



Banquet Offerings

Continental Breakfast Buffets	2
Breakfast Buffets.....	3
Breakfast Buffet Enhancements	4
Plated Breakfasts.....	5
Specialty Breaks	6
À La Carte Additions.....	7
Themed Lunch Buffets.....	8
Custom Lunch Buffet.....	9
Plated Lunches.....	10
Boxed Lunch	12
Hors D' Oeuvres.....	13
Reception Displays.....	14
Carving Stations	15
Attended Stations	16
Themed Dinner Buffets	17
Custom Buffet.....	18
Plated Dinners	19
Desserts	20
Wedding Reception and Ceremony Packages.....	21
Traditional Quinceanara Packages.....	25
Hassle Free Meeting Package	28
Bar Service.....	29
Additional Beverage Services.....	30
Wine List Wines Are Available By The Bottle Only	31
Meeting Space & Audio Visual Fees	33

CONTINENTAL BREAKFAST BUFFETS

(10 Guest Minimum)

Price is based on a Maximum of One Hour

The Traditional Continental

Freshly Baked Danish and Muffins
Fruit Preserves and Honey Butter
Whole Fresh Fruit

Assorted Chilled Fruit Juices

Choice of One:

Orange Juice, Apple Juice, Grapefruit Juice
Cranberry Juice or Tomato Juice

Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas
10.95 Per Guest

The Meeting Planner

Freshly Baked Croissants, Danish and Muffins
Fruit Preserves and Honey Butter
Assorted Bagels with Cream Cheese
Sliced Fresh Seasonal Fruit & Berries
House-made Granola & Milk,
Hot Oatmeal with Brown Sugar, Cinnamon and Raisins
Eggs Benedict

Assorted Chilled Fruit Juices

Choice of Two:

Orange Juice, Apple Juice, Grapefruit Juice
Cranberry Juice or Tomato Juice

Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas
18.95 Per Guest

The Deluxe Continental

Freshly Baked Croissants, Danish and Muffins
Fruit Preserves and Honey Butter
Assorted Dry Cereals
Fresh Sliced Seasonal Fruit & Berries

Assorted Chilled Fruit Juices

Choice of Two:

Orange Juice, Apple Juice, Grapefruit Juice
Cranberry Juice or Tomato Juice

Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas
Whole Milk and 2% Milk
12.95 Per Guest

The Executive Continental

(40 Guest Minimum)

Freshly Baked Croissants, Danish and Muffins
Fruit Preserves and Honey Butter
Lox with Assorted Bagels with Cream Cheese
Sliced Fresh Seasonal Fruit & Berries
Assorted Dry Cereals
Granola & Yogurt Parfaits

Assorted Chilled Fruit Juices

Choice of Three:

Orange Juice, Apple Juice, Grapefruit Juice
Cranberry Juice or Tomato Juice

Freshly Brewed Coffee, Decaffeinated Coffee
and Herbal Teas

Whole Milk and 2% Milk
19.95 Per Guest

BREAKFAST BUFFETS

(25 Guest Minimum)

Price is Based on a Maximum of One Hour

The Early Bird

Assorted Whole Fruit
Assorted Cereals

Scrambled Eggs
Crispy Smoked Applewood Bacon & Sausage Links
Home Style Red Potatoes
Whole Grain Muffins
Whipped Honey Butter and Fruit Preserves

Assorted Chilled Fruit Juices
Choice of One:
Orange Juice, Apple Juice, Grapefruit Juice
Cranberry Juice or Tomato Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas
Whole Milk and 2% Milk
15.95 Per Guest

The Ranchero

Fresh Seasonal Sliced Fruit

Scrambled Eggs & Chorizo
Chilaquelas
Refried Beans
Roasted Potatoes with Peppers
Ranchero Sauce

Warm Flour and Corn Tortillas

Fresh Salsa Bar
Sour Cream and Guacamole
Queso Fresco
Diced Green Onions, Tomatoes and Cilantro

Assorted Chilled Fruit Juices
Choice of Two:
Orange Juice, Apple Juice, Grapefruit Juice
Cranberry Juice or Tomato Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas
Whole Milk and 2% Milk
17.95 Per Guest

The Country Breakfast

Fresh Seasonal Sliced Fruit
Assorted Cereals

Country Style Scrambled Eggs
Country Fried Steak
Sausage Gravy & Biscuits
Country Potatoes

Assortment of Danish and Muffins
Whipped Honey Butter and Fruit Preserves

Assorted Chilled Fruit Juices
Choice of Two:
Orange Juice, Apple Juice, Grapefruit Juice
Cranberry Juice or Tomato Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas
Whole Milk and 2% Milk
17.95 Per Guest

The Executive

Fresh Seasonal Sliced Fruit
Assorted Cereals
Assorted Fruit Yogurts

Scrambled Eggs with Chives
Crispy Smoked Applewood Bacon
Pork or Chicken Apple Sausage Links
Home Style Red Potatoes

Assortment of Danish, Muffins and Croissants
Whipped Honey Butter and Fruit Preserves

Assorted Bagels with Cream Cheese
Whole Grain Toast
Assorted Chilled Fruit Juices
Choice of Three:
Orange Juice, Apple Juice, Grapefruit Juice
Cranberry Juice or Tomato Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas
Whole Milk and 2% Milk
19.95 Per Guest

BREAKFAST BUFFET ENHANCEMENTS

Upgrade Any Breakfast with Your Choice of the Following:

Lox and Bagels	9. 95 Per Guest
Classic Eggs Benedict	6. 95 Per Guest
Bacon & Egg Quesadilla	5. 95 Per Guest
Honey Ham Steak	3. 95 Per Guest
6oz Sirloin Strip	7. 95 Per Guest
Country Fried Steak & Gravy	6. 95 Per Guest
Biscuits & Gravy	3. 95Per Guest
Pancakes or Belgian Waffles	3. 95 Per Guest
Brown Sugar & Vanilla Oatmeal	2. 95 Per Guest
Cinnamon French Toast & Maple Syrup	3. 95 Per Guest
Assorted Cold Cereals and Milk	2. 95 Per Guest
Granola Yogurt Mixed Berry Parfaits	3.95 Per Guest
Fresh Seasonal Fruit Skewers	3. 95 Per Guest
Egg Beaters	1. 95 Per Guest
Egg Whites	2. 95 Per Guest
Assorted Fruit Yogurts	3. 95 Per Guest
Omelet or Huevos Rancheros Station	8. 95 Per Guest +\$75 Attendant Per Hour
Belgian Waffle Bar	6. 95 Per Guest +\$75 Attendant Per Hour
Crepe Station	7. 95 Per Guest +\$75 Attendant Per Hour

PLATED BREAKFASTS

(20 Guest Minimum)

*All Breakfasts are Served with Pastries, Orange Juice,
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas*

Please Select a First Course:

The First Course is Pre-Set at each Setting

Fresh Half Grapefruit Topped with a Maraschino Cherry

or

House Made Parfait with Granola and Strawberry Yogurt

Please Select a Main Course:

Sunrise Croissant

Flakey Bakery Fresh Croissant with Light Fluffy

Scrambled Eggs, Bacon and American Cheese

9.95 Per Guest

French Toast Cobbler

Two Slices of Egg Dipped French bread, Grilled and Topped with Apples

Cinnamon and Powdered Sugar

Served with Whipped Honey Butter and Prickly Pear Syrup and Peach Compote

Crisp Bacon, Ham Steak or Chicken Apple Sausage and Breakfast Potatoes

10.95 Per Guest

The Early Riser

Scrambled Eggs Topped with Shredded Cheese

Served a Choice of Bacon, Sausage, Ham or Chicken Apple Sausage

and Breakfast Potatoes

11.95 Per Guest

Denver Scramble

Scrambled Eggs Topped with Red & Green Bell Pepper, Onion and Cheese

Served a Choice of Bacon, Sausage, Ham or Chicken Apple Sausage

and Breakfast Potatoes

12.95 Per Guest

Wild Mushroom Quiche

Filled with Mushrooms, Peppers, Spinach and Assorted Cheese Blend

Grilled Asparagus and Breakfast Potatoes

14.95 Per Guest

Country Fried Steak and Eggs

6oz Crispy Country Fried Steak and with Sausage Gravy

Served with Scrambled Eggs and a Fresh Buttermilk Biscuit

15.95 Per Guest

Steak and Eggs

6oz Sirloin Steak

Served with Scrambled Eggs and a Fresh Buttermilk Biscuit

16.95 Per Guest

SPECIALTY BREAKS

(20 Guest Minimum)

Price is Based on 30 Minutes

Power Break

Nature Valley Granola Bars
Protein Bars, Whole Bananas, Apples and
Oranges, Assortment of Energy Drinks
Refreshing Gatorade Selection
12.95 Per Guest

