

PRIVATE EVENT

menns

To check available dates and book your special event please contact:

KHADIJA COLEY-MASON Director of Catering and Special Events 831.333.2206 kcoleymason@mpccpb.org

Food & Beverage Venues

*Labor Charge will be applied if the Food and Beverage Minimum is not met. **Food and Beverage Minimums do not include service charge, site fees or applicable California sales tax. 9\

MEMBER PRIVATE EVENT FOOD & BEVERAGE MINIMUMS

Daytime Events: 8:00 am - 3:00 pm | Evening Events: 5:00 pm - 11:00 pm

Venue	Lunch Minimum	Labor Charge*	Dinner Minimum	Labor Charge*
Beach House	\$1,200	\$250	\$2,000	\$500
Dunes Shelter	N/A	N/A	\$2,000	\$250
The Great Room				
& Great Room Terrace	\$1,200	\$250	Saturday: \$20,000	Saturday: \$2,000
The Strantz Room	N/A	N/A	\$1,000	\$200

Please contact the Catering Office for availability and information regarding food & beverage minimums for additional private venues such as the Strantz Room, Library and Shore Shelter. Dunes Shelter availability varies based on Member Dining Hours of Operation.

Venue	Capacity
Beach House	50 seated / 75 cocktail reception
Dunes Shelter	80 seated with indoor and outdoor seating
The Great Room	220 seated with a dance floor

Additional Fees

Service Charge	20%
Corkage	\$20.00 per 750ml bottle
Valet Service	\$50.00 per hour per valet attendant

MEMBER-SPONSORED PRIVATE EVENT FOOD & BEVERAGE MINIMUMS

Daytime Events: 8:00 am – 3:00 pm | Evening Events: 5:00 pm – 11:00 pm

Venue	Lunch Minimum	Site Fee**	Dinner Minimum	Site Fee**
Beach House	\$1200	\$250	\$2000	\$1000
Venue	Capacity			
Beach House	50 seated / 75 cocktai	l reception		
Additional Fees				
Service Charge	25%			
Corkage	\$30.00 per 750ml bot	tle		
Valet Service	\$50.00 per hour per v	alet attendant		

Important Details

Food and Beverage Service

Events held at the Club must be held by private invitation only. Events may not be advertised or publicized to the general public or through mass media. Public seminars and political fundraisers are examples of events that are inappropriate in this private club environment. Please consult Club Management if you have any questions.

9\

All of our Private Event Facilities include house tables and chairs, house linen (white or ivory), silverware, glassware and china.

Food and Beverage

All food and beverage must be purchased from the Club with the exception of wedding/specialty cakes and desserts. The Club will allow wine to be brought in at a corkage fee. Larger format bottles will be charged accordingly.

All food and beverage must be consumed on the premises.

Service charge and applicable state tax of 7.75% will be applied to all food and all beverage charges. The service charge is taxable under California state law. All food & beverage prices and fees are subject to change.

Menus must be confirmed two weeks prior to your scheduled event.

The final guest count is required 72 hours in advance of the event. Monday and Tuesday event guarantees are required by Friday at 4:30 p.m.

For menus with a choice of two entrees, all meals will be billed at the highest entrée price. Place cards designating each guest's entrée choice are required for all events.

Final charges will be based on the guarantee or actual greater number in attendance at the event.

Amplified music must conclude no later than 11:00 PM (10:00 PM for outdoor events) and must remain at a sound level deemed appropriate by Club Management.

Alcohol Consumption and Liability

All alcohol service will conclude no later than 11:00 PM.

The Club reserves the right to deny service of alcoholic beverages to anyone. We also may at our discretion cease alcohol service entirely if it is deemed appropriate. The host(s) of all events will be held responsible for their guests' behavior.

Any guest that is unable to provide proper identification when requested by Club staff will be denied service of alcoholic beverages.

Important Details

Dress Requirements

The following dress requirements are applicable to the MPCC Main Clubhouse. For Beach House or Shelter Private Parties, the host determines the level of formality and dress requirements.

95

• Clubhouse Attire for Women:

Skirts, dresses, pantsuits or tailored slacks. Golf attire is acceptable. Not permitted: Blue denim jeans or jeans that are frayed, have holes or are torn (by design or as a result of wear), fitness wear

• Clubhouse Attire for Men:

Smart casual or dressier as event requires (e.g., sweater or jacket). Golf attire is acceptable. Not permitted: Denim blue jeans, shorts, hats, untucked shirts, fitness wear, or cargo pants

Cellular Telephone Use

Members and guests should turn their cell phones to "Off" or "Silent" in the Clubhouse. Vocal cell phone use is permitted in all parking lots. Silent functions (texting, emailing, picture sharing, etc.) are permitted on Club property. Prohibited: Vocal cell phone use in Clubhouse.

