



## **Sun City's Three Course Dinner**

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

### **Salad Selections**

*(Choose One)*

#### **Roasted Butter Nut Salad**

*Chopped iceberg lettuce, butternut squash, dried cranberries, red onions, cheddar cheese,  
Toasted almonds and poppy seed dressing.*

#### **Mountain View Salad**

*Baby leaves mix, granny smith apple, candied walnuts, sweet cranberries, red onions,  
Gorgonzola cheese, and strawberry vinaigrette.*

#### **Fennel and Peaches Salad**

*Shaved fennel bulbs, peaches, organic arugula, roasted pistachios  
And GF Peach-Basil Vinaigrette.*

#### **Pear-Pecan and Blue Cheese Salad**

*Baby spinach leaves topped with crisp pear slices, toasted pecans, crumbled blue cheese, dries cranberries,  
Served with Gluten Free Blood Orange Vinaigrette.*

#### **Heart of Romaine Salad**

*Crispy romaine, tomato slices, hardboiled egg, red onions, creamy buttermilk ranch dressing  
And drizzled with balsamic glaze.*

#### **Caesar Salad**

*Chopped Romaine lettuce, Herb Croutons, Parmesan cheese and creamy Caesar dressing.*

#### **Chopped House Salad**

*Romaine and iceberg lettuce mix, cucumbers, tomatoes, carrots & ranch dressing.*



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Choice of dessert, freshly brewed coffee, decaffeinated coffee and iced tea.*

### **Chicken Entrées**

#### ***Caramelized Apple Stuffed Chicken***

*Boneless breast of chicken filled with caramelized apples, onions, parmesan cheese, coated with panko,  
Baked topped with warm cider sauce and served with butter Yukon mash and haricot verts.*

***\$33.55 Inclusive Per Person***

#### ***Grilled Chicken with Wild Mushroom Demi-Glace***

*Chicken marinated with fresh herbs, olive oil, grilled, topped with a rich wild mushroom-white wine demi-glace,  
Served with cheese risotto and roasted cauliflower.*

***\$35.45 Inclusive Per Person***

#### ***Manchego Chicken***

*Pan seared chicken breast, topped with creamy Manchego-cranberry sauce,  
Served with wild rice pilaf and grilled fresh seasonal vegetables.*

***\$33.90 Inclusive Per Person***

#### ***Chicken Florentine***

*Chicken breast, sautéed spinach, cremini mushrooms, provolone cheese, roasted garlic-mashed potatoes,  
Sweet carrots Vichy and sundried tomato cream sauce.*

***\$34.30 Inclusive Per Person***

#### ***Lemon-Herb Chicken***

*Grilled marinated chicken breast, wild rice blend, broccoli with garlic butter, lemon-herb cream sauce.*

***\$33.15 Inclusive Per Person***

#### ***Oven Baked Chicken Parmesan***

*Parmesan crusted chicken breast, provolone cheese, Capellini pasta,  
Steamed broccolini and a rich and chunky plum tomato-basil sauce.*

***\$33.90 Inclusive Per Person***

#### ***Chicken Marsala***

*Chicken breast, roasted garlic mashed potatoes, pan roasted squash with red bell peppers,  
Topped with Marsala sauce.*

***\$32.40 Inclusive Per Person***



## **Beef & Pork Entrées**

### **Boursin Encrusted Pork Tenderloin**

*Herb seasoned grilled, topped with herbed Boursin cheese, tomato-tarragon cream sauce,  
Served with red skin potato and garlic mash, and fresh seasonal vegetables.*

**\$36.35 Inclusive Per Person**

### **Pan roasted Flank Steak Medallions**

*Flank steak medallions filled with spinach, caramelized onions, and roasted red peppers, topped with wild mushroom-sundried tomato cream sauce, served with roasted fingerling potatoes and fresh seasonal vegetables..*

**\$35.45 Inclusive Per Person**

### **Stuffed Boneless Pork Chops**

*Center cut pork stuffed with, spinach-green apples and raisins bread stuffing,  
Served with apple cider glaze, garlic-mashed potatoes and fresh seasonal vegetables.*

**\$34.10 Inclusive Per Person**

### **Herb Encrusted Strip Loin of Beef**

*Strip loin of beef rubbed with fresh herbs and seasonings, is oven roasted to medium rare,  
Topped with Merlot-wild mushroom demi-glaze, served with cheddar-scalloped potatoes and fresh seasonal vegetables.*

**\$40.70 Inclusive Per Person**

### **Grilled Teriyaki Beef Kebobs**

*Tender teriyaki marinated beef, skewered with mushrooms, bell peppers, pineapple and red onions,  
Served over coconut Jasmine rice and fresh seasonal vegetables.*

**\$36.55 Inclusive Per Person**

### **Texas Beef Brisket with BBQ Sauce**

*Smoked beef brisket slow roasted and basted with our homemade BBQ sauce,  
Served with garlic-mashed potatoes and fresh seasonal vegetables.*

**\$35.80 Inclusive Per Person**

### **Braised Boneless Beef Short Ribs**

*Fork tender beef short ribs are slow braised with fresh rosemary and smothered with a rich tomato and Chianti sauce,  
Served with Double baked potato and fresh seasonal vegetables.*

**\$37.70 Inclusive Per Person**



## **Other Entrées**

### **Grilled Balsamic Salmon**

*Atlantic salmon fillet char grilled and brushed with a Balsamic-white wine glaze.  
Served with wild rice pilaf and fresh seasonal vegetables.*

