

Banquet Menu





Breakfast

All prices include tax & service charge

Continental | 12

Muffins Assorted Danishes Fruit Platter Coffee Orange Juice

Breakfast Burritos | 16

Your choice of Bacon or Sausage Coffee Station

Breakfast Station | 15

Scrambled Eggs Bacon & Sausage Breakfast Potatoes Muffins Orange Juice Coffee

Lunch

All prices include tax & service charge

Deli Box Lunch | 16

Sandwich OR Wrap
Turkey, Ham or Veggie
Chips
Granola bar
Fountain Drink

All American 25

BBQ Chicken
Hamburgers
Hot Dogs
Ranch Beans
Potato Salad
Green Salad w/ dressings
Chocolate Chip Cookie
Fountain Drink

Chicken & Steak Fajitas | 30

Flour Tortillas
Spanish Rice
Refried Beans
Sour Cream, Salsa & Guacamole
Shredded Lettuce, Tomato & Onion
Chocolate Chip Cookie
Fountain Drink

Tri-Tip & Chicken | 35

Grilled Tri-tip
BBQ Chicken
Ranch Beans
Garlic mashed potatoes
Green Salad w/ 4 Dressings
Bread & Butter
Chocolate Chip Cookie
Fountain Drink

Appetizers

Pick four appetizers | 16

Hot

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

Cold

Salami, Cheese & Crackers Tomato-Basil Bruschetta Vegetable Tray with Ranch Seasonal Fruit Platter Spinach-Artichoke Dip Shrimp Cocktail | 5

Banquet Menu | 50

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

Entrees

Pork Tenderloin with Apple Chutney BBQ Chicken Breast Chicken Marsala Chimichurri Chicken breast Chicken Picatta Cheese Tortellini |Alfredo or Marinara Penne Pasta Primavera | Alfredo or Marinara

Grilled Tri-tip with Caramelized Onions

Starches

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

Salads

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

Vegetables

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

Wedding Menu | 70

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

Appetizers

Salami, Cheese & Crackers Spinach & Artichoke Dip Seasonal Fruit Platter

Entrees

Grilled Tri-tip with Caramelized Onions
Beef tenderloin
New York Strip Steak
Pork Tenderloin with Apple Chutney
Chimichurri Chicken Breast
Chicken Marsala
Chicken Parmesan
Chicken Picatta
Raviolis | Spinach, Cheese, or Beef
Cheese Tortellini | Alfredo or Marinara
Penne Pasta Primavera | Alfredo or Marinara

Tomato-Basil Bruschetta Vegetable Tray w/Ranch BBQ Bourbon Meatballs

Salads

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

Starches

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

Vegetables

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

Wedding Timeline

Guests Arrive 3:30pm
Ceremony 4pm
Cocktail Hour & Family Photos 4:15pm
Wedding Party Entrance 5:15pm
Dinner 5:30pm
Speeches & Toasts 6:45pm
First Dance 7pm
Open Dancing 7:15pm
Cake Cutting & Bouquet Toss 8pm
Party on Til 10

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 30 or more arrange for a private banquet on the weekdays and 50 or more on the weekends. A 20% non-refundable deposit of the minimum guarantee is required to book all events.

All events must end at 10pm.

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

Stephen Landa

Director of Food & Beverage 916-434-9473

slanda@turkeycreekgc.com

Wedding Package includes:

Ceremony site & setup Dining room & setup

Linens

Wedding menu

Cake cutting service

Clean up

Tax and service charge

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