

SIVLIK

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AT WHIRLWIND GOLF CLUB

CATERING MENU

CONTINENTAL BREAKFASTS

SUNRISE

Assorted Bagels and Muffins, with assorted Jellies, Butter,
and Cream Cheese, fresh Fruit Tray,
Orange Juice, Cranberry Juice, Regular and Decaffeinated Coffee
\$16++ per Person

CATTAIL

Assorted Danish and Muffins, Bagels ,
with assorted Jellies, Butter, and Cream Cheese, fresh Fruit tray,
Assorted Cold Cereal, Hot Oatmeal with Milk, Raisins, and Brown Sugar
Orange Juice, Cranberry Juice, Regular and Decaffeinated Coffee
\$19++ per Person

BREAKFAST BUFFETS

SIVLIK

Assorted Bagels and Muffins, with assorted Jellies, Butter,
and Cream Cheese, fresh Fruit Tray,
Orange Juice, Cranberry Juice, Regular and Decaffeinated Coffee
with the following additions:
Western Scrambled Eggs, house Potatoes, grilled Ham, warm Flour Tortillas
\$22++ per Person

WHIRLWIND

Assorted Bagels and Muffins, with assorted Jellies, Butter,
and Cream Cheese, fresh Fruit Tray,
Orange Juice, Cranberry Juice, Regular and Decaffeinated Coffee
with the following additions:
Scrambled Cheddar Eggs, House Potatoes, Sausage, Bacon, Biscuits and Gravy
\$25++ per Person

All prices subject to applicable sales tax and a taxable service charge of 20%.
All buffets are designed for 90 minutes of service.

LUNCH BUFFET
(Minimum of 25 people)

Ultimate Delicatessen

A gourmet Deli Platter with Turkey Breast,
Smoked Ham, and Angus Roast Beef
Served with Deli Mustard, Horseradish and Mayonnaise,
Relish Tray with Deli Peppers, fresh Sliced Tomatoes,
sliced Red Onions, and crisp Green Leaf Lettuce,
Selection of Sliced Cheeses, Potato Salad,
Potato Chips, assorted Breads and Fresh Baked Cookies.

\$23++ per Person

Arizona Cookout

Grilled Chicken Breast Pico de Gallo, BBQ Beef Brisket,
Kaiser Rolls, Deli Peppers, fresh Sliced Tomatoes,
Red Onions, and crisp Green Leaf Lettuce, a selection of Sliced Cheeses,
Cowboy Beans, Southwestern Style Corn, Potato Salad and Fresh Baked Cookies

\$29++ per Person

Native American Fry Bread

Seasoned Ground Beef, Shredded Chipotle Chicken, Pinto Beans, Green Chili Stew with
Potatoes, Fresh Lettuce, Diced Tomatoes, Jalapenos, Diced Red Onion, Grated Cheddar
Cheese, Served with Indian Fried Bread, Squash and Corn Casserole and Fry Bread with
Powdered Sugar and Agave Nectar

\$29++per Person

South of the Border

Mesquite Beef and Chicken Fajita bar with Flour Tortillas, Grated Cheese,
Pico de Gallo, Fresh made Salsa, Sour Cream and Guacamole,
served with Tri-Colored Tortilla Chips, Refried Beans, Spanish Rice
Garden Salad with House Dressing and Cinnamon Churros

\$31++ per Person

Mesquite Grilled Steak Dinner

Mesquite grilled choice Sirloin Steaks, Roasted Chili Sauce, Roasted Potatoes and Onions,
Grilled Vegetables, Fresh Mixed Greens with House Vinaigrette and Southwestern Ranch,
Apple cinnamon Churros and Fresh Baked Cookies

\$35.00 + + per Person

Build Your Own B B Q
Served on or off the Course

Choice of Entrée's included:

Angus Beef Burgers, All Beef Hot Dogs, Grilled Chicken Breast and Bratwurst

Served with Assorted Buns and Rolls, Sliced Cheese's, Lettuce, Sliced Tomato's and Onions, Dill Pickles, Mayo and Mustard

Included with the Entrée is Individual Bags of Assorted Chips
Seasonal Whole Fruit and Fresh Baked Cookies.

Your Choice of a Bottled Water or Soft Drink

One Entrée \$21.00 + + per Person

Two Entrée \$24.00 + + per Person

Three Entrée \$27.00 + + per Person

Four Entrée \$30.00 + + per Person

BOX BREAKFAST

Fresh Bagel with Cream Cheese, Granola Bar, whole Fruit,
Fresh Orange Juice, Bottled Water
\$15.00++ per Person

All prices subject to applicable sales tax and taxable service charge of 20%.

