

ELKHORN COUNTRY CLUB
1050 ELKHORN DRIVE
STOCKTON, CALIFORNIA 95209
(209) 477-8896

DINNER ENTRÉES

You may choose two Entrées per event at listed price. For additional Entrées the highest priced Entree will be charged for all selections.

BEEF

Broiled Filet Mignon - \$28

Eight ounce choice beef tenderloin, charbroiled to your liking and topped with garlic butter

Charbroiled Top Sirloin Steak - \$26

Marinated 10 ounce center cut top sirloin, charbroiled to your liking with balsamic reduction sauce

Roast Prime Rib of Beef - \$27

Oven roasted, sliced, 12-oz. boneless Prime Rib rubbed with Dijon mustard, garlic, red wine & herbs served with au jus

Tri-Rip Au Vin Rouge - \$24

10 ounces of roasted, sliced tri-tip covered with rich red wine mushroom sauce

Stuffed Flank Steak Rouladen - \$25

Sliced, roasted flank steak stuffed with mushrooms, onion, vegetables & cheese with with a rich demi glace

Filet Mignon Combination Dinners - \$32

Six ounce choice beef tenderloin, charbroiled to your liking with garlic butter & choice of:
Salmon, Scampi or Chicken Cordon Bleu

SEAFOOD

Fresh Atlantic Salmon Filet - \$26

Fresh salmon filet broiled in butter, white wine, & lemon juice and covered with Hollandaise Sauce

Pacific Halibut - \$28

Eight ounce fresh Halibut filet, dipped in flour & egg, grilled butter, dry white wine & lemon juice covered with a lemon butter sauce

Grilled Dover Soul Aux Crevettes - \$25

Fresh Dover sole fillet grilled golden brown sprinkled with Oregon Bay shrimp topped with lemon butter sauce

All Entrees Include Your Choice of:

House Green Salad or Caesar Salad
Garlic Mashed Potatoes, Yukon Gold Potatoes, Rosemary-Garlic New Potatoes, Baked Potato or Rice Pilaf
Chef's Choice Fresh Seasonal Vegetables
Fresh Baked French Bread with Butter
Coffee and Tea

Choice of Dessert:

German Chocolate Cake, Double Chocolate Cake, Carrot Cake
Ice Cream, Sherbet, Chocolate Mouse or Fruit Cobbler

(For Weddings, in Lieu of Dessert, Elkhorn Country Club will cut and serve your Wedding Cake at no extra charge)

18% Gratuity & Sales Tax will be added

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CHICKEN

Coq Au Vin - \$23

Boneless chicken breast simmered in red wine, mushrooms, pearl onions, fine herbs and Bordelaise Sauce

Champagne Chicken - \$24

Sautéed boneless, skinless chicken breast breaded in Panko bread crumbs topped with champagne butter sauce

Roasted Chicken - \$22

Roasted Airline chicken breast marinated with garlic, rosemary, thyme, white wine & olive oil with lemon herb sauce

Chicken Cordon Bleu - \$24

Boneless Chicken Breast stuffed with Danish Ham & Swiss Cheese, breaded and deep fried and topped with Hollandaise Sauce

Chicken Picatta - \$23

Boneless, skinless, Chicken Breast sautéed in butter, white wine and lemon juice, topped with Lemon Butter Sauce and capers

Chicken Farcié - \$24

Boneless, skinless chicken breast stuffed with pancetta, sun dried tomatoes, spinach, artichoke hearts, and provolone cheese, topped with pesto & sun dried tomato sauce

PASTA

Roasted Vegetable Pasta Primavera - \$20

Penne Pasta and fresh roasted vegetables in Marinara Sauce, sprinkled with Parmesan Cheese

Sundried Tomato Basil & Chicken Pasta - \$22

Bow tie pasta, sundried tomatoes, basil, sliced grilled chicken breast & parmesan cheese in roasted garlic cream sauce

All Entrees Include Your Choice of:

House Green Salad or Caesar Salad
Garlic Mashed Potatoes, Yukon Gold Potatoes, Rosemary-Garlic New Potatoes, Baked Potato or Rice Pilaf
Chef's Choice Fresh Seasonal Vegetables
Fresh Baked French Bread with Butter
Coffee and Tea

Choice of Dessert:

German Chocolate Cake, Double Chocolate Cake, Carrot Cake
Ice Cream, Sherbet, Chocolate Mouse or Fruit Cobbler

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DINNER BUFFET

Choice of two Entrées

Tri-Tip

Carved, oven roasted, marinated Tri-Tip, with Au Jus

Sirloin Tips

Tender sirloin tips sautéed with mushrooms & onions

Cross Rib Roast

Tender slices of cross rib roast with natural beef bordelaise sauce

Roasted Italian Chicken

Oven roasted chicken pieces, marinated in garlic, white wine, olive oil, rosemary, and fresh herbs

