

S O U T H V I E W C o u n t r y C l u b

Banquet Lunch



ENTREE SALADS & SANDWICHES

Salad selections include warm rolls and butter

Sandwich selections include kettle chips and a pickle

Salads and sandwiches include regular and decaffeinated coffee, and hot tea upon request

GF COBB SALAD \$15

Mixed greens, turkey, bacon, hard boiled egg, avocado, bleu cheese crumbles, and mango chutney dressing

GF CHAMPAGNE CHICKEN \$15

Mixed greens, chicken, strawberries, bacon, grapes, apples, dried cranberries, pecans, bleu cheese crumbles, and champagne vinaigrette

CHICKEN, AVOCADO & BACON \$15

Romaine lettuce, grilled marinated chicken breast, grape tomato, red onion, avocado, and honey mustard dressing

GF STEAK BURRITO BOWL \$16

6 oz. marinated grilled sirloin, romaine lettuce, pico de gallo, black beans, guacamole, shredded cheddar, fresh lime and cilantro over a bed of rice

BLACK & BLEU SIRLOIN CAESAR \$16

6 oz. marinated grilled sirloin, romaine lettuce, bleu cheese crumbles, and focaccia croutons

TURKEY AVOCADO CLUB \$15

Herb foccacia bread, oven roasted turkey, avocado, bacon, leaf lettuce, tomato and mayonnaise

HOT ITALIAN \$15

Salami, pepperoni, black forest ham, mozzarella, giardiniera, and Italian seasonings baked in a toasted hoagie roll

FIRST TEE CHICKEN SANDWICH \$15

Marinated and grilled chicken breast, BBQ sauce, bacon, melted cheddar, lettuce and tomato on a brioche bun

PULLED PORK SANDWICH \$15

Shredded pork shoulder in BBQ sauce, topped with Carolina slaw, pepper jack cheese, and served on a brioche bun

VEGETARIAN WRAP \$14

Spinach, roasted vegetables and herb cream cheese wrapped in a whole wheat tortilla

Substitute lettuce for tortilla as gluten free preparation

BOX LUNCHES \$15

Includes bag of chips, apple and fresh baked cookie

PEGAN GRAPE CHICKEN SALAD WRAP

Substitute lettuce for tortilla as gluten free preparation

TURKEY AVOCADO CLUB

On herb foccacia

VEGETARIAN WRAP

Spinach, roasted vegetables and herb cream cheese wrapped in a whole wheat tortilla

HONEY HAM & CHEDDAR

On pretzel kaiser roll

ROAST BEEF & CHEDDAR

With horseradish mayonnaise and arugula on ciabatta

PLATED ENTREES

Includes garden salad, warm rolls with butter, choice of vegetable and starch, regular and decaffeinated coffee, and hot tea upon request

GF TUSCAN CHICKEN \$19

Airline chicken breast, roasted onion, artichoke, grape tomato, garlic and white wine

GF CHICKEN PICCATA \$19

Pan-fried breast with lemon caper sauce

GF PORK CHOP \$21

With cherries and walnuts, served with black currant demi-glace

GF HERB SEARED SALMON \$22

With chardonnay cream sauce

GF TOP SIRLOIN \$23

6 oz. sirloin cooked medium to medium rare with sautéed mushrooms in a red wine demi-glace

TEMPURA SHRIMP \$24

Three jumbo lightly battered and fried, fresh lemon with cocktail sauce

VEGETABLE OPTIONS

GF GREEN BEANS WITH LEMON & GARLIC

GF MAPLE & MUSTARD GLAZED CARROTS

GF ROASTED ROOT VEGETABLES

GF ASPARAGUS & RED BELL PEPPER BUNDLE +\$1.00

STARCH OPTIONS

GF BOURSIN CHEESE & BUTTERMILK WHIPPED POTATOES

GF QUINOA PILAF

GF RED POTATO WEDGES WITH OLIVE OIL & HERBS

GF BACON & CHEDDAR STUFFED BABY REDS

LUNCHEON BUFFETS

Limited to two hours of service and priced per person
Includes regular and decaffeinated coffee, and hot tea upon request

DELI \$20

Assortment of pre-made deli sandwiches on focaccia and artisan breads to include:

- Pecan Grape Chicken Salad, Roast Turkey and Honey Ham with Cheese, Lettuce, Tomato and Red Onion
- Kettle Chips
- Chef's Choice Two Side Salads
- Pickles and Appropriate Condiments

OLÉ \$21

- Corn Tortilla Chips and Nacho Cheese Sauce
- Fresh Mixed Fruit
- Taco Meat and Seasoned Diced Chicken
- Refried Beans and Spanish Rice
- Hard Shell and Warm Flour Tortillas
- Diced Tomatoes, Shredded Romaine Lettuce, Black Olives, Salsa and Sour Cream

COOKOUT \$22

- Kettle Chips
- Potato Salad and Cole Slaw
- Watermelon Wedges
- Marinated Chicken Breasts and 1/2 lb. Hamburgers
- Sautéed Mushrooms and Onions
- Cheddar, Swiss and Pepper Jack Cheeses, Lettuce, Tomato, Pickles, Red Onion, and Appropriate Buns and Condiments

SOUTHVIEW \$26

- Fresh Baked Assorted Rolls with Butter
- Roasted Vegetable Display with Balsamic Glaze
- Chef's Choice Composed Salad
- Fresh Seasonal Sliced Fruit
- Boursin Cheese and Buttermilk Whipped Potatoes
- Chicken Piccata
- Herb Seared Salmon with Chardonnay Cream Sauce



GF - Gluten Free

All sales are subject to an 18% service fee, and MN state sales tax of 7.125%.