



# ORINDA COUNTRY CLUB



## Member Catering Packages



# ORINDA COUNTRY CLUB

## ☞ Breakfast Buffet ☜

(Hot breakfast buffets for 25 or more guests. All prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.)

### CONTINENTAL - \$15

- Fresh Baked Croissants
- Seasonal Fruit Danish and Muffins
- Seasonal Fruit Platter
- Regular and Decaffeinated Coffee
- Assortments of Hot Tea
- Juice (Choice of Cranberry or Orange)

### DELUXE CONTINENTAL - \$27

- Continental Breakfast Plus: Scrambled Eggs
- Bacon or Sausage
- Hash Brown Potatoes

### DELUXE EGG CONTINENTAL - \$30

Includes Deluxe Continental - instead of Scrambled Eggs, upgrade to one selection below:

- Eggs Florentine - *Steamed Spinach, Mornay Sauce, English Muffin, Poached Egg*
- Eggs Benedict - *Canadian Bacon, English Muffin, Poached Egg, Hollandaise*
- Huevos Rancheros - *Refried Beans, Crisp Tortilla, Poached Egg, Cheddar, Guacamole, Salsa, Sour Cream*
- Roasted Vegetable Frittata - *Grilled Vegetables, Goat Cheese, Fresh Herb*
- Denver Frittata - *Ham, Cheddar, Pepper, Onion, Scallion*
- Quiche Florentine - *Bacon, Caramelized Onion, Gruyere*
- Chive Scrambled Eggs - *Ham, Cheddar*

### SOUTHERN BRUNCH BUFFET - \$30

- Buttermilk Biscuits
- Maple Glazed Ham
- O'Brien Potatoes - *Pepper, Onion & Bacon*
- Scrambled Eggs
- Sausage Gravy
- Mixed Green Salad
- Maple Pecan French Toast
- Regular and Decaffeinated Coffee
- Assorted Hot Tea
- Sweet Tea (*Upon Request*)
- Juice (Choice of Cranberry or Orange)

### BREAKFAST UPGRADES

- Yogurt and Granola Parfait - \$5
- Oatmeal - \$5
- Scones or Coffee Cake - \$5
- Pancakes, French Toast or Waffles - \$8

### OMELET STATION - \$10

(Minimum of 25 Guests) - Chef Station flat fee

#### Choice of 6 Items:

Bacon, Chorizo, Mushroom, Spinach, Onion, Pepper, Green Chili, Sliced Sausage, Tomato, Salsa, Avocado, Ham, Bay Shrimp, Jack Cheese, Cheddar Cheese



Please inform us of any dietary restrictions. Vegetarian option available upon request. **Note:** Vegetables, sides and garnishes are ever changing with season and availability.



# ORINDA COUNTRY CLUB

## 🌀 Lunch Buffet 🌀

(Minimum of 25 Guests)

(All prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.)

### **SALAD BUFFET - \$27**

- Mesclun Greens - *Radish, Cucumber, Tomato, Red Onion, Shaved Carrot, White Balsamic Vinaigrette*
- Bibb Salad - *Bibb Lettuce, Candied Walnut, Grape, Roasted Apple, Blue Cheese, Creamy Herb Dressing*
- Seasonal Fruit Salad
- Caesar Salad - *Crisp Romaine, Reggiano, Crouton, House-Made Dressing*
- Sliced Chicken Breast, Grilled Petite Filet or Grilled Shrimp (*choose one protein*)

### **TUSCAN DELI BUFFET - \$36**

- Italian Green Salad - *Provolone, Salami, Olive, Artichoke, Pepper, Onion, Italian Vinaigrette*
- Pasta Salad - *Bowtie Pasta, Seasonal Vegetables*
- Marinated Cucumber Salad - *Garbanzo Beans, Red Onion, Jalapeno, Dill Mustard Vinaigrette*
- Maple Ham
- Roasted Turkey Breast
- Genoa Salami
- Provolone & Mozzarella
- Sliced Onion, Tomato, Olives
- Basil Aioli
- Assorted Breads and Rolls

### **SMOKED BBQ BUFFET - \$41**

- Southwestern Chopped Salad
- Coleslaw
- Potato Salad
- Braised Green Beans & Smoked Ham
- Smoked Chili Rubbed Brisket
- BBQ Chicken Breast
- Baked Beans
- Cornbread