The Cookie Jar

Freshly Baked Chocolate Chip, Oatmeal Raisin, Double
Chocolate Chip, Macadamia Nut and Peanut Butter
Cookies, Cookie Dough Ice Cream
Cold Milk - Half Pints
8.95 Per Guest

Donut Time

Assorted Donuts, Mini Cinnamon Rolls and Pecan Rolls
Accompanied by
Chipotle Chocolate Dipping Sauce
and Whipped Cream
9.95 Per Guest

Deviled Eggs

An Assortment of Deviled Eggs including Classic, Sundried
Tomatoes & Feta, Artichoke & Spinach and Spicy Chipotle
Accompanied by Mini Twice Baked Potatoes
9.95 Per Guest

Nature Break

Nature Valley Granola Bars and Trail Mix
Honey- Roasted Peanuts and Hickory Smoked Almonds
Whole Fresh Bananas, Apples and Oranges
Giant Oatmeal Raisin Cookies
10.95 Per Guest

International Coffee Bar

Assorted Flavored Coffees
Shaved Chocolate, Lemon Twist, Orange Zest
Cinnamon Sticks, Whipped Cream
(Additional Charge to add liqueurs)
11.95 Per Guest

Sundae Afternoon*

Chef's Selection of Three Ice Cream Flavors
Toppings to include Chopped Nuts, Whipped Cream,
Toasted Coconut, Crumbled Oreo's, Chocolate and
Caramel Sauce, Sprinkles
7.95 Per Guest

Smoothies*

Smoothies Made to Order from Assorted Fresh Fruits &
Berries, Plain and Vanilla Yogurt, Protein Powder and
Assorted Fresh Juices Accompanied by
Orange Cranberry Nut Bread
8.95 Per Guest

Afternoon Tea

Sliced Fresh Fruit Parfait
Mixed Nuts
Assortment of Tea Sandwiches including Curry Chicken
Shrimp Salad. Smoked Fish and Cucumber
and a Selection of Herbal Teas
15.95 Per Guest

Artisan Deli Express

Assorted Artisan Sandwiches
Served with your choice of:
German Potato Salad or Italian Pasta Salad
Condiments: Whole Grain and Dijon Mustard
Mayonnaise, Pickle Spear and Pepperoncini
16.95 Per Guest

Nacho & Fry Bread Bar*

House Made Tortilla Chips, Mini Fry Bread, Tillamook
Blend Queso, Shredded Cheese Blend, Ground Beef
Refried Beans, Shredded Lettuce, Tomatoes
Green Chilies and Black Olives. Accompanied
by a Fresh Salsa Bar and Sour Cream
16.95 Per Guest

*Attendant Required @ \$75.00

À LA CARTE ADDITIONS

Pellegrino Sparkling Water	3.50 Each
Bottled Water and Assorted Soft Drinks	3.00 Each
Bottled Fruit Juices	4.00 Each
Gatorade (20 oz)	3.50 Each
Hot Chocolate	2.50 Each
Red Bull	3.00 Each
Rock Star	3.50 Each
Herbal Teas	2.50 Each
Fresh Lemonade	40.00 per Gallon
Ice Cold Milk	40.00 per Gallon
Fresh Fruit Juices	48.00 per Gallon
Arnold Palmer	40.00 per Gallon
Freshly Brewed Iced Tea	40.00 per Gallon
Coffee, Decaffeinated Coffee	40.00 per Gallon
Sliced Fresh Fruit	4.50 Per Guest
Freshly Popped Buttered Popcorn	4.00 Per Guest
Tortilla Chips, Salsa and Guacamole	5.00 Per Guest
Chips & Dip (French Onion and Ranch)	4.00 Per Guest
Freshly Baked Breakfast Breads	18.00 Per Loaf
Assorted Danish and/or Muffins	36.00 Per Dozen
Croissants	42.00 Per Dozen
Petite Cinnamon Buns	24.00 Per Dozen
Assorted Bagels and Cream Cheese	36.00 Per Dozen
Assorted Cookies or Brownies	18.00 Per Dozen
Soft Jumbo Pretzels	24.00 Per Dozen
Nature Valley Granola Bars	18.00 Per Dozen
Assorted Candy Bars	24.00 Per Dozen
Assorted Fruit Yogurts	36.00 Per Dozen
Cold Cereals and Milk	24.00 Per Dozen
Assorted Whole Fresh Fruit	18.00 Per Dozen
Dry Snacks and Roasted Mixed Nuts	14.00 Per Pound
Chocolate Covered Raisins	18.00 Per Pound
Gummy Bears	15.00 Per Pound

THEMED LUNCH BUFFETS

All Buffets Include Coffee, Decaf, Hot Tea and Pre-Set Iced Tea

Grand Deli

Loaded Potato Salad
Pasta Salad

Selection of Three Meats:

Sliced Ham, Roasted Turkey, Roast Beef

Chicken Salad, Egg Salad

Tuna Salad, Crab Salad, Pastrami, Salami

Assorted Sliced Breads and Buns

Condiments to Include:

Sliced Tomato, Lettuce, Onions, Olives,

Peppers, Kosher Dills Pickles, Mayonnaise, Pesto

Mayonnaise, Whole Grain and Dijon Mustard, Cheddar,

Swiss Cheese, American and Pepper Jack Cheese

Cookies and Fudge Brownies

17.95 Per Guest

South of the Border

California Tomato Salad
Marinated Cucumber Salad

Grilled Chicken Fajitas

Chile Colorado

Spanish Rice

Frijoles Negro con Queso Blanco

Warm Corn and Flour Tortillas

Condiments to Include:

Salsa Roja, Mocajate Salsa, Pico De Gallo, Guacatillio,

Guacamole, Sour Crema, Marinated Carrots & Jalapenos

Grated Jack Cheese, Cilantro, Lemon and Lime Wedges

Traditional Mexican Flan

19.95 Per Guest

Southwestern Flair

Chicken Tortilla Soup

Fresh Garden Greens with Tomato and Corn

Southwestern Ranch Dressing

Cilantro Pepita Dressing

Green Chili & Cheese Enchiladas

Beef Fajitas

Grilled Tequila Lime Chicken Breast

Southwestern Rice Pilaf

Refried Black Beans

Jalapeño Fry Bread and Honey Butter

Bread Pudding with

Warm Whiskey Sauce

19.95 Per Guest

Backyard Cookout

Loaded Potato Salad
Creamy Coleslaw

Hamburgers and Cheeseburgers

All Beef Hot Dogs

Baked Beans with Apple Wood Smoked Bacon

Corn on the Cob

Home Style Corn Bread

Condiments to Include:

Honey Butter, Lettuce, Sliced Tomato, Diced Onions, Relish

Pickles, Mayonnaise, Yellow and Dijon Mustard

Apple Cobbler and Cherry Cobbler

17.95 Per Guest

Little Italy

Creamy Tomato Basil Soup
Traditional Caesar Salad

Chicken Marsala

Fettuccine Alfredo

Penne Pomodoro

Foccaccia Garlic Bread

Condiments to Include:

Parmesan Cheese, Julienne Basil and

Shredded Mozzarella Cheese

Tiramisu Layer Cake

19.95 Per Guest

Deluxe Salad Bar

Choice of One Soup:

Roasted Tomato Basil, Creamy Corn Chowder or

Chicken Noodle or Beef Barley

Mixed Garden Greens, Romaine Lettuce, Iceberg Lettuce

Tender Baby Spinach, Diced Turkey, Ham, and Bay Shrimp,

Crisp Bacon Bits, Sliced Bermuda Onions, Fresh Mushrooms,

Chopped, Hard Boiled Eggs, Green Peppers,

Broccoli Florets Artichoke Hearts, Cherry Tomatoes, Black

Olives, Garbanzo Beans, Marinated Corn, Garlic & Herb

Croutons, Shredded Cheddar & Jack Mix and Blue Cheese

Crumbles, Buttermilk Ranch, Vinaigrette, Bleu Cheese,

Thousand Island, Caesar, Honey Mustard Dressing

Corn Bread, Assorted Rolls and Foccaccia Garlic Bread

Honey, Red Pepper and Pesto Butter

Sliced Fresh Seasonal Fruits

Assorted Cookies

18.95 Per Guest

CUSTOM LUNCH BUFFET

Served with Dinner Rolls & Butter
Includes Coffee, Decaf, Hot Tea and Pre-Set Iced Tea
(Minimum of 40 guests)

