

Banquet Menu



San Gabriel Country Club

General Manager *Eric Gregory*

Food & Beverage Director *Robert Hartstein*

Executive Chef *Edward Ungrie*

Banquets Manager *Bertha Mercado*

San Gabriel Country Club
350 E. Hermosa Drive San Gabriel, CA 91775
626-287-9671
www.sangabrielcc.com

Private Function Guidelines and Policies

SPECIAL EVENT INFORMATION & POLICIES

Use of the clubhouse facilities are reserved for members of the club and sponsored guests. In order to host and/or sponsor an event, the members must first contact the Banquet Manager to make an event reservation. Once availability is verified, you must complete a "Private Function Inquiry Form". When it is submitted, we will confirm your reservation.

The California Room, California Back Patio, and Cravens room are available for all members or member sponsored banquets.

The front of the clubhouse is reserved for member dining or member life events.

Member life events are generally classified as Weddings, Anniversaries and Birthdays. Requests for the use of this facility for member life events must be requested to the Board in writing three month in advance and required \$15,000 minimum will apply.

MEMBER RESPONSIBILITY

As a host or sponsoring member of the function, the member assumes full responsibility for all charges incurred. All charges shall be posted to the host member's account. Payment and deposit must be submitted by the member.

The host or sponsoring member is responsible for his or her guests' dress, decorum, and conduct at all times. Any damage to the club's property or premises during the event is also the member's responsibility. We encourage the members to attend the events they sponsor.

USE OF THE FACILITIES

Use of the facility is based on a 4-hour period. Overtime charges of \$500 per hour will be applied to events exceeding the allotted time. The clubhouse closes at 11:00pm, unless prior approval is obtained.

FOOD & BEVERAGE MINIMUMS

Monday \$5,000 Lunch Events

Tuesday through Sunday Lunch Events in the California Room \$1,000

Tuesday through Sunday Lunch Events in the Cravens Room \$500

Monday through Wednesday and Saturday Evening Events \$5,000

ROOM CHARGES

All member personal events are not required to pay room charges. Fees will apply to member sponsored events. *Please refer to page 12 to view pricing.*

DEPOSIT AND PAYMENTS

A \$1000 non-refundable deposit will be billed to the member's account to secure your function date. Prior to your event, you will be provided with a banquet event order, which will provide a complete listing of all party arrangements, including timing, food, beverages, linen, etc. A 22% service charge is added to all food and beverage sales, and a 9% state sales tax is added to the resulting sum. State sales tax is also added to any charge that is directly related to the service of food and beverage (i.e., set-up, bartender, rental equipment, A/V equipment, etc.) An estimate of the total cost of your event will be presented and payment for the event must be received 10 days prior.

All Charges are billed to the host member's account. Payment and deposit must be submitted by the member. Unfortunately, we are unable to accept payment from a non-member.

GUARANTEES

Final attendance must be specified no later than (3) business days before the event. This number will be used as a minimum guarantee. Charges are based on the guaranteed attendance, or actual attendance, whichever is greater.

CANCELLATION POLICY

The non-refundable deposit will be used as a cancellation fee for any event cancelled after a deposit has been made. Events that cancel within two weeks but more than 48 hours before the event will be subject to a charge of 30% of the estimated food and beverage charges, plus the non-refundable deposit. *Events cancelled less than 48 hours prior to the actual event, will be charged at full price.*

MENU SELECTION & PRICING

When planning your function, please use our menus to plan your meals. We will be happy to create a menu to fit your culinary needs. One entrée is suggested for all parties. If a choice of two entrees are offered, the exact breakdown for each entrée is to be relayed to the club no later than 72 hours before the event. The club may provide identification of the entrée, however the host is responsible for placement of the cards at each appropriate seat. We will charge the higher of the two selections for all items served. Menu prices are subject to change without prior notification.

FOOD & BEVERAGE

Members and guests may not bring food or beverage of any kind into the Club. San Gabriel Country Club must supply all food and beverages, unless prior approval has been obtained. Because of Health Standards and Insurance Liabilities, No Food or Beverages are to be taken from the club with the exception of special occasion cakes, Banquet food and Beverage may never be taken from the club.

FOOD TASTING

Food tasting is available for events with a minimum of 100 guests. The club will host the expenses for tasting two meals. Beverages are not included.

DRESS CODE & ETIQUETTE

Acceptable attire should be conservative and in good taste, respectful of the Club's traditions. Members are requested to inform their guests of the club's standards. The dress code applies to children as well as adults. (Please note that your particular event may require a more formal dress code).

Men: Tailored dress slacks and a collared shirt, which is required to be tucked in. Dress shoes are required.

Women: Similar semi-dress attire such as tailored slacks, skirts (No more than 4" above the knee) blouses, sweaters, or dresses.

The following is not permitted at any time:

T-Shirts

Shorts, Cargo Shorts, or Cargo Pants

Camouflage Pants

Sports Jerseys or Clothing with large printed phrases or slogans

Flip Flops, sandals, or beach-type sandals

Caps or visors are not permitted in the Clubhouse

The club reserves the right to refuse service to anyone who is not attired in a manner which reflects the formal nature of the club and its membership. It is the responsibility of the sponsoring member or host to notify each guest of the Club's dress standards.

CELL-PHONES & SMOKING POLICY

The use of cellular phones and smoking in the common areas, dining rooms, restrooms, locker rooms, and golf areas is prohibited. Use of Phones and Smoking is permitted in the parking lot.

The staff has been instructed to enforce these standards.

