



Sun City Three Course Dinner

(Minimum of 25 Guest Per Entrée)

*Dinner entrées served with dinner rolls, butter, your choice of salad,
Your choice of dessert, freshly brewed coffee, decaffeinated coffee, and iced tea.*

Salad Selections

(Choose One)

Chopped House Salad

Romaine & iceberg mix, Persian cucumbers, tomatoes, Bermuda onions, carrots, served with buttermilk ranch dressing

Thai Crunch

Duo of green & red cabbage, spiral carrots, mandarin oranges, edamame, chow mein noodle, toasted cashews, served with carrot & ginger vinaigrette

Greek Village Salad

Baby spinach, Persian cucumber, bell peppers, Bermuda onions, kalamata olives, feta cheese, served with cucumber vinaigrette

Traditional Caesar Salad

Organic hearts of romaine, herb croutons, shaved pecorino Romano, served with creamy Caesar dressing

Citrus Salad

Garden tangy arugula, orange & grapefruit segments, red seedless grapes, Bermuda onions, roasted fennel, goat cheese crumbles, served with blood orange vinaigrette

Strawberry Spinach Salad

Baby spinach, strawberry hearts, medjool dates, toasted almonds, goat cheese crumbles, served with raspberry vinaigrette

Apple Cranberry Walnut Salad

Mixed field greens, fuji apples, candied walnuts, dried cranberries, gorgonzola crumbles, served with cinnamon vinaigrette



Green Goodness Salad

Chopped arugula & butter lettuce, roasted pistachios, pomegranate seeds, chives, Persian cucumber, Haas, served with avocado buttermilk ranch

Roasted Beef Salad

Mixed kale, golden & candy stripe Chioggia beets, Anjou pears, candied glazed pecans, goat cheese crumbles, served with white balsamic vinaigrette

Chef's Cobb Salad

Organic hearts of romaine, baby heirloom tomatoes, cage free boiled eggs, Bermuda onions, served with blue cheese dressing



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Chicken Entrees

Creamy Garlic Thyme Chicken

Served with steamed jasmine rice, pineapple citrus relish, roasted tomato saffron beurre Blanc and fresh seasonal vegetables

\$38.45 Inclusive per person

Southwest Chicken

Served with roasted corn kernel & black bean potato succotash, Pico de Gallo, cilantro cream and fresh seasonal vegetables

\$36.64 Inclusive per person

Lemon Roasted Chicken

Served with Yukon gold potatoes, tomato & Persian cucumber relish, wild mushroom demi-glace and fresh seasonal vegetables

\$38.46 Inclusive per person

Cajun Chicken Alfredo

Served with linguini pasta, broccoli florets, wild mushrooms, blistered tomatoes, shaved pecorino Romano, alfredo sauce and fresh seasonal vegetables

\$40.60 Inclusive per person

Chicken Scaloppini Piccata

Served with capellini pasta, shaved pecorino Romano, lemon caper beurre Blanc and fresh seasonal vegetables

\$40.05 Inclusive per person

Honey Garlic Glazed Chicken

Served with brown rice, pineapple ginger relish, citrus glaze and fresh seasonal vegetables

\$41.18 Inclusive per person



Chicken Cordon Bleu

Lightly breaded & fried, stuffed with hardwood smoked ham, baby spinach, Swiss cheese, Dijon beurre Blanc, served with garlic mashed potatoes and fresh seasonal vegetables

\$41.72 Inclusive per person

Oven Baked Chicken Parmigiana

Parmesan crusted chicken breast, provolone cheese, served with capellini pasta, fresh basil, chunky plum tomato sauce and fresh seasonal vegetables

\$41.50 Inclusive per person

Classic Chicken Marsala

Served with herb polenta, duo of wild mushrooms & sundried tomatoes, fresh basil, marsala wine sauce and fresh seasonal vegetables

\$40.45 Inclusive per person

Stuffed Pepper with Chicken

Filled with wild rice, marinated chicken breast, grilled zucchini & squash, topped with Pico de Gallo, Spanish tomato cream

\$39.54 Inclusive per person

Mesquite Pan Seared Chicken

Served with garlic mashed potatoes, wild mushroom gravy and fresh seasonal vegetables

\$38.18 Inclusive per person



Beef, Pork & Duck Entrees

(Minimum of 25 Guest Per Entrée)

*Dinner entrées served with dinner rolls, butter, your choice of salad,
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Chef's Signature Slow Braised Short Ribs

Served with potato gnocchi smothered in a garlic cream, blistered tomatoes, red wine reduction and fresh seasonal vegetables

\$45.68 Inclusive per person

Grilled Smoked Iowa Pork Chop

Served with apple & cranberry herb stuffing, mango & pineapple chutney, cinnamon apricot glaze and fresh seasonal vegetables

\$42.52 Inclusive per person

Petit Filet Mignon

5 oz. choice beef tenderloin, served with gorgonzola mashed potatoes, chimichurri sauce and fresh seasonal vegetables

\$52.15 Inclusive per person

Double Chop Australian Lamb

Served with pea & mint risotto, red wine reduction and fresh seasonal vegetables

\$58.50 Inclusive per person

Pork Ossobuco

Served with roasted garlic fingerling potatoes, wild mushroom demi-glace and fresh seasonal vegetables

\$37.40 Inclusive per person

BBQ Baby Back Pork Ribs

Served with garlic mash potatoes, baked beans and cole slaw

\$39.51 Inclusive per person

Maple Glazed Duck

Served with Jasmine rice, pomegranate seeds, citrus chutney, and fresh seasonal vegetables

