



BANQUET MENUS

COTO DE CAZA GOLF & RACQUET CLUB

WELCOME

Thank you for considering Coto De Caza Golf & Racquet Club for your upcoming event! It is our pleasure to assist you throughout the planning process. Coto De Caza Golf & Racquet Club provides the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, weddings, holiday parties and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 300 seated guests, as well as a multitude of amenities to make your event unforgettable.

From breathtaking views of the Coto Valley to gourmet cuisine, our experienced service staff and certified Event Directors stand ready to give you all the information you need to execute a special event that's sure to wow your guests. Whether you are hosting a board meeting or large gala, we are committed to offering the finest quality food and beverage along with impeccable creativity and service.

Each and every event hosted at Coto De Caza Golf & Racquet Club receives personalized service with a number of complimentary amenities, including but not limited to:

- Newly Renovated Event Spaces
- On-site Banquet Manager and Captains
- Excellent service from dedicated and respectful staff
- Four hour block for your event with setup access (1) hour prior to event
- In house linen and napkins
- Banquet Tables & Chairs, Flatware, glassware and silverware
- Wi-Fi with upgraded access points and 1 GB Ethernet Available

In the following pages you will find more information about Coto De Caza Golf & Racquet Club's menu options, amenities, capabilities and more. Contact our team of Private Event Directors at 949.858.4100 with any questions you may have. We look forward to working with you!





PLATED BREAKFAST

Menu includes Fresh Brewed Coffee,
Assorted Juices & Water.

Coto Classic | 22

Scrambled Eggs, Applewood Smoked Bacon,
Homestyle Potatoes, Seasonal Fruit

Breakfast Burrito | 24

Scrambled Eggs, Potatoes, Cheddar Cheese,
Applewood Smoked Bacon, Pico De Gallo
wrapped in a Flour Tortilla & Seasonal Fruit

Eggs Benedict | 24

English Muffin, Black Forest Ham, Poached Egg,
Hollandaise Sauce with with Roma Tomatoes &
Arugula & side of Fresh Fruit

Morning Skillet | 26

Breakfast Sausage, Bacon, Scrambled Eggs,
Breakfast Potatoes, Cheddar Cheese, & Portabella
Mushrooms, Peppers, Onions, Pico de Gallo, &
Arugula

Sunrise Frittata (v) | 24

Sundried Tomatoes, Feta, & Spinach served with
Seasonal Fruit

Cinnamon Swirl French Toast | 23

served with warm Maple Syrup, Butter, Fresh
Berries & Breakfast Sausage

Breakfast Avocado Toast (v) | 24

Smashed Avocado, Mini Heirloom Tomatoes, Hard
Boiled Egg, Pesto Aioli & Arugula



SMALL MEETINGS PACKAGES

Priced Per Person. For groups of 18 or less. \$50 per hour Room Rental will apply.

Start Your Day Package | 35

Up to 2 Hours of Meeting Space
Limited à la carte plated Breakfast Menu,
Regular & Decaf Coffee, Iced Tea, Assorted
Sodas, & Bottled Water, & LCD Projector
with Screen

Fuel Your Day Package | 45

Up to 4 Hours of Meeting Space
Limited à la carte plated Lunch Menu,
Regular & Decaf Coffee, Iced Tea, Assorted
Sodas, & Bottled Water, & LCD Projector
with Screen

Spend The Day Package | 60

Up to 8 Hours of Meeting Space
Limited à la carte Breakfast & Lunch plated
Menus, Regular & Decaf Coffee, Iced Tea,
Assorted Sodas, & Bottled Waters, & LCD
Projector with Screen

Wind Down Package | 75

3 Hours of Meeting/Dinner Space
Limited a la carte plated Dinner Menu,
Regular & Decaf Coffee, Iced Tea, Assorted
Sodas, & Bottled Water, & LCD Projector
with Screen

PLATED LUNCH

Choose One Salad & One Entrée for the entire group.

