

Alta Sierra Country Club

Tournament Menu



Lunch Options

Hamburger & Hot Dog Buffet

Potato and Pasta Salads

Angus Hamburger Patties / Hot Dogs

Buns and Condiments

Sliced Cheeses, Lettuce, Tomato and Onion

Assorted Cookies

Hamburger / Hot Dog Buffet \$11.50 per person

Deli Buffet

Fresh Garden Salad with a selection of dressings

Assorted Deli Meats

Assorted Breads and Rolls

Condiments and Sliced Cheeses

Choice of Two of the Following Salads:

Potato Salad / Pasta Salad / Curry Rice Salad / Roasted Italian Vegetable Salad

Assorted Cookies

Deli Buffet \$12.50 per person

Boxed Lunch

Turkey, Ham or Roast Beef Sandwich

Bag of Chips

Whole Fruit

Cookie

Boxed Lunch \$9.95 per person

Snack Box

Bag of Chips

Whole Fruit

Two Cookies

Snack Box \$4.50 per person

Menus subject to change. Prices are subject to 18% service charge and applicable sales tax.

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Dinner Buffet Options

Tex Mex BBQ Buffet

Fresh Garden Salad with a selection of Dressings

Baby Red Potato Salad

Cowboy Beans and Bacon

Mexican Corn with Chilis

Carnitas

Yucatan Roasted Chicken

BBQ Beef Ribs

Tri colored Chips served with Guacamole

Garlic Bread and Assorted Tortillas

Chocolate Caramel Cake

Tex Mex BBQ Buffet \$22.00 per person

Hawaiian Buffet

Mixed Greens with pineapple chunks, toasted coconut
and chopped nuts with a selection of dressings

Fruit Salad

Curry Rice and Orange Salad

Kalua Pork

Cashew Chicken Breast

Teriyaki Tri Tip

Stir Fry Veggies

Sesame Flavor Udon Noodles

Hawaiian Sweet Bread

Coconut lemon cake

Hawaiian Buffet \$23.00 per person

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Seated Dinner Menu

Salads

(Please make one selection for entire group)

Alta Sierra Caesar Salad with Garlic Croutons and freshly grated Reggiano Parmigiano Cheese

Mixed Greens with Balsamic Marinated Tomatoes, Cucumbers and Mushrooms with House Dressing

Tossed Greek Salad with Spinach, Feta, Artichoke Hearts, Grape
Tomatoes and Pepperoncinis with Dijon vinaigrette

Entrees

(Please make one or two selections for your entire group, the vegetarian entrée may be selected as third choice. Guest entrée counts and place cards are required)

Slow Roasted Prime Rib served with Au Jus, Baked Potato and Fresh Vegetable

Charbroiled Filet of Salmon with Béarnaise Sauce served with Saffron Rice & fresh Vegetable

Chicken Cordon Bleu Stuffed with Ham, Swiss Cheese with a
Tarragon Cream Sauce served with Rice Pilaf and fresh Vegetable

Charbroiled New York Steak with Sautéed Vermouth Mushrooms and Roasted Red Potatoes

Saffron Risotto Stuffed Portabella Mushroom sprinkled with fresh Asiago Cheese

Sweet Course

(Please make one selection for entire group)

Lemon Shortcake

Tiramisu

Carrot Cake

Apple Crisp with Vanilla Ice Cream

New York Cheesecake

Salad, Entrée and Dessert \$26.00 per person

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