

SHC 2025 CLASSIC MENU



One Entree Buffet \$39.99

INCLUDES

CHOICE OF 3 PASSED HORS D'OEUVERS
SALAD AND ROLLS WITH BUTTER
CHOICE OF ONE ENTREE
CHOICE OF ONE STARCH
CHOICE OF 1 VEGETABLE

Total service time of 4 hours

Service includes: table bussing, service of the food items, full buffet,

ADD ONS

Dish rentals and table setting service +\$7.00

Plated service +\$10.00 per guest

Family Style Service +\$5.00 per guest

MINIMUMS

Sunday through Thursday 50 person minimum

Friday through Saturday 75 person minimum

HORS D'OEUVERS

Bacon wrapped, Chorizo Stuffed Dates

Chicken and Sweet Potato Waffles

Spinach and Artichoke Puff Pastries

Dried Fig and Port Jam with Blue Cheese
on a Crostini

Italian Meatballs in Tomato Sauce

Grill Cheese and Tomato Soup Shooters

Chicken Parmesan Eggroll

Tomato, Mozzarella and Herb Bruschetta

Garlic, Herb and Cheese Stuffed Mushrooms



SALAD

Spring Mix

cherry tomatoes/cucumbers/carrots/choice of ranch or balsamic dressing

Caesar

crisp hearts of romaine/fried capers/parmesan-Reggiano/house made croutons/Caesar dressing

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ENTREES

Tuscan Chicken

Skinless chicken breast/kale/tomato/garlic/
parmesan cream

Lemon Herb Chicken Hind Quarters

seared chicken hind quarter/lemon and herb seasonings

BBQ Chicken Breast or Hind Quarter

Chicken breast or hind quarter covered with BBQ sauce

Chicken Marsala with Mushroom

Chicken in a Marsala Mushroom sauce

Spinach and Artichoke Cream Sauce Chicken Breast

Chicken Breast with a Spinach and Artichoke Sauce

Santa Maria Spiced Tri Tip

hand-charred/roasted mushrooms/rosemary red wine demi
glace

Espresso and Brown Sugar Tri Tip

Tri-tip coated in espresso and brown sugar

Classic Chipped Beef Stroganoff

Braised beef, mushroom, white wine, on a bed of fresh
pasta and herbs

12 Hour Smoked Pulled Pork

Dry rubbed and sweet sauced is a favorite on this Southern
Classic

Georgia Stone Ground Shrimp and Grits

North Georgia turn Pike Mill Stone ground buttery grits,
pepper jack, spicy demi, Andouille sausage, domestic
shrimp.

Grilled Chicken and Penne Pasta with Sun Dried Tomatoes

Sundried tomatoes and capers, olive oil, Italian seasonings

Herbivore

Herb and parmesan crusted cauliflower steak/white
beans/cherry tomatoes/haricot vert

Vegan butternut Squash Coconut Curry

butternut squash/gtilled tofu/bok choy/
toasted macadamia nuts/sambal/crispy leeks/basmati rice

VEGETABLE

Roasted Squash with Grill Onions and Peppers

Broccoli with Garlic and Peppers

Bacon and Almond Green Beans

Honey and Brown Sugar Carrots

Roasted Cauliflower with Herb Butter

Sweet and Spicy Creamed Corn



STARCHES

Butter and Herb Whipped Potato's

Classic Rice Pilaf

Pesto Pasta

Cheese Ravioli

Classic Butter and Herb Pasta

Roasted Red Potato with Rosemary

Brown Sugar Blistered Sweet Potato

Mac and Cheese



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