Menu includes Freshly Baked Rolls & Butter, Fresh Brewed Coffee, Iced Tea, & Water.

SALADS (CHOOSE 1)

House Salad

Baby Greens, Shredded Carrots, Sliced Cucumbers, Roma Tomatoes, in White Balsamic Vinaigrette

Classic Caesar

Crisp Romaine, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

Mixed Greens Salad

Strawberries, Blueberries, Goat Cheese, & Candied Pecans, in a Balsamic Vinaigrette

Iceberg Wedge Salad

Iceberg, Tomatoes, Bleu Cheese Crumbles, Red Onion, & Bacon with Ranch Dressing

ENTRÉES

California Cobb Salad | 22

Grilled chicken, crumbled egg, bacon, avocado, tomato & bleu cheese crumbles served with Ranch or Balsamic Dressing

Grilled White Fish Protein Bowl | 28

Seasonal greens, black beans, brown rice, grape tomatoes, orange segments, pumpkin seeds, cotija cheese, & avocado dressing

Coto Club Sandwich | 22

Turkey, White Cheddar, Fuji Apple, Pepper Bacon, Red Leaf Lettuce, Basil Pesto, Rustic White Bread served with French fries

Sweet Chili Glazed Salmon | 34

with Ginger Jus, served with lemongrass jasmine pilaf, & Chef's Seasonal Vegetables

Braised Short Rib | 36

in Red Wine Demi Glace with Roasted Pee Wee Potatoes, & Chef's Seasonal Vegetables

Roasted Acorn Squash (v) | 24

Stuffed with Parmesan Risotto

Jidori Chicken | 29

In an Orange & Grapefruit Citrus Buerre Blanc with Rice Pilaf & Chef's Seasonal Vegetables

Sonoma Grilled Chicken | 28

Artichoke Hearts & Sundried Tomatoes, in a Lemon Chardonnay Cream Sauce, Smashed Yukon Potatoes, & Chef's Seasonal Vegetables

Fettucine Pasta (v) | 25

Peas, Broccolini, Squash, Zucchini, Asparagus, & Artichokes, in White Wine Garlic Sauce

HORS D'OEUVRE SELECTIONS

Minimum of 25 pieces per selection. Priced per piece.
Butler Passed.

COLD SELECTIONS

- Baby Tomato Bruschetta (v) | 5
- Herb Crostini & Boursin Cheese w/ Baby Tomatoes (v) | 5
- Caprese Skewer (v) | 5
- Seared Ahi Wonton | 7
- Hummus Crudite (v) | 4
- Beets & Goat Cheese Crostini (v) | 5
- Smoked Salmon Wonton | 7
- Fig & Bleu Cheese Endive Spear (v) | 5
- Mexican Shrimp Cocktail | 7
- Mini Avocado Toasts (v) | 6
- Deviled Eggs with Crispy Onion & Chives | 4

HOT SELECTIONS

- Tempura Shrimp | 7
- Lamb Lollipops | 8
- Coconut Panko Chicken Skewer | 4
- Beef Saute Skewer | 7
- Brussell Sprout & Prosciutto Flatbread | 6
- Margherita Flatbread (v) | 5
- Chicken Empanadas | 4
- Roasted Cauliflower with Sweet Soy (v) | 4
- Coconut Chicken Shooter in Lemongrass Broth | 5
- Vegetable Egg Roll (v) | 4
- Mini Fried Chicken & Waffle & Watermelon | 7





GOURMET DISPLAYS

\$150 Chef Attendant Required per station. Minimum of 25 guests per display. Priced per Person.