### **SOUTHWEST BUFFET - \$31, \$35**

(one protein, two proteins)

Fajitas (Choice of Chicken or Steak) - *Onion, Black Beans, Tomato, Refried Beans, Pepper, Sliced Jalapeno, Queso Fresco, Cheddar Cheese, Guacamole, Sour Cream, House Salsa, Flour Tortillas*

### **ROASTED CARVED BUFFET - \$34**

- Orinda Greens Salad - *Mixed Greens, Carrot, Tomato, Onion, and Cucumber. Two Choices of Dressings - Ranch, White Balsamic, Blue Cheese, Thousand Island, Italian, Citrus, Caesar or Raspberry Vinaigrette*
- Potato Salad, Fruit Salad
- Sliced Turkey Breast, Country Ham, Roast Beef
- Cheddar, Swiss, Provolone
- Onions, Tomatoes, Lettuce, Pickles
- Mayonnaise, Mustard
- Assorted Breads and Rolls



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# ORINDA COUNTRY CLUB

## Plated Lunch

(All prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.)

\$30

### PROTEIN

(Choose 1 or 2)

- French Style Chicken *with Artichoke, Caper, and Mushroom*
- Panko Crusted Sole Fillet *with Roasted Pepper Remoulade*
- Stuffed Pork Loin Roast *with Apple-Fig Chutney*
- Italian Breaded Pork Scaloppini
- Achiotte-Citrus Marinated Chicken Breast
- Applewood Smoked Chicken Breast
- Grilled Chicken Breast *with Chimichurri*
- Lemon-Parmesan Cod
- Pan Seared Lemon Sole *with Caper, Parsley, and Lemon*
- Carved Tri-Tip of Beef *with Mushroom and Pearl Onion*
- Honey Soy Glazed Cod
- Chicken ala King *in Puff Pastry*
- Carved Turkey Breast *with Pan Gravy, and Cranberry Relish*

### SALAD

(Choose 1)

- Shaved Kale and Brussel Sprout Salad - *Carrot, Grapefruit, Pecan, White Balsamic-Dijon Vinaigrette*
- Romaine and Mix Green Salad - *Mexican Cactus, Black Beans, Corn, Bell Pepper, Cojita Cheese, Avocado-Tequila Vinaigrette (Optional Tortilla Shell Cup)*
- Wilted Spinach Salad - *Chopped Egg, Red Onion, Cherry Tomato, Feta Cheese, Almond, Warm Bacon-Mustard Dressing*
- Grilled Caesar Salad - *Grilled Romaine Lettuce, Shaved Parmesan, Grilled Crouton, House-Made Caesar Dressing*
- Napa Cabbage Salad - *Carrot, Cherry Tomato, Bell Pepper, Orange, Scallion, Sliced Almond, Sesame-Soy Vinaigrette*
- Arugula and Pecorino Salad - *Lemon & Honey Vinaigrette*
- Grilled Vegetable and Goat Cheese Salad - *Mixed Greens, Grilled Zucchini, Yellow Squash, Red Onion, Mushroom, Tomato, Asparagus, Oregano Vinaigrette*



Please inform us of any dietary restrictions. Vegetarian option available upon request. **Note:** Vegetables, sides and garnishes are ever changing with season and availability. \*Please choose up to 2 protein. Have your guests select 1 protein. Provide total protein counts one week out and provide placecards with protein selections the day of the event.



# ORINDA COUNTRY CLUB

## 🌀 Hors d'Oeuvres 🌀

(All prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.)

