

# *Banquet Menu*



## *San Gabriel Country Club*

General Manager *Bill Johnson*

Food & Beverage Service Director *Dylan Torcoletti*

Executive Chef *Michael Bumanglag*

Banquets Manager *Bertha Mercado*

Special Events Manager & Catering Assistant *Melissa Ramos*

# *Welcome!*

We are proud that you have chosen our Club for your special event. A private country club, founded in 1904, the Club is located in the heart of the San Gabriel Valley and encompasses a beautiful view of the San Gabriel Mountains and our lush green golf course. Our facilities offers you and your guests a feeling of warmth and elegance.

Our professional staff are all happy to assist you before and during the event to assure the success of your event.

Thank you for giving us the opportunity to work with you in making your event memorable.

## *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.

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

The entire clubhouse is also available to members only. All member personal events requesting the front of the clubhouse must be requested by the member in writing to the Board of Directors. To reserve the entire clubhouse, a \$15,000 minimum will apply towards Food and Beverage, before tax.

### 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 to San Gabriel Country Club.

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 \$1,500

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

\*If you do not reach the required minimum in the Cravens Room, a \$175 labor fee will apply\*

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

Saturday Evening Events in the Entire Club House \$15,000

## 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 service charge is added to all food and beverage sales, and a 9.50% 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.

The following are the service charges based on type of event:

- Member personal event: No service charge
- Member business event: 18% service charge
- Sponsored event: 22% service charge

All Charges are billed to the host member's account.

Payment and deposit must be submitted to San Gabriel Country Club.

## 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 count 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.

## 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 is only permitted in the parking lot. The designated smoking areas are in front of the Men's Card Room, under the Holly Oak Tree, and 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. Entertainers 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 vendor 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 sponsoring 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 of 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. There must be one valet for every 75 guests. The "valet charge" is billed to the member.

# *Musicians and Performers*

Musicians and performers are asked to abide by the guidelines below:

- Load-in and Load out is available at the Porte Cochere area. Self-parking for vendor cars is located at Employee Parking
- Cell Phone usage is not allowed in San Gabriel Country Club. Club telephones may not be used.
  - Texting and Media usage is the only phone usage permitted
  - Phone calls are permitted in the Parking Lot only
- 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.
- Club property, including service carts, may not be moved or used for any purpose.
- Smoking is not permitted in any area of the Club.
- San Gabriel Country Club can provide a vendor meal, with prior arrangement through the client. Arrangements must be made before the event.
- Consumption of alcoholic beverages is not permitted.
- Breaks in public areas and dining rooms are not permitted. If available, a room may 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.
  - All music and / or entertainment will cease at 11:00 pm.
  - For extended hours, prior arrangement may be made.

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

Performer's Signature: \_\_\_\_\_ Date : \_\_\_\_\_



# Amenities & Services

## WEDDING CEREMONY

Wedding ceremonies includes Microphone and Speaker and White Padded Chairs

Premium Package available

*\*Package includes PA system and a Professional A/V technician will attend the wedding rehearsal and coordinate music on the day of ceremony*

## 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

\$175.00 charge for each valet attendant

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

Each Additional Hour \$50

Dance Floor	\$250
Piano	\$150
Propane Heaters	\$25.00
Screen, Projector & PA System	\$620
Lighting or Staging	See Preferred Vendor
42" LCD Television & DVD Player	\$150.00
P.A. System – includes one wireless microphone and 2 speakers	\$125.00
Meeting Set Up (Note Pads & Pencils, Snack, Water)	\$2.50 Per Person
Portable Bar & Bartender	\$175.00
Ice Carving	Starts at \$250
Food Station Attendant	\$75.00

# Room Rentals

## CALIFORNIA ROOM

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

\*Please note; additional equipment may change the available space\*

## CALIFORNIA PATIO

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 – 150 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 20

## CRAVENS ROOM

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) – 40 Max  
Banquet + Podium + Screen/Projector – 30 Max  
Cocktail Reception (standing) – 60 Max

# *Breakfast Buffets*

*Minimum of 30 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

## **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

## **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

## **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

## **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 Duxelles with Black Truffle Jus

Garlic Mashed Potato & Seasonal Vegetable

## **CARVED TO ORDER**

Black Angus Prime Rib  
Au Jus and Creamy Horseradish

# *Coffee Breaks & Meeting Intermezzos*

## **SWEET ADDITIONS**

### *Available Per Dozen*

Gourmet Chocolate Chip, White Chocolate Macadamia Nut and Oatmeal Cookies

Macaroons or Double Fudge Brownies

Fresh Baked Danish

Chocolate Dipped Long Stem Strawberries

Homemade Granola Bars

## **BEVERAGES**

Fresh Brewed Coffee by the Gallon

Iced Tea Dispenser

Lemonade Dispenser

Fresh Fruit Juice Dispenser

(All Dispensers are approximately 25 servings)