Charcuterie Board | 18

Thinly sliced Italian Cured Meats, Imported Cheeses, Marinated Mushrooms, Olives, Peppers, Pickled Vegetables

Artisan Cheese Board (v) | 15

Local Cheeses, Gourmet Crackers, Artisan Breads, Dried Fruit, Grapes, Nuts

Farm Vegetable Crudités (v) | 12

Buttermilk Herb Dip, Honey Balsamic Vinaigrette, Blue Cheese

Chips & Dip Display (v) | 15

Chili Con Queso, Spinach Artichoke Dip, Tower Salsa, Guacamole, Tomatillo Salsa, Tortilla Chips, Root Chips, Pita Chips

Mediterranean Bar (v) | 14

Basil Pesto Hummus, Grilled Pita Bread, Toasted Pine Nuts, Classic Spanakopita, Yogurt-Cucumber Dip, Olive Assortment, Roasted Garlic, Mozzarella, Lavash

Smoked Salmon Display | 24

Capers, Diced Hard Boiled Egg, Bagel Chips, Diced Red Onion, Crème Fraiche

Seafood Raw Bar | 38

Jumbo Shrimp, Crab Legs, Oysters on a bed of crushed ice.

Cocktail Sauce, Spicy Remoulade, Horseradish, Hot Sauces, Lemon Wedges, and Crackers
4 Total Pieces per Person

STATIONS

\$150 Chef Attendant Required per station. Minimum of 25 guests per display. Priced per Person.

Sliders Station | 19

(Choice of Two)

Miniature Cheeseburger Sliders – American Cheese & Caramelized Onions

Fried Chicken Sliders - Bacon, Swiss Cheese, Chipotle Aioli

Pulled Pork Sliders – Pineapple Slaw & Mango BBQ Sauce

Portabello Mushroom Slider – Goat Cheese, Roma Tomato & Garlic Aioli

Choice of French Fries or Sweet Potato Fries with Ketchup, Mustard, & BBQ Sauce

Mac & Cheese Station | 21

Bacon, Broccoli, Jalapenos, Cherry Tomato Halves, Blackened Chicken, Roasted Red Peppers, Mushrooms, Sautéed Red Onions, Scallions, Peas, Toasted Bread Crumbs & Bleu Cheese Crumbles

Street Taco Station | 26

Pollo Asada, Carne Asada, Chile Lime Marinated Vegetables, Corn & Flour Tortillas, Onions, Shaved Lettuce, Cilantro, Limes, Chipotle Cream, Guacamole, Pico De Gallo, & Queso Fresco

Made to Order Pasta Station | 28 *Requires 2 Chef Attendants*

Penne & Linguine Pasta, Grilled Chicken, Rock Shrimp, Italian Sausage, Broccoli, Onions, Peppers, Mushrooms, Spinach, Tomatoes, Roasted Garlic, Capers, Alfredo Sauce, Pesto Sauce, Marinara Sauce, Parmesan Cheese

Flatbread Station | 19

(Choice of Three)

Margherita - Marinara Sauce, Mozzarella Cheese, Basil, Balsamic Drizzle

Wild Mushroom - Basil Pesto, Gruyere, Pine Nuts, Truffle Oil, Arugula, & Black Truffles

Butternut Squash - Goat Cheese, Caramelized Onion, Creme Fraiche, Micro Herbs

Meat Lovers - Marinara Sauce, Mozzarella Cheese, Sausage, Pepperoni, & Canadian Bacon

Grilled Steak - White Sauce, Gorgonzola Cheese, Caramelized Onion

Classic Pepperoni - Marinara Sauce, Mozzarella Cheese

Stir Fry Station | 26

(Choice of Two Proteins)

Chicken

Shrimp

Flank Steak

Char Siu Pork

With Carrots, Celery, Bean Sprout, Mushroom, Red & Green Bell Pepper, Onion, Edamame, Chow Mein Noodles



BUTCHER BLOCK

\$150 Chef Attendant Required per station.

Peppercorn Roasted Beef Tenderloin | 500

Serves 20-25 Guests

Creamy Horseradish Sauce, Shallot Mustard Sauce, Silver Dollar Rolls

Maple Glazed Ham | 375

Serves 20-25

Jalapeno Pineapple Chutney, Brioche Rolls

Smoked Turkey Breast | 300

Serves 20-25 Guests

Cranberry Relish, Club Rolls

Cajun Spiced Rubbed Prime Rib | 450

Serves 20-25 Guests

Horseradish Cream, Grain Mustard, Club Rolls

PLATED DINNER

Choose One Salad & One Entrée for the entire group.

