



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

### **Chicken Entrées**

#### **Chicken Marsala**

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

**\$32.88 Inclusive Per Person**

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

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

**\$32.88 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.*

**\$34.15 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.*

**\$34.33 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.*

**\$34.69 Inclusive Per Person**

#### **Chicken Cordon Blue**

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

**\$35.78 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.*

**35.42 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.*

**\$37.42 Inclusive Per Person**



## **Beef & Pork Entrées**

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

### **BBQ Baby Back Pork Ribs**

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

**\$37.78 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.*

**\$36.15 Inclusive Per Person**

### **Herb Crusted Tri Tips**

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

**\$39.78 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.*

**\$39.78 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.*

**\$47.41 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.*

**\$46.32 Inclusive Per Person**

### **Grilled Rib Eye Steak**

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

**\$46.86 Inclusive Per Person**



### **Other Entrées**

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

#### ***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.*

***\$39.05 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.*

***\$39.05 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.*

***\$ 42.87 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.*

***\$41.78 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.*

***\$37.42 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*

**\$29.06 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*

**\$ 35.06 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*

**\$36.33 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)*

**\$35.24 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*

**\$ 35.06 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*

**\$36.69 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.*