MUSIC & ENTERTAINMENT

Should the volume from your group's entertainment or public address system create a disturbance, the club reserves the right to request the member or entertainers to lower the volume. All music and / or entertainment will cease at 11:00 pm. All entertainment programs be reviewed with the Club representative before the event. Entertainer must adhere to the proper dress code and conduct at all times. Musicians or Entertainers must sign the Entertainer and Performers contract and return the form.

PHOTOGRAPHY / ADVERTISING

The San Gabriel Country Club is a private club. Therefore, the use of videotaping, photography, recording, or using the San Gabriel Country Club as a reference in any publication without prior written permission of the General Manager of the Club is prohibited. The Club's General Manager must also approve the use of the San Gabriel Country Club's name and address for any purpose other than invitations. Photographer / Videographer must adhere to the proper dress code and conduct at all times. Musicians or Entertainers must sign the Entertainer and Performers contract and return the form.

ALCOHOL SERVICE

The service of alcohol may be suspended at the discretion of the managing staff. The Club reserves the right to refuse to serve alcohol at any time to any person. If the person appears to be under the age of 30, identification may be checked. Members or guests without identification will not be served alcoholic beverages.

DECORATIONS & TABLE DÉCOR

A variety of table linen is available for your function at no charge. Should you require special colors not available through our regular supplier, we will be happy to accommodate your requests through an outside source for an additional charge. The club does not arrange flowers for your event. Votive candles are available through the club at no additional charge. All candles and votive lights must be in compliance with the San Gabriel Fire Department requirements. We will provide 62" round tables and gold chiavari chairs at no additional charge.

In order to prevent damage to fine fixtures and furnishings, only decorations discussed in advance are allowed. Items may not be attached to any stationary walls, windows, doors, or ceilings. The member or sponsor member will take all responsibility for any damage to the Club caused by any guests, invitees, independent contractors, and other guests.

SECURITY, VANDALISM, AND LOST PROPERTY

The club is not responsible for theft or vandalism or for guest property, including items left after an event. Any damage to club property or premises during the event is the member's responsibility.

PARKING

Valet parking will be required for all events with 75 guests or more (or multiple events on one date). There must be one valet for every 75 guests. The "valet charge" is billed to the member.

San Gabriel Country Club

PRIVATE FUNCTION INQUIRY FORM

Members Name: _____

Member Number: _____

Sponsored Host Name: _____

Home Phone: _____ Work Phone: _____

Cell Phone: _____ Email Address: _____

Home Address: _____

Date of Reservation: _____ Time: _____

Function: Breakfast _____ Lunch _____ Dinner _____ Reception _____

Purpose of Function: _____

- As host of the function, the member assumes full responsibility for all charges incurred. All charges shall be posted to the host member's account. Payment for charges shall be made by the host member with a personal check.
- The host member will be liable for any and all damages, loss to the Club and /or injuries during the event
- The host member has received a copy of the private function guidelines and policies in the banquet packet. Member agrees to distribute to their guests all pertinent guidelines and policies, specifically, dress code.
- The host member will be responsible for the actions of all guests in attendance
- The request form may be signed by the spouse of a member on their behalf, and in doing so, the person signing represents that the request form is presented with the knowledge and approval of the member, and with the member's agreement to adhere to the terms of the form.
- All member personal events requesting the front of the clubhouse must be requested by the member in writing to the Board of Directors.
- The date will only be tentatively held for one week unless this private function form is sign and returned.
- Upon the receipt of this signed form a \$1,000 non-refundable deposit will be charge to the member account to confirm event.

I understand that it is my responsibility to ensure the private function guidelines and policies are followed.

Member's Signature *Sponsor Signature* *Date*

*350 East Hermosa Drive
San Gabriel, California 91775*

In order to comply with the provisions of the Tax Reform Act of 1969, the following information must be obtained for all functions of eight (8) or more people.

Host Member's Name _____ *Member Number* _____ *Date* _____

Function Room _____ *# in party* _____ *(Members)* _____
(Non-Members) _____

Check One of the following three blocks and complete the requested information:

This Party Will Be Paid For By Me Without Reimbursement By Anyone

I Have Been Or Will Be Reimbursed By My Employer For All Or Part Of Charges, Or My Employer Will Pay The Club Directly.

I Will Receive A Gratuitous Reimbursement For Expenses Incurred At This Function By A Non-Member

Signature

Date

Musicians and Performers

- Musicians and performers are asked to abide by the guidelines below. The Manager on Duty, the Director of Catering, or the Director of Service is available to review them prior to the engagement.
- Check with the Front Desk for the proper location to park vehicles.
- No Cell Phones are allowed in San Gabriel Country Club. Club telephones may not be used.
- Musicians must arrive in proper attire, as we do not have dressing rooms.
- Set-up personnel must be in proper attire before entering public areas. (See #5)
- Club property, including service carts, may not be moved or used for any purpose.
- Smoking is not permitted in any area of the Club.
- Plan to eat before or after your engagement, as the Club does not have facilities to provide meals.
- Consumption of alcoholic beverages is not permitted.
- Breaks in public areas and dining rooms are not permitted. A room will be designated for this purpose.
- Spouses and friends of performers are not permitted on the premises.
- Equipment should be removed from the Club as soon as the engagement ends. The Club is not responsible for any equipment, property or personal belongings.
- Please check with the Manager on Duty to establish what the Club considers a proper sound level.

Yes, I have read the above regulations and will abide by them.

