



530-888-7111

Auburn Elks Catering

Auburn Elks Catering thanks you for your interest.

Whatever your catering needs, you will find the staff at the Auburn Elks dedicated to making your event special.

Located in the beautiful Sierra foothills, the city of Auburn lies at the crossroads of interstate 80 and highway 49. "The Gateway to the Gold Country", Auburn is known for its historic old town and scenic surrounding areas.

The Auburn Elks Lodge offers its facilities for events of all types. We offer full service catering and bar service for Breakfast, Lunch and Dinner along with seminar and meeting rooms. The minimum number of guests for food service is 50 with a maximum of 220. Our Chef and staff are experienced in catering both large and small gathering.

Enclosed you will find our current menu to assist you in planning your upcoming event. Or if you like, our chef will assist you in creating a menu especially for you and your guest.

The Auburn Elks catering department thanks you for considering us and we look forward to serving you and making your event a memorable one.

Breakfast

Breakfast Buffet

Fluffy Scrambled Eggs

Scrambled eggs w/red & green peppers and cheese

Potatoes

Biscuits and Gravy

Select two of the following meats for your guests

Link sausage

•

Bacon

•

Virginia Pit Ham

•

Fresh Seasonal Fruits

Coffee, orange juice and iced tea

\$15.50 per guest

All prices are subject to 18% gratuity and current sales tax

Light Luncheon Buffet

(served until 2:00 pm)

Fresh Croissants & Assorted Breads

with

Assorted thin Sliced Meats

Virginia pit ham, oven roasted turkey and slow roasted beef

Sliced Cheeses

Cheddar, Pepper Jack, Monterey Jack and Swiss

Tuna and Egg Salad

Tossed Green Salad

Caesar Salad

Potato Salad

Coffee and iced tea

\$13.50 per guest

All prices are subject to 18% gratuity and current sales tax

Lunch Buffet

(served until 2pm)

Please select two entrée options for your guests
Upon request a seasonal vegetarian entrée will be provided for your guest

Slow Roasted Baron of Beef (hand carved to order)

•

Herb Roasted Pork Loin w/apple cranberry compote

•

Chicken Asiago

Boneless chicken breast filled w/prosciutto & Asiago cheese

Garlic roasted Red Potatoes or Rice Pilaf

Fresh seasonal vegetables

Hot rolls and butter

Elks salad bar w/eight accompaniments

Bleu cheese, ranch and balsamic vinaigrette

Coffee and iced tea

\$17.50 per guest

All prices are subject to 18% gratuity and current sales tax

Plated Lunches

Elks Chef Salad

Green and red leaf lettuce, Swiss, cheddar, and jack cheeses,
Baked ham, turkey, and roast beef with hard cooked eggs, avocado, tomatoes,
sliced cucumbers and hot rolls

\$13.50

Elks Cob Salad

Romaine Lettuce with watercress, smoked ham, bacon, avocado,
Diced chicken, hard-boiled eggs, tomatoes w/ bleu cheese crumbles

\$15.50

Chicken Asiago

Boneless chicken breast filled w/prosciutto & Asiago cheese
Served with rice pilaf and vegetables

\$19.00

Garden Lasagna

Vegetable medley in a fresh tomato basil sauce

\$17.00

Chicken Caesar Salad

Grilled breast of chicken on romaine with Caesar dressing
Parmesan cheese and Croutons

\$16.00

All food and beverages are subject to 18% gratuity and current sales tax

The Elks Buffet

Please select two entrée options for your guests
Upon request a seasonal vegetarian entrée will be provided for your guests

Slow Roasted Baron of Beef (hand carved to order)

•

Herb Roasted Pork Loin w/apple cranberry compote

•

Chicken Marsala

Chicken w/marsala sauce

•

Chicken Asiago

Boneless chicken breast filled w/proscuitto & Asiago cheese

•

Seasonal Vegetables

Hot rolls

Please select one starch option for your guests

Rice Pilaf

Roasted Red Potatoes

Mashed Potatoes w/Gravy

•

Elks salad bar w/eight accompaniments

Bleu cheese, ranch and balsamic vinaigrette

\$25.50 per guest

All prices are subject to 18% gratuity and current sales tax

The Grand Buffet

Please select two entrée options for your guests
Upon request a seasonal vegetarian entrée will be provided for your guests

Succulent Slow Roasted Prime Rib Roast Au jus

Hand carved to order with Atomic horseradish

•

Chicken Asiago

Fresh breast of chicken filled with prosciutto and Asiago cheese

•

Roasted Salmon with Bay Shrimp Beurre Blanc sauce

•

Herb Roasted Pork Loin with apple cranberry compote

Seasonal Vegetables

Garlic Roasted Red Potatoes or Rice Pilaf

Fresh Rolls and Butter

Elks Grand Salad Bar w/eight accompaniments

Bleu cheese, ranch and balsamic vinaigrette

Dessert

Please select one for all your guests

New York style Cheesecake

Tiramisu

Coffee and Iced tea

\$34.50 per guest

All food and beverages are subject to 18% gratuity and current sales tax

Mexican Fiesta Buffet

Steak Fajitas

Chicken Enchiladas

Hand rolled in our famous enchilada sauce

Chili Verde

Substitute (Chili Rellenos add \$3.00)