Menu includes Freshly Baked Rolls & Butter, Fresh Brewed Coffee, Iced Tea, & Water.

SALADS

House Salad

Baby Greens, Shredded Carrots, Sliced Cucumbers & Roma Tomatoes in White Balsamic Vinaigrette

Classic Caesar

Crisp Romaine, Garlic Croutons, & Parmesan Cheese in Creamy Caesar Dressing

Mixed Greens Salad

Strawberries, Blueberries, Goat Cheese, & Candied Pecans in Balsamic Vinaigrette

Iceberg Wedge Salad

Iceberg, Tomatoes, Bleu Cheese Crumbles, Red Onion, & Bacon with Ranch Dressing

ENTRÉES

"Preserve" Salmon | 46

Oak Roasted with Bourbon Maple Buerre Blanc & Brown Butter Emulsion, & Olive Oil Crushed Potatoes

Grilled Filet Mignon | 65

In Mushroom Cognac Demi-Glace, Garlic Mashed Potatoes, Seasonal Vegetables

Roasted Northern Halibut | 58

Herb Crusted Halibut with Champagne Buerre Blanc & Whipped Potatoes

Sous Vide Angus Short Rib | 58

In Port Demi-Glace with Yukon Gold Whipped Potatoes & Seasonal Vegetables

Bolognese | 36

Tomato & Beef Ragu, Spaghetti Noodles, & Parmesan Cheese Garnished with Fresh Basil

Sonoma Chicken Breast | 38

In a Lemon Chardonnay Cream Sauce with Artichoke Hearts & Sun-dried Tomatoes, Garlic Whipped Potatoes & Seasonal Vegetables

Shrimp Scampi | 56

Linguine Pasta in White Wine Lemon Garlic Butter Sauce & Red Pepper Flakes garnished with fresh Parsley

Veggie Fettuccine Pasta (v) | 34

Peas, Broccolini, Squash, Zucchini, Asparagus, & Artichokes, in White Wine Garlic Sauce

Roasted Acorn Squash (v) | 32

Stuffed with Parmesan Risotto



DUET ENTRÉES

Sous Vide Short Rib & Grilled Prawns | 63

Cabernet Demi Glace, Yukon Gold Mashed Potatoes, & Seasonal Vegetables

Grilled Filet Mignon & Chicken | 62

Mushroom Brandi Demi Glace, Yukon Gold Mashed Potatoes, & Seasonal Vegetables

Grilled Filet Mignon & Salmon | 65

Tarragon Buerre Blanc, Yukon Gold Mashed Potatoes, & Seasonal Vegetables

Grilled Filet Mignon & Lobster Tail | market price

Tarragon Buerre Blanc, Yukon Gold Mashed Potatoes, & Seasonal Vegetables

PLATED DESSERTS

Lemon Pound Cake | 8

Fresh Berries, Grand Marnier & Whipped Cream

Classic New York Cheesecake | 10

In Berry Coulis with Fresh Berries & Whipped Cream

Lemon Tart | 8

In Raspberry Coulis

Flourless Chocolate Cake | 10

In Berry Coulis with Fresh Mint

Warm Chocolate Lava Cake | 10

with Vanilla Sauce & Raspberry Garnish

Artisan Fruit Sorbet Trio | 9

mango, raspberry, & lemon with seasonal berries

Banana Bread Pudding | 10

In Dark Chocolate Sauce

BEVERAGES

Bar packages may be purchased for your chosen length of time for all guests in attendance. Host is charged per person regardless of the amount consumed. Guests under 21 years of age will be charged \$8.00 plus tax and service fee per person for unlimited non-alcoholic beverages. No Alcoholic Beverages of any kind may be brought in or taken out of Coto De Caza Golf & Racquet Club.

