

# SHC 2025 PREMIUM MENU

## CHEF'S BANQUET BUFFET

Cocktail Hour includes  
CHOICE OF 3 TRAY PASSED HORS D'OEUVRES

Dinner Reception includes the following:

- ❖ SALAD & DINNER ROLLS
- ❖ ENTREE SELECTION
- ❖ TWO ACCOMPANIMENTS
- ❖ BEVERAGE STATION WITH WATER, COFFEE & ICED TEA OR LEMONADE

## Single Entree Buffet

Pork or Poultry \$49.99  
Beef or Fish \$54.99

## Two Entree Buffet

Pork & Poultry \$54.99  
Sub Vegan or Veg Option for Poultry pricing  
Pork/Poultry & Beef/Fish \$59.99  
Beef and Fish \$64.99

*\*Family Style dining is an additional \$5 per guest*

*\*Plated dining is an additional \$10 per guest*

## HORS D'OEUVRES

**Prosciutto Crosttini**  
brie/mint/fruit preserves

**Artichoke Puff Pastry**  
spinach/parmesan/garlic

**Asian Moon Dumpling**  
seasoned pork/daikon slaw/sesame  
sweet chili/green onion

**Flat Bread Pizza**  
warm flatbread/basial pesto/tomato/mozzarella/  
balsmaic syrup

**Vegan Butternut Squash Crostini**  
butternut squash hummus/ crostini/crispy kale

**Italian Meatballs**  
handrolled meatballs/marinara/chili flake/  
aged parmesan/basil

**Crab Cakes**  
sherry cream/mustard aioli/chives

## SALADS

**Arugula & Frisee**  
mission fig/asiago/lemon herb olive oil/crispy leeks/  
balsamic reduction

**Butter Lettuce**  
dried cranberries/orange supremes/chevre &  
pistachio/crispy lemon vinaigrette

**Ceasar**  
crisp hearts of romaine/fried capers/parmesan-reggiano/  
housemade croutons/caesar dressing

**Spinach & Roasted Portabello**  
red peppers/garlic/shallots/goat cheese/warm balsamic

**Spring Mix**  
cherry tomatoes/cucumbers/carrots/choice of ranch or  
balsamic dressing

## SIDES

**Califorina Vegetable Saute**  
zucchini/squash/carrot/snap peas

**Roasted Root Vegetables**  
thyme roasted purple potatoes/rutabaga/turnip/carrot

**Buttery Broccolini**

**Roasted Asparagus**

**Roasted Cauliflower**  
cauliflower/orange zest/truffle oil

**Yukon Potato Mash**

**Brown Butter Gnocchi**  
gnocchi/sage/herbs

**Classic Rice Pilaf**

FOR INQUIRES PLEASE EMAIL  
INFO@SHCFRESNO.COM



www.shcfresno.com

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## ENTREE

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### Tuscan Chicken

crispy skin chicken breast/kale/tomato/garlic/  
parmesan cream

### Ginger Spiced Chicken

seared boneless skinless chicken thigh/lime/tomato-ginger jam

### Maple Brined Pork Loin

slow roasted/apricot cherry chutney

### Seared Salmon

citrus beurre blanc/tropical salsa

### Burbon Braised Beef

slow braised sirloin/whisky demi-glace/crispy shallots

### Ribeye

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

### 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

### Beef Tenderloin +\$5

dry-rubbed & slow-roasted/hoisin demi-glace

### Prawn Enhancemnt +\$4

three herb buttered prawns per guest



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