Bottled Water

Assorted Soft Drinks

## **SNACKS**

Seasonal Fruit Platter

Tortilla Chips and Salsa  
Add Guacamole

Homemade Parmesan Truffle Popcorn

Homemade Potato Chips with French Onion Dip

Pita Chips with Spinach Artichoke Dip

# *San Gabriel Lunch Starters*

## SALADS

### **CAESAR SALAD**

### **HOUSE SALAD**

Choice of Dressing

### **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

### **DUET OF BEET SALAD**

Baby Arugula, Gorgonzola Cheese, Candy Walnuts,  
Herb 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**

### **ROASTED TOMATO SOUP**

### **WONTON SOUP**

### **FRENCH ONION**

## CHILLED SOUPS

### **GAZPACHO WITH AVOCADO**

### **CHILLED AVOCADO SOUP**

### **VICHYSOISE CHILLED POTATO SOUP WITH LEEKS**

### **CHILLED LEMONGRASS AND GINGER CAULIFLOWER SOUP**

# *San Gabriel Plated Entrees*

All Luncheons include Gourmet Bread, Freshly Brewed San Gabriel Blend Coffee, Decaf Coffee

Gourmet Hot Tea Selection, and Iced Tea

## ENTRÉE CHOICES

### **ASIAN CHICKEN SALAD**

Marinated Chicken Breast, Napa Cabbage, Bok Choy  
Romaine Hearts, Bell Peppers, Scallions  
Wonton Crisps  
Sweet Chili Vinaigrette

### **AIRLINE FREE RANGE CHICKEN SALAD**

Mixed Greens, Feta Cheese, Roma Tomatoes  
Hearts of Palm, Garbanzo Beans, Kalamata Olives  
Pine Nuts, Flatbread  
Classic Greek Vinaigrette

### **CHICKEN MUSHROOM CREPES**

Asparagus, Fresh Peach with Chutney Sauce  
Glazed Hollandaise White Wine

### **ROASTED WILD SALMON SALAD**

Mixed Greens, Candied Pecans, Avocado  
Gorgonzola Crumbles, Cucumber  
Opal Basil Vinaigrette

### **ROASTED FREE RANGE CHICKEN BREAST**

Mushroom Risotto / Asparagus  
Thyme Cream Sauce

### **AIRLINE FREE RANGE CHICKEN**

Basil and Oregano Crusted Chicken  
Orecchiette Pasta, Tomatoes, Roasted Bell Peppers  
Olives, Spinach, Artichoke, and Feta Cheese

### **CHICKEN PICATTA**

Breaded Chicken Breast with Angel Hair Pasta  
Lemon Caper Sauce and Asparagus

### **WAGYU KOBE FLAT IRON STEAK**

Roasted Garlic Demi Glaze  
Wild Mushrooms  
Fingerling Potatoes

### **WAGYU KOBE FLAT IRON STEAK SALAD**

Chopped Baby Romaine Hearts, Heirloom Tomatoes  
Wild Mushrooms, Maui Onion Crisps, Goat Cheese  
Cabernet Roasted Garlic Vinaigrette

### **ROASTED VEGGIE SALAD**

Romaine Lettuce, Warm Artichoke Hearts  
Red & Yellow Bell Peppers, Asparagus, Grilled Eggplant  
Roasted Corn, Sun-Dried Tomatoes, Sliced Avocado  
Dijon Balsamic Vinaigrette

### **SOUTHWEST STEAK SALAD**

Carne Asada, Mixed Greens, Black Beans  
Monterey Jack Cheese, Roasted Corn, Tortilla Strips  
Tomato, Carrots, Scallions, Cilantro, Ranch Dressing  
Drizzled with Homemade BBQ Sauce

### **CHEF ALEX'S SALAD**

5oz Lobster Tail, Layered Boston Bibb Lettuce,  
Caramelized Almonds, Brie Cheese, Heirloom Tomatoes  
Key Lime Vinaigrette

### **CRUNCHY SHRIMP PASTA**

Crispy Battered Shrimp, Sautéed Mushrooms, Tomato,  
Arugula, Linguine, Basil-Garlic-Lemon Cream Sauce

