beef Skewers \$36 per dozen

Chicken

- Chicken Skewers with Tzatziki Drizzle \$30 per dozen
- Chicken Gyozas with Cashew Drizzle \$22 per dozen

Pork

- Bacon Wrapped Jalapeno Poppers with Cream Cheese, Cheddar and Bacon \$31 per dozen
- Prosciutto & Melon Skewers with Balsamic Glaze \$24 per dozen

Seafood

- House-made Seafood Cakes with Tarragon Aioli \$28 per dozen
- Grilled Shrimp Skewers with a Roasted Garlic Red Pepper Marinade & Siracha Aioli \$36 per dozen
- Smoked Salmon Crostini with Pickled Red Onion, Lemon Cream and Capers \$36 per dozen
- Jumbo Shrimp Tower with Cocktail Sauce \$247 per 125 pieces

Vegetarian

- Mini Spinach and Feta Quiche \$20 per dozen
- Bruschetta Crostini with Balsamic Glaze \$19 per dozen
- Stuffed Cucumber with Citrus and Herb Cream Cheese and Balsamic Glaze \$20 per dozen
- Spring Rolls with Hoisin Sauce \$20 per dozen

Late Night Snacks

minimum 10 guests

- Pizza Bar 12" Hawaiian, Pepperoni or Cheese \$20 per pizza (8 slices)
- Pierogi Bar with Bacon, Caramelized Onions, Green Onions and Sour Cream \$15 per person
- Poutine Bar with Cheese Curds, Gravy, Mixed Cheese, Jalapenos, Diced Tomatoes, Scallions and Bacon Bits \$15 per person
- Taco Bar with Soft Taco Shells, Ground Beef, Pulled Chicken, Cheddar Cheese, Diced Tomatoes, Salsa, Sour Cream and Guacamole \$25 per person