



# *Eldorado Country Club* *Catering Menu Selections*

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For additional information or menu customization for your event at Eldorado Country Club, please contact our Catering Director, Cathy Taylor.

*Cathy Taylor*  
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## *Display Trays*

*20 person minimum per tray*

*For Pricing Information, Please Contact Our Catering Department at 972-529-6779 ext. 226*

Imported & Domestic Cheese Display  
 Imported & Domestic Cheeses, Fresh Grapes,  
 and Berries with Gourmet Crackers

Fresh Seasonal Fruit Display  
 Assortment of sliced fresh seasonal fruits

Fresh Crudite Display  
 Garden Fresh Vegetables accompanied by Garden Herb Dip

Fresh Seasonal Fruit & Crudite Display  
 Assortment of sliced Fresh Seasonal Fruits  
 accompanied by Garden Fresh Vegetables & Garden Herb Dip

Grilled Vegetable Tray  
 Grilled Baby Squash, Red & Yellow Peppers, Asparagus,  
 Baby Carrots, Red Onions & Mushrooms with Pesto Mayonnaise

Smoked Salmon Display  
 Smoked Salmon, Capers, Red Onions, Boiled Eggs &  
 Crème Fraiche with Rye and Pumpernickel Slices

Shrimp & Crab Array  
 Jumbo Gulf Shrimp & Crab Claws  
 accompanied by Cocktail Sauce, Lemons, & Limes

Petite Sandwich Tray  
 Your choice of 3 meats – Roast Beef, Smoked Turkey Breast,  
 Honey Baked Ham, Tuna or Chicken Salad  
 Your choice of 2 breads – White, Wheat, Rye or Pumpernickel  
 Accompanied by Lettuce, Tomatoes and Condiments

Pastry Tray  
 Petite Fours, Mini Pastries, Mini Cheesecakes  
 garnished with Seasonal Berries

Gourmet Cookie & Brownie Tray  
 Assortment of fresh baked Cookies & Brownies  
 garnished with Seasonal Berries



## ***Buffet or Plated Breakfast***

*Served with Chilled Orange Juice and Freshly Brewed Regular & Decaf Coffees  
(45 Person Minimum Required for Buffets)*

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### Omelets Made To Order

Cheese, Bacon, Sausage, Ham, Onions, Mushrooms, Bell Peppers,  
Tomatoes, Spinach, and Artichoke Hearts  
Accompanied by Assorted Pastries including Muffins, Danish,  
Croissants and Bagels with Butter, Jams, and Cream Cheese,  
Hash Browns and Fresh Seasonal Fruit

*Uniformed Chef Required for Buffet - 1 Chef per 50 People*

Plated – Choice of 3 Ingredients for Omelets

Buffet – Choice of 5 Ingredients for Omelets

### The New Yorker

Eggs Benedict accompanied by Smoked Salmon, Bagels  
and Cream Cheese, Potato Pancakes, French Toast with Syrup  
and Fresh Seasonal Fruit

### Eggs Benedict

Toasted English Muffin Topped with Canadian Bacon,  
Poached Egg and Hollandaise Sauce  
Served with Hash Browns and Fresh Seasonal Fruit

### The American

Scrambled Eggs, Toast, Choice of Bacon or Sausage,  
Hash Browns, and Fresh Seasonal Fruit

### The Texan

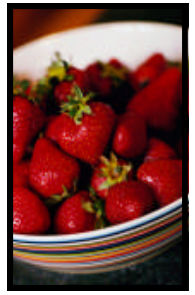
Rancheros Omelet with Salsa, Hash Browns,  
Biscuits & Gravy and Fresh Seasonal Fruit

### The French

Cinnamon Egg-Battered Toast with Syrup, Powdered Sugar,  
Butter, Choice of Bacon or Sausage,  
Served with Fresh Seasonal Fruit

### The Continental

Assorted Pastries including Muffins, Danish, Croissants  
and Bagels with Butter, Jams and Cream Cheese  
Served with Fresh Seasonal Fruit



