



PCCC Banquet Menus



Breakfast

All Buffet's for 30+ people

Price per Person

The Barista – Danish, doughnuts, muffins or coffee cake 6.00
Juice and Coffee

The Continental – Danish, muffins, bagels with cream cheese 10.00
Fresh fruit, Juice and Coffee

Breakfast Buffett – Coffee Cake or Muffins, Fresh Fruit 15.00
Juice and Coffee

Choose two:

- Scrambled eggs (Rancho or Florentine Style)
- Poached or Fried Eggs
- French Toast with butter and syrup
- Pancakes

Choose two:

- Wrights Bacon and Maple Sausage Patties
- Grilled Ham Steaks
- Southern Style Fried Potatoes with sausage, peppers and onions
- Shredded hashbrowns
- Cheesy Dillard Potatoes

Upgrade your breakfast buffet by adding a full omelet station with all the favorites for \$5 more.

Smoked Salmon Display \$4.00 per person \$80 per display
(20 person minimum)

Honey Glazed Smoked Salmon with Diced egg, onions, Tomatoes and Capers, garnished with Lemons and Oranges.

Add Bagels or Bagel Chips and Whipped Dill

Cream Cheese \$1.00 more.

Plated Breakfast Selections

Eggs Benedict – Shaved Ham, Poached Egg, Hollandaise on A toasted Croissant. Served with two sides	10.00
French Toast or Pancakes served with two sides	7.00
Big Ole Breakfast Wrap Fluffy Scrambled eggs, shredded cheese and Your choice of 1 meat, peppers, onions, tomatoes And fried potatoes in a big tortilla wrap	8.00
Country Po' Boy Bacon, Sausage and Hashbrowns on an open faced Hoggie topped with melted cheese, smothered in Sausage gravy and topped with a fried egg.	11.00

Lunch and Dinner Buffets

Santa Fe Buffet Homemade white corn chips with roasted tomato salsa Seasoned Ground Beef Fajita Chicken Cheese or Chicken enchiladas Soft Four tortillas Taco shells Spanish Rice Refried Beans Shaved lettuce, Diced Tomatoes, Jalapenos, Green onions, Blake Olives, shredded cheese Sour cream Coffee and Tea	15.00
---	-------

The Italian 18.00
Full Caesar Salad Bar
Chopped Romaine, tomatoes, artichokes,
Black Olives, Asia go cheese and Caesar dressing
Grilled Vegetable or meat lasagna
Fettuccine Alfredo with grilled chicken
Marinara Spaghetti with meatballs.
Garlic Bread and Cheese Bread Sticks
Tiramisu
Coffee and Tea

Grillers' Buffet 18.00
With Grill on Patio set up with cook 20.00

Twice Baked Potato Salad
Creamy Cole Slaw
BBQ Beans
Fresh Fruit Platter

Choice of 3 meats:
Grilled 1/3 lb Hamburgers
Grilled 1/4 lb all beef Hot Dogs
Grilled Bratwurst
Grilled Marinated Chicken
Grilled Italian Sausage
Grilled Polish Sausage
Fresh Hoagie Rolls, Hot Dog Buns and Onion Buns
Assorted Cheeses
Shaved Lettuce and Red Onions, Sliced Tomatoes
Pickles and Condiments
Cookies
Coffee and Tea

The Asian 21.00
Asian Grilled Vegetable Salad
Vegetable Egg Rolls with sweet and sour sauce
Crispy Wontons
Pork Pot stickers
Kunk Pao Chicken
Ginger Miso Glazed Salmon
Sesame Teriyaki Beef and Broccoli
Stir Fried Rice
Fortune Cookies

Ponca Club Executive Buffet Lunch 24.00
Dinner 29.00

Build your own salad bar with toppings and 3 dressings
Chicken Picatta or Marsala
Slow Roasted choice Inside Round
With mushroom Pan Sauce
Grilled Salmon Oscar
Asparagus, crabmeat and hollandaise

Au Gratin Potatoes or Garlic Mashed Potatoes
Wild Rice Pilaf
Southern Style Green Beans or
Southwest style corn or
Vegetable Medley

Raspberry Cheese Cake or Italian Crème Cake
Rolls and butter

Add a Carving Station (price per person)
Roast Beef Tenderloin 10.00
With AuJus, Creamy Horseradish & Creole Mustard

Roast Prime Rib	10.00
With Bourbon Street Glaze	
Apple Jack Roast Pork Loin	6.00
With Apple Jack Daniels Glaze	
Pineapple Glazed Pit Ham	6.00
With Pineapple Glaze	
Roasted or Smoked Turkey	7.00
With Gravy or BBQ Sauce	
Carving station flat fee for chef	50.00
Build Your Own Slider Station	
Black Angus Burger (add cheese .50)	
Pulled Pork Sliders	
Chopped Smoked Beef	
BBQ Chicken Sliders	
 Built Sliders	
Italian Hoagie	4.00
With Capicola ham, salami, pepperoni, lettuce, tomato, onion and sun dried tomato aioli	
Crabcake Sliders	6.00
With spicy and sweet aioli, shaved Lettuce, alfalfa sprouts, and tomato	
Cold Turkey BLT Sliders	4.00
With shaved lettuce, tomato and Baby Swiss cheese	
Meatloaf Slider	4.00
Topped with marinara and Provolone cheese with caramelized Onions	
Slider Station Sides (\$2 per person)	
Home Fries	
Beer Battered onion rings	

