

CATERING





MENU & PRICING

BUFFET SERVICE
\$49.95

FAMILY STYLE SERVICE
\$52.95

PLATED SERVICE
\$58.95

Service Includes

- three (3) appetizers
- one (1) salad
- two (2) entrées
- two (2) sides
- seasonal vegetable medley
- fresh baked rolls and butter
- unlimited iced tea, lemonade, and coffee



MENU

APPETIZERS

additional appetizers \$160 per 50 pieces

CHICKEN PESTO CROSTINI

contains pine nuts

SAUSAGE FILLED MUSHROOM CUPS

gluten free, contains pine nuts

TEQUILA LIME CHICKEN SKEWER with RASPBERRY CHIPOTLE SAUCE

gluten free, dairy free

JAPANESE WONTON TOSTADA with POKE

dairy free, contains seafood, contains sesame seeds

CAPRICE SALAD CROSTINI

vegetarian, contains pine nuts

THAI BEEF SKEWER

dairy free, contains sesame seeds

CUCUMBER ROUNDS with CREAM CHEESE and SALMON

gluten free

POACHED PEAR and BRIE CANAPE

vegetarian

FRIED MAC n' CHEESE BALLS with BACON

vegetarian upon request

CRAB CAKES

contains shellfish

HOISIN MEATBALLS

dairy free

MINI LASAGNA BITES

vegetarian

KALE and SPINACH DIP BITE

vegetarian

BRUSCHETTA

vegetarian

SALMON SKEWER

gluten free, dairy free, contains shellfish, contains sesame seeds

JALAPEÑO POPPER CUP

vegetarian

MINI LOADED POTATOES with BACON

gluten free, vegetarian upon request

CHICKEN and CHORIZO EMPANADAS

TIKA SKEWERS

gluten free, dairy free

ROAST BEEF CROSTINI with PICKLED ONIONS

dairy free

BACON JAM, BRIE and APPLE CROSTINI

AVOCADO CHIPOTLE SHRIMP TOSTADA

dairy free, gluten free contains shellfish

STATIONARY APPETIZERS

CHEESE BOARD and FRUIT DISPLAY

\$265, serves 50

Seasonal fruit with monterey jack, cheddar, aged swiss, pepper jack and brie in filo dough, accompanied with an assortment of distinctive crackers with fruit garnish

ANTIPASTO DISPLAY

\$235, serves 50

Mozzarella cheese, roasted red onions, red bell peppers, eggplant marinated portabella mushrooms, black pitted, whole olives, yellow squash, fresh basil, italian squash, asparagus and italian salami

LATE NIGHT SNACKS

\$170 per 50 pieces

HOT WINGS

dairy free

HONEY GLAZED DRUMETTES

dairy free

STREET TACOS

gluten free, dairy free

Chicken or Beef

BEEF SLIDERS

MENU

ENTREES

additional entrees, \$5.50 per person

HERB ROASTED BEEF TIPS

gluten free, dairy free

Herb infused sirloin, roasted to juicy perfection, topped with a burgundy-garlic demi glaze

NEW YORK STRIP STEAK

gluten free

Boneless, tender, short loin accompanied with our house-made peppercorn crème sauce

CHICKEN SALTIMBOCCA

Chicken breast, stuffed with mozzarella, sage, prosciutto, lightly breaded finished with a wine reduced, roasted red pepper beurre blanc, infused with garlic and basil

CHICKEN FLORENTINE

contains pine nuts

Breaded chicken breast, stuffed with fresh mozzarella, spinach and sun-dried tomatoes finished with a creamy basil pesto sauce

WEDDING CHICKEN

dairy free

Tender airline, skin-on chicken breast with chutlet, marinated for 24 hours in our savory, house-made "wedding" sauce of garlic, chiles, ginger, soy sauce, vinegar, sugar, lemon and thyme

ISLAND CRUSTED PORK LOIN

dairy free, gluten free

Roasted pork loin, marinated in a house-made dry rub composed of chili powder, cumin, cinnamon, salt and pepper, finished with a sweet and spicy glaze

MARSALA PORK LOIN

Pork Loin roasted at 160 degrees, coated with a zesty herb crust topped with salted mushrooms, butter, garlic, thyme, deglazed with marsala wine and reduced to create the most decadent marsala sauce

HONEY SIRACHA SALMON

dairy free, contains sesame seeds

A fresh salmon filet, marinated in an Asian inspired sauce composed of siracha, honey, garlic, soy sauce and green onions, roasted to perfection

PAN SEARED SALMON FILET

gluten free, contains seafood

Alaskan salmon pan seared in butter, salt and pepper, topped with a fresh, tropical fruit salad



MENU

SALADS

additional salads, \$3.50 per person

SPINACH MANDARIN

Fresh spinach accompanied with fresh mandarin oranges, dried cranberries, red onions, blue cheese, and candied walnuts paired with our house vinaigrette

TANGY PEAR and BLUE CHEESE

Spring mixed greens topped with fresh pears, red onions, blue cheese, and house-made candied walnuts paired with our house vinaigrette

MEDITERRANEAN

Mixed greens, tomatoes, cucumbers, olives, red onions, pepperoncini, and feta cheese pair with our house vinaigrette

KIDS MENU

\$20.95 - Ages 3-12

Chicken Strips, Mac-n-Cheese, Fruit Salad,
Chocolate Chip Cookie
or
Adult Menu Options

SIDES

additional sides, \$3.50 per person

HERB ROASTED REDS

gluten free, vegan

FINGERLING POTATOES

gluten free, vegan

GARLIC MASHED POTATOES

gluten free, vegetarian

RICE PILAF

gluten free, vegetarian

POTATOES AU GRATIN

gluten free, vegetarian

FETTUCCINE ALFREDO

vegetarian

PASTA PRIMAVERA

vegetarian

WILD RICE

gluten free, vegan

Pricing is subject to 21% service charge and applicable sales tax.



BAR SERVICE

\$150 set up fee

includes bartender and full bar set up of beer, wine and hard alcohol

NO-HOST BAR

drinks are at the discretion of the guests

*\$350 bar sales minimum
client is responsible if not met

CAP AMOUNT

host a predetermined dollar amount of drinks for the guests

HOST BEER and WINE ONLY

cocktails available for purchase

WINE

HOUSE CHAMPAGNE

\$22

HOUSE RED WINE

\$22

cabernet sauvignon, merlot

HOUSE WHITE WINE

\$22

chardonnay

other options available upon request

CORKAGE:

750 ml bottle - \$15 each

1.5 liter - \$30 each

750 ml bottle - \$15 each

1.5 liter - \$30 each

BEER

15.5 GALLON KEGS

125, 16oz glasses

DOMESTIC

\$395

Coors, Coors Light, Budwiser, Bud Light

PREMIUM

\$495

please ask for availability

NON-ALCOHOLIC

Non-Alcoholic

Sparkling Cider

\$9

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