## ***Buffet Luncheons***

*Served with Iced Tea & Water  
(45 person minimum)*

### **Salad Selections**

Caesar Salad, Eldorado Deluxe Tossed Greens, Marinated Vegetables, Potato Salad, Coleslaw, Mediterranean Pasta Salad, Black Bean & Corn Salad, Marinated Cucumber & Tomato & Onion

### **Backyard Grill**

Grilled Chicken Breast, Hamburgers, ¼ lb. Hot Dogs with all the Fixings, Baked Beans, Corn on the Cob, Potato Chips, Coleslaw or Potato Salad

### **New York Deli**

Assorted Sliced Deli Meats and Cheeses with Lettuce, Tomato, Onion, Mustard and Mayonnaise, Assorted Sliced Breads  
Served with Potato Chips, Coleslaw or Potato Salad

### **That's Italian**

Choice of Beef or Vegetable Filled Lasagna, Penne Pasta with Italian Sausage & Peppers, Fettuccini Alfredo,  
Served with Choice of One Salad Selection

### **Fajitas**

Build Your Own Fajitas with Chicken or Beef and Grilled Vegetables with Flour Tortillas, Spanish Rice, Pinto Beans, Chips & Salsa, Black Bean & Corn Salad & Sopapillas

### **Texas BBQ**

Choice of Two Items Slow Roasted or Grilled: Chicken, Brisket, Spare Ribs or Bratwurst, Served with Baked Beans, Corn on the Cob, Coleslaw or Potato Salad and Cookies & Brownies

## ***Buffet Dinners***

*Served with Iced Tea , Bread & Butter  
(45 person minimum)*

### **Le Baron**

One Salad Selection  
Chicken Breast with Lemon Herb Sauce, Rice Pilaf, Penné Pasta with Marinara or Alfredo Sauce,  
One Carving Station –  
Top Round of Beef, Honey Baked Ham or Roasted Turkey Breast  
Chef's Selection of Vegetable & Starch

### **Mexican Fiesta**

One Salad Selection  
Chicken, Beef or Cheese Enchiladas  
Build Your Own:  
Fajita Bar with Beef or Chicken OR  
Build Your Own Taco Bar  
Both with all the fixings  
Pinto Beans and Spanish Rice  
Tortilla Chips with Salsa & Guacamole

### **The Texan**

One Salad Selection  
Two Entrées: Chicken Fried Steak, Meatloaf, Baked Chicken or London Broil  
Chef's Selection of Vegetable & Starch

### **Italian Pasta**

One Salad Selection  
Beef or Vegetable Lasagna  
Two Pastas: Rotini, Penné, or Fettuccini  
Marinara and Alfredo Sauces  
Served with an Assortment of toppings  
Choice of 3 - diced chicken, Italian sausage, mushrooms, broccoli, squash, zucchini, or carrots

### **Salad Selections**

Classic Caesar Salad,  
Eldorado Deluxe Tossed Greens, Marinated Vegetables, Fresh Fruit Salad, Potato Salad, Coleslaw, Black Bean & Corn



## ***Plated Luncheons***

*Entrees served with Eldorado Deluxe Tossed Greens Salad or Dessert,  
Chef's Choice of Vegetable and Starch, Bread & Butter, and Iced Tea*

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### **Grilled Sirloin**

With Mushroom Demi Glaze and Served with  
Chef's Choice Vegetable & Mashed Potatoes

### **Seafood Pasta**

Shrimp, Scallops, and Crab with Fettuccini in a White Wine  
Cream Sauce and Served with Chef's Choice Vegetable

### **Grilled Pork Loin**

Topped with Apple Chutney and  
Served with Chef's Choice Vegetable & Starch

### **Meat Lasagna**

Served with Chef's Choice of Vegetable

### **Chicken Piccata**

Chicken Breast with Lemon Caper Sauce and  
Served with Chef's Choice Vegetable & Starch

### **Individual Quiche**

Choice of Spinach or Lorraine Quiche  
served on a bed of mixed greens with Chef's Choice Vegetable