### **MESQUITE ROASTED ORA KING SALMON**

Honey Lime Gastrique  
Grilled Asparagus, Carrot  
Roasted Fingerling Potatoes

### **GRILLED PACIFIC HALIBUT**

Basmati Rice, Green Beans, Carrots  
Lemon Thyme Saffron Cream Sauce

### **PETITE FILET MIGNON**

Cabernet Demi  
Roasted Garlic Whipped Potatoes



# *San Gabriel Plated Desserts*

## **NY CHEESECAKE**

Raspberry Sauce

## **BERRY FLORENTINE NAPOLEON**

Fresh Whipped Cream

Raspberry Sauce

## **LIMONCELLO FLUTE**

Lemon Gelato

Swirled together with Limon Cello

## **VANILLA BEAN CRÈME BRULEE**

Berry Garnish

## **MIXED BERRIES**

Vanilla Ice Cream

## **FLOURLESS CHOCOLATE TORTE**

Cappuccino Ice Cream

## **LEMON MERINGUE PIE**

Lemon Crème

Baked Meringue

## **COPPA THREE CHOCOLATES**

Silky Dark, Milk

White Chocolate Creams

## **FUJI APPLE CRISP**

Vanilla Bean Ice Cream

## **TRIO SORBET**

In a Florentine Basket

## **CHOCOLATE WALNUT CRISP**

Caramel Ice Cream

## **HOMEMADE BREAD PUDDING**

Caramel Sauce

Vanilla Ice Cream

## **RED VELVET CAKE**

Vanilla Ice Cream

## **STRAWBERRY SHORTCAKE**

Vanilla Ice Cream

# Lunch Buffets

*Minimum of 30 guests*

## **THE WORKING LUNCH BUFFET**

Buffet includes Assorted Gourmet Sandwiches & Wraps:  
Grilled Vegetable, Chicken, Turkey, and Roast Beef  
Mixed Greens with choice of Two Dressings or Caesar Salad  
Homemade Potato Chips  
Pasta Salad  
Sliced Fresh Fruit & Gourmet Cookies

## **ALL AMERICAN BARBECUE**

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

### *Sides*

Lettuce, Tomatoes, Onions, Pickles, and Pepperoncini  
French Fries  
Gourmet Pasta Salad, Potato Salad, Cole Slaw  
Tossed Green Salad with Assorted Dressings  
Sliced Fresh Fruit & Gourmet Cookies

## **ITALIAN LUNCHEON**

Shrimp Scampi with Angel Hair Pasta  
Chicken Fettucine  
Breaded Veal with Marinara  
Pepperoni Pizza  
Caesar Salad  
Antipasto Salad  
Garlic Bread  
Sliced Fresh Fruit & Cannoli

## **SOUTHWEST BARBECUE**

Carne Asada & Chipotle Chicken  
Spanish Rice & Beans  
Corn and Flour tortillas  
Avocado and Roasted Corn Bean Salad  
Mixed Green Salad with Assorted Dressings

### *Sides*

Shredded Cabbage, Salsa Verde, Salsa Fresca, Cheddar Cheese,  
Chips, Guacamole, and Sour Cream  
Sliced Fresh Fruit & Flan

**THE SAN GABRIEL BUFFET**

**SALAD (SERVED)**

**CHOICE OF MIXED GREEN SALAD OR CAESAR SALAD**

**HERB CRUSTED CANADIAN SALMON**

Lemon Grass Beurre Blanc

**CHICKEN BREAST MARSALA**

Mushroom Marsala 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**

**PEPPER CRUSTED TRI TIP**

Bourbon Demi Glaze

**OR**

**SMOKED BRISKET**

Homemade BBQ Sauce

**DESSERT (SERVED)**

*(Choice of One)*

**MADAGASCAR CHOCOLATE CAKE**

Vanilla Ice Cream

**VANILLA BEAN CRÈME BRULEE**

**MIXED BERRIES AND VANILLA ICE CREAM**

Florentine Cup

# Dinner

## Tray Passed Hors D'oeuvres

*Choose your selections*

*\*Served at 2 pieces per person\**

### **COLD SELECTION**

Fig and Brie Tart with Balsamic  
Watermelon Skewer with Prosciutto and Balsamic  
Smoked Chicken Salad with Avocado on Sourdough Crostini  
Smoke Salmon Tartare and Red Onion with Lemon Mascarpone on bagel toast  
Garden Asparagus Wrapped in Smoked Salmon  
Montrachet Goat Cheese Croustade with Grilled Vegetables  
Belgian Endive Leaf with Smoked Chicken Salad  
Chilled Gulf Shrimp with Spicy Cocktail Sauce  
Ahi Tuna Tartare with Shallots and Chives served in a Wonton Crisp  
Tomato, Basil, and Mozzarella Bruschetta  
Shrimp Ceviche on Tortilla Chips  
Parmesan Tuiles with Heirloom Tomato Salad