BEER & WINE HOSTED BAR PACKAGE

Domestic & Imported beers, House Wines and Sparkling Wine

1 hour: 14 | 2 hours: 22 | 3 hours: 28 | 4 hours: 32 | 5 hours: 35

Wine: 3 Thieves Pinot Grigio, Tunnel of Elm Chardonnay, La Vieille Ferme Rose, Freixenet Sparkling, Lunetta Prosecco, Three Thieves Pinot Noir, Tunnel of Elm Cabernet Sauvignon, Montes Classic Malbec

TIER 1 BAR PACKAGE

Domestic & Imported Beers, House & Sparkling Wine

1 hour: 18 | 2 hours: 26 | 3 hours: 32 | 4 hours: 36 | 5 hours: 39

Liquor Options Include: Conciere Vodka, Gin, Bourbon, Whiskey, Scotch, Rum, & Tequila
Includes Sodas, Mixers, & Garnishes.

Wine: 3 Thieves Pinot Grigio, Tunnel of Elm Chardonnay, La Vieille Ferme Rose, Freixenet Sparkling, Lunetta Prosecco, Three Thieves Pinot Noir, Tunnel of Elm Cabernet Sauvignon, Montes Classic Malbec

TIER 2 BAR PACKAGE

Domestic & Imported beers plus the following Wines and Liquors.

1 hour: 22 | 2 hours: 30 | 3 hours: 37 | 4 hours: 41 | 5 hours: 45

Liquor Options Include: New Amsterdam Vodka, Beefeater Gin, Evan Williams Bourbon, Jack Daniels Whiskey, Dewar's White Label Scotch, Bacardi Superior Rum, Jose Cuervo Especial (Silver) Tequila, Cointreau, Kahlua, Amaretto Disaronno, Bailey's, Chambord
Includes Sodas Mixers & Garnishes.

Wine: DeKuyper Alto Veneto Pinot Grigio, Justin Sauvignon Blanc, Mon Frere Chardonnay, Domaine Ste. Michelle Sparkling, Pink Flamingo Rose, Rickshaw Pinot Noir, Cypress Cabernet Sauvignon, Decoy Merlot

TIER 3 BAR PACKAGE

Domestic & Imported Beers plus the following wines and liquors.

1 hour: 25 | 2 hours: 33 | 3 hours: 39 | 4 hours: 45 | 5 hours: 50

Liquor Options Include: Grey Goose Vodka, Hendrick's Gin, Maker's Mark Bourbon, Jack Daniels Whiskey, Dewar's White Label Scotch, Bacardi Superior + 8 Year Rum, Milagro Blanco Tequila, Amaretto Disaronno, Bailey's, Chambord, Cointreau, DeKuyper, Kahlua

Includes Sodas, Mixers, & Garnishes

Wine: Uppercut Cabernet Sauvignon, La Crema Chardonnay, Frei Brothers Merlot, La Marca Prosecco

OPEN CONSUMPTION

All beverages ordered will be charged to the Host's Master Bill. Host selects type of beverages and brand level to be offered. Each drink will be charged individually. \$250 Bartender Fee per bartender required.



CASH BAR

Each Cash Bar Requires \$250 Bartender Fee Per Bar.

All beverages consumed will be charged to the individual guests. Pricing of Cash Bars are all Inclusive of tax and service charge.

Soda	4
Domestic Beer	6
Imported Beer	7
House Wine	8
Premium Wine	13
Tier 1 Liquor	8
Tier 2 Liquor	10
Tier 3 Liquor	13

WINE LIST

Prices listed are per bottle. Pricing and Availability are subject to change.