All Buffets are designed for 90 minutes of service

BOX LUNCH

DELI DELUX

Choice of Turkey Breast or Smoked Ham Deli Sandwiches with
Fresh Tomato, crisp Green Leaf Lettuce and
Served on a Kaiser Roll,
With Potato Chips, Fresh whole Fruit, Cookie and Bottled Water
\$18++ per Person

CHICKEN BREAST

A chilled Chicken Breast Sandwich with crisp Green Leaf Lettuce, fresh Tomato and Swiss
cheese on a French Hoagie Roll
Served with Potato Chips, Fresh whole Fruit, Cookie and Bottled Water
\$21++ per Person

ANGUS BEEF

Angus Beef and Cheese Sandwich served on a French Hoagie Roll with Lettuce,
Fresh Tomato and a Chive and Horseradish Sauce
Served with Potato Salad, whole Fruit, Cookie and Bottled Water
\$23++ per Person

TURKEY WRAP

Turkey Breast club wrap with Lettuce, Tomato and Bacon
Wrapped in a Fresh Flour Tortilla
Served with Potato Chips, Whole Fruit, Granola Bar, and Bottled Water
\$21.00++ per Person

All prices subject to applicable sales tax and a taxable service charge of 20%.

Cold Hors d'oeuvres Trayed or Passed
(Minimum of 25 pieces each)

Roasted Poblano Crab Salad Crostini	\$3.00
Grilled Vegetable Crostini with Goat Cheese	\$2.50
Prosciutto wrapped Melon	\$2.25
California Rolls served with Wasabi	\$2.75
Chicken Waldorf Lettuce Wrap	\$2.50
Marinated Artichoke and Mushroom Kabobs with Tomatoes and Peppers	
\$2.25	
Cucumber Canapés with Cream Cheese and Fresh Dill	\$2.25
Sivlik Shrimp Cocktail with Absolute Chipotle Cocktail Sauce and Lime	\$3.25
Fresh Mozzarella Tomato Basil Canapé	\$2.75
Finger Sandwiches Assortment	\$2.50
Oyster Shooters (on the Half shell)	
market price	

Hot Hors d'oeuvres Trayed or Passed
(Minimum of 25 pieces each)

Chicken Satays with Spicy Cashew Sauce	\$2.50
Grilled Beef Skewers with Chile-Lime BBQ Glaze	\$3.00
Oaxacan Chicken Empanadas with Charred Tomato Salsa	\$2.75
Vegetable Spring Roll with Ponzu and Sweet Chile Sauces	\$2.25
Mini Crab Cakes with Lemon and Tartar	\$3.00
Bacon Onion and Ricotta Stuffed Portobellini Mushrooms	\$2.75
Ancho-Pepita Crusted New Zealand Lamb Chops with Avocado-Lime Salsa	\$3.25
Coconut Shrimp Skewers with Key Lime Mustard and Pineapple Chutney	\$3.25
Sonoran Crab Cakes with Salsa Verde	\$3.25
Assorted Mini Quiche	\$2.25
Italian Sausage Stuffed Mushroom Caps	\$2.50
Fry Bread with Ranchero Beef and Beans	\$2.50
Blackened Shrimp Skewers with Cherry Tomato and Green Onion Sauce	\$3.25

All prices subject to applicable sales tax and a taxable service charge of 20%.

Platters and Dips
(Minimum of 25 Guest)

Tri-Colored Chips and Three Salsas
Charred Tomato, Salsas Verde and Mango
\$5 per person

International Cheese Tray
Domestic and Imported Cheeses including Provolone, Smoked Gouda, Goat
Cheese, Mild Cheddar, Stilton Blue, Jalapeno Jack
And Assorted Crackers
\$6 per person

Fresh Vegetable Basket
Assorted Vegetables with Sonoran Ranch and Red Pepper Dips
\$4 per person

Antipasto
Imported Salami, Prosciutto, and Capicola with Fresh Mozzarella, Provolone and
Feta Cheeses, Marinated Artichokes, Pepperoncinis, Cherry Peppers, Grilled
Vegetables, Roasted Red Peppers, Olives, Italian Bread, Baguettes and
Focaccia
\$8 per person

Seasonal Fresh Fruit Platter
Watermelon, Cantaloupe, Honeydew, Pineapple, Grapes,
Berries, Kiwi with a Mango Honey Yogurt Dip
\$5 per person

Warm Clam and Crab Dip
A rich Seafood Dip topped with fresh Chives and served with Crusty Bread
\$5 per person

Warm Spinach and Artichoke Dip
Served with Bagel Chip
\$4 per person

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