### **HOT SELECTION**

Crab Wonton Crisp with Spicy Aioli  
Crispy Duck Dumplings Mango Chutney  
Wild Mushroom, Goat Cheese, Spinach in Phyllo Crisp  
Fried Mozzarella Balls  
Dutch Potato Bites with Bacon and Sour Cream  
Artichoke Turnover  
Crab Dip on Pita Chips  
Spicy Garlic Beef Skewer  
Ahi Tuna Spring Rolls  
Spanakopita  
Short Rib or Buffalo Chicken Empanada  
Mini Crab Cakes with Red Pepper Aioli  
Pork, Chicken or Vegetable Potstickers with Ponzu Sauce  
Coconut Shrimp with Sweet Chili Sauce  
Breaded Asian Chicken Ball with Thai Chili Sauce  
Petite Filet Mignon Croustade, Tomato Hollandaise

# *Dinner Starters*

## SOUPS

**WILD MUSHROOM SOUP**

**BUTTERNUT SQUASH SOUP**

Roasted Pumpkin Seeds

**ASPARAGUS SOUP**

Spring Asparagus Tips

**ROASTED CORN SOUP**

Cornbread Croutons

**LOBSTER BISQUE**

Cognac and Crème Fraiche

**CARROT SOUP WITH ESSENCE OF GINGER**

**\*(ENCROUTE ON SOUPS AVAILABLE)**

## SALADS

**BABY SPINACH SALAD**

Heirloom Tomato Salad, Walnut  
Goat Cheese, Raspberry Vinaigrette

**GRILLED ROMAINE SALAD**

Bleu Cheese, Bacon, Balsamic Dressing

**FRISÉE SALAD WITH POACHED EGG**

Pancetta, Croutons, Sherry Vinaigrette

**CALIFORNIA ICEBERG WEDGE**

Stake Tomatoes, Crumbled Bleu Cheese  
Bleu Cheese Dressing

**TOMATO TART WITH CARAMELIZED  
ONIONS AND GOAT CHEESE**

Bouquet of Field Greens  
Balsamic Vinaigrette

**TIMBALE OF MARYLAND CRABMEAT  
AVOCADO AND TOMATOES**

Zesty Cilantro Vinaigrette and Wasabi Caviar

## CHILLED SOUPS

**GAZPACHO WITH AVOCADO & SHRIMP**

**MELON SOUP WITH BLUEBERRIES**

**VICHYSOISE (CHILLED POTATO SOUP WITH LEEKS)**

# *Dinner Entrees*

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

## **POULTRY**

**FARM RAISED AIRLINE CHICKEN BREAST  
STUFFED WITH MUSHROOM DUXELLE**  
Black Truffle Jus

**FARM RAISED AIRLINE CHICKEN BREAST**  
Sundried Tomato Sauce

**STUFFED FARM RAISED AIRLINE CHICKEN  
BREAST**  
Warm Spinach, Artichoke, Parmesan,  
Alfredo Cream Sauce

**SPLIT MARY CHICKEN BREAST**  
Madeira Sauce

**BREADED CHICKEN PARMESAN**  
Melted Mozzarella, Marinara Sauce

**PORK TENDERLOIN**  
Apple Relish, Calvado Sauce

## **SEAFOOD**

**PAN SEARED WILD SALMON**  
Fennel, Tomato Ragout

**MACADAMIAN CRUSTED MAHI-MAHI**  
Papaya Salsa

**DIVER SCALLOPS**  
Champagne Beurre Blanc

**PAN SEARED BRANZINO**  
Citrus Relish

**ROASTED LOCAL HALIBUT**  
Tomato Brandy Cream Sauce

**COLOSSAL PRAWNS**  
Shrimp Scampi

# Dinner Entrees

## MEAT

**6oz PRIME FILET MIGNON**  
Roasted Cippolini Onion Demi

**12oz PRIME RIB EYE STEAK**  
Cabernet Demi Glaze

**WAGYU KOBE BEEF FLAT IRON STEAK**  
Natural Demi

**PRIME HANGER STEAK**  
Roasted Garlic Demi

**HERB CRUSTED RACK OF LAMB**  
Chimichurri Sauce

## 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 AIRLINE CHICKEN  
BREAST  
AND GRILLED COLOSSAL PRAWN**  
Natural Jus and Papaya Salsa

