

The Lodge at Ventana Canyon Golf & Racquet Club

Banquet Dinner Menus

Ala Carte Dinner Items

Please Note: Note all items may not work well for large vs. small groups. Minimum order for 20 people on some items.

Soups \$6.50+ + Per Person

Soup Du Jour
Chicken, Vegetable and Wild Rice Soup
Tortilla Soup
Wild Mushroom Bisque
Clam Chowder, New England or Manhattan

Tomato Bisque with Basil
Vegetarian Vegetable
*Gazpacho
*Potato and Watercress Soup with Crème Fraiche
*Melon Soup with Chevril
*Cold Soups

Appetizers

Calamari Tapas \$12.50
Fried with Petite Greens,
Candied Lemon Aioli Dipping Sauce

Tequila Glazed Shrimp Cocktail \$13.50
Pico De Gallo Cocktail Sauce,
Southwestern Slaw

**Allegheny Mountain
Crab Cakes \$13.00**
Pennsylvania Corn Bread
Crust, Baby Greens, Fried
Parsnips, Lemon Aioli

Orange Butter Sea Scallops \$14.50
Sautéed with Prosciutto Ham

Heirloom Tomato and Basil Bruschetta \$10.00
French Bread Crostini, Parmesan, Balsamic Vinaigrette

Salads

Petite Dinner Portions available on all salads.

Ventana House Salad \$9.50
Romaine and Mixed Baby Greens with Cherry
Tomatoes, Cucumber, Shaved Red Onions,
Choice of Dressing

Ventana Blue Salad \$10.50
Baby Greens, Blue Cheese, Spiced Pecans, Granny
Smith Apples, Blueberries, Citrus Segments,
Orange Poppy Seed Dressing

Caesar Salad \$10.00
Chopped Romaine Lettuce,
Garlic Croutons, Parmesan Cheese

Spinach Salad \$10.00
Tossed Lightly with Warm Bacon, Half Egg,
marinated Tomato Tossed in a Balsamic Vinaigrette

Maytag Wedge \$8.50
Iceberg Lettuce Wedge with Cherry Tomatoes,
Maytag Cheese Vinaigrette

*For an additional charge, all Salads are available with
Shrimp or Salmon(\$7.50) or Chicken or Steak (\$5.00); either Grilled or Blackened*

All prices are subject to change and a 6.1% sales tax and 20% gratuity.

The Lodge at Ventana Canyon Golf & Racquet Club

Banquet Dinner Menus

Entrees

Filet Mignon \$34.00

Center Cut 8 oz Angus Tenderloin, Cabernet Demi,
Mashed Potatoes, Buttered Arizona Broccolini

Ginger Soy Salmon \$28.00

Roasted to Order with Miso Stir Fried Vegetables,
Garlic Ginger Glaze, Grilled Pineapple

Grilled Pork Chop \$20.00

Grilled Pork Chop Served with in a Apple Pan Gravy
and Served with Mashed Potatoes and Green Beans

Catalina Shrimp Scampi \$26.00

Sauteed with Scallions, Garlic, Lemon Butter, White
Wine and Served with Saffron Israeli Cous Cous and
Sauteed Snow Peas

Ravioli \$16.00

Cheese Ravioli with House Made Marinara and
Topped with Pecorino Romano Cheese

T Bone Lamb Chop \$30.00

Grilled Herb Crusted Chops with Creamed French
Lentils and Baby Vegetables

Duo of Ginger Soy Salmon with Garlic Ginger Glaze, Grilled Pineapple and Grilled Petite Filet Mignon with Cabernet Demi \$38.00

Mashed Potatoes and Chef's Selection of Vegetables

Duo of Herb Roasted Free Range Chicken Breast and Grilled Petite Filet Mignon with Cabernet Demi \$34.00

Mashed Potatoes and Chef's Selection of Vegetables

Duo of Petite Filet Mignon with Morel Mushroom Demi and Grilled Maine Lobster Tail with Saffron Butter Sauce \$50.00

Parmesan Cheese Rissoto and Grilled White Asparagus

Ventana Strip Steak \$30.00

Grilled to Order, 10 oz., Strip Steak, Mashed Potatoes,
with New York Creamed Spinach

