

## Breakfast Menu

All Buffet Options are all you can eat for 1 hour!

(All Items are Subject to Tax & service Charges)

### BYO NorthShore Breakfast Buffet

**\$10 minimum per guest**

Water Station Included

(All items below priced per guest)



Scrambled Eggs	\$1.75
Bacon	\$2.50
Sausage	\$ 1.75
Biscuits & Gravy	\$2.50
Breakfast Potatoes	\$1.75
Fresh Fruit	\$2.00
Omelette Station	\$4.00
Waffle Station	\$4.00
Parfait Bar w/ Strawberry Yogurt	\$3.50
Oatmeal Bar	\$3.95

\*\* Any parties with less than 20 people will have a plated breakfast\*\*

### A La Carte Services

Regular or Decaf Coffee	\$18 ++ per Pot
Orange Juice	\$15 ++ per Pitcher
Breakfast Tacos	\$2.50 ++ each
(2 dozen minimum) Choice of Bacon, Egg, & Cheese or Sausage, Egg, & Cheese served with Picante Sauce	
Assorted Pastries	\$19.95 ++ per Doz.
Breakfast Sandwiches	\$3.95 ++ per Item
On a Biscuit or Croissant with either Bacon, Egg & cheese, or Sausage Egg & Cheese	

\* Pricing and Menu Items may be Subject to Change Without Notice\*

## Plated Menus

One Hour Set Service Time

### Chef's Featured Selections \$20 ++

All Include: House Salad with House Dressing, Choice of Vegetable, Rolls with Butter, Iced Tea, Coffee, & Water Station

- ◆ Grilled Chicken Breast or Center Cut Pork Chop with your choice of : Truffled Mushroom Sauce, Tomato Avocado Salsa, Pineapple Salsa or Peach Salsa served with Whipped Polenta or Mashed Potatoes
- ◆ Coconut Crusted Snapper with Your Choice of Pina Colada Salsa, Tomato Avocado Salsa, Pineapple Salsa or Peach Salsa served with rice with your Choice of Vegetable.

### Other Menu Selections

All Include: House Salad with House Dressing, One Starch & One Vegetable, Rolls with Butter, Iced Tea, Coffee, & Water Station

#### **Chicken \$20 ++**

NorthShore Chicken—Panko Breaded with Artichoke Spinach Cream

Chicken with Bacon Cheddar Jalapeno Cream Sauce

Stuffed Fontina Chicken

#### **Beef & Pork \$20 ++**

8 oz. Flat Iron Steak (with choice of sauce)

6 oz. Stuffed Pork Chop

\*Upgrade\*

8 oz. New York Strip \$3 more per guest

6 oz. Tenderloin \$9 more per guest

#### **Seafood \$21 ++**

Parmesan Crusted Snapper with Garlic Cream

Baked or Panko Breaded Snapper (with choice of sauce or Ponchartrain)

**\*\*Add Grilled Shrimp to any plate for**

**\$1.95 per shrimp / per plate\*\***

## Plated Menu Continued...

### **Starch Choice**

- Garlic Mashed Potatoes
- Brown Rice
- Roasted Red Potatoes
- Au Gratin Potatoes
- Wild Rice
- Risotto
- Rice Pilaf

### **Vegetable Choice**

- Chef's Vegetable Blend
- Carrots & Broccoli
- Green Beans Almondine
- Zucchini & Yellow Squash
- Corn O'Brien
- Country Style Green Beans with Bacon & Onion



### **Sauce Choice**

- Fresh House Made Chimichurri
- Truffle Mushroom
- Tomato Avocado Salsa
- Pineapple Salsa
- Peach Salsa

**Plated (Lunch) menu available between 11 am - 2 pm for \$15++ per guest**

\*Requests for Mixed Plates or Dual Entrees will Require Additional Fees.\*

\* Pricing and Menu Items may be Subject to Change Without Notice\*

# Buffet Menus

\* 25 person Minimum\*

All Buffet options are all you can eat for 1 hour!