**GRILLED BEEF Tournedo AND WILD SALMON**  
Cabernet Demi and Citrus Salsa

**GRILLED FILET MIGNON  
AND COLOSSAL PRAWN**  
Roasted Shallot Demi Glaze and Key Lime Beurre Blanc

**SAUTÉED VEAL MEDALLION  
POACHED MAINE LOBSTER**  
Morel Cream and Lobster Velouté

**ROASTED FARM RAISED AIRLINE CHICKEN  
BREAST  
WILD SALMON**  
Natural Jus and Lemon Tomato Caper Sauce

## VEGETABLES CHOICES

Sautéed Spinach  
Haricoverts  
Mushroom Medley

Asparagus  
Roasted Baby Carrots  
Stuffed Zucchini with Parmesan Cheese and Herbs

# *Dinner Buffet*

*Minimum of 30 guests*

## SALAD

*(Served Choice of One)*

**MIXED GREEN SALAD OR CAESAR SALAD**

## ENTREES

**PAN SEARED HERB CRUSTED SALMON**

Lemon Beurre Blanc

**ITALIAN CHICKEN BREAST**

Parmesan Cheese, Spinach, Mushrooms, Tomato  
Pesto Sauce

**PENNE RIGATE PASTA**

Sautéed with Fresh Cut Herbs, Vine Ripped 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**

Grand Marnier



# Cocktail Reception Stations

*Minimum of Three Stations is required for Two Hours for (30) Guests or More*

## **FARMER'S MARKET CRUDITÉS**

Displayed with Lemon-Watercress and Gorgonzola Dips

## **IMPORTED AND DOMESTIC CHEESES**

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

## **IMPORTED BAKED BRIE**

Macadamia Nuts and Brown Sugar  
Field Picked Strawberries and French Baguette

## **GARDEN FRUIT AND BERRY PLATTER**

Fresh Mint and Toasted Sliced Almonds

## **THE CHARCUTERIE**

Sliced Prosciutto, Chorizo, Spicy Capicola, Gourmet Cheese, Olives, Seasonal Jam,  
French Bread, Crackers & Nuts

## **PAR 3**

Buffalo Chicken Wings, Meatballs Marinara, Nachos

## **SEAFOOD TRILOGY**

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

## **SEAFOOD CEVICHE**

Red Snapper, Octopus, Bay Shrimp  
Tortillas Chips

# *Dinner Stations*

*Minimum of Three Stations is required for Two Hours for (30) Guests or More*

*Chef Attendant is required*

## **ANTIPASTI MISTI**

Parma Ham, Capicola, 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

## **CAESAR SALAD STATION**

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

## **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

## **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

## **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

*Station Attendants fee will be applied*

# Dinner Stations

*Minimum of Three Stations is required for Two Hours for (30) Guests or More*

*Chef Attendant is required*

## **SLIDERS**

### **Choice of Two**

Mini Kobe Beef, Mary's Breaded Chicken, Crab Cake, Portobello Mushroom,  
Pulled Pork, Korean Short Ribs, on Hawaiian Buns  
Served with Sweet Potato, Shoestring Fries, Crispy Onions, Caramelized Onions,  
Gourmet Cheese and Mushrooms

