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Welcome to Centennial Golf Club and Grille. We know that choosing a venue and a caterer for your special event can be difficult at best. We pride ourselves in offering you the utmost in quality and service standards unique to your event. We have a choice of venues for your event with each offering a magnificent view of our Rogue Valley. At Centennial, we will help you make lasting memories.

The information presented in this packet offers you a variety of menus to enhance your occasion. Our Chef and Event Coordinator will sit with you to create a personalized menu if you have special dietary requirements or if you would like to create a special menu for your event. All menu items are priced as a per person amount. There will be a 20% gratuity added to all food and beverage.

We pride ourselves on excellent customer service and high-quality food with a relaxed atmosphere. So please, let us treat you and your guests to a stress free and great dining experience!



## BREAKFAST

**BREAKFAST ENERGY BOX - \$5 (Tournament Only)**

Fruit, granola bar, muffin and juice

**SNACK BOX - \$7 (Tournament Only)**

Candy bar, nuts, chips, cookie and juice

**BREAKFAST BOX - \$9 (Tournament Only)**

English muffin sandwich, fruit, granola bar and juice

**ENGLISH MUFFIN SANDWICHES - \$5 (Tournament Only)**

Grilled English muffin, sausage patty, fried egg and cheddar cheese

**BREAKFAST BURRITO - \$8 (Tournament Only)**

Bacon, egg, pico de gallo, hashbrowns potatoes and cheddar cheese in a flour tortilla

**CONTINENTAL BREAKFAST - \$9**

Fresh fruit, assorted pastries, orange juice and coffee

**CENTENNIAL BREAKFAST BUFFET - \$13**

Scrambled eggs, bacon, sausage links, home-style potatoes, pastries, orange juice and coffee

**ELEGANT BREAKFAST BUFFET - \$15**

Eggs benedict, bacon, sausage links, home-style potatoes, fresh fruit, pastries, orange juice and coffee

**Add** French Toast, Pancakes or Biscuits and Gravy to any buffet option for an additional \$3



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## Hors D'Oeuvres Packages

- Package 1 Choose 3 items from the list below \$14.50 per person**  
**Package 2 Choose 4 items from the list below \$15.50 per person**  
**Package 3 Choose 5 items from the list below \$16.50 per person**  
**Package 4 Choose 6 items from the list below \$17.50 per person**  
**Package 5 Choose 7 items from the list below \$18.50 per person**

### Hot Options

- Spanakopita
- Assorted Mini Quiche Bites
  - Artichoke & spinach dip – with pita chips
  - Tri tip skewers – with pineapple and red onion
  - Chicken Thigh skewers – Teriyaki, BBQ **OR** Satay
- Chicken wings – with your choice of bbq, teriyaki or hot sauce
- Stuffed and Fried Ravioli – 4 Cheese **OR** Beef w/Marinara Sauce
- Pot Stickers – Choice of Chicken, Spicy Vegetable **OR** Pork w/ Sweet Chili Sauce
- Meatballs – with your choice of bbq, sweet n sour **OR** teriyaki sauce (**choice of 2**)

### Cold Options

- Fresh fruit platter
- Bruschetta – with crostinis
- Fresh vegetable tray with ranch
- Herbed Cream Cheese Spread with crostinis
- Fresh Fruit Skewers with a marshmallow cream
- Charcuterie Platter (Italian meats, cheese and veggies) w/ crackers
- Deli Meat and cheese platter (upgrade to Premium Meats and Cheeses for \$3)
- Pinwheels – ham and turkey rolled in flour tortillas with lettuce, tomato and cheese
- Caprese skewers – mozzarella rolled in basil pesto, cherry tomato and black olive

### Elegant Options - (add \$3 a person per item)

- Oyster Shooters
- Crab cakes with Remoulade
- Shrimp cocktail with cocktail sauce
- Coconut shrimp with sweet chili sauce
- Grilled Shrimp Skewers w/ Tequila Marinade
- Crab Rangoon Puff Pastry– with a sweet chili sauce and wasabi cream
- Jeremy's Sliced Carne Asada roll w/ a Jalapeno Cilantro Crème Fraiche
- Beef Wellington – Beef Tenderloin Coated with pate and wrapped in a puff pastry
- Fresh Crab Salad (Small spoons w/ a fresh crab mix, lemon zest and micro greens)



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## **GOLF LUNCHEON BUFFETS**

**All options are served with your choice of 2 sides: Potato salad, coleslaw, pasta salad, green salad, caesar salad, fruit salad or assorted potato chips.**

**Add a beverage station for \$1 per person that includes water, iced tea and lemonade. Other non-alcoholic beverages available from the bar.**

### **ALL AMERICAN - \$12**

Grilled half pound all beef patty with cheddar cheese, lettuce, tomato, onion and pickle  
Add Hotdogs \$3

### **CLASSIC SPAGHETTI WITH MEAT SAUCE - \$14**

With marinara, spaghetti pasta, parmesan cheese and garlic bread

### **LASAGNA - \$15**

Layered with ground sausage, mozzarella cheese, ricotta cheese, parmesan cheese, marinara sauce and served with garlic bread

### **TACO BAR - \$14**

With your choice of shredded chicken or ground beef, refried beans, flour tortillas, lettuce, pico de gallo, cheese and sour cream

### **COLD SANDWICH BAR - \$13**

Assorted deli meats and breads

Includes Condiments with a lettuce, tomato, onion and pickle tray

### **GRILLED CHICKEN BREAST - \$14**

With your choice of pesto, picatta, honey mustard or bbq sauce  
(Add fettucine noodles and choice of alfredo OR marinara sauce for \$3.00 more)



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## PIT ROASTED BUFFETS

All options are served with your choice of 2 sides below;  
Potato salad, coleslaw, pasta salad, green salad, Caesar salad, fruit salad or baked beans.