Salads

Please Select Two Salads

Mixed Field Greens

Buttermilk Ranch and Balsamic Vinaigrette

Caesar Salad

Garlic Herb Croutons, Caesar Dressing
Parmesan Cheese

Black Bean and Roasted Corn

Bell Peppers, Cilantro

Greek Salad

Tomato, Cucumber, Bell Pepper, Feta Cheese

Seasonal Fruit Salad

Cinnamon Yogurt Dressing

Bay Shrimp & Bibb Lettuce Salad

Bibb Lettuce, Baby Bay Shrimp, Buttermilk Ranch

Seafood Ravigote

Baby Shrimp, Faux Crab, Capers

Antipasto Salad

Meats, Cheeses, Kalamata Black Olive
Balsamic Vinaigrette

Pasta Salad

Rainbow Rotini, Grilled Vegetables, Balsamic Vinaigrette

Tossed Cobb Salad

Buttermilk Dressing

Entrees

Grilled Tequila Lime Chicken

Fresh Tomato / Basil Sauce

Pan Seared Chicken Breast

Spinach, Tomato, Corn, Leeks

Chicken Marsala

Chicken Breast in a Marsala Sauce

Chicken Picatta

Lemon / Caper Butter

Roast Turkey Breast

Giblet Gravy and Cranberry Sauce

Mahi Mahi

Lemon Dill Sauce

Sole Florentine

Baked Sole with Spinach and White Sauce

Roast Pork Loin

Dijon Sauce

London Broil

Served in its Natural Juices

Marinated Sirloin

Sirloin of Beef with Sautéed
Peppers and Demi-Glace

*Accompanied by Chef's Selection of Fresh Seasonal Vegetables
and Appropriate Starch served with Rolls and Butter*

Dessert

Assorted Cakes & Pies

2-Entrées 21.95 Per Guest 3-Entrées 23.95 Per Guest 4-Entrées 26.95 Per Guest

PLATED LUNCHES

Served with Dinner Rolls & Butter
Includes Coffee, Decaf, Hot Tea and Pre-Set Iced Tea
(20 Guest Minimum)

HOT ENTRÉES

Pasta Primavera

Penne Pasta Tossed with Seasonal Vegetables, White Wine
Garlic Butter Sauce and Parmesan Cheese

Chicken 16.95 · Shrimp 19.95 · Vegetarian 14.95 Per Guest

Penne Pomodoro

Penne Pasta with a Fresh Basil Pomodoro Sauce and Seasonal Vegetables
Chicken 16.95 · Shrimp 19.95 · Vegetarian 14.95 Per Guest

Grilled Portabella Mushroom Napoleon

Herb & Balsamic Vinaigrette, Braised Spinach and a Fried Polenta Cake
17.95 Per Guest

Rosemary Chicken

Sautéed and Topped with Rosemary Mushroom Sauce
Served with Wild Rice and Fresh Vegetables
17.95 Per Guest

Chicken Francese

Lightly Floured, and Sautéed with a White Wine Lemon
Butter Parsley Sauce Served Over Linguine.
19.95 Per Guest

Pan Seared Mahi Mahi

Topped with Herb Butter
Served with Wild Rice and Sautéed Spinach
19.95 Per Guest

Smoked Beef Tri Tip

Sliced and Topped with Sautéed Mushrooms and Demi Glace
Served with Garlic Mashed Potatoes, Broccolini and Grilled Tomato
20.95 Per Guest

CHILLED ENTREES

Caesar Salad

Romaine Lettuce, Grilled Chicken Breast
Parmesan Cheese, Croutons and Caesar Dressing
Chicken 16.95 · Shrimp 18.95 · Blackened Salmon 19.95 · Vegetarian 13.95 Per Guest

Asian Salad

With Crisp Romaine Julienne Napa Cabbage, Thin Sliced Red Peppers Snow Peas
and Crispy Fried Wontons Tossed in Sesame Soy Ginger Vinaigrette
Chicken 17.95 · Shrimp 19.95 · Ahi Tuna 22.95 · Vegetarian 15.95 Per Guest

Classic Cobb

Mixed Romaine and Crisp Iceberg Lettuce Topped with Diced Slow Roasted Turkey, Honey Ham
Fresh Tomato, California Avocado, Hard Boiled Egg, Blue Cheese
and Apple Wood Smoked Bacon Bits
17.95 Per Guest

Southwest Chicken Salad

Grilled Tequila Chicken over Shredded Romaine with thinly Sliced Bell Peppers
Black Beans, Roasted Corn and Cilantro Pepita Dressing
17.95 Per Guest

The Deli Sandwich

Your Choice of Honey Cured Ham, Oven Roasted Turkey, Roast Beef
On a Bakery Fresh Baguette with Shredded Lettuce, Sliced Tomato, Red Onion and Mayo
Your Choice of Cheddar, Swiss, Provolone or Pepper jack
15.95 Per Guest

Chicken or Tuna Salad on a Croissant

Fresh Made Chicken Salad with Pecans or Traditional Tuna Salad Served on Bakery Fresh Croissant
with Choice of American, Cheddar, Swiss or Pepper Jack Cheese
16.95 Per Guest

Chilled Tri-Tip Sandwich

Tender Smoked Tri-Tip served on a Bakery Fresh Ciabatta with Spicy Chipotle
Mayo Lettuce, Tomato and Marinated Onion
18.95 Per Guest

Sandwich Selections Include Choice of House Potato Salad, Macaroni Salad or Sliced Fruit

Additional Courses

Caesar Salad

Romaine and Shredded
Parmesan Cheese and Garlic Croutons
3.95 Per Guest

Or

Mixed Greens

Baby Roma Tomatoes, Red Onions, Candied Walnuts
Choice of Two: Ranch, Blue Cheese, Champagne Vinaigrette Raspberry Vinaigrette
2.95 Per Guest



BOXED LUNCH

*All Boxed Lunches are To-Go Only and Include a Soft Drink
Bagged Chips and a Chocolate Chip Jumbo Cookie
(10 Guest Minimum)*

Turkey & Swiss

Turkey & Swiss Cheese
Served on Fresh Sourdough
Whole Fresh Fruit
12.95 Per Guest

Chicken Salad on Croissant

Sonoma Chicken Salad
Served on a Croissant
Whole Fresh Fruit
\$13.95 Per Guest

Veggie Wrap

Avocado, Tomato and Spinach, Roasted Vegetable, Chevre
Cheese and Portobello Mushroom with Pesto
in a Spinach Tortilla
13.95 Per Guest

Roast Beef Ciabatta

Roast Beef with Swiss Cheese
Served on a Ciabatta Roll
Whole Fresh Fruit
14.95 Per Guest

HORS D' OEUVRES

Order to Allow a Minimum of 3 pieces per Guest
Priced Per Dozen

Cold Selections

Belgian Endive with Herb Cheese.....	24
Fresh Fruit Skewers.....	24
Salami Cornets with Herb Cheese and Black Olive.....	24
Deviled Egg Halves.....	24
Hummus with Kalamata Tapenade on Pita Chips.....	24
Curry Chicken Bouchettes.....	26
Southwest Bruchetta with Queso Fresco.....	26
Asparagus and Turkey Roulade.....	28
Smoked Salmon Pin Wheels.....	30
Sliced Tenderloin with Horseradish Crema on Rye Toast Points.....	30
Marinated Grilled and Chilled Shrimp.....	32
Blackened Ahi Tuna on Wonton Crisps with Mango Chutney.....	34
Baby New Potatoes with Caviar.....	36
Smoked Duck Breast with Chutney.....	36
Boursin Cheese Roulades of Asparagus and Serrano Ham.....	36

Hot Selections

Swedish Meatballs*.....	24
Potato Skins*.....	24
Smoked Chicken Quesadilla*.....	24
Buffalo Wings with Bleu Cheese Dip*.....	24
Vegetable Spring Rolls.....	24
Chicken Spring Rolls.....	24
Pot Stickers.....	24
Mini Quiche Lorraine.....	24
Thai Chicken Satay with Peanut Sauce*.....	24
Wild Mushroom Tartlet.....	24
Beef Skewer with Chipotle BBQ*.....	28
Baby Back Ribs*.....	30
Chorizo Stuffed Mushroom Caps.....	30
Smoked Duck Quesadilla*.....	30
Mini Crab Cakes*.....	30
Spanakopita.....	30
Coconut Shrimp.....	36
Scallops Wrapped in Bacon.....	36
Prosciutto Wrapped Jumbo Shrimp.....	36
Crab Stuffed Mushroom Caps.....	36
Lamb Chops with Mint Jelly.....	48

**Not Recommended for Butler Passing*

RECEPTION DISPLAYS

*Price is based on a Two Hour Reception
Minimum of Three Displays When Not Added to Buffet or Plated Selections*

Snack Buffet

(40 Guest Minimum)

Includes Crunchy Pretzels with Spicy Mustard, House
Made Tortilla Chips, Salsa Roja
Pico De Gallo and Guacamolillo
Dry Roasted Peanuts, Potato Chips and Onion Dip
7.95 Per Guest