**\$37.70 Inclusive Per Person**

### **Coconut Shrimp-Pineapple Skewers**

*House breaded with shaved coconut, topped with pineapple glaze,  
Served with Jasmine rice and fresh seasonal vegetables.*

**\$38.25 Inclusive Per Person**

### **Parmesan Encrusted Tilapia**

*Moist tilapia fillet encrusted with a blend of Italian spices, breadcrumbs & parmesan cheese,  
Topped with Chardonnay cream sauce, served with butter Capellini pasta and fresh seasonal vegetables.*

**\$35.50 Inclusive Per Person**

### **Pan Seared Orange Roughy**

*Orange Roughy dusted in flour pan seared topped with Spanish Romesco sauce,  
Served with roasted red potatoes and fresh seasonal vegetables.*

**\$40.70 Inclusive Per Person**

### **Sautéed Filet of Sole Piccata**

*Filet of sole topped with caper-cream sauce, served with garlic-mashed potatoes and fresh seasonal vegetables.*

**\$35.45 Inclusive Per Person**

### **Surf & Turf**

*3 oz. filet of beef medallion topped with béarnaise sauce  
joins three jumbo shrimp saffron, Yukon potato mash  
and fresh seasonal vegetables.*

**\$38.45 Inclusive Per Person**

### **Blue Cheese Encrusted Filet of Beef and Crab Cake**

*Topped with roasted red pepper remoulade, Thyme-  
shallot demi-glace, served with roasted fingerling  
potatoes, and fresh seasonal vegetables.*

**\$ 44.90 Inclusive Per Person**

### **Trio Medallions**

*3 oz. filet of beef, pork tenderloin, chicken breast,  
Béarnaise sauce, Dijon cream sauce and Marsala sauce,  
Wild rice pilaf and fresh seasonal vegetables.*

**\$42.80 Inclusive Per Person**



## **Dinner Buffet Menus**

**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*

### **Mountain View Buffet**

*Mixed greens, tomatoes, cucumbers, herb croutons, ranch and Italian dressing*  
*House baked dinner rolls and butter*  
*Grilled chicken breast with sundried tomato cream sauce*  
*Roasted pork loin with pan drippings gravy*  
*Scalloped potatoes*  
*Roasted fresh seasonal vegetables*  
*Choice of served dessert*  
**\$32.60 Inclusive Per Person**

### **Southwest Buffet**

*Romaine hearts, cotija cheese, corn tortilla strips, Ranch and Italian dressing*  
**Coachella Valley Salad:** *Roasted corn, cactus, poblano chiles, red bell peppers,*  
*Red onions, black beans and cilantro-lime vinaigrette.*  
*Chipotle-Citrus grilled chicken with black bean-mango relish*  
*Pan seared beef and Chicken Fajitas*  
*Three cheese blend enchiladas*  
*Refried beans and Mexican Rice*  
**Display of:** *flour tortillas, corn tortilla chips, chopped cilantro, chopped red onions, limes,*  
*Pico de Gallo, salsa Fresca, Shredded cheese, guacamole and sour cream.*  
*Choice of served dessert*  
**\$ 38.10 Inclusive Per Person**

### **Italian Buffet**

*Hearts of Romaine*  
*Herb croutons, parmesan cheese, tomatoes, cucumbers, Italian and Caesar Dressing*  
*Braised Beef Ragu*  
*Chicken Piccata*  
*Cheese manicotti with chunky tomato-basil sauce*  
*Pappardelle pasta*  
*Fresh seasonal vegetables*  
*House baked cheese-garlic bread*  
*Choice of served dessert*  
**\$37.30 Inclusive per person**



**Sun Set View Buffet**

Mixed greens, herb croutons, cucumber, tomatoes, Italian and ranch dressing  
Warm rolls and butter  
Sliced Pork Tenderloin with Wild Mushroom Demi-Glace  
Roasted Atlantic Cod with dill cream sauce  
Breast of chicken with dijon-chardonnay cream sauce  
Four cheese scalloped potatoes  
Fresh seasonal vegetables  
**\$37.90 Inclusive per person**

**Fried Chicken Buffet**

Mix Greens  
Herb croutons, tomatoes, cucumbers, Italian and ranch dressing  
Cole slaw and traditional potato salad  
Fried chicken (2 pcs)  
Mashed potatoes and gravy  
Sweet corn and green peas  
Buttermilk biscuits  
Choice of Served Dessert  
**\$27.90 Inclusive Per person**

**Chinese Food Buffet**

House green salad  
Cucumbers, tomatoes, herb croutons, ranch and Italian dressing  
Beef and broccoli stir fry with ginger sauce  
Chicken Kung Pao or orange chicken  
Steamed Rice, fried rice  
Vegetable chow main  
Choice of served dessert  
**\$ 28.80 Inclusive Per Person**

**All Menu Prices Subject to 18% Service Charge plus applicable California Sales Tax**

All food and beverage must be consumed on the premises and purchased solely through SCPDCA. SCPDCA specifically **prohibits** the removal of food from the function by the client or any of the client's guests. Under no circumstances will host or guest be allowed to take any food from the buffet or leftovers off the premises. **Catering must be notified of final number of guests and/or Food Choices no less than Three Business Days before the event.**

Cancellation within 72 hours of the date of this function will incur the full cost of number of guests guaranteed. SCPDCA cannot guarantee prices more than 90 days from date of booking. Every effort will be made to maintain prices but we reserve the right to adjust menus with Client's approval.