◆ = *Gluten-free Option Available*

**Choose 2 | \$12**  
**Choose 3 | \$16**  
**Choose 4 | \$20**

- ◆ Cajun Chicken Lettuce Wrap *with Lime Aioli*
- Cranberry Crostini *with Brie and Smoked Almonds*
- ◆ Prosciutto Wrapped Melon *with Fig Balsamic*
- Tomato and Basil Crostini *with Reggiano*
- ◆ Stuffed Cucumber *with Boursin Cheese*
- ◆ Loaded Potato Skins *with Chive, Cheddar, Bacon*
- ◆ Cucumber Cup *with Smoked Salmon, Dill, Crème Fraiche*
- Chipotle Meatball Skewer
- Sweet and Sour Chicken *with Grilled Pineapple*
- ◆ Bay Shrimp Tostada *with Chili Aioli*
- Korean Beef Skewer *with Scallion, Sesame Seed*
- Crab Rangoon *with Sweet Pepper Teriyaki*
- ◆ Shrimp Cocktail
- Vegetable Spring Rolls *with Sweet Chili*
- Mini Quesadillas - *Choice of Cheese, Chicken or Grilled Vegetables*
- ◆ Chef's Choice Deviled Eggs
- ◆ Tomato and Mozzarella Crostini
- Pulled Pork Sliders *with Avocado, Arugula*
- ◆ Cucumber Rounds *with Roasted Red Pepper Hummus*
- Buffalo Chicken Bites *with Blue Cheese*
- Shrimp Spring Rolls *with Sweet Chili*
- Chicken Spring Rolls *with Spicy Teriyaki*
- ◆ Bacon Wrapped Prawns
- Crab Cakes *with Pickled Radish, Herb Remoulade*
- Curried Chicken Wonton Tacos
- Crostini *with Beef Tenderloin, Caramelized Onion, Horseradish*
- Ahi Tuna Taco *with Ginger, Wasabi*
- ◆ Lamb Lollipop *with Mint, Honey*
- ◆ Short Rib and Polenta Spoons *with Carrot Threads*



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# ORINDA COUNTRY CLUB

## Stationed Hors d'Oeuvres

(All prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.)

◆ = *Gluten-free Option Available*

**\$13** (per display)

### ◆ Old Bay Jumbo Shrimp Cocktail

*Cocktail Sauce & Lemons*

### Quesadilla Station

*(Choose 1 - Chicken, Pork, Steak or Vegetarian)*

*Chips, Salsa, Guacamole*

### ◆ Mediterranean Display

*Hummus, Baba Ghanoush, Olive Tapenade, Chipotle Garbanzo Spread Pita, and Crostini*

### ◆ Grilled Vegetable Platter

*Asparagus, Mushroom, Zucchini Yellow Squash, Onion, Eggplant, Endive Cherry Tomato, Balsamic Vinaigrette*

### Imported & Domestic Cheese Display

*Assorted Crackers*

### Spinach & Artichoke Dip

*Crostini, Assorted Crackers*

### Pork, Chicken or Shrimp Empanadas

*Avocado Tequila Sauce*

### ◆ Antipasti Display

*Cured Meats, Cheeses, Italian Vegetables, Crackers & Crostini*

### ◆ Crudité Display

*Raw Vegetables with Ranch Dipping Sauce*





# ORINDA COUNTRY CLUB

## 🌀 Dinner Buffet 🌀

(Minimum of 25 Guests)

(All prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.)

◆ = Gluten-free Option Available

### SALAD BAR

(Choose 2)

- Classic Caesar Salad
- ◆ Mixed Greens - Pear, Candied Pecans, Blue Cheese, Citrus Honey Vinaigrette
- ◆ Arugula - Baby Arugula, Walnut, Apple, Grape, Celery, White Balsamic Vinaigrette
- ◆ Little Gem Lettuce - Pickled Red Onion, Toasted Walnut, Herbed Cherry Tomato, Baby Rainbow Carrot, Blue Cheese, Fine Herb Vinaigrette
- ◆ Butter Leaf Salad - Cucumber, Carrot, Apple, Walnut, Shaved Parmesan, Red Wine Vinaigrette
- ◆ Hearts of Romaine - Roasted Corn, Black Bean, Avocado, Tortilla Thread, Tomato, Ancho-Ranch Dressing
- ◆ Endive and Arugula - Candied Walnut, Apple, Goat Cheese, Sherry Vinaigrette
- ◆ Kale, Romaine & Hazelnut - Tomato, Avocado, Warm Bacon Vinaigrette
- ◆ Five Spice Chicken Salad - Shaved Carrot, Broccoli, Soy Ginger Vinaigrette, Toasted Sesame Seed
- ◆ Seasonal Fruit Salad
- Rotini Pasta Salad - Avocado, Tomato, Kalamata Olive, English Cucumber, Feta, Oregano Vinaigrette
- ◆ Shaved Brussel Sprouts - Slivered Almond, Cranberry, Goat Cheese, Shaved Carrot, Citrus Vinaigrette

### ENTREES

(Choose 2)

