



NEWPORT  
BEACH  
COUNTRY CLUB

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*Wedding  
Catering Menus*

# Passed Hors d'oeuvres

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25 Pieces Minimum per Selection

## COLD

### VEGETARIAN

Burrata Crostini, Pesto, DiStefano Burrata, Blistered Cherry Tomatoes, Saba  
Artichoke Tapenade Crostini, Creme Fraiche, Preserved Lemon, Shaved Pecorino  
Gazpacho Watermelon Cubes, Local Chevre, Pedro Ximénez Reduction

**\$6 per piece**

### LAND & SEA

Ahi Poke Mini Taco, Potato Shell, Avocado Crema  
Pastrami Smoked Salmon, Marble Rye, Fried Caper, Boursin, Balsamic Cipollini  
Chilled Jumbo Shrimp, Bloody Mary Cocktail Sauce  
Curried Chicken Salad, Spiced Brioche Toast, Toasted Cashews  
Prosciutto di Parma & Compressed Melon Skewer  
Beef Tartare Mini Cone, Cured Egg Yolk

**\$8 per piece**

## HOT

### VEGETARIAN

Arancini, Smoked Tomato Fondue, Pecorino, Italian Parsley  
Foraged Mushroom Crostini, Marsala, Fromage Blanc  
Brie, Pear & Almond Beggars Purse

**\$6 per piece**

### LAND & SEA

Coconut Shrimp, Sweet Thai Chili Sauce  
Mole Chicken Skewer, Roasted Poblano, Plantain, Salsa Verde  
Corn Arepa, Lump Crab, Aji Amarillo, Pickled Fresno Chili  
Miniature Beef Wellington, Sauce Bearnaise, Horseradish Cream

**\$8 per piece**

Mediterranean Lamb Lollipop, Chermoula, Tzatziki

**\$10 per piece**

# Stations & Displays

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25 Guest Minimum – Includes 1½ Hour Service

*Minimum of three stations per event, unless accompanied by additional menu selections*

## FARMER'S MARKET FRUIT DISPLAY

Seasonal Fresh Fruit & Berries

**\$12**

## CHIPS & DIP DISPLAY

CHIPS: SELECT ONE

- Hand Cut Potato Chips
- Tortilla Chips
- Pita Chips

DIPS: SELECT TWO

- House Made Onion Dip
- House Made Buttermilk Ranch
- Baba Ghanoush
- Olive Tapenade
- Roasted Garlic Hummus
- Artichoke & Spinach
- Salsa Roja
- Salsa Verde

**\$12**

## MEZZE DISPLAY

Grilled Zucchini, Yellow Squash, Roasted Asparagus, Red Pepper, Marinated Artichoke, Kalamata Olive, Blistered Tomato, Roasted Cauliflower, Olive Tapenade, Roasted Garlic Hummus, Fresh Pita Bread & Pita Chips

**\$18**

## FARMER'S MARKET CRUDITE DISPLAY

Fresh Baby Vegetable Crudit 

Carrot, Celery, Red & Yellow Teardrop Tomato, Asparagus, Cauliflower, House Made Ranch, Green Goddess

**\$14**

## ARTISANAL CHEESE DISPLAY & CHARCUTERIE

Variety of Imported & Artisanal Domestic Cheeses

Sliced Italian Cured Meats to Include Prosciutto, Sopressata, Genoa Salami, Mortadella  
Cornichons, Roasted Pistachios

Orange Blossom Honeycomb, Assorted Rustic Breads, Organic Artisanal Crackers, Grilled Focaccia & Grissini

**\$26**

## SEAFOOD ON ICE DISPLAY

(3 Pieces per Person)

Jumbo Shrimp & Crab Claws

Served with Lemons, Cocktail & Louis Sauce

**\$24**

### **+ENCHANCEMENT OPTION**

(2.5 Pieces per Person)

