



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, Tracy Richards.

Tracy Richards
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Display Trays

20 person minimum per tray

For Pricing Information, Please Contact Our Catering Department at 972-529-6779 ext. 217

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 BBO

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

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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.