*Includes Chef's Choice of Seasonal Vegetables and Starch*

#### Tier One: \$51

- ◆ Roasted Airline Chicken Breast
- ◆ Carved Pork Loin *with Caramelized Apples*
- ◆ Tri Tip *with Caramelized Pearl Onions*
- ◆ Grilled Shrimp Brochette
- Local Milanese Crusted Cod
- ◆ Chef's Choice Pasta
- ◆ Pan-Seared Salmon *with Lemon & Sun Dried Tomato Beurre Blanc*

#### Tier Two: \$65

- Wild Mushroom and Truffle-Stuffed Chicken
- Pan-Seared Seabass *(seasonal varieties)*
- Sliced New York Steak
- Grilled Salmon
- Grilled Rainbow Trout

#### Tier Three: \$81

- Lamb Chops
- Carved Filet Mignon
- Lobster Risotto
- Alaskan Halibut *(April-September)*
- Shrimp Scampi

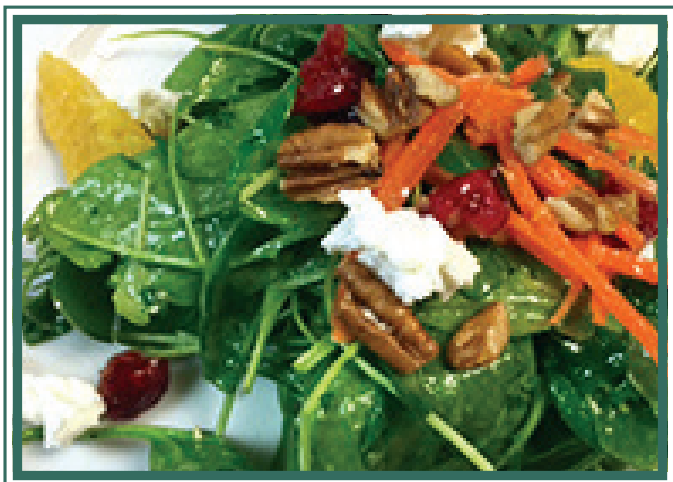
### SLICING STATION \$25 (Choose 1)

**Plus, Chef Station Flat Fee: \$110**

- ◆ Salmon Fillet - *Seasonal Garnishes & Accompaniments*
- ◆ Smoked Beef Brisket - *Caramelized Onions*
- ◆ NY Strip - *Mushroom Bordelaise Sauce*
- ◆ Roasted Loin of Pork - *Maple-Dijon Jus*
- ◆ Roasted Chateaubriand - *Red Wine Sauce*
- ◆ Herb Crusted Turkey Airliner - *Pan Gravy*

### PASTA STATION \$15 (Choose 2)

- Farfalle - *Shitake Mushrooms, Peas, Alfredo, Reggiano*
- Penne - *Smoked Chicken & Hot Sausage*
- Spinach and Ricotta Ravioli - *Sage Brown Butter*
- Linguine & Chicken - *Basil Pesto*
- Baked Penne - *Ricotta, Mozzarella, Marinara*



Please inform us of any dietary restrictions. Vegetarian option available upon request. **Note:** Vegetables, sides and garnishes are ever changing with season and availability.



# ORINDA COUNTRY CLUB

## Plated Dinners

(All prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.)

◆ = *Gluten-free Option Available*

### SALAD COURSE

(Choose 1)

- ◆ Classic Caesar Salad
- ◆ Mixed Greens - *Roasted Pear, Candied Pecan, Carrot, Blue Cheese, Citrus Honey Vinaigrette*
- ◆ Bibb Salad - *Bibb Lettuce, Walnut, Apple, Cranberry, Orange, Sherry Vinaigrette*
- ◆ Baby Spinach - *Marinated Red Onion, Bacon, Mushroom, Tomato, Balsamic Reduction*
- ◆ Baby Arugula - *Chickpea, Roasted Pepper, Cherry Tomato, Sherry Vinaigrette*
- ◆ Grilled Romaine - *Roasted Corn, Avocado, Tomato, Black Bean, Ancho-Ranch Dressing*

### ENTREES

(Choose 2)

*Includes Chef's Choice of Seasonal Vegetables and Starch*

#### Tier One: \$51

- ◆ Roasted Chicken Breast
- ◆ Spiced Pork Loin
- ◆ Petit Bistro Steak
- ◆ Milanese Crusted Cod
- ◆ Carved Breast of Turkey