Performer's Signature: _____

Date: _____

Amenities & Services

WEDDING CEREMONY

\$1,500.00 for Ceremony Only

\$1,000.00 for Ceremony & Reception

Wedding ceremonies includes public address, white padded chairs and microphone

CAKE CUTTING

\$2.95 per person

Charge will apply for cutting and serving the cake

WINE BOTTLE CORKAGE

\$15.00 per wine bottle (per 750ml bottle)

(Not applicable when wines are purchased from the Club)

VALET PARKING

\$95.00 charge for each valet attendant

One attendant for every 75 guests, for event of 4 hours

<i>Dance Floor</i>	<i>\$250</i>
<i>Piano</i>	<i>\$150</i>
<i>Propane Heaters</i>	<i>\$75.00 each</i>
<i>Screen & Projector</i>	<i>\$175.00</i>
<i>42" LCD Television & DVD Player</i>	<i>\$150.00</i>
<i>P.A. System</i>	<i>\$95.00</i>
<i>Meeting Set Up (Note Pads & Pencils, Snack, Water)</i>	<i>\$250 Per Person</i>
<i>Portable Bar & Bartender</i>	<i>\$175.00</i>
<i>Ice Carving</i>	<i>Starts at \$250</i>
<i>Food Station Attendant</i>	<i>\$75.00</i>

Room Rentals

CALIFORNIA ROOM

Room Setup Fee: \$600

Embrace the traditions of San Gabriel Country Club by hosting your event in our historical California room which houses original artwork depicting famous landmarks of California.

Conference Style – 100 Max
Theater Style – 240 Max
Banquet Style (tables of 10) – 240 Max
Banquet + Podium + Screen/Projector – 220 Max
Banquet Style + Dance Floor – 200 Max
Cocktail Reception (standing) – 240 Max

CALIFORNIA PATIO

Room Setup Fee: \$400

The California Patio is located off the California Room and is centerpiece by an original hand painted tile mural of the San Gabriel Mission.

Theater Style / Ceremonies – 200 Max
Banquet Style (tables of 10) – 150 Max
Banquet + Podium + Screen/Projector – 130 Max
Banquet Style + Dance Floor – 120 Max
Cocktail Reception (standing) – 200 Max

The California Patio area can be used as an extension of the California Room. When combined with outdoor terrace, the maximum increases by 30.

CRAVENS ROOM

Room Setup Fee: \$250

The Cravens Room is warm and intimate and houses the fireplace originating from the early 1900s. It overlooks the golf course and evokes the history of the clubs existence through trophies and other awards.

Conference Style – 24 Max
Banquet Style (tables of 10) – 50 Max
Banquet + Podium + Screen/Projector – 30 Max
Cocktail Reception (standing) – 60 Max

Breakfast

Minimum of 20 guests

THE DELUXE CONTINENTAL BUFFET

Orange Juice, Cranberry Juice, Tomato Juice, and Grapefruit Juice
A Selection of Homemade Danish, Banana Nut Bread, and Croissants
with Sweet Butter and Fruit Preserves

Hard Boiled Eggs or Deviled Eggs

Granola, Fruit, and Yogurt Parfaits

Seasonal Fruit and Berry Display

Freshly Brewed San Gabriel Blend Coffee,
Decaf Coffee, and Gourmet Hot Tea Selection

\$14

THE GRAND CONTINENTAL BUFFET

Orange Juice, Cranberry Juice, Tomato Juice, and Grapefruit Juice
A Selection of Homemade Danish, Banana Nut Bread, and Croissants
with Sweet Butter and Fruit Preserves

Seasonal Fruit and Berry Display

Scrambled Eggs, Smoked Bacon, Sausage, and Home Fries

Freshly Brewed San Gabriel Blend Coffee,
Decaf Coffee, and Gourmet Hot Tea Selection

\$20

Breakfast

Plated

THE COUNTRY CLUB

Orange Juice, Cranberry Juice, Tomato Juice, and Grapefruit Juice

Homemade Croissants with Sweet Butter and Fruit Preserves

Seasonal Fruit and Berry

Classic Eggs Benedict

San Gabriel Hash Brown

Freshly Brewed San Gabriel Blend Coffee,
Decaf Coffee, and Gourmet Hot Tea Selection

\$22

THE HEALTHY START

Orange Juice, Cranberry Juice, Tomato Juice, and Grapefruit Juice

Banana Nut Bread with Sweet Butter

Yogurt and Granola Parfaits
with Seasonal Fruit

Egg White Omelet
with Grilled Vegetables and Basil

Chicken Apple Sausage

Freshly Brewed San Gabriel Blend Coffee,
Decaf Coffee, and Gourmet Hot Tea Selection

\$22

Breakfast

Minimum of 30 guests

CALIFORNIA BRUNCH

Orange Juice, Cranberry Juice, Tomato Juice

Fresh Baked Basket of Danish and Breakfast Breads

Seasonal Fruit and Berries

Classic Eggs Benedict
Hollandaise Sauce

Double Smoked Bacon

Chicken-Apple Breakfast Sausage

San Gabriel Crunchy French Toast
Served with Whipped Cream, Maple Syrup, and Fresh Strawberries

