



Rio Grande Club & Resort

2019 Special Event Menu

Pasta Buffet

Chicken Alfredo
Meatball Marinara
Meat or Meatless Marinara
Linguini
Penne
Garlic Bread
House Salad
*choice of one pasta and one meat

\$21.95 per person

Taco Bar Buffet

Ground Beef
Chicken
Taco Shells
Soft tacos (flour tortillas)
Beans and Spanish Rice
Salsa
Sour Cream
Lettuce, Onion, Tomatoes, Cheese
Add Guacamole \$1.00 per person

\$20.95 per person

BBQ Buffet

Brisket
Chicken
Pulled Pork
Baked Beans
Macaroni or Pasta Salad
Corn
Rolls
Cobbler or Sheet Cake
(limited to 30 people or more)
(choice of two meats)

\$26.95 per person

Cookout Buffet

8 oz Hamburgers
4oz Bratwurst
4oz Hot Dogs
Condiments
Buns
Pasta Salad, Rio Chips or
Individual bagged chips
Sheet Cake or Cookies

\$18.95 per person

Home-style Dinner

Roast Beef
Spiral Ham
Roast Turkey Breast
Mashed Potatoes
Gravy
Dinner Salad
Vegetables
Rolls & Butter
Cobbler or Sheet Cake
(limited to 30 people or more
(choice of two meats)

\$27.95 per person

Carving Station

10 oz Prime Rib with Au Jus
Creamed Horse Radish
Roasted Red Potatoes
Dinner Salad
Seasonal Vegetables
Rolls & Butter
(limited to 20 people or more)

\$34.95 per person

Plated Dinner Options

Your choice of Two Entrees and Two Sides, limited to parties of 50 people or less

Chicken Piccata

Chicken Breast floured with Lemon, Mushrooms and Capers

\$23.95 per person

Cod Florentine

Cod Filet garnished with Spinach, Mushrooms, Onions and Hollandaise Sauce

\$26.95 per person

Cascade Salmon

Salmon Filet seasoned with Lemon Butter and topped with Crisp Leeks

\$24.95 per person

Roasted Pork Loin

Marinated in Honey Mustard and Sage and Slow Roasted

\$28.95 per person

Prime Rib**

Rubbed with House Spices and Slow Roasted

\$34.95 per person

Roasted Tri Tip of Beef**

Marinated in House Spices and Slow Roasted

\$29.95 per person

Choose Two Side Dishes: Garlic Rosemary Roasted Potatoes, Sautéed Vegetables, Mashed Yukon Potatoes, Choice of Pasta, Quinoa, Baked Potato, or Rice Pilaf

****A MINIMUM ORDER OF TEN (10) IS REQUIRED**

Customized Dinners are always available – please schedule a meeting with our Chef to plan your Unique Dinner Affair

Rio Grande Club and Resort Dessert Prices

Sopapilla Cheesecake

Cheesecake filling inside Puff Pastry topped with Cinnamon and Sugar

\$6.25 per person

Double Chocolate Mouse Swirl

\$7.00 per person

Fruit Cobbler

Choice of Apple, Cherry or Peach

\$6.75 per person

Wedding Cake

Cake cutting and serving price for cakes brought on premise

\$4.00 per person

Wedding/Birthday/Special Event Cake Prices

	Basic Design	Theme & Sculptured
Traditional Cake (White)	\$4.25 per person	\$5.75 per person
Flavored Cake	\$4.75 per person	\$5.95 per person
Chocolate Chip or Marbled	\$5.25 per person	\$5.75 per person
Tortes and Specialty Cakes	\$6.25 per person	\$6.75 per person

All food and beverage arrangements are subject to a service charge of 20% and a 5.5% sales tax

All prices are based on one serving per person – if the Rio Grande Club and Resort needs to provide more food than has been originally ordered, the client will be responsible for payment – all final arrangements/changes must be made seven days prior to event