#### Tier Two: \$59

- ◆ Pan Seared Salmon
- ◆ Roasted Beef Tenderloin, 6 oz
- ◆ Smoked Half Chicken
- ◆ NY Steak, 10 oz
- ◆ Veal Medallions
- ◆ Lamb Chops
- ◆ Prime Rib
- ◆ Sonoma Duck Breast

#### Tier Three: \$65

- ◆ Filet Mignon & Shrimp Brochette
- ◆ Ribeye Steak, 12 oz
- ◆ Pan Roasted Halibut
- ◆ Chef's Choice Surf and Turf
- ◆ NY Steak, 12 oz



Please inform us of any dietary restrictions. Vegetarian option available upon request. **Note:** Vegetables, sides and garnishes are ever changing with season and availability.

\*Please choose up to 2 selections. Have your guests select 1 entrée. Provide total entrée counts one week out and provide placecard with entrée choice for each guest the day of the event.





# ORINDA COUNTRY CLUB

## 🌀 Desserts 🌀

(All prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.)

**All desserts are created in-house by our own Pastry Chef.**

### ASSORTED COOKIES

- \$4 (Choose 2)
- Chocolate Chip
- Oatmeal
- Snickerdoodle

### ASSORTED COOKIES & BROWNIES

- \$6
- Chocolate Chip, Oatmeal, Snickerdoodle, M&M Cookie, Coconut Rocher (Choose 2)
- Brownie or Blondie

### COOKIES, BARS, AND POPS

- \$9 (Parties of 50 or more guests)
- Assorted Cookies (Choose 1)
- Brownies
- Blondie, Lemon Bar (Choose 1)
- Seasonal Flavor Cheesecake Pop

### SMALL BITES (family/buffet-style)

**Choose 2 - \$6, Choose 3 - \$9 and Choose 4 - \$12**

Vanilla or Chocolate Cheesecake Bites, Fruit Tarts, Lemon Meringue Tarts, Seasonal Flavored Cheesecake Pops, Chocolate Tarts, Chocolate Hazelnut Crunch Bars, Moon Pie Cookies, French Macarons, Orinda Oreos, Crème Brulee Tarts, Assorted Mini Cupcakes



### PLATED DESSERTS - \$12

Chocolate Ganache Tart, Chocolate Layer Cake, Tiramisu, Strawberry Shortcake, Black Forest Cake, Crème Brulee (Chocolate, Vanilla, or Seasonal Fruit), Cheesecake (Vanilla, Chocolate, Oreo, Dulce De Leche), Hazelnut Crunch Bar, Caramel Mousse Bombe, Fruit Mousse Cake, Key Lime Pie, Almond Tart, Strawberry-Pistachio Tart, Lemon Meringue Tart



### CAKES (start at \$35)

Our Pastry Chef would love to work with you to create an exceptional custom cake for your special occasion!

### ICE CREAM SUNDAE BAR - \$7 (per person)

Vanilla and Chocolate Ice Cream  
Chocolate and Butterscotch Sauce, Peanuts,  
Rainbow Sprinkles, Oreos, Heath Bar, Cherries,  
Whipped Cream, Chocolate Chips

**Additional Toppings - \$2 extra per topping selection**





## ORINDA COUNTRY CLUB

### 🌀 Beverage Packages 🌀

All Packages are for Four Hours, Packages A-D include one bartender,  
\$10 per additional hour per person for Packages A-D.  
(All prices are per person, unless otherwise stated, and subject to a 20% service charge and local sales tax.)

#### **COFFEE & TEA STATION - \$4**

Regular and Decaffeinated Coffee  
Assortment of Hot Tea or Iced Tea (*Select one*)  
Cream and Sugar

#### **KIDS, NON-ALCOHOLIC BAR - \$3.50**

Strawberry or Regular Lemonade (*Select one*), Shirley Temple, Water, Cut Fruit and Cherries

#### **PACKAGE A - \$33**

Domestic and Imported Beers  
House Red, White and Sparkling Wines  
Assorted Non-Alcoholic Beverages

#### **PACKAGE B - \$40**

Includes Package A PLUS Well Cocktails

#### **PACKAGE C - \$49**

Includes Packages A & B PLUS Call Cocktails  
Passed Lunch or Dinner Wine Service

#### **PACKAGE D - \$54**

Includes Packages A, B & C PLUS Premium Cocktails

#### **NO HOST BAR**

One Bartender Per 60 Guests (5 Hours) - \$125 each  
Corkage Fee - \$20 (per 750 mL bottle)  
Portable Bar Fee - \$150 each

#### **CONSUMPTION BAR**

One Bartender Per 60 Guests (5 Hours) - \$125 each





# ORINDA COUNTRY CLUB

## 🌀 Beverage Selection 🌀

(Prices may be subject to a 20% service charge and local sales tax.)

