



EVENTS & BANQUETS

# CREATE YOUR OWN BUFFET

*Events Large and Small....  
We Do It ALL!*

CHEF ALI DE LA FUENTE



# 2020 BANQUET MENU



**BENTWOOD  
COUNTRY  
CLUB LIFE**

*Minimum of 20 Guests Required  
Also Available Plated +\$3pp*

## Standard Package

\$14.50 One Entrée Choice  
Two Accompaniments

## Deluxe Package

\$16.50 Two Entrée Choices  
Two Accompaniments

## Ultimate Package

\$19.50 Two Entrée Choices  
Three Accompaniments

All buffets served with salad, rolls, tea and water.

# Entrées

PECAN CRUSTED CHICKEN W/APPLE BUTTER SAUCE  
CHICKEN WITH MUSHROOM MARSALA SAUCE  
CHICKEN PICCATA W/ LEMON, CAPER & PARSLEY CREAM SAUCE  
BLACKENED CHICKEN W/ PINEAPPLE SAUCE  
CHICKEN FRIED CHICKEN W/ PEPPERED GRAVY  
ROULADE OF BUFFALO MOZZARELLA & BASIL W/ MARINARA  
GRILLED CHICKEN LE CORDON BLEU  
CHICKEN CARBONARA W/ PENNE PASTA  
BEEF STROGANOFF W/ EGG NOODLES & SOUR CREAM  
SPAGHETTI & MEATBALLS  
TEXAS SMOKED BRISKET W/HONEY BARBEQUE  
BEEF & BROCCOLI  
ASADA STYLE FLANK STEAK (HOUSE RUBBED AND MARINATED THEN GRILLED,  
TOPPED WITH PEPPERS AND ONIONS)  
BENTWOOD'S POOR MAN FILLET W/MUSHROOM DEMI,  
INDIVIDUALLY BACON WRAPPED MEATLOAF  
GRILLED HANGAR STEAK W/ BEARNAISE SAUCE  
CHICKEN FRIED PORK CHOPS W/ COUNTRY GRAVY  
MESQUITE SMOKED PORK LOIN W/ APPLE, BACON & BABY SPINACH SALAD  
CARIBBEAN JERK PORK LOIN W/ RUM PIMENTO GLAZE  
SWEET & SOUR PORK  
PORK SCHNITZEL W/ LEMON GLAZE  
SEARED TILAPIA W/ LEMON, CAPER 7 PARSLEY CREAM SAUCE  
BLACKENED TILAPIA W/ PINEAPPLE SALSA  
SOUTHERN FRIED PANGASIUS CATFISH W/ LEMON CAPER REMOULADE  
BEER BATTERED COD W/ HOUSE MADE TARTER SAUCE  
GRILLED SALMON W/ LEMON BUTTER

GINGER GLAZED MAHI MAHI ADD \$3PP  
TWO LARGE PRONGS ADD \$3PP  
4OZ. BEEF TENDERLOIN ADD \$7  
6OZ. BEEF TENDERLOIN ADD \$11  
10OZ. BEEF TENDERLOIN ADD \$21

# Accompaniments

HERB ROASTED NEW POTATO  
CHEDDAR BACON SCALLOPED POTATO  
GARLIC WHIPPED POTATO  
GOLDEN FRUIT WILD RICE PILAF  
GARDEN VEGETABLE RICE PILAF  
CHEDDAR BROCCOLI & RICE CASSEROLE  
LYONNAISE POTATO  
POTATOES O'BRIEN  
PARMESAN RISOTTO  
HONEY GLAZED CARROTS  
SEASONAL MEDLEY  
SWEET CORN SUCCOTASH  
TEXMEX ROASTED CORN  
OVEN ROASTED BRUSSEL SPROUTS  
BUTTERED BROCCOLI FLORETS  
GREEN BEAN ALMONDINE  
BROWN SUGAR & BACON GREEN BEANS  
RATATOUILLE

ADD \$1 PP

BAKED MAC & CHEESE TOPPED WITH BREAD CRUMBS  
PARMESAN CREAMED SPINACH  
CREAMED CORN