Warm Brie Display

(25 Guest Minimum)

French Brie Encroûte and Candied Almonds Served
with French Baguette Slices
8.95 Per Guest

Presentation of International Cheeses

(25 Guest Minimum)

Imported Cheeses to include; Provolone, French Brie
New York Cheddar, Gouda, Smoked Mozzarella
Havarti, Swiss, and Goat Cheese
Garnished with Fresh Fruit
Served with Baguette & Crackers
8.95 Per Guest

Mediterranean Grilled Vegetable Platter

Radicchio, Eggplant, Zucchini, Portobello Mushrooms
Artichoke Hearts, Drizzled with Extra
Virgin Olive Oil and Balsamic Vinegar
7.95 Per Guest

Antipasto Display

(25 Guest Minimum)

Imported Provolone Cheese, Smoked Mozzarella
Prosciutto, Salami, Kalamata Olives
Roasted Red and Yellow, Bell Peppers, Sundried
Tomatoes. Marinated Artichoke Hearts and
Pepperoncini and Hearts of Palm
8.95 Per Guest

Crudit  Display

(25 Guest Minimum)

An Array of Fresh Vegetables Accompanied by House
Made Buttermilk Ranch Dipping Sauce
4.95 Per Guest

Fresh Fruit Display

(25 Guest Minimum)

Assorted Seasonal Fruit and Berries Elegantly Displayed
5.95 Per Guest

International Canap s Display

(50 Guest Minimum)

An Assortment of International Canap s, Including:
Salami Cornets with Herb Cheese and Black Olive,
Smoked Salmon with Caper, Curry Chicken Bouchees
9.95 Per Guest

Southwestern "Sushi" Display

(40 Guest Minimum)

Red and Green Flour Tortilla
Filled with Sour Cream, Green Onions, Black Olives and
Chicken Rolled and Sliced
3.95 per Guest

Seafood Display

(40 Guest Minimum)

Oysters on the Half Shell, Crab Claws
Jumbo Shrimp, New Zealand Green Lipped Mussels
Elegantly Displayed on Mounds of Crushed Ice
Served with Fresh Lemon Wedges, Cocktail Sauce
Horseradish and Tabasco
(Market Price)

Nacho Bar

(40 Guest Minimum)

House Made Tortilla Chips, Ground Beef, Diced Chicken
House Made Spicy Nacho Cheese, Shredded Cheese,
Jalapenos, Diced Tomatoes, Diced Onions, Pico De Gallo
Guacamole, Salsa Roja and Guacamolillo Salsa
8.95 Per Guest

Viennese Table

(40 Guest Minimum)

A Selection of Miniature Pastries
Chocolate Fondue
Pound Cake Squares & Assorted Dipping Fruit
9.95 Per Guest

Candy Buffet

(35 Guest Minimum)

Elegantly Presented in Glass Jars of Assorted Sizes
Hershey's Kisses, M&Ms, Swizzle Sticks, Jordan Almonds,
Jolly Ranchers, Red Vine Licorice, Chocolate Covered
Pretzels, Assorted Jelly Belly's
Saltwater Taffy and Milk Chocolates
9.95 Per Guest

Chocolate Fountain

(50 guest minimum)

Large Flowing Chocolate Fountain with a Variety of
Dipping Choices. Fresh Strawberries, Bananas, Apples
Fresh Oranges, Biscotti, Pound Cake, Pretzels
Rice Crispy Treats, Graham Crackers and Marshmallows
7.95 Per Guest
Stand-Alone Fountain & Chocolate \$225

Chips & Salsa Bar

(35 Guest Minimum)

House Made Tortilla Chips, Pico De Gallo, Guacamole,
Salsa Roja and Guacamolillo Salsa
4.95 Per Guest

CARVING STATIONS

Attended Stations May Also Be Added to Any Lunch or Dinner Buffet.

Minimum of Three Stations When Not Added to a Buffet

Charred Tuna Loin

(Serves 25 guests)

Ponzu Chili Glaze, Mango Papaya Chutney
and Won Ton Crisps
325.95 Each

Hawaiian Style Whole Snapper

(Serves 20 guests)

Julienned Vegetables, Shitake Mushrooms and
Ginger -Soy Sauce, Won Ton Crisps
225.95 Each

Whole Roasted Free Range Turkey

(Serves 30 Guests)

Gravy, Orange Cranberry Relish, Whole Grain and
Dijon Mustard, Pesto Mayonnaise and Petite Rolls
175.95 Each

Salt Crusted Prime Rib of Beef

(Serves 20 Guests)

Creamy Horseradish, Au Jus, Mayonnaise
Whole Grain and Dijon Mustards and Petite Rolls
295.95 Each

Tenderloin of Beef

(Serves 15 Guests)

Creamy Horseradish, Cabernet Reduction
Mayonnaise, Whole Grain and Dijon
Mustards and Petite Rolls
275.95 Each

Steam Ship Round of Beef

(Serves 100 Guests)

Creamy Horseradish, Au Jus, Mayonnaise
Whole Grain and Dijon Mustards and Petite Rolls
695.95 Each

Mesquite Smoked Buffalo Sirloin

(Serves 50 Guests)

Jalapeño Fry Bread and Blackberry Guajillo Sauce
375.95 Each

Honey Baked Pineapple Ham

(Serves 50 Guests)

Pineapple Compote, Whole Grain and Dijon
Mustards, Buttermilk Biscuits
195.95 Each

Whole Suckling Pig

(Serves 40 Guests)

Prickly Pear & Chipotle BBQ Sauce, Mayonnaise
Whole Grain and Dijon Mustards
Buttermilk Biscuits
395.95 Each

Chili Rubbed Pork Loin

Onion Au Jus, Mayonnaise, Whole Grain
and Dijon Mustards, Buttermilk Biscuits
195.00 Each

Roast Leg of Lamb

(Serves 20 Guests)

Mint Jelly, Creamy Horseradish, Mayonnaise
Whole Grain and Dijon Mustards
and Petite Rolls
275.95 Each

ATTENDED STATIONS

(40 Guest Minimum)

Minimum of Two Stations Required If Contracted Stand-Alone

Pasta Station

Tri-Colored Cheese Tortellini, Fettuccini and Penne Pastas
Sautéed with Chicken, Shrimp and Sausage
Mushrooms, Olives, Tomatoes, Onions and Peppers
Roasted Garlic Alfredo Spicy Arrabiata, Marinara and Creamy Pesto Sauces
Pastas are Prepared with Extra Virgin Olive Oil, Fresh Basil and Garlic
Bread Sticks and Freshly Baked Garlic Bread
14.95 Per Guest

Asian Stir-Fry Station

Beef, Chicken and Shrimp Stir-fried with a Wide Selection of Fresh
Vegetables to include: Bean Sprouts, Snow Peas, Mushrooms, Napa Cabbage
Water Chestnuts, Bamboo Shoots, Scallions, Bell Peppers, Baby Corn, Julienne Carrots, Bok Choy
and Broccoli. Teriyaki, Soy, Ginger Sesame, Plum, Chili Garlic and Sweet and Sour Sauces
17.95 Per Guest

Fajita Station

Seasoned Beef and Chicken Sautéed with Onions and Peppers Accompanied with
Spanish Rice, Refried Black Beans, Jalapeno Peppers, Grated Cheddar Cheese
Sour Cream, Guacamole, Pico de Gallo and Corn and Flour Tortillas
16.95 Per Guest

Shrimp Scampi Station

Fresh Shrimp Sautéed with Fresh Garlic and Herb Butter
Served with Slice of French Baguette
18.95 Per Guest

Mashed Potato Bar

Traditional Style, Wasabi and Garlic & Herb Mashers
Accompanied by Chicken Gravy, Beef Gravy, Melted Cheddar Cheese, Shredded Jalapeño Jack Cheese,
Sautéed Mushrooms and Onions, Butter, Fresh Crumbled Bacon Bits, Chives, Jalapenos
11.95 Per Guest

Quesadilla Station

Chicken, Steak, Crab and Shrimp Quesadillas Made to Order
Salsa Roja, Mocajate Salsa, Pico De Gallo, Guacatillio, Guacamole, Sour Crema, Marinated Carrots & Jalapenos
14.95 Per Guest

Slider & Mini Cheese Steak Station

Beef and Bison Sliders with Micro Greens and Chipotle Mayo
Mini Philly Cheese Steaks Made to Order
17.95 Per Guest