Seared Ahi \$30.00

Served with Spinach Salad, Dressed with Sauteed
Shiitaki and Enoki Mushrooms with
Dark Miso Soy Reduction

Chipotle Baby Back Ribs \$23.00

Full Rack with French Fries and Napa Coleslaw

Herb Roasted Free Range Chicken Breast \$20.00

Herbed Chicken Pan Jus, Wild Mushroom Risotto,
Grilled Asparagus

Fresh Grilled Garden Vegetables Napoleon \$16.00

Eggplant, Yellow Squash, Red Onion, Provolone
Cheese, Black Bean Sauce, Toasted Pine Nuts,
Tomato Basil Coulis, Basmati Rice Pilaf

Kobe Meat Loaf \$18.00

Made Fresh Daily and served with Mashed Potatoes,
Country Gravy and Vegetable of the Day

Duo of Grilled Blue Nose Seabass with Lemon Caper Sauce and Grilled Petite Filet Mignon with Cabernet Demi \$38.00

Mashed Potatoes and Chef's Selection of Vegetables

Duo of Pan Seared Shrimp with Caper Dill Sauce and Grilled Petite Filet Mignon with Cabernet Demi \$42.00

Mashed Potatoes and Chef's Selection of Vegetables

**The Lodge at Ventana Canyon Golf & Racquet Club
Banquet Dinner Menus**

Desserts

**Warm White Chocolate Chip Cookie
Vanilla Ice Cream Sandwich \$6.50**

Hot Out of the Oven White Chocolate Chip
Cookie With a Vanilla Bean Ice Cream
and Hot Chocolate Sauce

Hot Fudge Brownie \$6.50

Home made Brownie topped with vanilla ice
cream and smothered in Hot Fudge

Lynchburg Pie \$6.50

Warm Pecan Tartlette served with
Whiskey Sauce

Strawberry Shortcake \$6.50

World Class Berries Top

Carrot Cake \$6.50

Ventana Canyon's Own Special Recipe

Chocolate Mousse \$7.00

With Whip Cream and Seasonal Berries

Key Lime Pie \$6.50

Large Fruit Tartlet \$12.00

With Chocolate Custard and
Seasonal Fruit & Berries

Cobbler with Vanilla Ice Cream \$6.50

Choice of Apple, Peach, Berry

Blueberry Port Wine Cheesecake \$7.00

With Blueberry Port Wine Reduction
and Pecan Crust

Ventana Cheesecake \$6.50

Cheesecake topped with Prickly pear Syrup

Guava Cheesecake \$6.50

Chocolate Kahlua Crème Brulee \$6.50

Vanilla Bean Crème Brulee \$6.50

"Burnt Hard Sugar Topped Cream " with
Fresh Creamy Custard

Grand Marnier Crème Brulee \$6.50

Caramel Hazelnut Cake \$6.50

Creamy Lite Caramel Hazelnut Cake

Chocolate Kahlua Layer Cake \$6.50

Assorted Miniatures \$6.50

Ice Cream Station \$9.00

Chocolate, Strawberry and Vanilla Ice Creams
Chocolate Sauce, Caramel Sauce,
Chopped Nuts, Strawberries,
Assorted Candy Toppings, Whip Cream

All prices are subject to change and a 6.1% sales tax and 20% gratuity.

The Lodge at Ventana Canyon Golf & Racquet Club

Banquet Dinner Menus

Buffet Dinner Menus

All Dinner Buffets minimum 20 pp, under minimum \$2.00pp additional charge

The Lodge Dinner Buffet A

Caesar Salad, Chopped Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing
Carving Station of Dijon Crusted Prime Rib,
Beef Au Jus, Horseradish Cream
Grilled Salmon with Pineapple Salsa
Basmati Rice Pilaf, Chef's Selection of Vegetables
Assorted Breads and Butter
Key Lime Pie
Regular & Decaffeinated Coffees, Hot Tea Selection
\$40.00 ++ per person
(\$150.00 2 Hour Chef Attendant)