### **Vegetable Lasagna**

Served with Chef's Choice Vegetable

### **Chicken Crêpes**

Chicken Breast and diced vegetables rolled in a crêpe  
and topped with a cream sauce with Chef's Choice Vegetable



## ***Plated Dinners***

*All entrees served with Eldorado Deluxe Tossed Green Salad,  
Chef's Choice Vegetable & Starch, Bread & Butter, and Iced Tea.*

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### ***Beef Selections***

New York Strip—Pan Seared Beef Au Poivre

6oz Filet Mignon with Mushroom Demi & Fresh Thyme

8oz Filet Mignon with Mushroom Demi & Fresh Thyme

### ***Poultry Selections***

Chicken Roulade with Spinach & Cream Cheese

Tortilla Encrusted Chicken with Ancho Chile Cream Sauce

Chicken Marsala with Wild Mushroom Sauce

### ***Seafood Selections***

Broiled Red Snapper with Roasted Corn Relish

Stuffed Shrimp—Fresh Gulf Shrimp stuffed with Crabmeat With Citrus Beurre Blanc

Grilled Swordfish or Tilapia with Wasabi Butter

Grilled Atlantic Salmon with Cilantro Lime Sauce

### ***Other Selections***

Herb Crusted Double Lamb Chops with Mint Sauce

Veal Picatta with Caper-Lemon Beurre Blanc Sauce

Veal Oscar

Roasted Pork with Apple Chutney



## *Dessert Selections*

*For Pricing Information, Please Contact Our Catering Department at 972-529-6779 ext. 226*

*White Chocolate Mousse Cake with Seasonal Berries*

*Bananas Foster or Cherrie Jubilee*

Bananas or Cherries Sautéed in Rum, Brown Sugar & Flavored Liqueur  
(Chef Station Required)

*Bourbon Pecan Derby Pie*

*New York Style Cheesecake with Raspberry Purée*

*Crème Brûlée*

*Key Lime Pie*

*Chocolate Decadence Cake with Fresh Berries*

*Warm Fruit Tart*

Baked Puff Pastry with Fruit Filling  
(Vanilla Ice Cream additional)

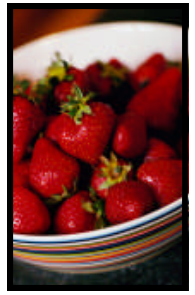
*Chocolate Bread Pudding with Crème Anglaise*

Chocolate Battered Sliced Bread baked  
and topped with a Rich Custard Sauce

*Fruit Cobbler*

Deep-Dish Fruit with a Biscuit Crust baked & sprinkled with Sugar

*Berries Martini*



## *Beverage Selections*

Coffee  
*(Regular and Decaffeinated)*

Iced Tea

Orange Juice

Assorted Soft Drinks

Assorted Gatorade

Bottle Water

Sparkling Fruit Punch

Lemonade or Fruit Punch

Champagne Punch

## *Alcoholic Beverage Selections*

### **HOUSE BRANDS**

Early Times Bourbon

Castillo Rum

Barton's Gin

Barton's Vodka

Montezuma Tequila

McCormick Scotch

### **CALL BRANDS**

Seagram's 7 Whiskey

Bacardi Silver Rum

Dewer's Scotch

Jack Daniel's Bourbon

Absolute Vodka

Johnnie Walker Red Scotch

Bombay Gin

Crown Royal Whiskey

Chivas Regal Scotch

### **DOMESTIC BEER**

Budweiser

Bud Light

Coors Light

Coors Original

Miller Genuine Draft

Miller Lite

### **IMPORTED BEER**

Corona

Corona Light

Shiner Bock

Heineken

### **KEG BEER**

*16-Gallon Keg*

Bud Light

Miller Light

Coors Light

### **HOUSE WINES**

Copperidge Chardonnay

Copperidge Cabernet Sauvignon

Copperidge Merlot

Copperidge White Zinfandel

Bela Serra Pinot Grigio

### **FROZEN SPECIALTIES**

Daiquiri (All Flavors)

Piña Colada

Margarita

Cordials, Cognacs, and additional choices are available on request.