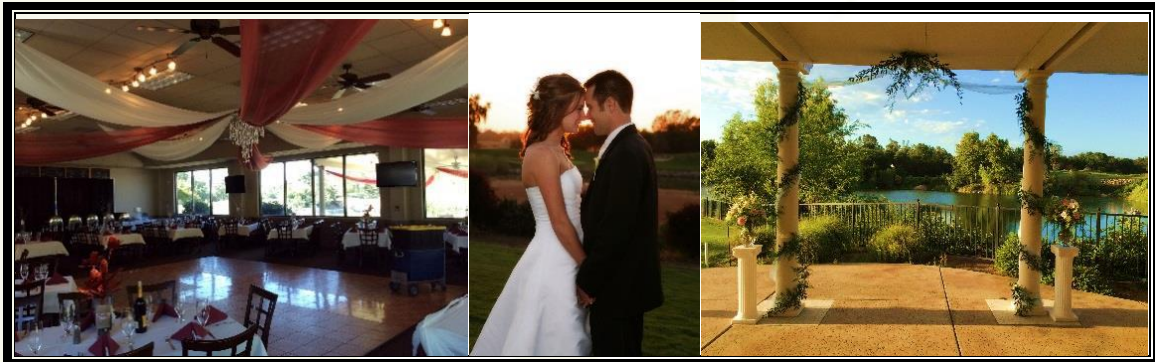




# *Wedding & Private Events Banquet Menu*



# Appetizers

*All appetizers are \$4.00 each, per person*

## Hot

Chicken Wings with choice of sauces  
Chicken Tenders with dipping sauces  
Bacon-Cheddar Potato Skins  
Bourbon BBQ Meatballs  
Southwestern Egg Rolls  
Fried Mozzarella with Marinara

## Cold

Salami, Cheese & Crackers  
Tomato-Basil Bruschetta  
Vegetable Tray with Ranch  
Seasonal Fruit Platter  
Spinach-Artichoke Dip  
Shrimp Cocktail (\$5.00)

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# Banquet Menu

*Banquet Includes: 2 Entrees, 1 Salad, 1 Starch, 1 Vegetable and your choice of Bread & Butter or Garlic Bread, Ice cream*

## Entrees (2)

Grilled Tri-tip with Caramelized Onions  
Sirloin Steak w/ Creamy Mushroom Sauce  
Pork Tenderloin with Apple Chutney  
BBQ Chicken Breast  
Chicken Marsala  
Chicken Parmesan  
Chicken Picatta  
Cheese Tortellini (Alfredo or Marinara)  
Penne Pasta Primavera (Alfredo or Marinara)

## Salads (1)

Garden Salad with (5) Dressings  
Tomato Cucumber Salad  
Mushroom-Artichoke Salad  
Fruit Salad  
Potato Salad  
Pasta Salad  
Macaroni Salad

## Starches (1)

Roasted Red Potatoes with Rosemary & Garlic  
Potatoes Au Gratin  
Garlic Mashed Potatoes  
Rice (Spanish or Pilaf)  
Macaroni & Cheese

## Vegetables (1)

Grilled Asparagus  
Buttered Corn  
Green Beans with Bacon & Onion  
Sautéed Brussel Sprouts with Bacon & Cheese  
Seasonal Vegetable Medley

\$50

# Wedding Menu

Banquet Includes: 2 Appetizers, 2 Entrees, 2 Salads, 1 Starch, 1 Vegetable and your choice of Bread & Butter or Garlic Bread

## Appetizers (2)

Prosciutto ham, Cheese & Crackers  
Spinach & Artichoke Dip  
Seasonal Fruit Platter

Tomato-Basil Bruschetta  
Vegetable Tray w/Ranch  
Rolled Salami with Cream Cheese

## Entrees (2)

Grilled Tri-tip with Caramelized Onions  
Steak Medallions with Whiskey Peppercorn Sauce  
Sirloin Steak w/ Creamy Mushroom Sauce  
Pork Tenderloin with Apple Chutney  
Lemon & Herb Chicken  
Chicken Marsala  
Chicken Parmesan  
Chicken Picatta  
Raviolis (Spinach, Cheese, or Beef)  
Cheese Tortellini (Alfredo or Marinara)  
Penne Pasta Primavera (Alfredo or Marinara)

## Salads (2)

Garden Salad with (5) Dressings  
Spinach, Bacon & Egg Salad  
Tomato Cucumber Salad  
Mushroom- Artichoke Salad  
Fruit Salad  
Potato Salad  
Pasta Salad  
Macaroni Salad

## Starches (1)

Roasted Red Potatoes with Rosemary & Garlic  
Potatoes Au Gratin  
Garlic Mashed Potatoes  
Rice (Spanish or Pilaf)  
Macaroni & Cheese

## Vegetables (1)

Grilled Asparagus  
Buttered Corn  
Green Beans with Bacon & Onion  
Sautéed Brussel Sprouts with Bacon & Cheese  
Seasonal Vegetable Medley

\$65

# Banquet Event Policies

*The confirmed number of guests must be specified at least seven days in advance for all catered events. This will be considered your minimum guarantee. Turkey Creek will accommodate enough food up to 10% in excess of the final guarantee. A service charge and applicable taxes are included on the final invoice for all food and beverage purchased. All prices are subject to change due to market fluctuation with 30 days of advance notice. Due to the unique style of service we offer, we suggest that all groups of 25 or more arrange for a private banquet.*

*Turkey Creek does not permit any outside food or beverage onto the property without prior authorization. A service fee will apply.*

**For questions or arrangements please call**

**Josh Lind**  
*Food and Beverage Director*  
*Private Event Coordinator*  
916-434-9473  
[jlind@turkeycreekgc.com](mailto:jlind@turkeycreekgc.com)

## Weddings include:

- Ceremony site & setup
- Dining room & setup
- Linens
- Wedding menu
- Cake cutting service
- Clean up
- Tax and gratuity
- Use of audio/video system
- Champagne or sparkling cider toast

## Private Events Include:

- Dining room & setup
- Linens
- Banquet menu
- Dessert
- Clean up
- Tax and gratuity
- Use of audio/video system