Chef Attendant Required for Every 100 Guests @ \$75.00 per Attendant

THEMED DINNER BUFFETS

The Tuscany

Creamy Tomato Basil Soup
Caesar Salad

Eggplant Parmesan
Shrimp Scampi
Chicken Picatta
Italian Sausage & Peppers

Vegetable Lasagna
Foccaccia Garlic Bread

Condiments to Include:
Parmesan Cheese, Garlic Bread, Julienne Basil and
Shredded Mozzarella Cheese
Tiramisu Layer Cake

2 Entrees 24.95 · 3 Entrees 27.95 · 4 Entrees 30.95

Country BBQ

Down Home Chili
Loaded Potato Salad
Creamy Coleslaw

Brisket of Beef
Santa Maria Tri-Tip
Chipotle BBQ Chicken
Pork Ribs

Baked Beans
Corn on the Cob
Home Style Corn Bread with Honey Butter

Warm Bread Pudding with Warm Whiskey Sauce

2 Entrees 25.95 · 3 Entrees 28.95

California Grill

Gazpacho Soup
Mixed Field Greens
Ranch and Blue Cheese Dressing
Pacific Citrus Seafood Salad

Monterey Chicken Breast
Santa Maria Tri-Tip
Grilled Pacific Mahi Mahi

Braised Brussels Sprouts with Bacon
Wild Rice Pilaf
Assorted Rolls & Honey Butter
Assorted Fresh Fruit Tarts
Fresh Sliced Seasonal Fruits

2 Entrees 26.95 · 3 Entrees 29.95

El Patron

Caesar Salad
Bay Shrimp Ceviche

Chicken En Mole
Diablo Shrimp
Beef Fajitas
Pork Carnitas

Cheese Enchiladas
Spanish Rice
Frijoles Negro con Queso Blanco
Warm Corn and Flour Tortillas

Condiments to Include:
Salsa Roja, Mocajate Salsa, Pico De Gallo, Guacatillio,
Guacamole, Sour Crema, Marinated Carrots & Jalapenos,
Grated Jack Cheese, Cilantro, Lemon and Lime Wedges

Traditional Mexican Flan and Macaroons
2 Entrees 24.95 · 3 Entrees 27.95 · 4 Entrees 30.95

The Pueblo

Chicken Tortilla Soup

Fresh Garden Greens with Roma Tomato and Corn
Southwestern Ranch and Cilantro Pepita Dressing

Chile Colorado
Braised Beef Spareribs
Tequila Lime Chicken Breast
Green Chili & Jack Cheese Enchiladas

Southwestern Rice Pilaf
Refried Black Beans
Warm Corn and Flour Tortillas
Jalapeño Fry Bread and Honey Butter
Green Chili Apple Pie

2 Entrees 26.95 · 3 Entrees 29.95 · 4 Entrees 32.95

The Luau

Hawaiian Coleslaw
Seafood Pasta Salad
Fresh Fruit Salad with Coconut Shavings

Shredded Kahlua Pork
Teriyaki Chicken Breast
Hawaiian Sticky Ribs
Mahi-Mahi with Pineapple Glaze

Island Fried Rice
Stir Fry Veggies

Hawaiian Rolls with Butter

Pineapple Upside Down Cake
2 Entrees 27.95 · 3 Entrees 30.95 · 4 Entrees 33.95

CUSTOM BUFFET

(Minimum of 40 Guests, Available for Lunch or Dinner)

Includes Rolls & Butter, Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas

Salads

Please Select Three of the Following Salads:

Mixed Field Greens

Buttermilk Ranch and Balsamic Vinaigrette

Caesar Salad

Garlic Herb Croutons, Caesar Dressing
Parmesan Cheese

Black Bean and Corn

Bell Peppers, Cilantro

Greek Salad

Tomato, Cucumber, Bell Pepper, Feta Cheese
Kalamata Olives

Seasonal Fruit Salad

Cinnamon Yogurt Dressing

Shrimp Louie Salad

Bay Shrimp with Spinach
Served with Louie Dressing

Antipasto Salad

Meats, Cheeses, Kalamata Black Olive
Balsamic Vinaigrette

Pasta Salad

Rainbow Rottelli, Grilled Vegetables
Balsamic Vinaigrette

Baby Spinach

Wild Mushrooms, Dried Cherries
Pancetta Shallot Dressing

Entrees

Tequila Lime Chicken

Finished with a Tequila Lime Glaze

Roast Pork Loin

Dijon Honey Sauce

Baked Salmon

Lemon Dill Sauce

Chicken Picatta

Lemon Caper Butter

Marinated Beef Tri-Tip

Sautéed Peppers and Veal Demi Glace

Grilled Mahi Mahi

with Mango Chutney

Chicken Parmigiana

Topped with Marinara Sauce

London Broil

Served in its Natural Juices

Chicken Marsala

Chicken Breast in a Marsala Sauce

Sole Florentine

Baked Sole with Spinach and White Sauce

Chicken Florentine

Stuffed with Spinach and Swiss Cheese

Roast Turkey Breast

Giblet Gravy and Cranberry Sauce

Pan Seared Chicken Breast

Spinach, Tomato, Corn, Leeks

Vegetarian Lasagna

Layered with Ricotta Cheese

*Accompanied by Chef's Selection of Fresh Seasonal Vegetables
and Appropriate Starch, Rolls and Butter*

Dessert

Assorted Cakes & Pies

2-Entrées 28.95 Per Guest 3-Entrées 30.95 Per Guest 4-Entrées 33.95 Per Guest

PLATED DINNERS

(Minimum of 25 guests)

Served with Rolls & Butter and Includes Coffee, Decaf, Hot Tea and Chef's Choice of Vegetable and Starch Unless Otherwise Specified. Dessert Included in Price

First Course

Please select one Soup or Salad:

Roasted Tomato Basil

Wild Mushroom Bisque

Butternut Squash

Caesar Salad

Romaine and Shredded
Parmesan Cheese and Garlic Croutons

Mixed Greens

Baby Roma Tomatoes, Red Onions, Candied Walnuts
Choice of Two: Ranch, Blue Cheese, Champagne
Vinaigrette Raspberry Vinaigrette

Baby Spinach

Wild Mushrooms, Pine Nuts, Dried Cherries and Warm
Pancetta Shallot Dressing

Entrée Course

Please select one of the following:

Chicken Marsala

With Wild Mushroom Risotto 23.95

Pan Seared Airline Breast of Chicken

Herbed Chicken Demi and Wild Rice 25.95

Prosciutto & Gruyere Stuffed Chicken

Stuffed with Gruyere Cheese and Prosciutto
Topped with Wild Mushroom Veloute 27.95

Boneless Beef Short Ribs

Washington Cherry Cabernet Sauce Atop Garlic
Mashed Potatoes 27.95

Grilled New York Steak

10oz Center Cut New York Steak. Served with Sweet
Onion Demi Glace Reduction Sauce 28.95

Prime Rib

12oz Slow Cooked Prime Rib with Au Jus and Creamy
Horseradish 29.95

Filet Mignon

Tender 6oz Bacon Wrapped Filet Mignon with Red Wine
Reduction 36.95

Duo of Filet and Scallops

Tender 6oz Grilled Filet and Accompanied by
Pan Seared Scallops 39.95

Shrimp Scampi

Sautéed with Olive Oil, Fresh Herbs, Diced Tomatoes,
White Wine and Butter Sauce
Served Over Angel Hair Pasta 27.95

Grilled Swordfish

Fresh Pacific Sword with Lemon Caper Butter 31.95

Grilled Mahi Mahi

Served with a Mango Chutney 25.95

Pan Seared Sea Bass

Parmesan Risotto and Roasted Fennel
Lemon-Leek Emulsion 31.95

Pan Seared Salmon

Atlantic Salmon with Lemon Dill Cream 28.95

Pork Chop

With Peppercorn and Red Wine Reduction 26.95

Grilled Lamb Chops

Served with Truffled Polenta and Mint Jelly 35.95

Grilled Portabella Mushroom Napoleon

Herb & Balsamic Vinaigrette, Braised Spinach
and a Fried Polenta Cake 23.95

DESSERTS

Kahlua Mousse

A Rich and Thick Kahlua Flavored Chocolate Mouse Topped
with Fresh Whipped Cream
3.95 Per Guest

Chocolate Cake

Three Layers of Chocolate Cake Topped with Whipped Cream
Decorated with Chocolate Shavings
5.95 Per Guest

Traditional Tiramisu

Two Delicate Layers of Sponge Cake Are Saturated with Coffee
Liquor and Marsala with a Thick Creamy
Layer of Filling and Smooth Mascarpone Cheese
4.95 Per Guest

New York Cheese Cake

New York Style Cheesecake Topped with Port Soaked Cherries
6.95 Per Guest

Crème Brule & Berry "Tiramisu"

Traditional Crème Brule with Caramelized Sugar Top
with Fresh Strawberry and Whipped Cream, Accompanied by a Berry Mousse Tiramisu
6.95 Per Guest