Classic Caesar Salad

Opal Basil Pesto Pasta Salad

Pan Seared Salmon
Grilled Mango Salsa with Chives Beurre Blanc

Free Range Chicken
Mushroom Duxelle with Black Truffle Jus

Garlic Mashed Potato & Seasonal Vegetable

CARVED TO ORDER

Black Angus Prime Rib
Au Jus and Creamy Horseradish

\$48

Coffee Breaks & Meeting Intermezzos

SWEET ADDITIONS

Per Dozen

Gourmet Chocolate Chip, White Chocolate Macadamia Nut and Oatmeal Cookies \$21

Macaroons and Double Fudge Brownies \$24

Petite Gourmet Pastries \$36

Chocolate Dipped Long Stem Strawberries \$32

Power Bars & Granola Bars \$28

BEVERAGES

Fresh Brewed Coffee by the Gallon \$30

Iced Tea by the Pitcher \$8

Bottled Water \$2.75

Assorted Soft Drinks \$2.75

Fresh Fruit Juices by the Pitcher \$13

SNACKS

Seasonal Fruit Platter \$3.50

Tortilla Chips and Salsa \$2.95

Add Guacamole \$3.95

Homemade Parmesan Truffle Popcorn \$2.25

Homemade Potato Chips with French Onion Dip \$2.95

Pita Chips with Spinach Artichoke Dip \$3.95

Lunch

TWO COURSE LUNCHEONS

Two Course Luncheons include Entrée, Gourmet Breads, and Dessert
Freshly Brewed San Gabriel Blend Coffee, Decaf Coffee, and Gourmet Hot Tea Selection

Priced Per Person

ENTRÉES

ASIAN CHICKEN SALAD

Napa Cabbage, Boy Choy, Romaine Hearts,
Bell Peppers, Scallions, Wonton Crisps
Sweet Chili Vinaigrette
\$22

SPICED DUCK SALAD

Mango, baby Kale, Tatsoi, Maui Onion Crisps
Spicy Orange Blossom Vinaigrette
\$26

CHICKEN & MUSHROOM CREPES

Asparagus, Fresh Peach with Chutney Sauce
Glazed Hollandaise White Wine
\$22

PLANK ROASTED WILD SALMON

Baby Kale Salad, Pear Tomatoes,
English Cucumbers, Leek Crisps
Lime Dill Vinaigrette
\$24

WAGYU KOBE FLAT IRON STEAK SALAD

Romaine Hearts, Heirloom Tomatoes, Wild
Mushrooms, Maui Onion Crisps
Roasted Garlic Vinaigrette
\$28

AIRLINE FREE RANGE CHICKEN SALAD

Field Greens, Heirloom Tomatoes, Greek Feta Cheese
Opal Basil Vinaigrette
\$22

SOUTHWEST STEAK SALAD

Prime Carne Asada, Roasted Corn
Marinated Black Beans, Tomatoes, Green Onions
Bleu Cheese and Avocado
Chipotle Vinaigrette
\$26

GRILLED PORTOBELLO AND FRESH MOZZARELLA SALAD

Heirloom Tomatoes, Micro Greens
Modena Balsamic Vinaigrette
\$21

DESSERTS

BANANA FOSTER

Vanilla Ice Cream

FUJI APPLE CRISP

Vanilla Bean Ice Cream

STRAWBERRY SHORTCAKE

Vanilla Ice Cream

LEMON ALMOND TART

Citrus Crème Anglaise

CHOCOLATE WALNUT CRISP

Caramel Ice Cream

TRIO SORBET

In a Florentine Basket

Lunch

THREE COURSE LUNCHEON

Three Course Luncheons include Caesar Salad or House Salad, Entrée, Gourmet Breads, and Dessert
Freshly Brewed San Gabriel Blend Coffee, Decaf Coffee, and Gourmet Hot Tea Selection

Priced Per Person

ENTRÉES

**ROASTED FREE RANGE
CHICKEN BREAST**
Mushroom Risotto
Thyme Cream Sauce
\$26

SPICY GARLIC "CRUNCHY SHRIMP
Linguini, Asparagus Tips, Roma Tomatoes
Black Garlic Bread
\$27

WAGYU KOBE FLAT IRON STEAK
Roasted Garlic Demi Glaze,
Wild Mushrooms
Fingerling Potatoes
\$32

FREE RANGE CHICKEN ANTON
Basil and Oregano Crusted Chicken
Orzo Pasta with Tomatoes, Roasted
Bell Peppers, Olives, and Feta Cheese
\$26

MESQUITE ROASTED ORA KING SALMON
Lime Gastrique
Grilled Asparagus
Warm Quinoa Kale Salad
\$32

PETITE FILET MIGNON
Cabernet Demi
Roasted Garlic Whipped Potatoes
\$39

CHICKEN PICATTA
Pan Seared Chicken Breast with
Angel Hair Pasta in a Lemon Caper
Sauce and Asparagus
\$26

GRILLED PACIFIC HALIBUT
Braised Baby Bok Choy
Lemon Thyme Vinaigrette
(in season)
\$34