Chicken Veronique

Sautéed boneless, skinless chicken breast covered with seedless whole grapes and rich white wine sauce

Teriyaki Chicken

Charbroiled boneless, skinless chicken breast marinated in soy sauce, sherry, and herbs

Chicken Parmesan

Sauteed breaded boneless, skinless chicken breast with marinara sauce, provolone & parmesan cheeses

Roast Pork Loin

Oven roasted sliced pork loin with choice of green peppercorn, bordelaise or Thai ginger sauce

Atlantic Salmon

Fresh Atlantic salmon filet covered with lemon-butter basil sauce

Filet of Sole

Grilled sole filet cover with lemon-butter sauce

Chicken Fettuccini Alfredo

Sliced chicken, fettuccini, parmesan cheese & garlic in rich Alfredo sauce

Roasted Vegetable Pasta Primavera

Pasta with seasoned roasted vegetables with marinara sauce & cheese

Our Bountiful Buffet includes the following:

Green Salad Bar with Assorted Garnishes and Dressing

Fresh Baked French Bread with Butter

Fresh Seasonal Vegetables

Assorted Desserts Table

Coffee and Tea

Choice of :

Garlic Mashed Potatoes, Yukon Gold Potatoes, Rosemary-Garlic Red Potatoes or Rice Pilaf

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SPECIALTY BUFFETS - \$23

Mexican Cuisine

Chili Colorado
Chicken Enchiladas
Chili Verde
Spanish Rice
Refried Beans
Tortillas
Chips & Salsa

with

Salad Bar and Elkhorn's Specialty Dessert Table

Italian Cuisine

Baked Italian Chicken
Ravioli with Meat Sauce
Sliced Roast Beef
Italian Squash Medley

with

Salad Bar and Elkhorn's Specialty Dessert Table

Chinese Cuisine

Garlic Chicken
Ginger Beef
Egg Rolls
Pork Fried Rice
Chicken Chow Mein

with

Salad Bar and Elkhorn's Specialty Dessert Table

Hors D'Oeuvres

Teriyaki Chicken Drumettes
Meatball Bourguignon
Vegetarian Egg Rolls
Breaded Mushrooms & Zucchini
Deep Fried Mozzarella Cheese
Fresh Fruit Skewers
Antipasto Tray
Assorted Deli Meats & Cheese
French Rolls & Condiments

All Buffets include Coffee & Tea

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HORS D'OEUVERS

Hors D'Oeuvres Items are Prices at Twenty-Five Individual Servings

Chilled Prawn Cocktails - \$80

Large Prawns served with cocktail sauce

Meatballs Bourguignon - \$50

Italian style meatballs served in our red wine demi glace reduction

Crab Cakes - \$65

Lump Imitation Crab Meat lightly seasoned with garlic, herbs, and a touch of cayenne pepper

Teriyaki Chicken Drummettes - \$50

Chicken Wing Drummetts, marinated and baked in our sweet teriyaki glaze

Mushroom Vol-Au-Vent - \$80

Succulent Portobello mushrooms, onions, fontina and fresh thyme in a buttery pastry shell

Assorted Spiral Wrap Sandwiches - \$65

A variety of deli meats and cheeses rolled in soft tortillas, sliced into rounds, chilled and served

Spanakopita - \$65

Triangles of filo filled with spinach, feta cheese, and a hint of garlic

Egg Rolls - \$65

Deep fried egg rolls, stuffed with Chinese vegetables

Bruchetta - \$65

Fresh basil, tomato, and cheese on baked Ciabatta

Cheese & Cracker Tray (Serves 40-50) - \$85

Assorted cubed cheeses and crackers

Deli Meat Tray (Serves 40-50) - \$120

Sliced beef, turkey, ham, and salami

Seasonal Fruit Tray (serves 40-50) - \$85

Assorted seasonal fruits and melons

Antipasto Tray (Serves 40-50) - \$85

An assortment of fresh vegetables, olives, and pepperoncini with ranch dipping sauce

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LUNCHEON SPECIALS

Choice of two Entrées

SALADS

Served with French Bread, Butter, Coffee, Tea, & Dessert

Chicken Caesar Salad - \$13

Romaine lettuce, garlic, parmesan & croutons tossed with Caesar dressing & sliced grilled chicken breast

Chef's Salad - \$14

Julienne of turkey, ham, Swiss & American cheese, tomatoes, boiled egg & asparagus over greens

Sesame Chicken Salad - \$14

Romaine lettuce, cabbage, carrots, water chestnuts, bean sprouts, broccoli, bell peppers, rice noodles & oriental sesame seed dressing with grilled chicken breast

PASTA

Served with Tossed green or Caesar salad and French Bread, Butter, Coffee, Tea, & Dessert