East & West Coast Oysters

Served with Lemon, Horseradish, Cocktail & Mignonette Sauce, Hot Sauce

**ADDITIONAL \$8**

## FRESH SUSHI DISPLAY

(5 Pieces per Person)

Shrimp, Yellow Tail, Ahi Tuna, Salmon Sushi, Unagi, Assorted Sushi Rolls

Pickled Ginger, Wasabi and Soy Sauce

**\$30**

**Sushi Chef Available Upon Request at \$250**

## CEVICHE STATION

SELECT TWO

- Baja Style Shrimp
- Sea Bass Aguachile
- Mango, Orange & Habanero Bay Scallops

TOPPINGS INCLUDE: Tortilla Chips, Plantain Chips, Pickled Peppers, Avocado Crema, Lime

**\$28**

**Chef Attendant Required at \$175**

## POKE BOWL STATION

Hawaiian Ahi

Lomi Lomi Salmon

TOPPINGS INCLUDE: Jasmine Rice, Petite Greens, Wakame, Green Onion, Sesame, Sambal, Crispy Shallots, Furikake, Sriracha, Lotus Chips

**\$26**

**Chef Attendant Required at \$175**

## ARTISINAL GRILLED CHEESE DISPLAY

SELECT TWO

- **Classic Reuben**, Swiss Cheese, Roasted Sauerkraut, Russian Dressing, Seeded Rye
- **Caprese Panini**, Buffalo Mozzarella, Roasted Bell Pepper, Oven Roasted Tomato, Pesto, French Roll
- **BLT**, Applewood Smoked Bacon, Sharp Cheddar, Tomato Jam, Sourdough
- **Three Cheese**, Fontina, Mozzarella, Aged Cheddar, Sourdough
- **Braised Short Rib**, Aged White Cheddar, Horseradish, Balsamic Onion, Sourdough

**\$18**

## GOURMET SLIDER STATION

SELECT TWO

- **Animal Style**, Angus Beef, Cheddar, Caramelized Onion, 1000 Island, Pickle, Brioche Bun
- **Nashville Hot Chicken**, Pickle, Vermont Maple Syrup, Brioche Bun
- **Smoked Brisket**, Texas Style BBQ Sauce, Fried Onion, Brioche Bun
- **Pulled Pork**, Carolina BBQ Sauce, Cole Slaw, Pretzel Bun
- **Black Bean Burger**, Avocado Aioli, Roasted Tomato, Brioche Bun **V**

**\$24**

## STONE HEARTH FIRED FLATBREADS

SELECT TWO

- **Pesto Chicken**, Artichoke, Tomato, Shaved Parmesan
- **Mushroom**, Fromage Blanc, Truffle Oil **V**
- **Di Stefano Burrata**, Oven Roasted Tomato, Rocket, Balsamic Reduction **V**
- **Meat Lovers**, Smoked Shoulder Bacon, All Natural Pepperoni, Mild Italian Sausage, Mozzarella, Calabrian Chili Oil

**\$24**

## MAC & CHEESE BAR

SELECT ONE

- **Truffle Mac & Cheese** **V**
- **Cheddar & Bacon**
- **Fontina & Sun Dried Tomato** **V**
- **Lobster & Tarragon (\$4 supplement)**

**\$20**

## ITALIAN PASTA STATION

SELECT TWO

- **Farfalle Primavera** Toy Box Squash, Heirloom Tomato, Fresh Tomato Ragu **V**
- **Penne Bolognese**, Parmigiano-Reggiano
- **Strozzapeti**, Chicken, Rocket, Tomato Basil Cream Sauce
- **Wild Mushroom Ravioli**, Sage & Shallot Cream, Parmesan Cheese