Toffee Bread Pudding

Made with Toffee Chips and Served with Bourbon Sauce
4.95 Per Guest

WEDDING RECEPTION AND CEREMONY PACKAGES

The Silver Wedding Package Plated Dining

Butler Passed Hors d' Oeuvres- Select Two

Hot Selections

Mini Quiche Lorraine
Thai Chicken Satay with Peanut Sauce
Vegetable Spring Rolls
Pot Stickers
Wild Mushroom Tartlet
Smoked Chicken Quesadilla
Chorizo Stuffed Mushroom Caps

Cold Selections

Asparagus and Turkey Roulade
Belgian Endive with Herb Cheese
Smoked Salmon Pinwheels
Hummus with Kalamata Tapenade on Pita Chips
Curry Chicken Bouchettes
Deviled Eggs

Tropical Fruit Punch Upon Arrival of Guests

Reception Display

Fresh Vegetable Display with Choice of Dip

Champagne & Sparkling Cider Toast

First Course

Caesar Salad

Romaine Lettuce, Caesar Dressing, Freshly Grated Parmesan and Herb Croutons

or

Mixed Greens

Vine Ripened Tomatoes, English Cucumber, Served with Ranch and Italian Dressing

Main Course

Chicken Marsala

Wild Mushroom Risotto
with a Polenta Cake and Chef's Choice of Vegetable

Grilled Breast of Chicken

With Capers and Lemon Buerre Blanc
with Wild Rice Pilaf and Chef's Choice of Vegetable

Ginger Chicken

Glazed with Ginger Soy
with Jasmine Rice and Chef's Choice of Vegetable

Sirloin Steak

Served with Wild Mushrooms and Cabernet Reduction
with Roasted Garlic Mashed Potatoes and Chef's Choice of Vegetable

Grilled Mahi Mahi

with Mango Chutney Served with Wild Rice Pilaf and
Chef's Choice of Vegetables

Penne Pomodoro

with a Fresh Basil Pomodoro Sauce and Seasonal Vegetables

**Country Club Staff to Slice and Serve Wedding Cake with Regular and Decaffeinated Coffee
Head Table or Sweet Heart Table, Cake Table, Gift Table, White Linens, Dance Floor**

45.00 Per Guest

The Gold Wedding Package

Plated Dining

One Hour Hosted Call Brand Cocktail Reception with Hors D' Oeuvres

Smirnoff Vodka
Bacardi Light Rum
Seagram's Gin
House Cabernet, Merlot and Chardonnay
Domestic & Imported Beer

Jim Beam Bourbon
Cuervo Gold Tequila
Christian Brothers Brandy
Dewar's Scotch
Soda, Juice, Water

Butler Passed Hors d' Oeuvres- Select Three

Hot Selections

Mini Quiche Lorraine
Thai Chicken Satay with Peanut Sauce
Beef Satay with Spicy Chili Rub
Chicken Spring Rolls
Vegetable Spring Rolls
Wild Mushroom Tartlet
Smoked Chicken Quesadilla
Chorizo Stuffed Mushroom Caps
Spanakopita
Baked Brie Enroute

Cold Selections

Asparagus and Turkey Roulade
Belgian Endive with Herb Cheese
Smoked Salmon Pinwheels
Marinated Grilled and Chilled Shrimp
Hummus with Kalamata Tapenade on Pita Chips
Tenderloin with Horseradish Crema on Rye Toast Points
Curry Chicken Bouchettes
Southwest Bruchetta with Queso Fresco

Tropical Fruit Punch Upon Arrival of Guests

Reception Display

Fresh Vegetable Display with Choice of Dip and Fresh Fruit Display with Seasonal Berries

Champagne & Sparkling Cider Toast

First Course

Caesar Salad

Romaine Lettuce, Caesar Dressing, Freshly Grated Parmesan and Herb Croutons

or

Mixed Greens

Vine Ripened Tomatoes, English Cucumber, Served with Ranch and Italian Dressing

Main Course

Pan Seared Airline Breast of Chicken

Herbed Chicken Demi and Wild Rice Pilaf and Chef's
Choice of Vegetable

Pork Chop

With Peppercorn and Red Wine Reduction. Served
with Au Gratin Potatoes and Chef's Choice of Vegetable

Boneless Beef Short Ribs

Washington Cherry Cabernet Sauce Atop Roasted Garlic
Mashed Potatoes and Chef's Choice of Vegetable

Pan Seared Shrimp

Sautéed with Olive Oil, Fresh Herbs, Diced Tomatoes
White Wine and Butter Sauce Served
over Penne Pomodoro

Grilled New York Steak

Served with Sweet Onion Demi Glace Reduction Sauce
With Roasted Garlic Mashed Potatoes and Chef's Choice of
Vegetable

Pan Seared Salmon

Glazed with Bourbon and Wild Honey Dijonnaise and
Wild Rice Pilaf and Chef's Choice of Vegetable

Country Club Staff to Slice and Serve Wedding Cake with Regular and Decaffeinated Coffee

Head Table or Sweet Heart Table, Cake Table, Gift Table, White Linens, Dance Floor

Regular and Decaffeinated Coffee

Head Table or Sweet Heart Table, Cake Table, Gift Table, White Linens, Dance Floor

25% Discount on Wedding Arbor

65.00 Per Guest

The Platinum Wedding Package

Plated Dining

One Hour Premium Call Brand Cocktail Reception with Hors D' Oeuvres

Ketel Vodka
Bacardi Light Rum
Tanqueray Gin
House Cabernet, Merlot and Chardonnay
Domestic & Imported Beer

Jack Daniels Bourbon
Cazadores Tequila
Hennessy VS Cognac
Johnnie Walker Red Scotch
Soda, Juice, Water

Butler Passed Hors d' Oeuvres- Select Four

Hot Selections

Mini Quiche Lorraine
Thai Chicken Satay with Peanut Sauce
Beef Satay with Spicy Chili Rub
Chicken Spring Rolls
Vegetable Spring Rolls
Wild Mushroom Tartlet
Smoked Duck Quesadilla
Crab Stuffed Mushroom Caps
Mini Crab Cakes
Spanakopita
Baked Brie Encroûte
Prosciutto Wrapped Jumbo Shrimp

Cold Selections

Belgian Endive with Herb Cheese
Blackened Ahi Tuna on Wonton Crisps with Mango Chutney
Smoked Salmon Pinwheels
Baby New Potatoes with Caviar
Marinated Grilled and Chilled Shrimp
Smoked Duck Breast with Chutney
Boursin Cheese Roulades of Asparagus and Serrano Ham
Tenderloin with Horseradish Crema on Rye Toast Points
Avocado and Prosciutto Crostini
Curry Chicken Bouchettes

Tropical Fruit Punch Upon Arrival of Guests

Reception Displays

Fresh Vegetable Display with Choice of Dip and International Cheese Display

Champagne & Sparkling Cider Toast

First Course

Caesar Salad

Romaine Lettuce, Caesar Dressing, Freshly Grated Parmesan and Herb Croutons

or

Baby Spinach

Wild Mushrooms, Pine Nuts, Dried Cherries and Warm Pancetta Shallot Dressing

Main Course

Prosciutto & Gruyere Stuffed Chicken

Gruyere Cheese and Prosciutto, with Mushroom Veloute.
Served with Wild Rice Pilaf and Chef's Choice of Vegetable

Prime Rib

12oz Slow Cooked Prime Rib with Au Jus and Creamy
Horseradish. Served with Roasted Garlic Mashed Potatoes
and Chef's Choice of Vegetable

Surf & Turf

Tender 6oz Grilled Filet and Accompanied by
Pan Jumbo Shrimp. Served with Roasted Garlic Mashed
Potatoes and Chef's Choice of Vegetable

Grilled Lamb Chops

Served with Truffled Polenta and Mint Jelly. Served with
Roasted Garlic Mashed Potatoes and
Chef's Choice of Vegetable

Pan Seared Sea Bass

Parmesan Risotto and Roasted Fennel
Lemon-Leek Emulsion. Served with Wild Rice Pilaf and
Chef's Choice of Vegetable

Grilled Portabella Mushroom

With Ratatouille and Polenta Cake

Beautifully Decorated Wedding Cake

Regular and Decaffeinated Coffee

Head Table or Sweet Heart Table, Cake Table, Gift Table, White Linens, Dance Floor

75% Discount on Wedding Arbor

95.00 Per Guest

Wedding Package Buffets

(Minimum of 40 Guests)

Includes Chef's Choice of Appropriate Rice or Potatoes and Vegetable
Fresh Rolls and Butter
Coffee, Tea and Decaffeinated Coffee