Sweet potato Fries
Homemade chips with dip
BBQ beans
Twice baked potato salad
Cream Cole Slaw
Marinated veggie salad

Seafood Station

Smoked Salmon Display \$4.00 per person \$80 per display
(20 person minimum)

Honey Glazed Smoked Salmon with Diced egg, onions,
Tomatoes and Capers, garnished with Lemons and
Oranges.

Add Bagels or Bagel Chips and Whipped Dill
Cream Cheese \$1.00 more.

The following price per person:

Oysters on the 1/2 shell with topping	2.50
Oysters Rockefeller	3.00
Clams Casino	3.00
Mussels on the 1/2 shell with topping	2.00
Shrimp cocktail	2.50
BBQ bacon wrapped smoked scallops	3.00
Crab Claws	3.00
Crab legs	4.00
Crab Cakes	2.00

With sweet and spicy aioli

Includes all the trimmings – lemons

Cocktail sauce and tarter sauce

Baked Potato Bar 6.00

Large Sea Salt Baked Potato
Butter

Sour Cream
Wrights Bacon Bits
Green Onions
Chili
Steamed Broccoli
Shredded Cheese

Wing Station 8.00
Choice of 3 kinds:
Honey Habanera
Sesame Teriyaki
General Tao Chicken
Sweet and sour
Lemon Pepper

Meatball Station
Home made Italian sausage meatballs
Swedish Meatballs
BBQ Meatballs
Marinara Meatballs
Sesame Teriyaki Meatballs

Nacho Bar 6.00
Homemade white corn chips
Seasoned ground beef
Green chili chopped chicken
Refried beans
Roasted tomato salsa, guacamole, sour cream,
jalapeños, black olives, shaved lettuce, diced
tomatoes and queso

Lunch Salads

Pecan Chicken Salad – Fresh salad greens, fresh berries Sliced egg, carrot sticks and candied pecans and Grilled chicken with Honey Dijon Mustard dressing	11.00
Asian Cajun Chicken Salad- Mix Greens, Julienned Carrots and cucumbers, crispy wonton strips, Grape tomatoes, topped with toasted almonds Served with peanut dressing.	13.00
Chef Salad – Crispy salad greens topped with diced Tomatoes, sliced egg, julienned turkey and ham Shredded cheese and bacon bits.	12.00
Salmon Spinach Salad – Grilled or Smoked Salmon Served on a bed of baby spinach with crisp Bacon, toasted pine nuts, grape tomatoes and Crumbled blue cheese with a side of Apricot Balsamic dressing.	15.00
Shrimp and Crab Louie - Served in half a grilled Tomato, atop a bed of fresh salad greens with Carrot sticks, sliced egg, cucumber and Croutons	13.00
Santa Fe Chicken Salad – Marinated and Grilled Chicken Served atop a bed of fresh greens topped with Roasted corn, kidney beans, diced tomatoes and Crispy tortilla strips served with Santa Fe Ranch.	13.00
Luncheons Soup and Sandwich – Soup DuJour – choice of soup	15.00

Build Your Own Salad Bar

Caesar Salad with diced tomatoes and croutons
House Salad with tomatoes, cucumber, red onions
Choice of three dressings

Assorted Cold Cuts: Smoked Turkey, Black Forest Ham,
Pastrami, Salami, Chicken or Tuna Salad

Assorted Cheese Platter

Lettuce, tomato, shaved red onions, pickles and condiments
Assorted Cookie Platter
Coffee or tea

Plated Lunch and Dinner Selections

Twin Chicken Parmesan 25.00

Two 4 Oz cutlets of chicken parmesan crusted and pan fried, topped with homemade marinara and provolone cheese served over linguini or garlic mashed potatoes. Served with Spring vegetable medley.

Salmon Oscar 30.00

Grilled 7oz Atlantic Salmon Filet topped with Béarnaise sauce, crab meat and grilled asparagus. Served with herb roasted red potatoes.