**\$28**

## RISOTTO STATION

SELECT TWO

- **Pancetta & Blistered Asparagus**, Parmesan Cheese **V**
- **Wild Mushroom**, Peccorino Cheese, Truffle Oil **V**
- **Argentinean Red Shrimp**, Bergamot, Parmesan Cheese, Chili Flake, Fresh Parsley
- **Braised Short Rib**, Horseradish Mascarpone, Crispy Onion, Micro Herbs

**\$30**

**Chef Attendant Available Upon Request at \$250**

## BAJA STREET TACO STATION

SELECT TWO

- **Chicken Tinga**, Crema Mexicana, Queso Fresco
- **Carne Asada**, Pico de Gallo, Cotija Cheese
- **Garlic Shrimp**, Queso Oaxaca, Blue Corn Tortilla

**\$28**

***Chef Attendant Required at \$175***

## CARVING STATIONS

**Whole Roasted Turkey Breast**, Cranberry Relish, Classic Pan Gravy

**\$26**

**Fennel Pollen & Citrus Swordfish**, Citrus Relish, Raita Sauce

**\$32**

**Cedar Plank Salmon**, Tarragon Stone Ground Mustard

**\$30**

**BBQ Beef Brisket**, Hickory BBQ Sauce, Crispy Onion Straw

**\$28**

**Prime Rib**, Au Jus, Horseradish & Horseradish Cream

**\$34**

**Beef Wellington**, Puff Pastry, Duxelle Mushroom, Perigourdine Sauce

**\$40**

***Chef Attendant Required at \$175***

# Plated Dinner

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Freshly baked rolls & butter, one first course selection  
coffee & hot tea service

## First Course

### **Select One:**

#### **SOUP**

Heirloom Tomato Bisque, Micro Basil

Wild Foraged Mushroom, Truffle Crème Fraiche

Butternut Squash, Goat Cheese, Toasted Pepitas

Heirloom Tomato Gazpacho, Cucumber Brunoise

#### **SALAD**

Heirloom Beet & Goat Cheese, Frisee, Micro Greens, Crushed Pistachio, Truffle White Balsamic

Black Garlic Caesar, Whole Head Romaine, Shaved Parmigiano-Reggiano, Herbed Croutons,  
Black Garlic Caesar Dressing

Poached Pear & Rocket, Frisee, Candied Walnuts, Gorgonzola, White Balsamic Vinaigrette

Caprese, Rocket, Heirloom Tomatoes, Fresh Basil, Buffalo Mozzarella, Parmesan Grissini, Olive Oil  
& Balsamic Reduction

Baby Blue Wedge, Baby Iceberg, Rogue Creamery Smoked Blue Cheese, Pickled Red Onion,  
Blistered Cherry Tomato, Pancetta, Tarragon House Ranch

**\$12 per person for additional soup or salad course**

# Plated Dinner

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Freshly baked rolls & butter, one first course selection  
coffee & hot tea service

## Entrée Options

### LAND

Herb Roasted Chicken Breast  
Crushed Black Garlic Fingerling Potatoes, Market Vegetables, Thyme Infused Jus

**\$65**

Roasted Organic Chicken Florentine  
Boursin Cheese, Spinach, Sun Dried Tomato Polenta, Charred Garlic Broccolini

**\$71**

Braised Short Ribs  
Creamy Asiago Polenta, Wilted Baby Kale, Gorgonzola Fondue, Crispy Shallot

**\$77**

Petite Grilled Filet Mignon  
Roasted Garlic Potato Gratin, Blistered Asparagus, Heirloom Baby Carrot, Bordelaise

**\$86**

### SEA

Blackened Scottish Salmon  
Roasted Vegetable & Farro Risotto, Fava Bean & Corn Relish, Fennel & Artichoke Purée, Piquillo  
Sherry Vinaigrette

**\$65**

Roasted Local Sea Bass  
Purple Potato Mash, Ras El Hanout Baby Carrots, Champagne & Saffron Hollandaise, Rocket