Choice of Three Salads

Traditional Caesar Salad
Mediterranean Salad
Wild Mushroom Salad
Field Green Salad with Ranch and Vinaigrette Dressings
Italian Pasta Salad with Rainbow Rotelli
Spinach Salad with Bay Shrimp with Orange Tarragon Seed Dressing
Marinated Grilled Vegetable Salad
Seasonal Fruit Salad

Choice of Two Entrees*

Silver

Chicken Marsala
Chicken Picatta
Tequila Lime Chicken
Fettuccini Alfredo with Shrimp
Filet of Sole Florentine
Marinated Pork Loin
London Broil
Eggplant Parmesan

45.00 Per Guest

Gold

Chicken Florentine
Chicken Marsala
Chicken Picatta
Fettuccini Alfredo with Chicken
Penne Pomodoro
Filet of Sole Florentine
Swordfish
Filet of Salmon with Lemon Dill
Marinated Pork Loin
Braised Short Ribs
Eggplant Parmesan

65.00 Per Guest

Platinum

Chicken Florentine
Chicken Marsala
Chicken Picatta
Fettuccini Alfredo with Chicken
Penne Pomodoro
Filet of Sole Florentine
Swordfish
Mahi Mahi
Filet of Salmon with Lemon Dill
Marinated Pork Loin
Braised Beef Short Ribs
Leg of Lamb
Sirloin Steak
Eggplant Parmesan

85.00 Per Guest

Add a Complete Carving Station

Smoked Tri-Tip Add \$6 Per Guest
Prime Rib Add \$9 Per Guest
Tenderloin of Beef Add \$11 Per Guest

Each Additional Entrée - Add \$6 Per Guest

TRADITIONAL QUINCEANARA PACKAGES

The Plata Package

Fruit Punch Display

Buffet

Choice of One Salad:

Caesar Salad

Cucumber & Tomato Salad

Choice of Two Entrees:

Chicken Fajitas, Pork Carnitas

Beef Machaca, Chicken Machaca

Barbacoa, Cheese Enchiladas

Served with:

Spanish Rice and Refried Beans

No Cake Cutting Fee

Condiment Bar

Guacamole, Salsa Bar, Sour Cream, Slaw & Tomato, Cilantro, Onions

Flour and Corn Tortillas

Queso Fresco

Limes, Carrots & Jalapeño

Tortilla Chips

Salsa and Guacatillo on each Table

House White Linens

Choice of Napkin Color

Gift Table, Head Table, Guest Book Table

Cake Table, Dance Floor

Service Staff

\$27.95 Per Guest

The Oro Package

Fruit Punch Display
Apple Cider Toast

Buffet

Choice of Two Salads:

Caesar Salad
Roasted Corn, Jicama and Romaine
Cucumber & Tomato Salad
Shrimp Ceviche

Choice of Two Entrees:

Chicken Fajitas, Beef Fajitas, Pork Carnitas
Beef Machaca, Chicken Machaca, Carne Asada
Barbacoa, Al Pastor, Chili Colorado, Camarones A La Diablo, Cheese Enchiladas

Served with:

Spanish Rice and Refried Beans
No Cake Cutting Fee

Condiment Bar

Guacamole, Salsa Bar, Sour Cream, Slaw & Tomato, Cilantro, Onions
Flour and Corn Tortillas
Queso Fresco
Limes, Carrots & Jalapeño
Tortilla Chips
Salsa and Guacatillo on each Table

Choice of Tablecloth and Napkin Color
Gift Table, Head Table, Guest Book Table
Cake Table, Dance Floor
Service Staff

\$31.95 Per Guest

Platino Package

Fruit Punch Display
Champagne and Apple Cider Toast
Soda Station
Keg of Bud Light or Coors Light

Buffet

Choice of Two Salads:

Caesar Salad
Roasted Corn, Jicama and Romaine
Cucumber & Avocado Salad
Shrimp Ceviche

Choice of Two Entrees:

Chicken Fajitas, Beef Fajitas, Pork Carnitas
Beef Machaca, Chicken Machaca, Chicken Mole, Carne Asada
Beef Birria, Barbacoa, Al Pastor, Camarones A La Diablo, Chili Colorado

Served with:

Cheese Enchiladas, Spanish Rice and Refried Beans
No Cake Cutting Fee

Condiment Bar

Guacamole, Salsa Bar, Sour Cream, Slaw & Tomato, Cilantro, Onions
Flour and Corn Tortillas
Queso Fresco
Limes, Carrots & Jalapeño
Tortilla Chips
Salsa and Guacatillo on each Table

Choice of Napkin Color
Floor Length Table Cloths
Gift Table, Head Table, Guest Book Table
Cake Table, Dance Floor
Service Staff

\$36.95 Per Guest

HASSLE FREE MEETING PACKAGE

Plan a Stress Free Meeting

At The Country Club at Soboba Springs, we know that planning a successful meeting takes time and effort. So, we have designed a "Hassle Free" Meeting Package, tailored to make your next meeting easier. Everything you could need for your meeting is included in an easy to book Money-Saving Package.

The Hassle Free Meeting Package Includes:

Continental Breakfast
Mid Morning Break
Buffet Lunch
Mid Afternoon Break
Water Station
Dedicated Phone Line (\$50.00 per day value)

Skirted Registration Table
Projection Screen
Podium with Microphone (\$75.00 per day value)
Meeting Room Rental & Set-up (\$300-\$600 Value)
Candies, Pens and Note Pads
Flip Chart & Markers (\$25.00 per day value)

Continental Breakfast

(\$13.95 p/p Value)

Assorted Cereals, Fresh Fruit
Fresh Baked Pastry Basket
Whipped Butter & Preserves
Coffee, Decaf and Assorted Teas
Chilled Juice

Mid-Morning Break

(\$11.95 p/p Value)

Fresh Fruit
Assorted Soft Drinks
Bottled Waters
Coffee, Decaf and Assorted Teas

Mid-Afternoon Break

(\$10.95 p/p Value)

Freshly Baked Cookies
Assorted Soft Drinks
Bottled Waters
Coffee, Decaf and Assorted Teas

Grand Deli

(\$17.95 p/p Value)

Loaded Potato Salad
Pasta Salad

Selection of Four Meats:
Sliced Ham, Roasted Turkey, Roast Beef
Chicken Salad, Egg Salad
Tuna Salad, Crab Salad, Pastrami, Salami
Assorted Sliced Breads and Buns
Condiments to Include:
Sliced Tomato, Lettuce, Onions, Olives, Peppers, Kosher Dills Pickles, Mayonnaise, Pesto Mayonnaise, Whole Grain and Dijon Mustard, Cheddar, Swiss Cheese, American and Pepper Jack Cheese
Cookies and Fudge Brownies

Little Italy

(\$18.95 p/p Value)

Creamy Tomato Basil Soup
Traditional Caesar Salad

Chicken Marsala
Fettuccine Alfredo
Penne and Marinara
Foccaccia Garlic Bread
Condiments to Include:
Parmesan Cheese, Julienne Basil and Shredded Mozzarella Cheese
Tiramisu Layer Cake

South of the Border

(\$19.95 p/p Value)

California Tomato Salad
Marinated Cucumber Salad

Grilled Chipotle Chicken
Chile Colorado
Spanish Rice
Frijoles Negro con Queso Blanco
Warm Corn and Flour Tortillas
Condiments to Include:
Salsa Roja, Mocajate Salsa, Pico De Gallo, Guacatillio, Guacamole, Sour Crema, Marinated Carrots & Jalapenos, Grated Jack Cheese, Cilantro, Lemon and Lime Wedges
Traditional Mexican Flan

\$38.95 per Person

\$26.95 Per Person without lunch

15 Person Minimum

BAR SERVICE

Bars are available on Cash or Hosted Basis.