## **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

## **ROASTED TOM TURKEY**

Cranberry Orange Relish and "Moms" Gravy  
Silver Dollar Rolls

## **GLAZED VIRGINIA HAM**

Mango Chutney & Hawaiian Rolls

## **BAKED ATLANTIC SALMON WELLINGTON**

Filled with Sautéed Spinach and Mushrooms  
Champagne Beurre Blanc

## **CERTIFIED ANGUS PRIME RIB**

Au Jus & Creamed Horseradish  
Silver Dollar Rolls

## **HERB CRUSTED TENDERLOIN OF BEEF**

Madeira and Winter Truffle Jus  
Silver Dollar Rolls

*Station Attendant Fee will apply*

# Dessert Selections

## TAHITIAN VANILLA CRÈME BRULEE

with Fresh Berries

## SORBET TRIO

Seasonal Sorbet in a Florentine Cup

## NEW YORK CHEESECAKE

Raspberry Sauce

## FRESH BERRIES & VANILLA BEAN ICE CREAM

Grand Marnier

## FLOURLESS CHOCOLATE TORTE

Espresso-Chocolate Crème Anglaise

## LIMONCELLO

Gourmet Gelato

## BREAD PUDDING

Caramel Sauce, Vanilla Ice Cream

## CARROT CAKE

Cream Cheese Frosting

## THREE BERRY NAPOLEON

Fresh Whipped Cream  
Drizzled with Raspberry Sauce

## WARM CINNAMON-APPLE STRUDEL

Vanilla Ice Cream

## PANNA COTTA

Raspberry Sauce

## CHOCOLATE WALNUT CRISP

Java Chip Ice Cream

## MADAGASCAR CHOCOLATE CAKE

Vanilla Ice Cream

## COPPA TRIO CHOCOLATE

Layered Chocolate Mousse

## CHAMBORD BERRIES

Raspberry Sorbet

## LEMON MERINGUE

Short Bread / Lemon Curd / Meringue

# *Bar Service*

## **PREMIUM DRINKS**

**VODKA** Ketel One, Stoli, Tito's, Chopin, Grey Goose

**GIN** Bombay Sapphire, Tanqueray, Hendrick

**SCOTCH** Chivas Regal, Dewar's, John Walker Red

**RUM** Captain Morgan, Malibu, Myers

**WHISKEY** Crown Royal, Segrans Seven Crown, Jack Daniels

**TEQUILA** Sauza, Hornitos, Cazadores

**BOURBON** Makers Mark, Wild Turkey, Knob Creek

## **CALL DRINKS**

**VODKA** Absolut, Smirnoff

**GIN** Beefeater, Bombay

**SCOTCH** Cutty Sark, JB

**RUM** Bacardi Silver, Cruzan

**WHISKEY** Bushmills, Segrans VO

**TEQUILA** Jose Cuervo Gold, Hornitos

**BOURBON** Jim Beam, Bulleit

**CHARDONNAY** Two Vines, Washington

**CABERNET** William Hill Cabernet, Central Coast CA

**CHAMPAGNE** St. Michelle, Brut, Washington

## **BAR PACKET**

\*Priced per person, per hour\*

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

**CALL BAR** Call Liquor as stated above and Soft Bar Package

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

# Bar Service

## BEER, SOFT DRINKS & SPARKLING WATER

### IMPORTED BEER

Amstel Light, Negra Modelo, Corona  
Heineken

### JUICES

Orange, Cranberry, Grapefruit, Apple

### WATER

Water Bottle  
Perrier

### DOMESTIC BEER

Budweiser, Bud Light, Coors, Coors Light,  
Angel City IPA

### SOFT DRINKS

Coca-Cola, Diet Coke, Ginger Ale, Sprite

### GATORADE

Orange, Fruit Punch, Grape, Lemon Lime  
Gatorade G2

## BANQUET WINE LIST

### **Sparkling and Champagne:**

St. Michelle, Brut, Washington  
Schramsberg, blanc de blanc, North Coast, CA  
Billicart Salmon, "Brut Reserve," Champagne

### **Chardonnay:**

Two Vines, Chardonnay, Washington-  
Stoller, Chardonnay, Willamette Valley, OR  
Sonoma Cutrer, "The Cutrer," Chardonnay, Russian  
River Valley, Sonoma, CA

### **White Wines:**

Ferrari Carano, Fume Blanc, Sonoma, CA  
Harper Voit, Pinot Blanc, Willamette Valley, OR  
Scarpetta, Pinot Grigio, Delle Venezie, IT  
Rodney Strong, Sauvignon Blanc, Sonoma  
Stags Leap, Sauvignon Blanc, Napa

### **Pinot Noir:**

Lola, Pinot Noir, North Coast, CA  
Etude, "Lyric," Pinot Noir, Santa Barbara  
Emeritus, Pinot Noir, Russian River Valley

### **Merlot:**

Ferrari Carano, Merlot, Sonoma, CA  
Twomey, Merlot, Napa, CA

### **Cabernet Sauvignon and Syrah:**

William Hill, Cabernet Sauvignon, Central Coast  
Halter Ranch, Cabernet Sauvignon, Paso Robles, CA-  
Rusack, Syrah, Santa Barbara, CA  
Holus Bolus, Syrah, Santa Rita Hills, CA Napa/Cade,  
Cabernet Sauvignon, Howell  
Mountain Napa, CA