### WINE SELECTIONS

	Glass	Bottle
<b>Sparkling Wines/Champagne</b>		
Villa Sandi, <i>Prosecco</i>	8	32
<i>Treviso, NV</i>		
Roederer Estate, <i>Brut</i>	15	60
<i>Alexander Valley, NV</i>		
Collet, <i>Brut Rose</i>		50
<i>Champagne, NV</i>		
Veuve Clicquot, <i>Brut</i>		77
<i>Champagne, NV</i>		
<b>Rose</b>		
Chateau Gassier	8	28
<i>Cote de Provence 2016</i>		
<b>White Wines</b>		
Greywacke, <i>Sauvignon Blanc</i>	9	36
<i>Marlborough 2016</i>		
Honig, <i>Sauvignon Blanc</i>	9	32
<i>Napa Valley 2017</i>		
J. Lohr, <i>Chardonnay</i>	8	28
<i>Monterey 2016</i>		
Sonoma-Cutrer, <i>Chardonnay</i>	10	48
<i>Sonoma County 2016</i>		
<b>Red Wines</b>		
Talbott "Kali Hart", <i>Pinot Noir</i>	9	36
<i>Monterey 2016</i>		
J. Lohr "Los Osos," <i>Merlot</i>	8	28
<i>Paso Robles 2014</i>		
Seghesio, <i>Zinfandel</i>	9	36
<i>Sonoma County 2015</i>		
Joel Gott "815," <i>Cabernet Sauvignon</i>	9	36
<i>California 2015</i>		
Silver Oak, <i>Cabernet Sauvignon</i>	23	89
<i>Alexander Valley 2013</i>		

### BEER SELECTIONS

<b>Domestic</b>	
Sierra Nevada Pale Ale	6
Budweiser	6
Bud Light	6
Coors	6
Coors Light	6
<b>Imported</b>	
Amstel Light	7
Anchor Steam	7
Corona	7
Stella	7
Heineken	7
Pacifico	7
<b>Non Alcoholic Selections</b>	
Buckler	6
O'Doul's	6

*In the Fairway, draft beer is available upon request for an additional charge.*



Note: All prices and wines are subject to change. Inquire with Catering Department for most current selections.



# ORINDA COUNTRY CLUB

## 🌀 Spirits Selection 🌀

(Per Drink Price)

(All prices are subject to a 20% service charge and local sales tax.)

### BOURBON

Canadian Club	8
Crown Royal	11
Gentleman Jack	10
Jack Daniels	9
Jameson	9
Knob Creek	10
Makers Mark	12
Seagram's 7	8
Seagram's VO	8
Southern Comfort	8
Woodford Reserve	9

### BRANDY

Christian Brothers	7
Courvoisier	10

### GIN

Beefeater	8
Bombay	8
Bombay Sapphire	11
Citadelle	9
Gordon's	8
Tanqueray	11
Tanqueray 10	11

### LIQUOR

Bailey's	11
Comari	9
Grand Marnier	10
Kahlua	10
Midori	10



### RUM

Bacardi	8
Bacardi Dark	8
Captain Morgan	9
Meyers	9
Mt. Gay	10

### SCOTCH

Chivas Regal	10
Dewars	9
Glenlivet	12
Johnny Walker Black	10
Johnny Walker Red	10
Laphroaig	12
Macallan	13
Stuart	8
Talisker	12

### TEQUILA

Don Julio Anejo	10
Don Julio Silver	10
El Jimador	10
Herradura	12
Jose Cuervo	8
Patron Silver	12

### VODKA

Absolut	9
Absolut Citron	9
Absolut Mandarin	9
Absolut Ruby Red	9
Belvedere	10
Chopin	12
Gilbey's	8
Grey Goose	11
Hanger 1	9
Hanger 1 Mandarin	9
Ketal 1	11
Smirnoff	8
Stoli	8
Tito's	9

Note: All prices subject to change