The Lodge Dinner Buffet B

Seasonal Mixed Greens, Cherry Tomatoes, Bacon Crumbles, Carrot Curls, Red Onions, Cucumbers, Assorted Dressings
Grilled Vegetable Display with Balsalmic Vinaigrette
Green Valley Apples and Oven Toasted Walnut Salad
Carving Station of Chili Rubbed Ribeye with Morel Mushroom Demi,
Rosemary Roasted Free Range Chicken
Garlic Roasted Fingerling Potatoes
Chef's Selection of Vegetables
Assorted Breads and Butter
Turtle Cheesecake
Regular & Decaffeinated Coffees, Hot Tea Selection
\$52.00++ per person
(\$150.00 2 Hour Chef Attendant)

Mexican Dinner Buffet

Chips and Salsa Station of Tri Color Tortilla Chips, Mild Salsa, Guacamole
Seasonal Mixed Greens, Cherry Tomatoes, Curled Carrots, Bacon Crumbles, Ancho Chili Vinaigrette, Avocado Ranch Dressing
Chicken and Beef Fajitas, Warm Flour Tortillas
Grilled Peppers and Onions, Shredded Lettuce and Diced Tomatoes, Mild Salsa, Sour Cream
Mexican Rice, Refried Beans
Chef's Selection of Vegetables with Cilantro
Caramel Flan with Berries, Sopapillas with Cinnamon Sugar
Regular & Decaffeinated Coffees, Hot Tea Selection
\$38.00++ per person

Seafood Dinner Buffet

Seasonal Mixed Greens, Cherry Tomatoes, Blue Cheese, Bacon Crumbles, Carrot Curls, Red Onions, Cucumbers, Assorted Dressings
Lobster Bisque with Chervil Crème Fraiche, Smoked Salmon Platter of Capers, Chopped Egg, Cream Cheese, Chopped Red Onions
Seafood Station of Shrimp, Greenlip Mussels, Alaskan Crab Legs, Appropriate Condiments
Clam and Mussel Bake, Fingerling Potatoes
Action Grill Station of Sword fish with Pineapple Salsa, Grilled Lobster Tails and Claws, Lemon Wraps, Clarified Butter, Garlic Butter
Seared Ahi Tuna with Wasabi Cream Sauce
Carving Station of Dijon Crusted Prime Rib with Horseradish Cream and Beef Au Jus
Chef's Assortment of Plated Desserts, Regular & Decaffeinated Coffees, Hot Tea Selection
\$70.00++ per person
(\$150.00 2 Hour Chef Attendant, \$150.00 2 Hour Grill Attendant)

Denim Dinner Buffet

Seasonal Mixed Baby Greens, Carrot Curls, Cherry Tomatoes, Bacon Crumbles, Assorted Dressings
Mesquite Grilled Ribeye Steaks with Horseradish Cream
Ventana Canyon Baby Back Ribs with Barbecue Sauce
Smoked Cheddar Whipped Potatoes
Ranchero Baked Beans
Chef's Selection of Vegetables
Assorted Breads and Butter
Peach Cobbler with Vanilla Ice Cream
Regular & Decaffeinated Coffees, Hot Tea Selection
\$34.00++ per person

Italian Dinner Buffet

Caesar Salad, Chopped Romaine, Garlic Croutons, Parmesan Cheese, Caesar Dressing
Marinated Artichoke Salad with
Red Wine Vinaigrette and Extra Virgin Olive Oil
Chicken Picata with Lemon Caper Sauce
Seared Blue Nose Sea Bass, Putanesca Sauce
Made to Order Risotto Station, Parmesan Cheese, Pine Nuts, Cilantro Pesto, Basil Pesto, Goat Cheese, Artichoke Hearts, Proscuitto, Salami, Sun Dried Tomatoes, Grilled Asparagus
Chef's Selection of Vegetables in Italian Spice
Garlic Bread
Tiramisu, Assorted Petite Fors
Regular & Decaffeinated Coffees, Hot Tea Selection
\$56.00++ per person
(\$150.00 2 Hour Chef Attendant)

Fiesta Dinner Buffet

Tortilla Soup, Tortilla Strips, Jack Cheese, Sour Cream
Grilled Vegetables with Cilantro Vinaigrette
Carnitas Beef Enchiladas, Cheddar Cheese, Red Chili Sauce, Sour Cream
Seared Escalar with Pineapple Salsa
Refried Beans, Cilantro Rice, Jalapeno Cornbread
Churros with Cinnamon Sugar
Regular & Decaffeinated Coffees, Hot Tea Selection
\$38.00++ per person