Pasta Primavera - \$12

Penne pasta & roasted vegetables tossed in marinara sauce with parmesan cheese

Chicken Fettuccini Alfredo - \$14

Fettuccini, parmesan cheese & garlic tossed in rich Alfredo sauce with sliced grilled chicken breast

ENTRÉES

Served with Tossed green or Caesar salad and French Bread, Butter, Coffee, Tea, & Dessert

Chef's choice vegetable

Roast Tri-Tip - \$15

Roasted, marinated, sliced tri-tip with rich red wine mushroom sauce

Top Sirloin Steak - \$16

Marinated center cut top sirloin, charbroiled to your liking with balsamic reduction sauce

Chicken Marsala - \$14

Marinated, grilled, boneless, skinless chicken breast with mushrooms in Bordelaise sauce

Chicken Picatta - \$13

Sauteed, boneless, skinless chicken breast with capers and lemon butter sauce

Atlantic Salmon Beurre Blanc - \$14

Atlantic salmon filet broiled in butter, white wine & lemon juice & topped with Beurre Blanc

Roast Pork Loin - \$15

Oven roasted sliced pork loin with choice of green peppercorn, bordelaise, or Thai ginger sauce

Desserts – Ice Cream, Sherbet, Chocolate Mousse, Fruit Cobbler or Chocolate Butter Cake

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LUNCHEON BUFFET

Available Sunday – Friday Only
Choice of one main entrée - \$15
Choice of two main entrées - \$18

Sirloin Tips

Tender sirloin tips sautéed with mushrooms & onions

Cross Rib Roast

Tender slices of cross rib roast with natural beef bordelaise sauce

Roasted Italian Chicken

Oven roasted chicken pieces, marinated in garlic, white wine, olive oil, rosemary, and fresh herbs

Chicken Veronique

Sautéed boneless, skinless chicken breast covered with seedless whole grapes and rich white wine sauce

Roast Pork Loin

Oven roasted sliced pork loin with choice of green peppercorn, bordelaise or Thai ginger sauce

Filet of Sole

Grilled sole filet cover with lemon-butter sauce

Chicken Fettuccini Alfredo

Sliced chicken, fettuccini, parmesan cheese & garlic in rich Alfredo sauce

Beef Stroganoff

Sliced beef sirloin with fettuccini in a zesty sour cream and mushroom sauce

Our Bountiful Buffet includes the following:

Green Salad Bar with Assorted Garnishes and Dressing
Fresh Baked French Bread with Butter
Fresh Seasonal Vegetables
Assorted Desserts Table
Coffee and Tea

Choice of :

Rice Pilaf, Yukon Gold Potatoes or Rosemary-Garlic Red Potatoes

DELI BUFFET - \$13

Family Style Salad & Dressings
Italian Pasta Salad
Deli Meats & Cheeses
Fresh Bakes Rolls
Seasonal Fruits
Coffee & Tea

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CONTINENTAL BREAKFAST
\$6 Per Person (Plus Room Rental)

Muffins, Danish, Two Juices, Coffee/Tea

A SMALLER BREAKFAST
\$10

Scrambled Eggs with Cheese
Hashbrown Casserole or Grilled Red Potatoes
Choice of: Ham Steak, Bacon, Sausage
Choice of: Juice or Fruit
Choice of: Muffins, Danish, Croissants
Coffee & Tea

BREAKFAST BUFFET
\$12

Scrambled Eggs with Cheese or Eggs Benedict
Hashbrown Casserole or Grilled Red Potatoes
Choice of two: Ham Steak, Bacon, Sausage
Seasonal Fruit
Mini Muffins, Danish, Croissants
Juice, Coffee & Tea

BUFFET BRUNCH
\$18

Scrambled Eggs with Cheese
Eggs Benedict
Hashbrown Casserole or Grilled Red Potatoes
Turkey Tetrazzini or Beef Stroganoff
Carved Virginia Bakes Ham or Roast Barron of Beef
Seasonal Fruit
Mini Muffins, Danish, Croissants
Green Salad Bar with Assorted Garnishes & Dressings
Assorted Desserts
Juice, Coffee & Tea

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Beverage Brand Price List

Well Brands \$5

Early Times Bourbon
Gordons Vodka
Crystal Pe Gin
Old Smugglers Scotch
Jacques Bonet Brandy
Castillo Light Rum
Montezuma Tequila

Call Brands \$6

Segrams 7
V.O
Canadian Club
Jack Daniels
Bushmills
Absolut
Stolichnaya
Tanqueray
Myers
Bacardi Light
Malibu
Captain Morgans
Korbel
Emmets Irish Crème
Kahlua
Midori

Premium \$7

Crown Royal
Ketel One
Grey Goose
Bombay Sapphire
Chivas Regal
Glenlivet
Grand Marnier
Courvoisier
Hennessy
Disaronno
Cazadores
Patron

Draft Beer - \$4

Budweiser
Bud Light
Hefeweizen
American Ale

*Kegs available ask for pricing