Super Premium Brands	\$8.00 & up
Premium Brands	\$7.50
Well Brands	\$5.50
House Wines	\$6.50
Domestic Beer	\$4.00
Import /Specialty Beer	\$4.50
Energy Drinks	\$4.50
Soft Drinks	\$2.50
Mineral Waters	\$3.50 & up
Cordials	\$8.00 & up
Champagne	\$6.00 & up

\$175.00 Fee Per Bartender

Hosted Bars: We Recommend (1) Bartender for Every 75-100 Guests

Non-Hosted Bars: We Recommend (1) Bartender for Every 100-150 Guests

Hosted Bar By The Hour

Unlimited Bar, Charged Per Person by the Hour, Does Not Include Shots of Liquor or Martinis

	Well Brands	Premium	Super Premium
One Hour	\$14.00	\$16.00	\$18.00
Two Hours	\$20.00	\$24.00	\$26.00
Three Hours	\$26.00	\$30.00	\$34.00

*All Packages & Bars include: Cocktails, Imported and Domestic Beer, Wines
Mineral Waters, Soft Drinks and Juice*

Super Premium Brand Liquors

Grey Goose Vodka
Bombay Sapphire Gin
Meyers Dark Rum
Cuervo 1800 Tequila
Patron Silver Tequila
Chivas Regal Scotch
Crown Royal Whiskey
Courvoisier VS Cognac
Maker's Mark Whiskey

Premium Brand Liquors

Absolut Vodka
Tanqueray Gin
Bacardi Silver Rum
Capt Morgan's Spiced Rum
Malibu Rum
Cuervo Gold Tequila
Cutty Sark Scotch
Dewars Scotch
Jack Daniels Bourbon
Canadian Club Whiskey
Seagram's 7 Whiskey

Cordials

Kahlua
Midori
Jagermeister
Hennessey VS
Grand Marnier
Sambuca
Baileys Irish Cream
Chambord
Drambuie
Frangelico
Amaretto

ADDITIONAL BEVERAGE SERVICES

Unlimited Soft Drinks	\$7.00 Per Person	Sparkling Cider	\$14.00 Per Bottle
Tropical Rum Punch	\$65.00 Per Gallon	Domestic Keg Beer	\$250.00 & Up/Keg
Hard Lemonade	\$75.00 Per Gallon	Import Keg Beer	\$325.00 & Up/Keg
Sparkling Fruit Punch	\$28.00 Per Gallon		

The Martini Bar – Add to Your Bar Service

Appletini, Lemon Drop Martini, French Cosmopolitan
Chocolate, and Classic Dirty Martini at \$9.00 Per Drink

The Margarita Bar – Add to Your Bar Service

Original Margarita, Strawberry Margarita, Blue
Margarita at \$8.00 Per Drink

WINE LIST

WINES ARE AVAILABLE BY THE BOTTLE ONLY

SPARKLING

J. Roget

Bubbly, bright with just a hint of sweetness. 22

Kenwood Yulupa Brut Split

Light and refreshing, well-balanced sparkling wine with fruit flavors and aromas of citrus, pear and peaches, followed by a nuance of spice. 12

MOSCATO

BV Coastal Estates

Peach, pear, honey, and round tropical fruit adds notes of apple and mineral on the finish. 26

WHITE ZINFANDEL

Blossom hill White Zinfandel, Sonoma

A medium rosé bursting with refreshing strawberry aromas and juicy watermelon flavors. 22

RIESLING

Snap Dragon

A crisp off-dry wine with apple blossom and apricot aromas, ripe peach and pear flavors. 26

Clean Slate

Ripe peach flavors balance ripe acidity, hints of lime and characteristic mineral notes. 30

CHARDONNAY

BV Century Cellars, Sonoma County

You'll find this reminiscent of citrus, apple, pear and nectarine, with just a hint of floral and spice. 22

Crème De Lys, Sonoma County

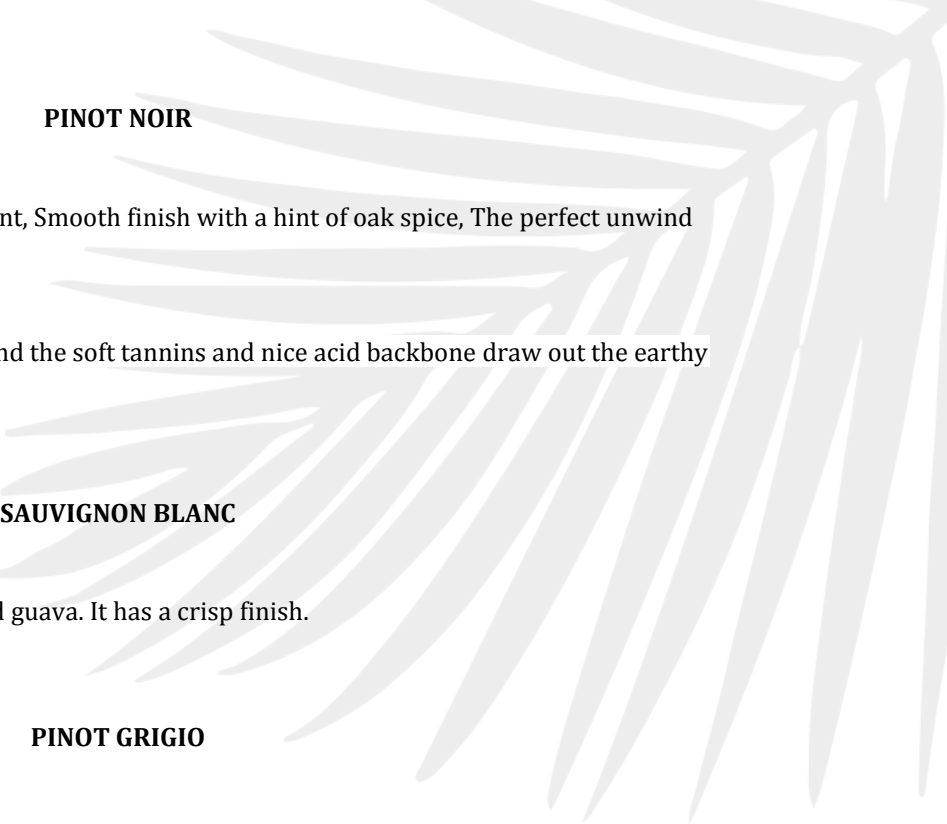
Crisp clean notes of apple, pear and citrus with a hint of smoke toast and vanilla. 26

Hess Select

Aromas of pear and citrus, highlighting lemon and lime, are followed on the palate with pineapple and tropical fruit flavors. 26

Jade Mountain

Delicious tropical fruit and apple flavor with a nice balance of oak. Crisp and a bit of creaminess. 30



PINOT NOIR

Once Upon A Vine, Sonoma County

J Juicy cherry pie and plum, simply decadent, Smooth finish with a hint of oak spice, The perfect unwind companion. 26

Chalone Monterey, Monterey County

This is lighter bodied with nice definition and the soft tannins and nice acid backbone draw out the earthy finish. Very nicely balanced and elegant. 30

SAUVIGNON BLANC

New Harbor, Marlborough New Zealand

Enticing bouquet of citrus, passion fruit and guava. It has a crisp finish.

PINOT GRIGIO

Stelina Di Notte- Veneto IGT Italy

Begins with kiwi and continues with golden apple, peach and notes of lemon. 26

MERLOT

BV Century Cellars, Sonoma County

The palate is smooth and supple, with bright acidity and refined tannins. Raspberries and ripe cherry flavors are met by a sweet oak finish. 26

Jade Mountain

Velvety and inviting, with dark-fruit expression reminiscent of ripe black cherry and juicy plum. 32

Record Family Merlot

An abundance of bright fruit flavors on the palette, smooth tannins, and a hint of spice on the nose of this wine. 57

CABERNET SUAVIGNON

BV Century Cellars, Sonoma County

Approachable and fruit forward, A juicy cherry-berry core develops through the mouth, picking up cocoa and subtle spices, with soft tannins that hold through the lingering finish. 26

Jade Mountain

A wave of ripe fruits such as Marion berries, blueberries and red cherries combine with a hint of leather and vanilla to add complexity. 32

ZINFANDEL

Rosenblum Cuvee Zinfandel

juicy, with a streak of orange peel running through the thick, jammy flavors and black pepper and wild berry notes 30

MEETING SPACE & AUDIO VISUAL FEES

Includes a Water Station, Banquet Rounds, Classroom, Chevron, Conference, U-Shape Hollow Square, or Theater Style Set Up

Event Space	Sq. Footage	Half Day	Full Day
Grand Ballroom	4400	\$900	\$1200
Pine Room	1365	\$300	\$400
Oak Room	1550	\$300	\$400
Willow Room	1485	\$300	\$400
Palm Room	375	\$150	\$250
East Terrace	1475	\$250	\$350
West Terrace	1425	\$250	\$350
Wedding Arbor	4700	\$1000	N/A
Pool	3800	\$750	\$900
Fairway	9000	\$750	\$900
Gardens	6600	\$750	\$900

Audio Visual / Internet Usage

Large Dance Floor	\$250 per day
Small Dance Floor	\$150 per day
Small Stage 4x8	\$150 per day
Large Stage 8x16	\$250 per day
Podium & Microphone	\$75.00 per day
Television & Projector Broadcast	\$100.00 per day
Wireless Lavalier Microphone	\$75.00 per day
Wireless Microphone	\$45.00 per day
Mixing Board	\$125.00 per day
Patch to House Sound System	\$150.00 one-time fee
Dedicated Phone Line & Phone	\$35.00 one-time fee
Polycom Conference Phone	\$100.00 per day
Wireless High-Speed Internet	\$100.00 one-time fee