## Country Buffet \$22 ++

Tossed Garden Salad Bar, Country Style Green Beans, Mashed Potatoes with Gravy, Chicken Fried Steak, Fried Catfish, Cocktail & Tartar Sauce, Rolls & Butter.

## Fiesta Buffet \$22 ++

Chili con Queso with Tortilla Chips, Spanish Rice, Charro Beans, Lettuce, Pico de Gallo, Cheddar Cheese, Jalapenos, & Salsa with choice of 2 entrées: Chicken Fajitas, Beef Fajitas, Carne Guisada, or Beef Enchiladas

Add Guacamole for an additional \$1 Per Guest.

## New Orleans \$22 ++

Homemade Shrimp Creole, Chicken & Sausage Jambalaya, Snapper Ponchartrain, Red Beans & Rice, & Corn Bread

## NorthShore Buffet \$28 ++

Tossed Garden Salad Bar, Choice of Vegetable and Starch, With Your Choice of 3 of the Following Entrees:

- NorthShore Chicken—Panko Breaded with Artichoke Spinach Cream

- Chicken with Bacon Cheddar Jalapeno Cream

- Stuffed Fontina Chicken

- Flat Iron Steak

- Stuffed Pork Chop

- Fried Shrimp

- Parmesan Crusted Snapper with Garlic Cream

- Baked or Panko Breaded Snapper with Choice of Sauce

(Fresh House Made Chimichurri, Truffle Mushroom, Tomato Avocado Salsa, Pineapple Salsa, or Peach Salsa)

- Carving Station with your choice of: Ham, Turkey or Prime Rib

\*\*Prime Rib selection is available only to guarantees of 50+ guests

\* Pricing and Menu Items may be Subject to Change Without Notice\*



# Hors d'oeuvre Buffet Packages

All Buffet Options are all you can eat for 1 hour!

25 person minimum

## Gold Reception Package \$22 ++ per guest

- Iced Tea, Coffee, & Water Station
  - Seasonal Fruit Display
  - Fresh Vegetable Display with Ranch Dip
  - Assorted Cheese Board with Cheese Ball & Crustinis
  - Carving Station with your choice of: Ham, Turkey or Prime Rib
- \*\*Prime Rib selection is available only to guarantees of 50+ guest\*\*
- Selection of 3 Items from the *Hors d'oeuvre Selections* below

## Platinum Reception Package \$30 ++ per guest

- Iced Tea, Coffee, & Water Station
  - Seasonal Fruit Display
  - Fresh Vegetable Display with Ranch Dip
  - Assorted Cheese Board with Cheese Ball & Crustinis
  - Carving Station with your choice of: Ham, Turkey or Prime Rib
- \*\*Prime Rib selection is available only to guarantees of 50+ guest\*\*
- Carved Turkey Breast
  - Selection of 5 Items from the *Hors d'oeuvre Selections*

### Hors D'oeuvre Selections

- |   |   |
|---|---|
| * Swedish Meatballs                         | * Chicken Drumettes with Honey BBQ Sauce      |
| * Tempura Battered Mushrooms                | * Boneless Chicken Bites                      |
| * Deep Fried Cream Cheese Stuffed Jalapenos | * Shrimp Cocktail                             |
| * Pork & Vegetable Egg Rolls                | * Fried Shrimp with Cocktail and Tartar Sauce |
| * Spinach and Feta Cheese Wrapped in Phyllo | * Brownie Bites                               |
| * Stuffed Mushrooms                         | * Pecan Tassies                               |
| * Chicken Cordon Bleu Bites                 | * Assorted Cheesecake Bites                   |
| * Pot Stickers                              |   |

Add on a 30 lb. Raw Bar for \$750++



NorthShore Country Club

# Banquet Menus



Sales Manager: Jeannel Huston

361-643-1546 ext. 225

sales@northshoretexas.com