**\$75**

Pan Seared Branzino  
Gigante White Bean Ragù, Apple, Radish & Red Onion Slaw

**\$79**



# Plated Dinner

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Freshly baked rolls & butter, one first course selection  
coffee & hot tea service

## Entrée Options Continued

### DUET

#### **Lemon Thyme Roasted Chicken & Tarragon Crusted Salmon**

Milanese Risotto, Grilled Asparagus, Citrus Beurre Blanc

**\$79**

#### **Pan Seared Filet Mignon & Roasted Chilean Sea Bass**

Parmesan & Herb Whipped Potato, Market Vegetable, Green Peppercorn Demi, Saffron Butter

**\$96**

#### **Petite Filet Mignon & Lobster Thermidor**

Roasted Garlic Potato Gratin, Market Vegetable, Sauce Bernaise

**\$111**

### VEGETARIAN

#### **Vegan Option Upon Request**

Chef's choice when 10% or less of guests select vegetarian option

#### **Eggplant Rollatini**

Boursin & Ricotta Cheese, Fresh Herbs, Tomato Ragu, Micro Basil  
Parmigiano-Reggiano Béchamel

#### **Meyer Lemon & Rocket Ravioli**

Bergamot & Onion Soubise, Pecorino, Charred Heirloom Tomato, Saba

#### **Buddha Bowl GF, VG**

Seasonal Roasted Vegetables, Ancient Grains, Hummus Vinaigrette

**Maximum of 2 choice entrée selections with counts provided 72 business hours in advance**

**Price based on the higher priced entrée**



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*Dessert Stations & Displays*  
*Catering Menus*

# Live Action Stations

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25 Guest Minimum – Includes 1½ Hour Service

## BALBOA BAR STATION

Hand Dipped Vanilla Ice Cream Bar  
Chocolate Shell, Assorted Premium Toppings

**\$18**

***Chef Attendant Required at \$175***

## BANANAS FOSTER STATION

Meyers Rum, Caramelized Bananas  
Tahitian Vanilla Bean Ice Cream

**\$18**

***Chef Attendant Required at \$250***

## ICE CREAM SUNDAE BAR

***Select Two:***

Vanilla  
Chocolate  
Coffee  
Spumoni

Chocolate & Carmel Sauce, Chantilly Cream  
Maraschino Cherries, Assorted Premium Toppings Bar

**\$18**

***Chef Attendant Available Upon Request at \$175***

# Dessert Displays

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25 Guest Minimum – Includes 1½ Hour Service

## **Assorted Macarons**

Chocolate, Pistachio, Raspberry, Vanilla Cassis, Salted Caramel  
**\$14**

## **Shot Glass Assortment**

Berry Panna Cotta, Red Berry Jelly, Raspberry Crumble  
Limoncello, Lemon Curd, Mascarpone Mousse, Lemon Crumble  
Tiramisu, Mascarpone Mousse, Gluten Free Espresso Cake **GF**  
Chocolate Duo, Dark & White Chocolate Mousse, Chocolate Crumble **GF**  
**\$14**

## **Mini Cupcake Assortment**

Red Velvet, Cream Cheese Frosting  
Vanilla, Vanilla Buttercream  
Chocolate, Chocolate Fudge Icing **GF**  
**\$12**

## **Mini Dessert Assortment GF**

Praline Cream Puff  
Moelleux Chocolate  
Moelleux Pistachio  
Moelleux Coco-Dulce  
Red Berry Opera Cake  
Mango Opera Cake  
Tiramisu Cake  
Opera cake  
**\$12**

Fresh Baked Assorted Cookies  
**\$42 per dozen**

Brownies & Blondies  
**\$44 per dozen**

Dark Chocolate Dipped Strawberries  
**\$56 per dozen**

## ELEGANT FONDUE

### **Select One:**

- White Chocolate
- Milk Chocolate
- Dark Chocolate

Assorted Premium Dipping Selections:

Strawberries, Blondies, Rice Crispy Treats, Pound Cake, Marshmallows

**\$20**

## FRESH BAKED CUSTOM DONUTS

Fresh Baked Cake Donut

Custom Toppings Bar

**\$18**

## ESPRESSO CART

(75 guest minimum)

Specialty Coffee

**\$10**

# Banquet Bar

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## DELUXE

### **Full Bar to Include the Following Spirits:**

- Skyy Vodka
- Bombay Gin
- Bacardi Rum
- Sauza Blue Agave Tequila
- Jack Daniel's Whiskey
- J&B Scotch

**Hosted \$12 per cocktail**

## PREMIUM

### **Full Bar to Include the Following Spirits:**

Tito's Vodka  
Ketel One Vodka  
Hendrick's Gin  
Captain Morgan Rum  
Casamigos Blanco Tequila  
Woodford Bourbon Whiskey  
Johnnie Walker Black Label Scotch

**Hosted \$14 per cocktail**

### **ALL BARS TO INCLUDE THE FOLLOWING:**

Coors Light, Pacifico, Stone IPA, Stella Artois

**Hosted \$7 per bottle**

Sodas & Bottled Waters

**Hosted \$4 each**

Sparkling Water

**Hosted \$9 per 750 ml bottle**

**Bartender Fee of \$150 applied if bar sales are under \$500**

**Bartender Fee of \$175 per bar for Oasis Lawn Events**

## Banquet Wines

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### White Wine

#### **Sparkling & Champagne**

Gloria Ferrer   Sonoma County	48
Piper Sonoma Blanc de Blancs   Sonoma County	45
Roederer Estate Brut	55
Perrier Jouet Brut	105
Veuve Clicquot Champagne	138

#### **Chardonnay**

2018 Drumheller   Colombia Valley	45
2018 Foley   Napa Valley	50
2019 Trefethen   Oak Knoll District, Napa Valley	50

2019 Sonoma-Cutrer   Russian River	55
2017 Patz & Hall   Sonoma Coast	60
2019 Stag's Leap 'Karia'   Napa Valley	66
2019 Cakebread Cellars   Napa Valley	60
2020 Rombauer   Carneros	87
2018 Chateau Montelena   Napa Valley	122
2019 Far Niente   Napa Valley	130

### **Pinot Grigio**

2017 Ruffino   Pontassieve, Italy	45
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### **Sauvignon Blanc**

2020 Kim Crawford   New Zealand	45
2020 Twomey   Sonoma County	51
2019 Stag's Leap 'Aveta'   Napa Valley	66
2020 Le Roi Des Perres   Sancerre, France	66

### **Rosé**

2020 AIX, Coteaux D'Aix   France	45
2020 Whispering Angel   Provence, France	61

## *Red Wine*

### **Merlot**

2017 Markham   Napa Valley	58
2017 Thorn by Prisoner   Napa Valley	84

### **Pinot Noir**

2017 Elouan   Oregon	45
2019 Walt Blue Jay   Anderson Valley	72
2018 Foley   Napa Valley	77
2017 Patz & Hall   Sonoma Coast	90
2018 Belle Glos, 'Clark & Telephone'   Santa Maria	100
2018 Flowers   Russian River	105

### **Cabernet Sauvignon**

2018 Drumheller   Colombia Valley	45
2019 Austin Hope   Paso Robles	87
2018 Faust   Napa Valley	100
2018 Chateau Montelena   Napa Valley	124
2019 Prisoner   Napa Valley	128
2019 Caymus   Rutherford	202
2016 Silver Oak   Napa Valley	240

### **Other Red**

2019 Ruta 22   Malbec   Mendoza, Argentina	45
2018 Orin Swift, 8 Years in the Desert   St. Helena	84
2018 Paraduxx by Duckhorn   Red Blend   Napa	90
2019 Prisoner   Red Blend   Napa Valley	104
2017 Justin Isosceles   Red Blend   Paso Robles	138