**PETITE FILET MIGNON AND COLOSSAL
PRAWN**
Natural Demi and Citrus Salsa
Herb Mashed Potatoes
\$43

DESSERT

NY CHEESECAKE
Raspberry Sauce

STRAWBERRY FLORENTINE NAPOLEON
Fresh Whipped Cream
and Raspberry Sauce

VANILLA BEAN CRÈME BRULEE
Berry Garnish

FLOURLESS CHOCOLATE TORTE
Cappuccino Ice Cream

MIXED BERRIES
Vanilla Ice Cream

COPPA THREE CHOCOLATES
Silky dark, milk, and white
chocolate creams

San Gabriel Three Course Luncheon

Upgrade

SALADS

BABY SPINACH SALAD

Pancetta, Feta Cheese, Bermuda Onion
Grilled Pita, Oregano Vinaigrette

GRILLED ROMAINE SALAD

Parmigiana-Reggiano, Grilled Flatbread
Black Garlic Vinaigrette

HEIRLOOM TOMATO SALAD

Petite Greens, Buffalo Mozzarella
Basil Vinaigrette

BEET AND FENNEL SALAD

Kale, Pear Tomatoes
Balsamic Vinaigrette

HOT SOUP

WILD MUSHROOM SOUP

ROASTED TOMATO SOUP WITH GARLIC CRISPS

BUTTERNUT SQUASH SOUP WITH ROASTED PUMPKIN SEEDS

ASPARAGUS SOUP WITH SPRING ASPARAGUS TIPS

POTATO AND LEEK SOUP WITH PANCETTA

CARROT SOUP WITH ESSENCE OF GINGER

CHILLED SOUPS

GAZPACHO WITH AVOCADO

MELON SOUP WITH BLUEBERRIES

VICHYSOISE CHILLED POTATO SOUP WITH LEEKS

Additional \$3.00

Lunch

THE WORKING LUNCH BUFFET

Minimum of 30 guests

Buffet includes Assorted Gourmet Sandwiches & Wraps: Grilled Vegetable, Chicken, Turkey, and Roast Beef, fresh brewed San Gabriel Blend Coffee, Decaf Coffee, and Gourmet Hot Tea Selection.

SELECT FOUR

Mixed Greens with choice of Two Dressings or Caesar Salad
Homemade Potato Chips
Pasta Salad
Potato Salad
Organic Quinoa Salad
Coleslaw
French Fries
Mixed Fruit Platter
Assorted Cookies and Brownies
Mini Crème Brulee
\$25

CARVING STATION

New York Sirloin \$15 additional
Beef Tenderloin \$17 additional
Cabernet Demi & Dollar Rolls
Condiments

Station Attendant Fee Applies

SEAFOOD STATION

Fresh Jumbo Shrimp on Ice
San Gabriel Cocktail Sauce, Lemon
Oysters on Half Shell
Horseradish, Lemon
Crab Claws
Poached Salmon
Cucumber Dill Sauce
\$22 additional

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350 E. Hermosa Drive San Gabriel, CA 91775
626-287-9671
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Lunch

The San Gabriel Buffet

Minimum of 30 guests

Salad (Served)

Choice of Mixed Green Salad or Caesar Salad

Char Grilled Canadian Salmon

Lemon Grass Beurre Blanc

Herb Crusted Chicken Breast

Madeira Sauce

Penne Rigate Pasta

Sautéed with Fresh Cut Herbs, Vine Riped Tomatoes, and Shiitake Mushrooms
Extra Virgin Olive Oil

Roasted Fingerling Potatoes or Mashed Potatoes

Cream Spinach or Hari Coverts

Carved to Order

Herb Crusted New York Sirloin

with Bourbon Peppercorn Sauce

OR

Certified Angus Prime Rib Au Jus

Slowly Roasted and Served with Creamed Horseradish

Dessert (Served)

(Choice of one below)

Madagascar Chocolate Cake

Vanilla Ice Cream

Vanilla Bean Crème Brulee

Mixed Berries and Vanilla Ice Cream

Florentine Cup

\$40

San Gabriel Country Club
350 E. Hermosa Drive San Gabriel, CA 91775
626-287-9671
www.sangabrielcc.com

Lunch

BUFFET SELECTION

Minimum of 30 Guests

ALL AMERICAN BARBECUE

Black Angus Burgers, Hebrew National All Beef Hot Dogs
and Grilled Breast of Chicken

Sides

Lettuce, Tomatoes, Onions, Pickles, and Pepperoncini
Gourmet Pasta Salad, Potato Salad,
Cole Slaw

Tossed Green Salad with Assorted Dressings
Sliced Fresh Fruit & Gourmet Cookies

\$21

ITALIAN LUNCHEON

Shrimp Scampi with Angel Hair Pasta
Penne Pasta with Meat Sauce

Chicken Marsala

Pepperoni Pizza

Caesar Salad

Garlic Bread

Sliced Fresh Fruit & Cannoli

\$26

SOUTHWEST BARBECUE

Carne Asada & Chipotle Chicken

Spanish Rice & Beans

Corn and Flour tortillas

Marinated Tomatoes and Cucumber Salad

Mixed Green Salad with Assorted Dressing

Sides

Shredded Cabbage, Salsa Verde, Salsa Fresca, Cheddar Cheese,
Chips, Guacamole, and Sour Cream

Sliced Fresh Fruit & Flan

\$24

Dinner

TRAY PASSED HORS D'OEUVRES

Choice of Two Selections \$7
Choice of Three Selections \$10
Choice of Four Selections \$13

Priced Per Person

COLD SELECTION

Fig and Brie Tart with Balsamic
Watermelon Skewer with Prosciutto and Balsamic
Smoked Chicken Salad on Wonton Crisp
Bay Shrimp Mousse in a Cucumber
Lobster Salad in Endive with Champagne Cream Fraiche
Smoke Salmon Tartare and Red Onion with Lemon Mascarpone Bruschetta
Garden Asparagus Wrapped in Smoked Salmon
Montrachet Goat Cheese Croustade with Grilled Vegetables
Belgian Endive Leaf with Smoked Chicken Salad
California Roll, Wasabi Aioli
Spicy tuna Roll, Spicy Aioli
Vegetable Roll, Avocado Aioli
Chilled Gulf Shrimp with Spicy Cocktail Sauce
Ahi Tuna Tartare with Shallots and Chives served in a Wonton Crisp
Tomato, Basil, and Mozzarella Bruschetta

