



THE PAVILION  
at Haggin Oaks Golf Complex

CATERING

2023

# MENU & PRICING

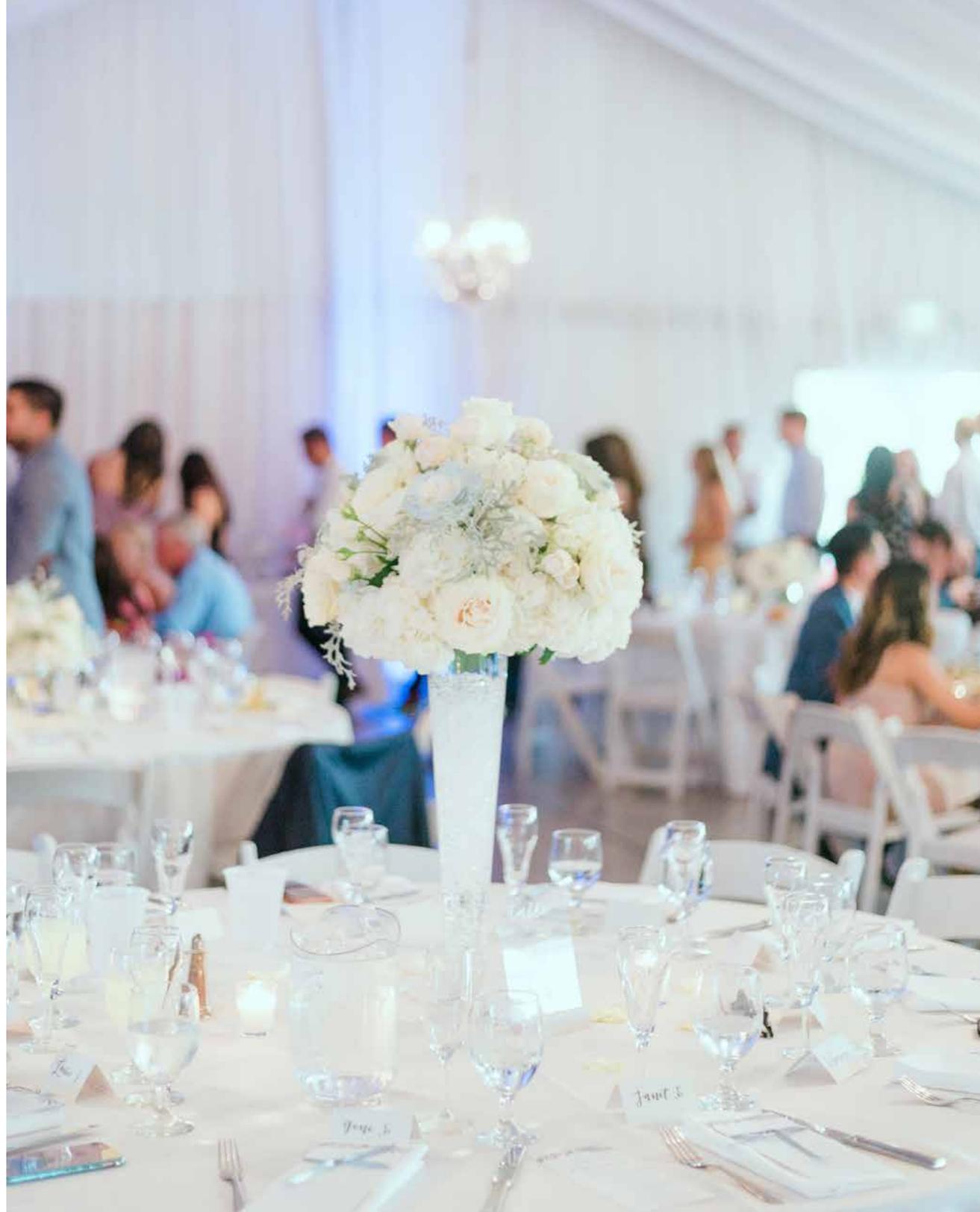
BUFFET SERVICE  
\$53.95

FAMILY STYLE SERVICE  
\$57.95

PLATED SERVICE  
\$63.95

## 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 \$175 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

\$325, 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

\$325, 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

*\$185 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, \$6.50 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, \$4.50 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, \$4.50 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

**\$250 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*

*\$500 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**

\$425

*Coors, Coors Light, Budwiser, Bud Light*

### **PREMIUM**

\$525

*please ask for availability*

## **NON-ALCOHOLIC**

**Non-Alcoholic**

**Sparkling Cider**

\$9

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

3645 Fulton Ave, Sacramento, CA

[www.SacramentoGolfWeddings.com](http://www.SacramentoGolfWeddings.com)

916.808.0957

[SpecialEvents@HagginOaks.com](mailto:SpecialEvents@HagginOaks.com)