Surf and Turf 35.00

5oz marinated choice beef filet and Cajun crab Stuffed shrimp with Cajun red pepper cream sauce. Served with dirty rice and spring vegetable medley

Blue Cheese Crusted Filet 38.00

8oz marinated choice beef filet grilled to your taste, Topped with blue cheese, dates and bacon. Drizzled With Port Balsamic glaze, served with Portobello Mushroom hash and grilled asparagus

Pecan Crusted Tilapia 18.00
Topped with Shallot cream sauce. Served over
Rice pilaf and spring vegetable medley

Pork Marsala 19.00
3 2oz medallions of pork pan fried with wild
Mushroom Marsala sauce served with roasted
Red potatoes and grilled asparagus

Pork Wienerschnitzel 19.00
Thin pork fritter, pan fried in breadcrumbs
And herbs, topped with lemon caper sauce.
Served with garlic mashed potatoes and Spring
Vegetable medley

Grilled Chicken Teriyaki 19.00
Served over Vegetable Lo Mein or stir fried
rice. With oriental stir fried vegetables.

Blackened Catfish 18.00
Topped with Creole marinara. Served with rice
Pilaf and sautéed spring medley.

Caribbean Jerked Pork Loin 19.00
Rubbed and roasted pork loin, topped with
Pineapple Jalapeño salsa. Served with fruity
Rice and grilled vegetables

Chicken Picatta 20.00
Pan fried breast of chicken, topped with lemon
Caper cream sauce with artichokes, lima beans,
Chopped red onions and Roma tomatoes.

Steaks:

Baseball Faux Filet 8oz bacon wrapped sirloin	19.00
Ribeye 12 oz	29.00
New York Strip 12 oz	27.00
Filet 6oz	27.00

Filet 8oz	30.00
Bone in Ribeye 14oz	31.00

All steaks are grilled to medium on our Cookshack wood grill infusing a great smokey flavor.

All plated dinners include choice of veggie and starch, soup or salad, roll and butter, coffee and tea.

Enhancements:

Blue Cheese, date and bacon crust	Béarnaise
Port Balsamic glaze	Cajun Fried Red onion
Wild Mushroom Marsala Demi glaze	Blue Butter
Sautéed exotic mushrooms and onions	Port Shallot Demi Glaze

Seafood:

Tilapia	20.00
Salmon	25.00
Shrimp (Prawns)	25.00
Seal Scallops	25.00
Halibut	Market Price
Swordfish	Market Price
Snapper	25.00
Cold Water Lobster Tail	Market Price
Chilean Sea Bass	Market Price

Prepared at your request: Pan seared, grilled, blackened or baked

Enhancements

Lemon	Cilantro Shallot Vinaigrette
Parmesan Pine Nut Crusted	Mango Pineapple Salsa
Pistachio Crusted	Mango Avocado Salsa
Pecan Crusted	Hollandaise Sauce

Poultry, Pork and Lamb

Mustard and Molasses Roast Pork Loin	20.00
--------------------------------------	-------

Marinated 6oz Chicken Breast	20.00
Bone in 8oz Pork Chop	20.00
Duck Breast	28.00
T-Bone Lamb Chop	28.00
Lollipop Lamb Loin Chop	35.00

Prepared at your request: Grilled, sautéed or roasted

Enhancements

Apple Jack Daniels Glaze	Shallot Cream Sauce
Port Shallot Demi Glaze	Marsala Sauce
Port Balsamic Glaze	Bourbon St Mushroom Demi Glaze
Lemon Beurre Blanc	Gorgonzola Cream Sauce

Vegetarian

Pasta Primavera Alfredo	15.00
Eggplant Parmesan	15.00
Asian Vegetable Stir Fry Lo Mein	14.00
Stuffed Zucchini	14.00
Stuffed Beefsteak Tomato	15.00

Served with Soup or Salad, Rolls, Coffee or Tea

Appetizers

Cold Selections Pricing per person 1 each

Deviled Eggs – Assorted Flavors	1.75
Brochette on a Baggett Crostini	2.00
Smoked Salmon & Boursin Mousse on Cucumber Coins	2.00
Cheese & Smoked Chicken in Fresh Jalapenos	2.50
Prosciutto wrapped Melon	2.25
Cocktail Jumbo Shrimp	2.50

Hot Selections

Hot Wings (Choose Flavor)	1.25
Rumaki	2.00
Cheese & Smoked Chicken Cornucopia	2.00
Spanakopita	1.75
Vegetable Egg Rolls w/Sweet n Sour	2.00
Meatballs (Choose Flavor)	1.50
Seafood Stuffed Mushrooms	2.25
Italian Sausage Stuffed Mushrooms	2.00
Chicken Satay	2.25
Beef or Chicken Mini Kabobs	2.50
Twice Baked Blue Cheese Creamers	2.00
Pulled Pork Stuffed Creamers	2.50
Crab Rangoon	2.50
Crab Cakes	2.50
Mini Chicken or Beef Wellington	2.50
Coconut Shrimp w/Sweet Chili Sauce	2.50
Chicken Cordon Bleu Bites	2.50

DISPLAYS

Feeds 35-45 people

Crudities – An Array of Fresh & Grilled Vegetables w/Ranch Dip	55.00
Fresh Fruit Platter w/Honey Poppy Seed Yogurt	65.00
Italian Antipasto Platter	80.00
Domestic & Imported Cheese Platter w/Assorted Crackers & Lavash	80.00

