

BUFFET MENU

SIGNATURE BUFFETS

Minimum of 25 Guests

CLUBHOUSE

\$48

Chopped Hearts of Romaine, Red Onions, Chickpeas, Salami and Mozzarella with Creamy Italian Dressing

Steamed Haricot Verts, Tarragon, Lemon Juice and Olive Oil

Garlic Whipped Russet Potatoes

Roasted Cauliflower with Roasted Radishes and Cherry Tomato Salsa

Classic Chicken Piccata with White Wine Butter Sauce

Grilled Tri-Tip with Red Wine Reduction

Fresh-Baked Bread and Butter

MIDDLE EASTERN

\$60

Traditional Tahini Hummus and Muhammara, with House-Toasted Pita Crisps

Israeli Couscous Salad with Grilled Vegetables, Olives, Garlic, Mint and Grape Tomatoes

Fattoush Salad with Chopped Hearts of Romaine, Cucumbers, Cherry Tomatoes, Red Onions, Pita Croutons and Lime-Oregano Vinaigrette

Grilled Marinated Chicken Kabobs

Spicy Lamb Kabobs

Saffron Basmati Rice

Harissa Roasted Carrots with Crumbled Feta and Toasted Almonds

Warm Pita Bread

ROASTED TURKEY AND BRAISED BEEF SHORT RIBS

\$72

Mixed Greens, Dried Cranberries, Chopped Pecans, Radishes, Grapes with Maple-Cider Vinaigrette

Steamed Local Haricot Verts, Tarragon, Lemon Juice and Olive Oil

Cauliflower Gratinée

Garlic Whipped Russet Potatoes

Roasted Turkey Breast with Pan Gravy

Grass-Fed Beef Short Ribs braised in Zinfandel Demi Glace

Fresh-Baked Artisan Breads and Rolls

SIGNATURE BUFFETS

Minimum of 25 Guests

STREET TACOS

\$55

Taco Salad with Diced Onions, Tomatoes, Shredded Lettuce, Cheddar,
Crispy Tortilla Strips and Lime-Oregano Vinaigrette

House-Made Guacamole with Fresh Avocados, Tomatoes and Cilantro

Traditional Spanish Rice with Sautéed Onions, Crushed Red Tomatoes and Mexican Spices

Refried Pinto Beans

Vegetable Enchiladas

Fresh Corn Tortillas filled with Sautéed Onions and Peppers, a Blend of Mexican Cheeses, Onions,
Cilantro, topped with Sour Cream and Salsa Fresca

Meats / Select 2:

Chicken Tinga - Shredded Chicken Simmered with Fire-Roasted Tomatoes,
Chipotle en Adobo, and Onions

Carnitas - Crispy slow-cooked pulled pork

Grilled Carne Asada - Thinly-Sliced Grilled Lime-Marinaded Skirt Steak

Served with Fresh Corn Tortillas, Shredded Lettuce, Sour Cream,
Diced Tomatoes, Shredded Mexican Cheese, and Salsa Fresca

AMERICAN BARBEQUE

\$60

Mixed Greens, Cucumbers, Carrots and Shallots
with Roasted Garlic-Champagne Vinaigrette

Red and Green Napa Cabbage Slaw with Carrots and Green Onions

Baked Beans with Maple Bacon

Grilled Corn on the Cob

Spice-Rubbed Baby Back Ribs

Grilled Chicken with Savory House-Made Barbeque Sauce

Fresh-Baked Bread or Cornbread and Honey Butter

DELICATESSEN

\$35

Mixed Greens, Cucumbers and Shallots with Roasted Garlic-Champagne Vinaigrette

Penne, Basil and Pine Nut Pesto, Cherry Tomatoes and Fresh Mozzarella

Assortment of Cured Local Deli Meats with Traditional Accompaniments

Sliced Local Deli Cheeses

Fresh-Baked Artisan Breads and Rolls

House Made Kettle Chips

Assorted Cookies

SIGNATURE BUFFETS

Minimum of 25 Guests

CLASSIC ITALIAN

\$50

Tomato, Basil, and Mozzarella with Balsamic Reduction

*Traditional Caesar Salad with Grana Padano, Garlic-Herb Croutons
and Creamy Caesar Dressing*

Roasted Root Vegetable Ratatouille

Garlic Braised Chicories and White Beans

Fresh-Baked Bread and Butter or House Made Garlic Bread

Entrées/ Select Two:

Chicken Fettuccine with Alfredo Sauce

Penne with Fresh Basil and Pine Nut Pesto

*Classic Spaghetti with House Made Italian Meatballs in
Traditional Marinara*

Chicken Marsala with Mushroom Butter Caper Sauce

SPECIALTY STATIONS

Minimum of 25 Guests

Chef Attendant Fee (required for every 100 guests) - \$200 for 2 hours

PAN-ASIAN FUSION

\$24

Served with a Selection of Seasonal Vegetables

Rice & Noodles / Select Two:

House Fried Rice, Chow Mein Noodles, Buckwheat Soba Noodles, Glass Noodles, Rice Noodles

Sauces / Select Two:

Teriyaki Ginger, Orange Sesame, Creamy Peanut, Sweet and Spicy Curry, Sweet Chili

Meats & Seafood / Select Two:

Marinated Flat Iron Steak, Grilled Chicken, Tiger Prawns, Petite Pork Tenderloin

CLUBHOUSE SLIDERS

\$30

All Sliders are served on Fresh Mini Rolls with Traditional Accompaniments

Select Two:

Hamburgers or Cheeseburgers

Fried or Grilled Chicken with Honey Mustard

Pulled Pork with Barbeque Sauce

Ahi Tuna with Wasabi and Ginger Aioli

Vegetarian with Roasted Red Pepper Sauce

Crab Cakes with Citrus Tartar Sauce (+ \$4 pp)

SPECIALTY STATIONS

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Chef Attendant Fee (required for every 100 guests) - \$200 for 2 hours

MASHED MARTINI

\$30

Served with a Selection of Seasonal Vegetables and Cheeses

Potatoes / Select Two:

Whipped Russet Potatoes

Puréed Sweet Potatoes

Smashed Red Bliss Potatoes

Mashed Fingerling Potatoes

Meats & Seafood / Select Two:

Crumbled Italian Sausage

Ground Beef

Chopped Chicken

Pulled Pork

Bay Shrimp

TOUR OF ITALY

\$26

Served with House-Made Garlic Bread or Fresh-Baked Bread and Butter

Hearts of Romaine, Sourdough-Herb Croutons and Grana Padano
with House Made Caesar Dressing

Pastas / Select Two:

Farfalle, Linguini, Fettuccine, Spaghetti, Rotini, Penne

Sauces / Select Two:

Amatriciana, Traditional Marinara, Basil and Pine Nut Pesto, Puttanesca,
Alfredo Sauce, White Wine Butter Sauce, Bolognese (+ \$4)

Meats & Seafood / Select Two:

Grilled Free-Range Chicken Breast, House Made Meatballs, Italian Sausage, Tiger Prawns

CARVING STATIONS

All Carving Stations are accompanied by Fresh-Baked Bread and Butter

Maple-Glazed Farm-Fresh Ham with Pineapple Chutney 12

Fresh Roasted Turkey Breast or Fried Turkey with Cranberry Chutney and House Made Gravy 15

Espresso-Rubbed Pork Tenderloin with House-Made Mayonnaise and Apple and Pear Chutney 15

Roasted Prime Rib of Beef with Garlic Au Jus and Horseradish Crème Fraîche 30

Roasted Beef Tenderloin with Dijon Mustard 30