Refried Black Beans

Spanish Rice Pilaf

Fresh Flour Tortillas

Elks salad bar w/eight accompaniments

Bleu cheese, ranch and balsamic vinaigrette

Coffee and Iced Tea

\$21.50 per guest

All food and beverages are subject to 18% gratuity and current sales tax

Hawaiian Luau Buffet

Roast Kailua Pig
Teriyaki Glazed Chicken
Hawaiian Seasonal Fish

Asian Fried Rice
Garden Fresh Vegetables
Fresh Island Fruit Display
Hawaiian Rolls and Butter

Elks Hawaiian salad bar w/eight accompaniments
Bleu cheese, ranch and balsamic vinaigrette

Coffee and Iced Tea

\$21.50 per guest

All food and beverages are subject to 18% gratuity and current sales tax

Cajun Mardi Gras Celebration

Blackened Chicken Breast

Blackened in our special Cajun seasoning and served with Cajun butter

Andouille and Cajun Red Hot Sausages

Shrimp and Andouille Gumbo

Fresh Seasonal Vegetables

Red Beans and Rice

Cajun Garlic Bread

Elks salad bar w/eight accompaniments

Bleu cheese, ranch and balsamic vinaigrette

Coffee and Iced Tea

\$21.50 per guest

All food and beverages are subject to 18% gratuity and current sales tax

Plated Dinners

Please select one first course item and two plated entrée options for your guests. The chef will pair accompaniments (starch & vegetable) to compliment both chosen entrées Upon request a seasonal vegetarian entrée will be provided for your guests

First Course

Mixed Green Salad with sliced cucumber, tomatoes and balsamic vinaigrette

•

Wedge salad with blue cheese or ranch dressing

•

Spring mix with candied walnuts, dried cranberries & feta
Served with honey-mustard dressing

Entrée

Roast Prime Rib, Au jus
With Atomic Horse Radish

\$31.50

Bacon wrapped Filet Mignon
with garlic Maitre D Butter

\$35.00

Slow Roasted Herb Pork Loin *with* apple cranberry compote

\$24.50

Beef Tender Medallions
Roasted to perfection with Demi-Glace

\$28.50

Asiago Chicken

Breast of chicken filled with prosciutto and Asiago cheese

\$21.50

Chicken Marsala with wild (cremini, Shitake, and oyster) Mushrooms

\$21.00

Roasted Salmon Filet
with bay shrimp Beurre Blanc sauce

\$28.00

Vegetable Lasagna

Medley of garden fresh vegetables with fresh tomato and basil sauce and mozzarella cheese

\$17.00

All food and beverages are subject to 18% gratuity and current sales tax

Appetizers

(Trays per 25 guests)

Add the perfect touch to your gathering by starting things off with our tantalizing pre-meal appetizers.

Fresh Seasonal Crudités (fresh vegetables)

65.00

Spicy Buffalo Wings

95.00

Mexican Frittata

95.00

Fresh Seasonal Fruits

75.00

Prosciutto Wrapped Melon

95.00

Barbeque Meatballs

85.00

Sweet and Sour Meatballs

85.00

Assorted Cheeses

95.00

Sesame Beef Skewers

85.00

Teriyaki Chicken Skewers

75.00

Mini Spring Rolls

75.00

All food and beverages are subject to 18% gratuity and current sales tax

Dessert Selections

All Desserts are priced per person

Please select one dessert for you guest.

House Cheesecake
New York style with caramel topping
\$3.00

Chocolate Decadence
Chocolate sheet cake (8Oct)
\$2.00

Home made assorted Cookies
\$1.50

Tiramisu
\$2.00

Chocolate Mousse Supreme
Elegant Chocolate Tulip cup
\$3.50

Cup Cakes assorted
\$2.00

Fruit Crisp
\$2.00

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Banquet Bar List

Arrangements can be made to set up a hosted, semi-hosted or no host bar
All hosted and semi-hosted bar will be subject to 18% gratuity

Liquor

Well, Call and Top Shelf Liquor is Available

Drinks range from \$5 - \$8.25

Beer

Domestic

\$3.50 per bottle or \$5.00 per Pint

\$350.00 per Keg

Imported Beer and Microbrew

\$4.00 per Bottle or \$5.50 per Pint

400.00 per Keg

Stella \$6.00 per Pint or \$450.00 per keg

Wine

House Wine

Chardonnay, Pinot Grigio, White Zinfandel

Merlot, Cabernet Sauvignon, Zinfandel

Sparkling Wine or Martinelli's Sparkling Cider

\$5 per Glass or \$18.00 per Bottle

◊ Wine List Upon Request ◊

Non Alcoholic Beverages

Soft Drinks and Mineral Water....\$1.50 per drink

The bartending fee of \$75.00 will apply unless \$300.00 of beverage is consumed within the event time.

Last call will be called 30 minutes prior to the conclusion of the event.