



*Petroleum Club  
of Bakersfield*

## **Banquet Dinner Buffet**

### **The Basic Buffet Dinner 38**

*\*Parker House Bread Rolls with Sweet Butter Balls*

*\*Garden Salad with Seasonal Mix Greens, Tomatoes, Cucumber and Croutons garnished with Sliced Red Radish accompanied by Ranch Dressing and House Vinaigrette*

*\*Grilled Texas Style Black Angus Steak with Mushroom Sauce (Veal Red Wine Demi-Glace and Baby Portobello Mushrooms)*

*\*Herb Marinated Pan Seared Chicken Breast with Tuscan Sauce (Artichoke Hearts, Sundry Tomatoes and Mushrooms)*

*\*Anna Potatoes (Whipped Potatoes garnished with Roasted Sweet Potato Rosettes)*

*\*Seasonal Vegetables with Herb Butter*

### **The Oil Boy Buffet Dinner 42**

*\*Parker House Bread Rolls with Sweet Butter Balls*

*\*Waldorf Salad; Garden Greens, Candied Pecans, Diced Cucumber, Heirloom Tomatoes, Dry Cranberries, Diced Poached Pear and Blue Cheese Accompanied By Ranch Dressing and House Vinaigrette*

*\*Slow Roasted Prime Rib; with Au Jus and Creamy Horseradish*

*\*Chicken Supreme; Oven Roasted Chicken Breast Stuffed with Spinach, Sundry Tomatoes and Mozzarella, Vodka Tomato Sauce garnished with Tomato Basil Relish*

*\*Princess Beans; Saute Green Beans topped with Red Onions and Bacon*

*\*Anna Potatoes (Whipped Potatoes garnished with Roasted Sweet Potato Rosettes)*

### **The Black Gold Buffet Dinner 48**

*\*Parker House Bread Rolls with Sweet Butter Balls*

*\*Salad A la Maison; Symphony of Mix Greens, Tomatoes, Cucumber, Artichoke Hearts, Kalamata Olives, Tricolor Peppers, Artisan Bread Crumbs, Sliced Red Radish and Blue Cheese accompanied by Ranch Dressing and House Vinaigrette*

*\*Traditional Beef Wellington; Whole Beef Tenderloin, Mushroom Duxelles Wrapped and Baked in Pastry Dough with Traditional Bearnaise Sauce*

*\*Chicken Delmonico; Chicken Breast Stuffed with Ham and Broccoli, served with Creamy Herb Sauce garnished with Avocado and Heirloom Tomato Slices*

*\*Salmon Almandine; Alaskan Salmon Filet seasoned and Baked Golden with Almond Crust in a Sherried Almond Sauce*

*\*PCB Marbled Potato Scallop; Layers of Russet Potato and Yams flavored with Gruyere Cheese and Fresh Herbs*

*\*Asparagus Hollandaise; Blanched Jumbo Asparagus and Peeled Carrots Topped with Hollandaise Sauce*

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