

E V E N T S
at Morgan Run



Breakfast. Breaks. Lunch. Dinner. Reception. Dessert. Drinks.





Morgan Run Club & Resort
5690 Cancha De Golf. Rancho Santa Fe. CA 92091
858.756.2471
www.morganrun.com

Plated Lunch.

The Salads

All Entrée Salads Include Rolls, Butter, Choice Of Dessert, Assorted Teas & Freshly Brewed Coffee

Morgan Run Cobb With Achiote Grilled Chicken Breast
Mesclun & Romaine Greens, Crisp Bacon, Boiled Egg, Diced Tomato, Sliced Avocado, Crumbled Bleu Cheese & Black Olives. Club Made Italian Dressing

Grilled Balsamic & Shallot Marinated Chicken Breast
Baby Spinach, Bleu Cheese, Candied Pecans, Green Beans & Roasted Beets. Club Made Balsamic Vinaigrette

Duo Of Dill Tuna Salad & Tarragon Chicken Walnut Salad
Mesclun Greens, Tomatoes, Carrots, English Cucumbers & Hearts Of Palm. Cashew Mandarin Orange Vinaigrette

Grilled Portobello Mushroom Salad
Grilled Zucchini, Tomato, Red Onions, Roasted Sweet Peppers. Baby Arugula & Mesclun Greens. Club Made Balsamic Vinaigrette

Classic Caesar
Crisp Romaine Greens, Shaved Parmesan Cheese, Roasted Red Peppers & Herb Crostini
Add Grilled Chicken
Add Grilled Shrimp

The Sandwiches

Napa Valley

Grilled Portobello Mushroom On Herb Focaccia Bread
Roasted Red Bell Peppers, Alfalfa Sprouts, Boursin Cheese
Pesto Aioli. Terra Root Chips

Tender Roast Beef Simmered In Au Jus On Ciabatta
Melted Brie Cheese, Caramelized Onions And Roma Tomatoes
Fingerling Potato Salad

Hickory Smoked Turkey & Dill Havarti Cheese
Shaved Red Leaf, Avocado, Stone Ground Mustard On Grilled Sourdough Bread. Club Made Potato Chips

Morgan Run Half & Half Sandwich
Wood Smoked Ham, Dijon Mustard, Red Leaf, Sliced Tomato On Marbled Rye Bread. Smoked Turkey, Lemon Herb Aioli, Alfalfa Sprouts, Red Peppers On Grilled Focaccia Bread & Terra Root Chips



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The Hot Entrees

Served With Soup Or Salad, Rolls, Butter, And Choice Of Dessert.
Freshly Brewed Coffee & Assorted Teas

Soup Choices

Tomato Basil Soup, Roasted Chicken & Wild Rice Soup
Beef Barley Soup, Onion Soup, Minestrone Soup Or
Green Split Pea With Ham

Salad Choices

Mesclun Field Greens With Roasted Red Peppers, Cucumber, Shaved
Carrot & Lavash Crisp. Club Made Italian Vinaigrette

California Caesar Salad. Crisp Romaine Greens, Roasted Red & Yellow
Peppers, Anchovy, Shaved Asiago Cheese & Herb Crostini. Classic
Caesar Dressing

Baby Spoon Leaf Spinach, Candied Pecans, Sun Dried Cranberries,
Goat Cheese & Shaved Red Onions. Raspberry Vinaigrette

Entrées

Mediterranean Stuffed Chicken

Chicken Breast Stuffed With Feta Cheese, Spinach, Roasted Bell
Pepper & Kalamata Olives. Served With Herb Wild Rice & Asiago
Roasted Roma Tomato. Pesto Cream Sauce

Shrimp Farfalle Fresca

Artichokes, Roasted Garlic, Shaved Parmesan, White Wine, Tomatoes,
Olive Oil & Fresh Parsley. Served With Freshly Baked Garlic Bread

Hoisin Glazed Salmon Filet

Whipped Sweet Potato, Sautéed Spinach & Ginger
Apple Chutney

Porcini Dusted Scallops

Seared Scallops, Saffron Risotto, Tomato Asparagus Confit & Lemon
Basil Oil

Anasazi Chicken Breast

Achiote Marinated Chicken Stuffed With Cilantro, Tomato, Jack
Cheese & Avocado. Spanish Rice Pilaf & Roasted Corn & Black Bean
Salad

Grilled Sirloin Forestiere

Balsamic Shallot Marinated Top Sirloin Steak, Horseradish Whipped
Potatoes. Seasonal Vegetables, Wild Mushroom Veal Demi Glace

Grilled Vegetable Strudel

Seasonal Vegetables, Goat Cheese, Wrapped In A Crispy Phyllo
Dough. Roasted Yellow Pepper Oil

Prices Are Per Person, 20% Service Charge & 7.75% Local Sales Tax Will Be Applied