\$48.64 Inclusive per person



Stuffed Pork Tenderloin

Filled with baby spinach, caramelized onions & applewood smoked bacon, Swiss cheese, served with garlic mashed potatoes, honey mustard beurre Blanc and fresh seasonal vegetables

\$39.32 Inclusive per person

Slow Roasted Beef Brisket

Served with garlic mash potatoes, wild mushroom demi-glace and fresh seasonal vegetables

\$38.71 Inclusive per person

Veal Milanese

Served with herb polenta, wild mushroom cream and fresh seasonal vegetables

\$51.71 Inclusive per person



Other Entrees

(Minimum of 25 Guest Per Entrée)

*Dinner entrées served with dinner rolls, butter, your choice of salad,
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Garlic Herb Crusted Salmon

Served with Jasmine rice, tomato basil relish, yellow pepper coulis and fresh seasonal vegetables

\$45.50 Inclusive per person

Pan Seared Stripped Bass

Served with Saffron risotto, pineapple ginger relish, lemon beurre Blanc and fresh seasonal vegetables

\$48.26 Inclusive per person

Saddleback Lobster

Served with garlic parmesan steak fries, clarify butter and fresh seasonal vegetables

\$69.91 Inclusive per person

Chilean Seabass

Served with ginger sticky rice, coconut-lime beurre Blanc and fresh seasonal vegetables

\$64.03 Inclusive per person

Macadamia Crusted Mahi

Served with coconut rice, mango chutney, champagne citrus beurre Blanc and fresh seasonal vegetables

\$48.04 Inclusive per person

New Zealand Pink Snapper

Served with forbidden rice, strawberry & citrus relish, cilantro beurre Blanc and fresh seasonal
vegetables

\$52.77 Inclusive per person

Oregon Black Cod

Served with Jasmine rice, oriental stir fry vegetables, and orange soy glaze

\$47.61 Inclusive per person



Grouper

Served with tri color quinoa & black bean succotash, roasted tomato saffron beurre Blanc and fresh seasonal vegetables

\$50.26 Inclusive per person

Norwegian Ocean Trout

Served with lemon herb risotto, tomato & Persian cucumber relish, Dill cream and fresh seasonal vegetables

\$47.35 Inclusive per person

Lake Superior White Fish

Served with Okinawa purple sweet potatoes, roasted fennel, orange glaze and fresh seasonal vegetables

\$46.26 Inclusive per person



Dinner Buffet Menus

(Minimum of 50 Guest Per Buffet)

Custom buffet menus also available; please see the Catering Manager for pricing and details

Buffets are served with freshly brewed coffee, decaffeinated coffee, and iced tea

Classic Fried Chicken Buffet

Corn Chowder

Southern Corn Salad

Mixed field greens, baby heirloom tomatoes, roasted corn kernels, Bermuda onions, haas avocado, cheddar & Monterey jack cheese, mesquite tortilla strips, white balsamic vinaigrette & blue cheese dressing

Cole slaw & traditional macaroni salad

Fried chicken (2 pieces)

Garlic mash potatoes & mushroom gravy

Fresh seasonal market vegetables

Buttermilk biscuits

Choice of served dessert

\$45.48 Inclusive per person

La Cocina de la Abuela Dinner Buffet

Tortilla Soup

Queso fresco, tortilla strips, fresh cilantro

Baja Caesar

Organic hearts of romaine, roasted corn kernels, mixed bell peppers, black beans, jicama, baby heirloom tomatoes, Bermuda onions, haas avocado, chipotle ranch & cilantro vinaigrette

Los tres amigos fajitas consisting of a mixture of beef, chicken & shrimp

Green chile & cheese tamale

Frijoles borrachos & Spanish rice

Flour tortillas, smoked paprika tortilla chips, limes, pico de gallo, roasted salsa, guacamole, crema

Mexicana, cheddar & Monterey jack cheeses

Choice of Served Dessert

\$48.17 Inclusive per person



A Taste of Italy Dinner Buffet

Minestrone Soup

Seashell pasta, fresh basil

Italian Garden Salad

Mixed field greens, marinated artichoke hearts, baby heirloom tomatoes, Persian cucumber, Bermuda onions, buffalo mozzarella pearls, herb croutons, Italian & ranch dressing

Classic Chicken Marsala, herb polenta, sundried tomatoes, marsala wine sauce

Cheese tortellini & prawn casserole with alfredo cream

Lasagna Bolognese with chunky tomato marinara sauce

Fresh seasonal market vegetables

Herb garlic bread

Choice of dessert

\$48.77 Inclusive per person

Desert Sunset Dinner Buffet

Tomato Gorgonzola Soup

Essence of lemon

Chef's Salad

Wild rocket arugula, baby heirloom tomatoes, cucumbers, herb croutons, Bermuda onions, ranch dressing & white balsamic vinaigrette

Creamy Garlic Thyme Chicken, pineapple citrus relish, roasted tomato saffron Blanc

Herb roasted Tri Tip with wild mushroom demi-glace

Garlic mash potatoes

Fresh market seasonal vegetables

House baked French dinner rolls & butter

Choice of dessert

\$49.82 Inclusive per person



Chef's Trio Buffet

Cream of Potato Soup

Apple Cranberry Walnut Salad

Mixed field greens, fuji apples, candied walnuts, dried cranberries, gorgonzola crumbles, cinnamon vinaigrette

Lemon Roasted Chicken, tomato & Persian cucumber relish, lemon beurre

Slow roasted pork loin, wild mushroom demi-glace

Garlic Herb Crusted Salmon, tomato basil chutney, yellow pepper coulis

Wild rice medley

Fresh market seasonal vegetables

House baked French dinner rolls & butter

Choice of dessert

\$50.11 Inclusive per person