HOT SELECTION

Crab Wonton Crisp with Spicy Aioli
Crispy Duck Dumplings Mango Chutney
Wild Mushroom, Goat Cheese, Spinach in Phyllo Crisp
Wild Mushroom Crepe
Baked Artichoke Croustade
Garlic Beef Skewer
Ahi Tuna Spring Rolls
Short Rib Empanada
Mini Crab Cakes with Red Pepper Aioli
Pork, Chicken or Vegetable Potstickers with Ponzu Sauce
Coconut Shrimp with Sweet Chili Sauce
Beef Wellington
Thai Chicken Money Basket, Plum Dipping Sauce
Petite Chicken Quesadillas with Avocado Salsa
Petite Filet Mignon Croustade, Tomato Hollandaise

Dinner Selections

SOUPS

WILD MUSHROOM SOUP
\$6

BUTTERNUT SQUASH SOUP
Roasted Pumpkin Seeds
\$6.25

ASPARAGUS SOUP
Spring Asparagus Tips
\$6

ROASTED CORN SOUP
Cornbread Croutons
\$6

LOBSTER BISQUE
Cognac and Crème Fraiche
\$7.50

CARROT SOUP WITH ESSENCE OF GINGER
\$6

*(ENCROUTE ON SOUPS ADDITIONAL \$1.25)

SALADS

BABY SPINACH SALAD
Pancetta, Feta Cheese, Bermuda Onion
Grilled Pita, Oregano Vinaigrette
\$7

GRILLED ROMAINE SALAD
Parmigiana-Reggiano, Grilled Flatbread
Black Garlic Vinaigrette
\$7

CAPRESE SALAD
Buffalo Mozzarella, Heirloom Tomatoes, Mixed Greens
Basil Vinaigrette
\$8

CALIFORNIA ICEBERG WEDGE
Stake Tomatoes, Crumbled Bleu Cheese
Bleu Cheese Dressing
\$7

**TOMATO TART WITH CARAMELIZED ONIONS
AND GOAT CHEESE**
Bouquet of Field Greens with Balsamic Vinaigrette
\$7

**TIMBALE OF MARYLAND CRABMEAT, AVOCADO,
AND TOMATOES**
Zesty Cilantro Vinaigrette and Wasabi Caviar
\$10

CHILLED SOUPS

GAZPACHO WITH AVOCADO & SHRIMP
\$7

MELON SOUP WITH BLUEBERRIES
\$6

VICHYSOISE (CHILLED POTATO SOUP WITH LEEKS)
\$ 6

Dinner Selections

All Entrees are accompanied with your choice of one starch and one vegetable
Gourmet Breads, and Freshly Brewed San Gabriel Blend Coffee, Decaf Coffee,
and Gourmet Hot Tea Selection

POULTRY

FARM RAISED CHICKEN BREAST STUFFED WITH MUSHROOM DUXELLE

Black Truffle Jus
\$25

FARM RAISED CHICKEN MARSALA

Mushroom Sauce
\$25

FARM RAISED CHICKEN WELLINGTON

Truffle Veloute
\$27

FARM RAISED CHICKEN BREAST

Madeira Sauce
\$25

FARM RAISED CHICKEN PARMESAN

Marinara Sauce
\$25

PAN SEARED MUSCOVY DUCK BREAST

Cognac and Wild Cherry Demi-Glace
\$27

STARCH CHOICES

Jasmine Rice
Au Gratin Potatoes
Mashed Potatoes
(Regular, Garlic, Bleu Cheese, Caramelized Onions)
Wild Mushroom Risotto
Parmesan-Herb Roasted Fingerling Potatoes
Organic Quinoa with Microgreens

SEAFOOD

PLANK ROASTED WILD SALMON

Lime Gastrique
\$28

GRILLED MAHI MAHI

Papaya Salsa
\$27

DIVER SCALLOPS

Champagne Beurre Blanc
\$30

PAN SEARED BRANZINO

Citrus Relish
\$29

ROASTED HALIBUT

Meyer Lemon Butter Sauce
(in season only)
\$29

COLOSSAL PRAWNS

Avocado Salsa
\$31

VEGETABLES CHOICES

Broccolini
Haricoverts
Mushroom
Medley
Asparagus
Stuffed Roma Tomato with Creamed Spinach
Roasted Brussels Sprouts with Pancetta

Dinner Selections

All Entrees are accompanied with your choice of one starch and one vegetable
Gourmet Breads, and Freshly Brewed San Gabriel Blend Coffee, Decaf Coffee,
And Gourmet Hot Tea Selection

MEAT

PRIME FILET MIGNON

Roasted Cippolini Onion Demi
\$38

BLACK ANGUS RIB EYE STEAK

Cabernet Demi Glaze
\$32

WAGYU KOBE BEEF FLAT IRON STEAK

Natural Demi
\$27

PRIME HANGER STEAK

Roasted Garlic Demi
\$26

HERB CRUSTED RACK OF LAMB

Spearmint Demi Glaze
\$34

STARCH CHOICES

Wild Rice Pilaf

Au Gratin Potatoes

Mashed Potatoes

(Regular, Garlic, Bleu Cheese, Caramelized Onions)

Wild Mushroom Risotto

Parmesan-Herb Roasted Fingerling Potatoes

Organic Quinoa with Microgreens

COMBINATION

ROASTED FARM RAISED CHICKEN BREAST AND GRILLED COLOSSAL PRAWN

Natural Jus and Papaya Salsa
\$31

GRILLED BEEF Tournedo AND WILD SALMON

Cabernet Demi and Citrus Salsa
\$37

GRILLED FILET MIGNON AND COLOSSAL PRAWN

Roasted Shallot Demi Glaze and Key Lime Beurre Blanc
\$39

SAUTÉED VEAL MEDALLION AND POACHED MAINE LOBSTER

Morel Cream and Lobster Velouté
\$42

BEEF TENDERLOIN AND BRAISED DOUBLE CUT LAMB CHOP

Herb Velouté and Spearmint Demi-Glaze
\$41

VEGETABLES CHOICES

Broccolini

Haricoverts

Mushroom Medley

Asparagus

Stuffed Roma Tomato with Creamed Spinach

Roasted Brussels with Pancetta

Dinner Buffet

Minimum of 40 guests

Salad

(Served Choice of one)