WHITE WINE

Champagne & Sparkling

Poema Cava Brut	43
Beau Joie Brut	98
Beau Joie 'Brut Rose'	98
Moet & Chandon Imperial Brut	135
Veuve Cliquot, Brut	150

Rose

Finca Nueva Tempranillo, Spain	43
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Sauvignon Blanc

Wairau River, 2019 , New Zealand	40
Cakebread, 2018, Napa Valley	60

Chardonnay

Three Thieves, California	35
Mer Soleil, Unoaked, 2017, California	45
La Crema, 2018, California	48
Stags Leap 2018, California	48
Beringer Private Reserve, California	75
Rombauer 2018, California	85
Jordan 2017, California	95
Louis Jadot 2017, France	95

Other Whites

Kung Fu Girl Riesling 2018, Washington	40
Leth Riesling, Austria	45
King Estate, Pinot Gris 2018, Oregon	48

RED WINE

Pinot Noir

Three Thieves, California	35
La Crema 2017, California	45
Resonance 2018 , Oregon	65
Walt Sta 2018, California	70
Dumol 2018, California	140

Cabernet Sauvignon

Three Thieves, California	35
Justin 2017, California	58
Austin Hope 2018, California	60
Chateau Buena Vista 2016, California	60
Chateau Montelena 2017, California	120
Silver Oak 2015, Alexander Valley	135
Jordan 2015, California	165
Silver Oak 2015, Napa Valley	180

Red Blends

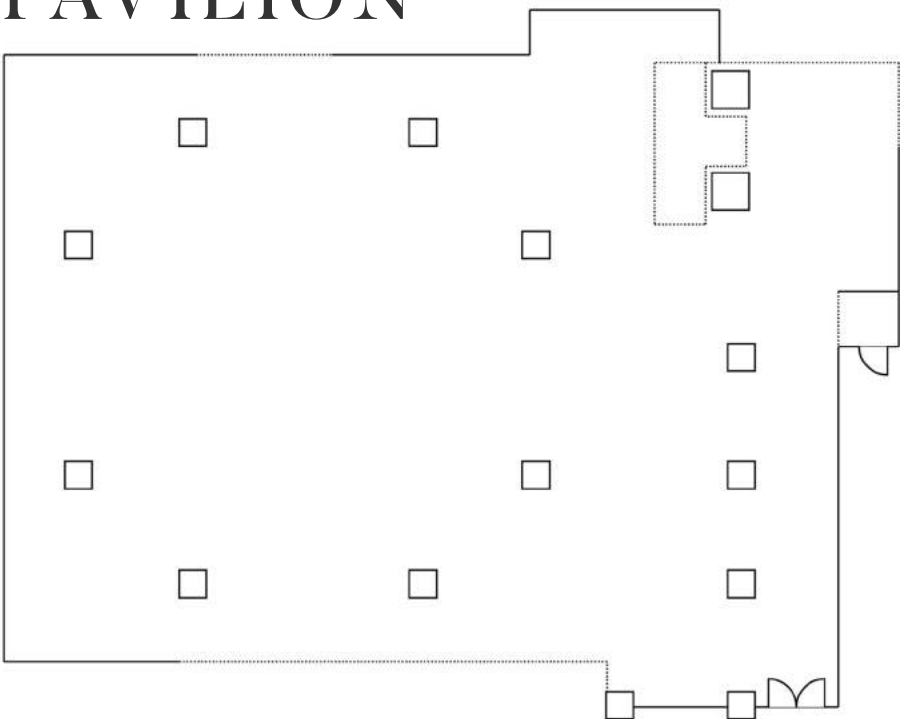
Conundrum 2017, California	30
Lion Tamer 2016, California	60
Prisoner 2018, California	85
Justin Isoceles 2016. California	145

Big Reds

Seghesio 'Old Vine' Zinfandel, California	54
Ruta 22 Malbec 2019, Argentina	30
Trivento Malbec 2017, Argentina	58
Velvet Devil Merlot 2016, Washington	35
Clos Pegase Merlot 2018, California	65

