



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 the utmost in quality and service 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 planner will sit with you to create a personalized menu if you have special dietary requirements or requests.

Our menu pricing includes standard table linens, dinnerware, flatware and serving utensils. Unless otherwise noted all prices are per person and subject to an 18% service charge. All prices and menus are subject to change.



BREAKFAST

BREAKFAST ENERGY BOX - \$5

Fruit, granola bar, muffin, and juice

SNACK BOX - \$7

Candy bar, nuts, chips, cookie, and juice

BREAKFAST BOX - \$9

English muffin sandwich, fruit, granola bar, and juice

ENGLISH MUFFIN SANDWICHES - \$4

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

BREAKFAST BURRITO - \$7.50

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

CONTINENTAL BREAKFAST - \$8

Fresh fruit, assorted pastries, orange juice, and coffee

CENTENNIAL BREAKFAST BUFFET - \$10

Scrambled eggs, bacon, sausage links, homestyle potatoes, pastries, orange juice, and coffee

ELEGANT BREAKFAST BUFFET - \$13

Eggs benedict, bacon, sausage links, homestyle potatoes, fresh fruit, pastries, orange juice, and coffee

Add French toast for \$2.50 per person



Hors O'Deuvres Packages

- Package 1** Choose 3 items from the list below \$12.95 per person
Package 2 Choose 4 items from the list below \$13.95 per person
Package 3 Choose 5 items from the list below \$14.95 per person
Package 4 Choose 6 items from the list below \$15.95 per person
Package 5 Choose 7 items from the list below \$16.95 per person

Hot Options

- Chicken wings – with your choice of bbq, teriyaki, or hot sauce
- Stuffed mushrooms with ham (vegetarian available)
- Spanikopita
- Artichoke & spinach dip – with pita chips
- Jalapeno poppers
- Pit roasted kielbasa – with sauerkraut
- Tri tip skewers – with pineapple and red onion
- Chicken skewers – marinated and finished with a soy glaze
- Meatballs – with your choice of bbq, sweet n sour, or teriyaki sauce

Cold Options

- Meat and cheese platter
- Pinwheels – ham or turkey rolled in flour tortillas with lettuce, tomato, and cheese
- Antipasto Platter
- Fresh vegetable tray with ranch
- Fresh fruit platter
- Chips and 5 layer bean dip
- Bruschetta – with crostinis
- Caprese skewers – fresh mozzarella rolled in basil pesto, cherry tomato, and black olive
- Sriracha hummus – with pita chips

Elegant Options

- (add \$3 a person per item)
- Crab cakes –with Remoulade
- Shrimp cocktail – with cocktail sauce
- Coconut shrimp – with sweet chili sauce
- Mini chicken sliders – shredded pit roasted chicken with bbq sauce
- Beef filet skewers – bacon, red onion, and mushrooms
- Dungeness crab and wild mushroom dip – with crostinis
- Smoked salmon – with mini bagels and cream cheese



PIT ROASTED BUFFETS

All entrees are slowly smoked and roasted in our bbq pit

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. All prices are per person. Add a beverage station for \$1 per person that includes water, iced tea, and lemonade. Add cookies or brownies for \$1

Kielbasa - \$11

Served with sauerkraut

Pulled Pork – \$12

Served with our signature bbq sauce

Chicken Leg and Thighs – \$14.50

Served with our signature bbq sauce

Beef Brisket – \$15.50

Served with a horseradish cream

Pork Baby Back Ribs - \$16.50

Served with our signature bbq sauce

Tri Tip - \$18.50

Served with a mushroom demi-glace

Prime Rib - \$23

Served with creamy horseradish
and au jus

Combo Packages

**Chicken and baby back ribs
\$17.50**

**Chicken and kielbasa
\$14.50**

**Chicken and pulled pork
\$14.50**

**Chicken and tri tip
\$17**

**Chicken and prime rib
\$25**



GOLF LUNCHEON BUFFETS

**All options are served with your choice of 2 sides below
Potato salad, coleslaw, pasta salad, green salad, Caesar salad, or fruit salad.
All prices are per person. Add a beverage station for \$1 a person that includes
water, iced tea, and lemonade. Add cookies or brownies.**

ALL AMERICAN - \$11

Grilled half pound all beef patty with cheddar cheese, lettuce, tomato, onion, and
pickle.

Add Hotdogs \$1

CLASSIC SPAGHETTI WITH MEAT SAUCE - \$12

With marinara, spaghetti pasta, parmesan cheese, and garlic bread.

LASAGNA - \$12

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

TACO BAR - \$12

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

COLD SANDWICH BAR - \$8

Assorted deli meats with wheat bread and all the fixings.

GRILLED CHICKEN BREAST - \$12

With your choice of pesto, Picatta, honey mustard, or bbq sauce.



DINNER BUFFETS

Single Entrée

All served with centennial house salad (spring greens, bleu cheese crumbles, cranberries, candied walnuts, and cherry tomatoes), chefs choice vegetables, rolls and butter. Choice of starch: baked potato, roasted red potatoes, loaded mashed potatoes, wild rice pilaf, or pasta. Add a beverage station for \$1 per person that includes water, iced tea, and lemonade. Add dessert for \$2 per person.

SMOKED CHICKEN QUARTERS- \$17

Marinated and pit roasted, finished with bbq sauce

CHICKEN FETTUCINI - \$18

Grilled chicken breast in a creamy white sauce with parmesan cheese and fettuccini pasta

CHICKEN MARSALA - \$18

Lightly bread chicken breast topped with a mushroom Marsala sauce

CHICKEN CORDON BLEU - \$19

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

BEEF BRISKET - \$17

Slow cooked and served with horseradish cream

ROASTED TRI TIP - \$19

Topped with caramelized onions and sautéed mushrooms

PRIME RIB - \$25

12 oz Cut Slow roasted and served with horseradish cream and au jus

BEEF FILET - \$27

6 oz choice cut with demi glace

WILD SALMON FILET - \$20

Seared and finished with a lemon dill compound butter

ROASTED PORK LOIN - \$17

Finished with an apple chutney