Choice of Mixed Green Salad or Caesar Salad

Pan Seared Halibut

Shiitake and Chive Fricassee

Parmesan Basil Crusted Breast of Chicken

Heirloom Tomato, Mozzarella Cheese
Pesto Sauce

Penne Rigate Pasta

Sautéed with Fresh Cut Herbs, Vine Riped Tomatoes, and Shiitake Mushrooms
Extra Virgin Olive Oil

Roasted Fingerling Potatoes or Mashed Potatoes

Cream Spinach or Haricoverts

Carved to Order

Fire Roasted New York Strip Loin

Bourbon Peppercorn Sauce

OR

Certified Angus Prime Rib Au Jus

Slowly Roasted and Served with Creamed Horseradish

Dessert

(Choice of one)

Madagascar Chocolate Cake

Vanilla Ice Cream

Vanilla Bean Crème Brulee

Mixed Berries and Vanilla Ice Cream

Florentine Cup

\$45

Cocktail Reception Stations

Minimum of Three Stations is Required for Two Hours for (40) Guests or More

FARMER'S MARKET CRUDITÉS

Displayed with Lemon-Watercress and Gorgonzola Dips
\$5

IMPORTED AND DOMESTIC CHEESES

Accompanied by Grape Clusters Field Picked Strawberries and Sugared Walnuts
French Breads and Water Crackers
\$7

IMPORTED BAKED BRIE

Macadamia Nuts and Brown Sugar
Field Picked Strawberries and French Baguette
\$6

GARDEN FRUIT AND BERRY PLATTER

Fresh Mint and Toasted Sliced Almonds
\$5

DISPLAY OF SCOTTISH SMOKED SALMON

Capers, Grated Eggs, Crème Fraiche, Chives, and Toast Points
\$9

IMPORTED CAVIAR DISPLAY

Toast Points, Blinis and Potato Gaufrette
Chives, Red Onions Crème Fraiche, and Lemon
Market Price

SEAFOOD TRILOGY

Jumbo Gulf Shrimp, Snow Crab Claws, and Pacific Oysters
Accompanied by Spicy Cocktail Sauce, Mignonette
Roasted Vegetables Aioli and Lemon
Market Price

CALIFORNIA ROCK SHRIMP AND SCALLOP CEVICHE

Marinated with Tomatoes, Cucumbers, Lime and Cilantro
Tortillas Chips
\$10

Dinner Stations

*Minimum of Three Stations is Required for Two Hours for (40) Guests or More
Chef Attendant is Required*

ANTIPASTI MISTI

Parma Ham, Capocollo, and Dry Aged Salami
Accompanied by Roasted Sweet Peppers with Garlic and Spices
Buffalo Mozzarella and Provolone Cheeses
Platters of Grilled Fennel, Asparagus, and Eggplant
Assorted Cured Olives and Tomatoes
\$11

CAESAR SALAD STATION

Crisp Baby Romaine Leaves
Tossed with Creamy Caesar Dressing, Focaccia Croutons, and Asiago Cheese
\$7

TUSCAN PASTA STATION

Choice of Two Pastas to Include:

Penne Rigate Ziti, Farfalle, Cheese Tortellini, or Wild Mushroom Ravioli

Choice of Two Sauces to Include:

Tomato Basil Marinara, Creamy Alfredo, Pesto, Wild Mushroom, or Sun Dried Tomato and Olive Tapenade

Choice of Four Toppings to Include:

Mild Italian Sausage, Asparagus Tips, Marinated Mushrooms, Roasted Peppers, Grilled Vegetables

Canadian Bay Shrimp, or Artichokes

Served with Grated Asiago Cheese and Rustic Garlic Bread

\$14 pp

CARNE ASADA AND CHICKEN FAJITA STATION

Marinated Carne Asada and Chicken Fajitas with Peppers and Red Onions
Served with Warm Flour and Corn Tortillas, Sour Cream, Guacamole, Chunky Salsa, Grated Pepper Jack Cheese,
and Shredded Slaw
\$16 pp

SUSHI BAR

Our Sushi Chef will prepare California Rolls, Spicy Tuna Rolls,
Cucumber Rolls, and a Selection of Hand Rolls
Accompanied by Pickled Ginger, Wasabi and Soy
Ten Pieces per Person
\$25 pp

Station Attendants \$75.00

San Gabriel Country Club
350 E. Hermosa Drive San Gabriel, CA 91775
626-287-9671
www.sangabrielcc.com

Dinner Stations

*Minimum of Three Stations is Required for Two Hours for (40) Guests or More
Chef Attendant is Required*

SLIDERS

Choice of Two

Mini Kobe Beef, Marys Chicken, Crab Cake, Portobello Mushroom, Ahi Tuna,
Pulled Pork, Korean Short Ribs
Served with Sweet Potato, Shoestring Fries, Crispy Onions, Caramelized Onions,
Gourmet Cheese and Mushrooms
\$15