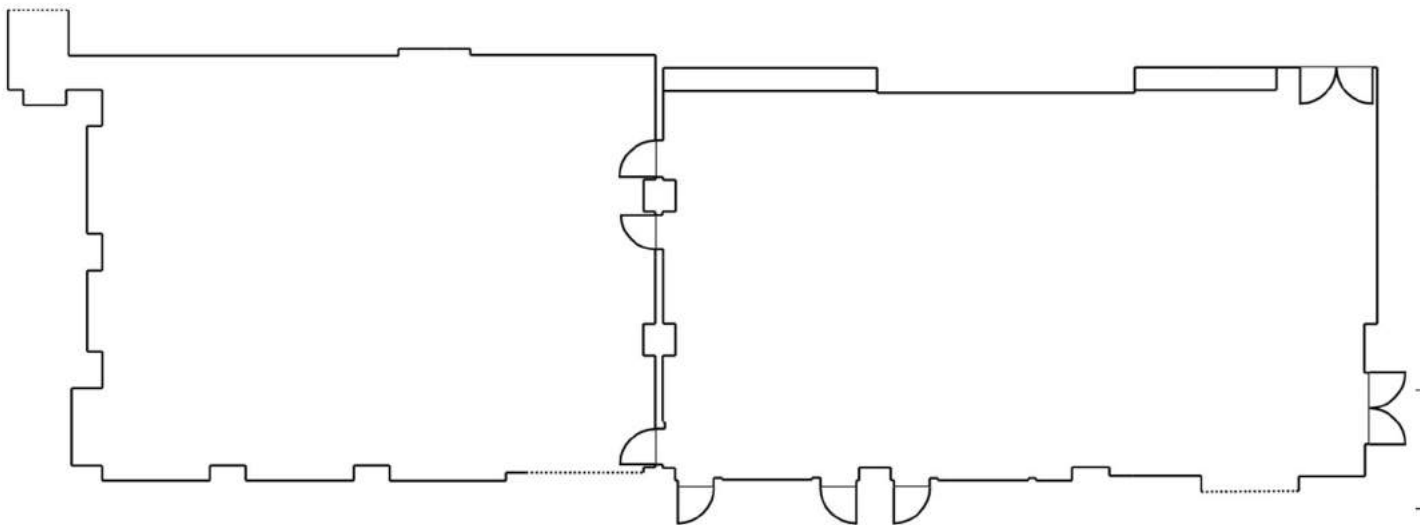


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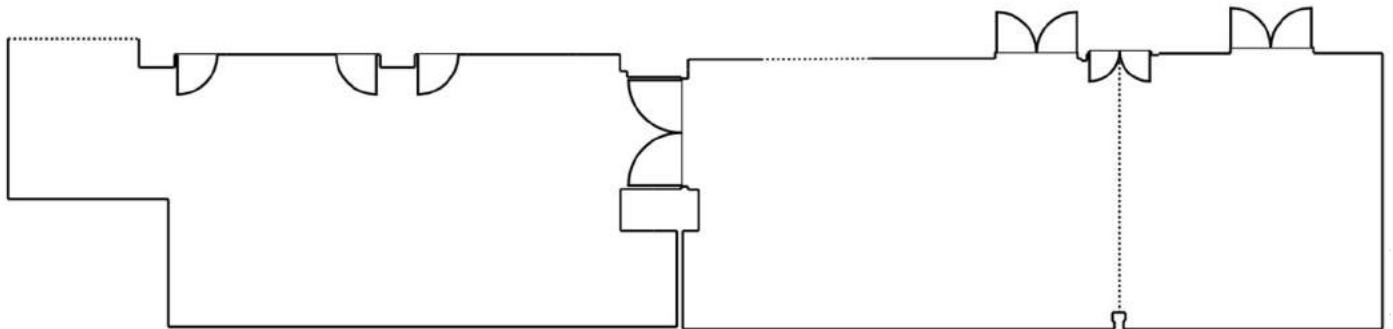


TRADITIONS BALLROOM





FOUNDERS ROOM A & B





CONTACT US TODAY.

949.858.4100 | COTO-DE-CAZA.COM

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All food and beverage purchases are subject to an automatic 7.75% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. *Menus and prices are subject to change. *Some restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved. 48531 0620 SS