

# *gather*

CATERING AT  
SUN LAKES COUNTRY CLUB



**CCL** | HOSPITALITY  
GROUP





# Breakfast

## **Traditional Continental | 9.75**

Fresh baked muffins and pastries, freshly brewed regular and decaffeinated coffee, hot tea

## **Deluxe Continental | 12.95**

Seasonal fruit platter and yogurt bar, fresh baked pastries, freshly brewed regular and decaffeinated coffee, hot tea

## **All-American Breakfast | 15.95**

Scrambled eggs, breakfast sausage or hickory smoked bacon, country style potatoes, breakfast breads, freshly brewed regular and decaffeinated coffee, hot tea

## **Pancake Breakfast | 15.95**

Buttermilk pancakes, warm maple syrup, scrambled eggs, sausage links, freshly brewed regular and decaffeinated coffee, hot tea

## **Yogurt Bar | 7**

Vanilla and fruit yogurt, granola, dried fruit, nuts

## **Breakfast Sandwiches or Burritos | 8.50**

Choice of two breakfast sandwiches or burritos, freshly brewed regular and decaffeinated coffee, hot tea

- Bacon or sausage egg & cheese on English muffin
- Egg & cheese on buttermilk biscuit
- Egg, spinach, onion, cheddar cheese on flour tortilla
- Egg, sausage, cheddar cheese on flour tortilla

## **Hot Cereal Bar | 6**

Dried fruits, nuts, cinnamon, brown sugar, pure maple syrup

## *A La Carte*

**Danish, Muffins, Scones +3.5**

**Bagels +4.5**  
with cream cheese

**Large Cinnamon Rolls +4**

**Seasonal Fruit Platter +15**  
10 guest minimum

**Chilled Juice +6.5 per gallon**

**Infused Water +2.5 per gallon**

**Freshly Brewed Regular &  
Decaffeinated Coffee, Hot Tea +4.5**

Unless noted otherwise, all prices are per person.

# Plated Salads

Includes freshly brewed regular and decaffeinated coffee, iced tea, rolls, butter

## **Cobb Salad | 18**

Mesclun greens, turkey, applewood-smoked bacon, hard-boiled egg, tomato, bleu cheese crumbles, choice of two dressings: Avocado Buttermilk, Bleu Cheese, Balsamic or Italian

## **Grilled Chicken Caesar Salad | 18**

Romaine, radicchio, tomatoes, seasoned croutons, aged parmesan, classic Caesar dressing, grilled chicken breast

Substitute shrimp +3

## **Asian Chicken Salad | 15**

Mixed greens, grilled chicken breast, cabbage, almonds, mandarin oranges, crispy noodles, ginger sesame vinaigrette

## **West Coast Grain Bowl | 15**

Kale, toasted barley, roasted beets, hard-boiled egg, radish, pickled red onion, sunflower seeds, honey lemon vinaigrette

Add grilled chicken breast +4

Add shrimp +7

# Delicatessen

Includes bistro chips

## **Deli Platter | 16**

Sliced turkey, ham and roast beef, cheddar and provolone cheeses, lettuce, tomato, red onion, pickles, variety of sliced breads

## **Wrap Platter | 16**

Choice of two wraps served with bistro chips.

- Smoked turkey breast, provolone, tomato, lettuce, pesto mayonnaise, whole wheat tortilla
- Roast beef, cheddar, lettuce, tomato, horseradish mayonnaise, whole wheat tortilla
- Grilled chicken, romaine, parmesan, croutons, Caesar dressing, whole wheat wrap

# Beverages

Lemonade | 4.75 per gallon

Fruit Infused Water | 2.50 per gallon

Ice Water Station | 6.00 per 3 gallon dispenser (50 servings)

Iced Tea | 4.50 per gallon

Bottled Water | 1.00 per person

Canned Soft Drinks | 1.50 per person

Unless noted otherwise, all prices are per person.

# Buffets

Minimum quantity of 20 persons per buffet

## Asian Flavors | 28.95

Sweet and sour chicken, garlic ginger shrimp, jasmine rice, stir fried vegetables, crisp vegetable spring rolls, sweet chili sauce, almond cookies

## Mexican Fiesta | 28.95

Mixed greens with pico de gallo, black bean corn salsa, crispy tortilla strips and creamy cilantro dressing, chicken fajitas, beef or vegetable enchiladas, soft flour tortillas, fiesta rice, pinto beans, tres leches cake

Add guacamole and sour cream +3

## Classic Italian | 26.95

Mixed green salad with balsamic vinaigrette, baked ziti with marinara and mozzarella, chicken broccoli alfredo, buttered herb linguine, seasonal vegetables, garlic bread, assorted cookies

Add meatballs in marinara +4.95

Add Italian sausage and peppers +4.95

## Tuscan | 28.95

Classic Caesar salad, lemon garlic herb grilled chicken breast with pesto sauce, vegetable or beef lasagna, seasonal vegetables, roasted red potatoes, garlic bread, cannoli

## Picnic | 26.95

Hamburgers, vegetarian garden burgers, hot dogs, potato salad or cole slaw, macaroni and cheese, assorted buns and rolls, lettuce, tomato, pickles, onions, condiments, cookies and brownies

## Regional American BBQ | 28.95

Texas BBQ beef brisket, Carolina pulled pork, potato salad, cole slaw, maple baked beans, tossed salad, ranch, vinaigrette, cornbread, apple pie, cookies, brownies

## Simply Delicious | 16.95

### CHOICE OF ONE STARTER SALAD

- Traditional green salad
- Classic Caesar

### CHOICE OF ONE ENTRÉE

- Chicken Piccata
- Rosemary Rubbed Pork Loin
- Vegetable Lasagna
- Meat Lasagna
- Meatloaf & Mushroom Gravy