Add a beverage station for \$1 per person that includes water, iced tea and lemonade. Other non-alcoholic beverages available from the bar.

(Want more than one entrée option? Ask about our combo pricing!)

### **Kielbasa - \$12**

Served with sauerkraut

### **Pulled Pork - \$14**

Served with our signature BBQ sauce

### **Chicken Leg and Thighs - \$14**

Dry rubbed and pit roasted  
served with BBQ sauce on the side

### **Beef Brisket - \$17**

Dry rubbed and pit roasted  
Served with a horseradish cream  
Carved right to your plate

### **Applewood Smoked Ham - \$18**

Topped with a pineapple and honey glaze  
Carved right to your plate

### **Pork Baby Back Ribs - \$18**

Served with our signature BBQ sauce

### **Tri Tip - \$19**

Dry rubbed and Pit Roasted.  
Served with creamy horseradish  
Carved right to your plate

### **Wild Caught Salmon - \$18**

Whole salmon filets roasted in the pit  
for a light smoky flavor OR oven baked  
with a lemon dill butter

### **Prime Rib - \$25**

Dry rubbed and oven roasted  
Served with creamy horseradish  
and au jus  
Carved right to your plate



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## DINNER BUFFETS

All served with centennial house salad (spring greens, shaved parmesan cheese, carrots, red onion, and cherry tomatoes) OR caesar salad, chef's choice vegetables and rolls & butter. Choice of starch: roasted red potatoes, loaded mashed potatoes, garlic mashed potatoes or wild rice pilaf.

Add a beverage station for \$1 per person that includes water, iced tea and lemonade. Other non-alcoholic beverages available from the bar.

(Would you like more than one entrée? Please ask about our combo pricing!)

### APPLEWOOD SMOKED HAM - \$23

Topped with a pineapple and honey glaze  
Carved right to your plate

### CHICKEN FETTUCINI - \$19

Seasoned and grilled chicken breast  
Fettuccini noodles tossed in a creamy  
alfredo with fresh parmesan cheese

### CHICKEN MARSALA - \$20

Lightly breaded chicken breast topped with  
a mushroom marsala sauce

### CHICKEN CORDON BLEU - \$21

Stuffed chicken breast with swiss cheese and  
ham. Finished with a Dijon cream sauce

### TRADITIONAL TURKEY DINNER - \$21

Oven Roasted turkey carved to your plate  
Served with stuffing, cranberry sauce and  
gravy

### BEEF BRISKET - \$21

Slow cooked and served with  
horseradish cream  
Carved right to your plate

### ROASTED TRI TIP - \$24

Dry rubbed and pit roasted  
OR oven-baked  
Served with horseradish cream  
Carved right to your plate

### PRIME RIB - \$29

Dry rubbed and slow roasted  
Served with horseradish cream  
and au jus  
Carved right to your plate

### RIBEYE - \$24

8oz Grilled Ribeye

### BEEF FILET MINGON - \$32

8 oz choice cut with demi glace

### WILD SALMON FILET - \$23

Oven baked OR smoked in the pit  
Finished with a lemon dill compound  
butter

### STUFFED SOLE ELITE - \$20

Stuffed with scallops and crab  
cooked in butter, white wine and lemon



## **DESSERT**

**We have a wide variety of options to finish off your event on a sweet note! Most options served as a buffet option unless otherwise noted. Other options are available so just ask! We also welcome you to bring in your own dessert if you would like!**

**Brownies \$2**

**Cookies \$2**

Hopes Gourmet Cookies

**Chocolate Trio Bites \$3**

Cappuccino, Irish Cream and Peanut Butter

**Assorted Cheesecake Bites \$3**

Chocolate Cappuccino, Silk Tuxedo, Vanilla Chocolate Chip, Lemon, Raspberry and Amaretto Almond

**Chocolate Mousse \$4**

**Assorted Dessert Cups \$6**

Tiramisu, Chocolate, Lemon, Raspberry Cheesecake

**Cheesecake \$6**

Salted Caramel OR Original w/Berry Topping

**Tiramisu \$6**

**Assorted pies and cakes \$7**

**(Choice of 2)**

**PIES:**

Cherry, Apple, Strawberry Rhubarb, Pumpkin or Blueberry (other pie flavors available)

**CAKES:**

Chocolate, German Chocolate, Carrot Cake, Red Velvet or Tuxedo Truffle Mousse