QUESADILLAS

Choice of Three

Ranchero Cheese, Chicken Fajitas, Chipotle Steak, Shrimp, Pork Chili Verde, and Carnitas
Condiments: Salsa Fresca, Tomatillo Sauce, Guacamole, Pico de Gallo, Black Bean Corn Salsa, Sour Cream,
Chips and Cilantro and Onion
\$14

ROASTED TOM TURKEY

Cranberry Orange Relish and "Moms" Gravy
Silver Dollar Rolls
\$12

GLAZED VIRGINIA HAM

Mango Chutney & Hawaiian Rolls
\$13

BAKED ATLANTIC SALMON WELLINGTON

Filled with Sautéed Spinach and Mushrooms
Champagne Beurre Blanc
\$19

CERTIFIED ANGUS PRIME RIB

Au Jus & Creamed Horseradish
Silver Dollar Rolls
\$24

HERB CRUSTED TENDERLOIN OF BEEF

Madeira and Winter Truffle Jus
Silver Dollar Rolls
\$25

Station Attendant Fee \$75.00

Dessert Selections

TAHITIAN VANILLA CRÈME BRULEE

with Fresh Berries
\$7

THREE BERRY NAPOLEON

Fresh Whipped Cream
Drizzled with Raspberry Sauce
\$7

SORBET TRIO

in a Florentine Cup
\$7

WARM CINNAMON-APPLE STRUDEL

Vanilla Ice Cream
\$7

NEW YORK CHEESECAKE

Raspberry Sauce
\$7

APPLE-CARAMEL CHEESECAKE

\$7

FRESH BERRIES & VANILLA BEAN ICE CREAM

Grand Marnier
\$7.50

CHOCOLATE WALNUT CRISP

Java Chip Ice Cream
\$7.50

FLOURLESS CHOCOLATE TORTE

Espresso-Chocolate Crème Anglaise
\$7.50

MADAGASCAR CHOCOLATE CAKE

Vanilla Ice Cream
\$7.50

LIMONCELLO

Gourmet Gelato
\$7

COPPA TRIO CHOCOLATE

Layered Chocolate Mousse
\$7.50

PEAR GALLETTE

Salted Mascarpone Ice Cream
\$7.50

CHAMBORD BERRIES

Raspberry Sorbet
\$7.50

MONTEROSA

Mascarpone / Ricotta
Delicate Sponge Cake / Strawberries
\$6.50

LEMON MERINGUE

Short Bread / Lemon Curd / Meringue
\$6.50

Bar Service

PREMIUM DRINKS \$9

VODKA Ketel One, Stoli, Tito's, Chopin

GIN Bombay Sapphire, Tanqueray

SCOTCH Chivas Regal, Dewar's, John Walker Red

RUM Captain Morgan, Malibu, Myers

WHISKEY Crown Royal, Segrans Seven Crown, Bulleit

TEQUILA Sauza, Horinitos, Cazadores

BOURBON Jack Daniels, Makers Mark, Wild Turkey

CHARDONNAY Heron, Mendocino, California

CABERNET Camp, Sonoma Country, California

CALL DRINKS \$8

VODKA Absolut, Smirnoff

GIN Beefeater, Bombay

SCOTCH Cutty Sark, JB

RUM Bacardi Silver, Cruzan

WHISKEY Bushmills, Segrans VO

TEQUILA Jose Cuervo Gold

BOURBON Jim Beam, Early Times

CHARDONNAY Two Vines, Washington

CABERNET William Hill Cabernet

BAR PACKET

SOFT BAR Assorted Domestic and Imported Beers, Red Wine, White Wine, Sparkling Wine Soft Drinks and Assorted Juices

\$14 for First hour, \$8 each additional hour

CALL BAR Call Liquor as stated above and Soft Bar Package

\$18 for First hour, \$10 each additional hour

PREMIUM BAR Premium Liquor as stated above, Call Bar, Soft Bar Package

\$22 for First hour, \$12 each additional hour

Bar Service

Continued

BEER, SOFT DRINKS & SPARKLING WATER

IMPORTED BEER

Amstel Light, Bohemia, Corona, Heineken

\$7

JUICES

Orange, Cranberry, Grapefruit, apple

\$3.50++

WATER

Water Bottle

Perrier

\$3

DOMESTIC BEER

Budweiser, Bud Light, Coors, Coors Light, Miller Lite

\$6

SOFT DRINKS

Coca-Cola, Diet Coke, Ginger Ale, Sprite

\$2.75

GATORADE

Orange, Fruit Punch, Grape, Lemon Lime

Gatorade G2

\$3.50

BANQUET WINE LIST

Champagne & Sparkling Wine

St. Michael, Brut, Washington \$32
Acinum, Prosecco, Veneto, Italy \$36
Pierre Morlet, Brut, Grand Reserve,
Avenay-Val-D'Or France, 1er Cru \$79

Chardonnay

Two Vines, Washington \$32
Heron, Mendocino, California \$40
Cultivar, Napa Valley, California \$50
Sarapo, Sonoma County, California \$55

Sauvignon Blanc and Pinot Grigo

La Couer, Sauvignon Blanc, Touraine, France \$36
Momo, Sauvignon Blanc, Marlborough, New Zealand \$44
La Fiera Pinot Grigo, Veneto Italy \$32

Pinot Noir

Sostener, Santa Lucia Highlands, California \$48
Alta Maria, Santa Maria Valley, California \$55

Merlot

Tortoise Creek, Clarksburg, California \$32
Textbook, Napa Valley, California \$48

Cabernet Sauvignon

Santa Julia Organica, Mendoza, Argentina \$32
William Hill, Central Coast \$32
Camp, Sonoma County, California \$45
Cultivar, Napa Valley, California \$72