### CHOICE OF ONE SIDE

- Mashed Yukon Potatoes & Gravy
- Brown Rice Pilaf
- Green Beans & Garlic
- Roasted Vegetables
- Seasonal Vegetables

### CHOICE OF ONE BREAD

- Dinner Rolls
- Garlic Bread

### CHOICE OF ONE DESSERT

- Brownie
- Assorted Cookies
- Apple Pie
- Carrot Cake
- Chocolate Cake

Add additional entrée + 8

Add additional side + 4

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Bottled Water | 1.00 per person

Canned Soft Drinks | 1.50 per person

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# Plated Meals

Includes choice of one starter salad, one entrée and one dessert. Also includes seasonal vegetables, dinner rolls and coffee and tea service.

## Salads

Classic Caesar salad

Roasted beet salad

Spinach strawberry salad

Caprese salad

Wedge salad

Mixed green salad

## Desserts

Blueberry crumble

Cheesecake with raspberry sauce

Strawberry shortcake

Chocolate cake

Lemon meringue pie

Apple crisp

## Entrées

Grilled chicken breast, herbed orzo | 28.95

Vegetarian bean cassoulet | 26.95

Chicken marsala, golden mushrooms, mashed potatoes | 28.95

Chicken parmesan, angel hair pasta | 28.95

Chicken piccata, rice pilaf | 28.95

Herb-crusted airline chicken breast, parmesan polenta 28.95

Applewood bacon wrapped pork tenderloin, whipped potatoes, mushroom sauce | 28.95

Carved prime rib, au jus, creamed horseradish, baked russet potatoes | 45.95

6oz filet mignon, potato anna | 45.95

Seasonal fish, roasted fingerling potatoes, lemon butter sauce | MKT

## Carving Station

Includes carving station, accompanying sauce, two sides and dinner rolls

### STATIONS

Grilled tri-tip | 37.95

Roasted pork loin | 32.95

Boneless ham | 32.95

Herb roasted turkey breast | 32.95

Beef tenderloin | 39.95

Prime rib | 39.95

### SAUCES

Red wine demi glace

Horseradish cream

Hollandaise

Roasted turkey gravy

Au jus

Cranberry sauce

### SIDES

Mashed potatoes

Mashed sweet potatoes

Rosemary roasted potatoes

Rice pilaf

Potato au gratin

Macaroni and cheese

Sautéed green beans

Roasted brussels sprouts

Creamed spinach

Roasted carrots

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# Celebration Stations

*Minimum quantity of 20 persons per buffet*

## **Domestic Cheese Display | 4.95**

Selection of domestic cheeses

Fresh and dried fruit

## **Domestic Gourmet Cheese & Meats | 6.95**

Domestic cheese

Sliced meats

Fresh and dried fruits

Premium crackers

## **Vegetable Display | 3.95**

Fresh vegetables

Ranch dip or hummus

## **Sliced Fruit Display | 4.95**

Seasonal fruits

Exotic fruit display available for additional charge

## **House Made Tortilla Chips and Salsa | 3.75**

House made tortilla chips

Fresh salsa

Add: Guacamole and sour cream +3

## **Mediterranean Dip Trip | 4.75**

Hummus

Roasted red pepper dip

Whipped feta

Warm pita bread

## **House Made Spinach Artichoke Dip | 4.75**

House made spinach artichoke dip, served hot or cold

Pita chips or bread

## *Snacks & Sweets*

### **Shortcake Bar | 6.00**

Buttermilk shortcake, seasonal fruit, Chantilly cream

### **Ice Cream Social | 6.00**

Assortment of ice cream with decadent array of toppings

### **Brownies | 1.50**

### **Cookies | 1**

### **Mixed Nuts | 5**

### **Pub Mix | 3**

Minimum quantity 12

**Unless noted otherwise, all prices are per person.**



# Hors d'Oeuvres

Hors d'oeuvres priced individually. Minimum 12 pieces each

## CHILLED

Chilled cocktail shrimp | 3.25  
with cocktail sauce and lemons

Caprese skewer | 2.75

Classic tomato bruschetta | 2.25

Deviled eggs | 2.75

Thai noodle salad | 2.25

Roast beef crostini | 2.75  
with horseradish cream and bleu cheese

Assorted tea sandwiches | 2.75  
Cucumber and cream cheese  
Tuna salad  
Ham and cheese

## HOT

Spanakopita | 2.75

Vegetable spring rolls | 2.25  
with sweet and sour sauce

Thai chicken satay | 2.75  
with spicy peanut sauce

Miniature quiche | 3.25

Miniature crab cakes | 3.75  
with remoulade

French dip sliders | 3.75  
with caramelized onions and horseradish mayonnaise

Roasted mushroom crostini | 2.75  
with brie



# *Custom Requests*

Looking for something special? Contact us and we'll design a custom catering experience that fits your vision and your budget. Ask about our additional resources including linens, décor, A/V support, and more. We're here to make your next gathering seamless and memorable

## **CONTACT US:**

**Catering Reservations:** 951-769-6653

**Email:** [shared.slcccatering@compass-usa.com](mailto:shared.slcccatering@compass-usa.com)

We're excited to help plan your meetings and special events with thoughtfully crafted menus. Our team blends regional flavors with the latest culinary trends and is happy to customize offerings to suit your needs and budget. Whether it's a continental breakfast, boxed lunch, cocktail reception, or gourmet dinner, we're committed to making every detail memorable.

