



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)

Pomegranate- Roasted Butter Nut Salad

*Organic Baby Arugula, butternut squash, dried cranberries, red bell pepper, parmesan cheese chips,
Toasted almonds and ginger-honey vinaigrette.*

Mountain View Salad

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

Fennel and Beets Salad

Organic baby kale, roasted fennel, beets, mandarin's and Dijon-champagne vinaigrette.

Red Wine Poached Pear-Pecan Salad

*Baby spinach leaves topped with red wine poached pear slices, toasted pecans, crumbled blue cheese, dried cranberries,
Served with GF Blood Orange Vinaigrette.*

Heart of Romaine Salad

*Baby romaine heart, 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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Chicken Entrées

Chicken Marsala

*Chicken breast, garlic, mushrooms, tomato, Marsala wine sauce,
rice pilaf and sautéed squash.*

\$30.10 Inclusive Per Person

Lemon-Herb Chicken

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

\$30.10 Inclusive Per Person

Oven Baked Chicken Parmigiana

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

\$31.20 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.*

\$31.50 Inclusive Per Person

Stuffed Chicken Florentine

*Roasted Chicken breast filled with sautéed spinach, cremini mushrooms, provolone cheese,
roasted garlic-mashed potatoes, fresh seasonal vegetables and sundried tomato cream sauce.*

\$31.50 Inclusive Per Person

Chicken Cordon Blue

*Stuffed and breaded chicken breast with ham, swiss cheese, served with
White wine cream sauce and haricot verts.*

\$32.00 Inclusive Per Person

Grilled Chicken with Wild Mushroom Demi-Glace

*Chicken marinated with fresh herbs, olive oil, grilled,
topped with wild mushrooms-demi-glace,
Served with Three cheese scalloped potatoes and pan
roasted purple cauliflower.*

\$33.40 Inclusive Per Person

Chicken Wellington

*Baked Chicken breast in a puff pastry with mushroom
duxelle, served with bordelaise sauce,
Asiago cheese risotto and pan roasted squash with red
bell peppers.*

\$33.95 Inclusive Per Person



Beef & Pork Entrées

*Dinner entrées are served with dinner rolls, butter, your choice of salad,
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BBQ Baby Back Pork Ribs

Served with garlic mashed potatoes, baked beans and butter corn.

\$35.20 Inclusive Per Person

Yankee Pot Roast

*Braised beef roast slow roasted in a rich red wine reduction accented with
Fresh baby carrots, pearl onions and red skin potatoes.*

\$35.60 Inclusive Per Person

Herb Crusted Tri Tips

8 oz, roasted tri tips, served with garlic-mashed potatoes and fresh seasonal vegetables.

\$36.35 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.*

\$36.35 Inclusive Per Person

New York Sirloin Roast

*Strip loin of beef rubbed with garlic, fresh herbs and seasonings, oven roasted,
Topped with bordelaise sauce, served with three cheese scalloped potatoes and fresh seasonal vegetables.*

\$41.50 Inclusive Per Person

Petite Filet Mignon Poivre

*5 oz. choice beef tenderloin, herb seasoned grilled, topped with melted blue cheese and green peppercorn-cognac demi,
Served with red skin potato and garlic mash, and fresh seasonal vegetables.*

\$42.25 Inclusive Per Person

Grilled Rib Eye Steak

10 oz. Choice rib eye, served with double baked potato, fresh seasonal vegetables.

\$46.15 Inclusive Per Person



Other Entrées

*Dinner entrées are served with dinner rolls, butter, your choice of salad,
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Citrus Infused Shrimp Skewers

*Skewered large shrimp with oranges, lemon, onions, cherry tomatoes, served over
Jasmine coconut rice, sautéed broccolini with garlic butter and sweet honey-soy glaze.*

\$34.50 Inclusive Per Person

Citrus Miso-Soy Grilled Atlantic Salmon

*6 oz Salmon fillet, pineapple relish,
Served with coconut jasmine rice and sautéed green beans with bell peppers.*

\$36.35 Inclusive Per Person

Crab Cake & Steak

3 oz. Grilled filet mignon: Green peppercorn sauce

3 oz. Crab Cake: Dijon cream sauce

*Served with roasted fingerling potatoes,
Baby spinach and mushrooms.*

\$ 42.45 Inclusive Per Person

Surf & Turf

3 oz. filet mignon medallion: Blue cheese cream sauce

3 jumbo shrimp: Saffron cream sauce

Served with Yukon potato mash and fresh seasonal vegetables.

\$40.20 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.*

\$36.35 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

Fried Chicken Buffet

House Green Salad

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

\$28.00 Inclusive Per person

Southwest Fajitas Dinner Buffet

Chopped romaine hearts, cotija cheese, corn tortilla strips, chopped tomatoes and chipotle ranch

Coachella Valley Salad

Roasted corn, cactus, poblano chiles, red bell peppers, Red onions, black beans and cilantro-lime vinaigrette.

Marinated steak and chicken fajitas

Refried beans and Mexican Rice

flour tortillas, colored tortilla chips, limes, Pico de Gallo, salsa Fresca, Shredded cheese, guacamole and sour cream.

Choice of served dessert

\$ 32.25 Inclusive Per Person

Italian Dinner Buffet

Caesar Salad

Chopped romaine hearts, parmesan cheese, herb croutons and creamy Caesar dressing.

Antipasto Display

Grilled eggplant, bell peppers, zucchinis, marinated cherry tomatoes, olives, pepperoncini's,

Salami, ham, provolone cheese, drizzled with virgin olive oil

Chicken Breast Parmigiana

Baked Mostaccioli

Lasagna Bolognese

Sautéed squash with garlic and mushrooms

House baked cheese-garlic bread

Choice of served dessert

\$33.55 Inclusive per person



Sun Set View Buffet

House Green Salad

Herb croutons, cucumber, tomatoes, Italian and ranch dressing

Buttermilk Biscuits

Roasted Turkey breast & Trimmings

Giblet Gravy and Cranberry Sauce

Sliced Baked Pit Ham with Pineapple-Raisin Glaze

Country Mashed Potatoes & Candied Yams

Baked Green Beans with Mushroom Sauce

Choice of Served Dessert

(pumpkin pie available upon request)

\$33.75 Inclusive per person

Chinese Food Buffet

Oriental Salad

Napa Cabbage, Bok Choy, Carrots, Red Peppers, Mandarin's, Crispy Wontons,

Green Onions and Toasted Sesame Dressing.

Beef and broccoli stir fry with ginger sauce

Shrimp Chow Mein

Orange Chicken

Steamed Rice & Vegetable fried rice

Choice of served dessert

\$ 34.30 Inclusive Per Person

Mountain View Dinner Buffet

Chopped romaine hearts, tomatoes, cucumbers, herb croutons, ranch and Italian dressing

House baked dinner rolls and butter

Lemon-thyme roasted chicken

Herb Roasted Tri Tips with Thyme-Shallot Demi

Yukon butter potatoes & Wild Rice Pilaf

Pan Roasted Seasonal Vegetables

Choice of served dessert

\$35.40 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.