The policies of Monterey Peninsula Country Club (the Club) are subject to change.

Dreferred Dendors

Audio/Visual

Media Systems Group	831.658.0799
Central Coast Entertainment	
www.cceentertainment.com	831.225.0505
Glastonbury	831.583.0880
McCune	831.372.6038
AV Solutions	831.647.1800

Bands & Musicians

Bill Hopkins Rockin' Orchestra	
www.hoprock.com	831.786.0499
David Martin's House Party	
www.davidmartinshouseparty.com	510.351.6492
Hip Service	
www.hipservice.com	916.354.9924
Kelly Productions (Entertainment Agency)	
www.kellypro.com	831.375.7270
LA All-Stars Entertainment	
www.laallstars.com	818.753.7766
Monterey String Quartet (Kelly Productions)	
www.kellypro.com	831.375.7270
Soul Noir	
www.workofartentertainment.com	323.379.5953
The Money Band	
www.moneyband.org	858.752.3590
Disc Jockeys	
Belmont Entertainment	
www.belmontent.com	831.601.6000
DJ Darion	
www.djdarion.com	831.708.8027
DJ Hanif Panni	
www.hanifwondir.com	831.320.8745
DNA Entertainment	
www.dna-djs.com	831.372.5555
Extreme Productions	
www.extremeprodjs.com	916.773.4329
Kelly Productions	
www.kellypro.com	831.375.7270
PLM Productions - Phil Mobley	
www.plmproductions.net	831.345.0130
Rock Bottom (Steve Prelsnik)	
www.rockbottomdj.com	831.649.8255
Sound In Motion	

www.soundinmotioneg.com

831.427.0700

Florists Burst & Bloom www.burstbloom.com 831.293.8045 Design by the Sea - Cameron Tuscany www.designbythesea.com 831.236.2123 Fionna Floral www.fionnafloral.com 831.350.1221 Fleurish www.fleurishfloraldesigns.com 831.626.7570 Fleurs du Soleil www.kimenglandflowers.com 831.656.0455 Floral Design by Reina www.floraldesignbyreina.com 831.809.7354 Gavita Flora www.gavitaflora.com 831.713.5995 Hunt | Littlefield www.huntlittlefield.com 415-738-2360 Seascape Flowers 831.662.9030 www.seascapeflowers.com Seaside Florist www.seasideflorist.com 831.899.0373

Hotel Accommodations

Hyatt Regency Monterey Hotel & Spa	
www.monterey.hyatt.com	831.372.1234
InterContinental/The Clement Monterey	
www.ictheclementmonterey.com	831.375.4500
Monterey Marriott	
www.marriott.com	831.649.4234
Monterey Plaza Hotel & Spa	
www.montereyplazahotel.com	800.334.3999
Portola Hotel	
www.portolahotel.com	831.649.4511

Invitations, Programs, Menus & Calligraphy

31.426.6282
31.373.8189

Make-Up Artists & Hair Stylists

Blush Monterey	
www.blushmonterey.com	831.901.3924
Carmelblo	
www.carmelblo.com	831.250.5055
Kim Larson	831.659.3972
Studio 519	
www.studio519pg.com	831.373.0519

March Hare Salon	
www.marchharesalon.com	831.624.3024
M.U.A.H Makeup and Hair	831.229.9236
Oya Salon	
www.oyasalon.com	831.656.0570
Officiants	
Rev. Brian Lyke	
www.lifecelebrations.org	831.298.7086
Cantor Margaret Bruner	
www.margaretbrunercantor.com	831.333.6797
Photo Booths & Video Guestboo	ks
The Vintage Photo Box	K5
www.thevintagephotobox.com	831.264.8800
www.inevintagephotobox.com	031.201.0000
Photographers	
Brooke Beasley Photography	
www.brookebeasleyphotography.com	209.207.8096
Creative Images/Larry Nordwick	
www.larrynordwick.com	831.649.5443
Erich McVey	
www.erichmcvey.com	503.910.4994
Flora Gibson	5050 10.1771
www.floragibson.com	831.325.2715
John Kaemmerling Photography	031.323.2713
www.johnkphoto.com	831.477.9077
Mike Steelman Photographers	031.177.9077
www.mikesteelman.com	831.655.3725
Mirelle Carmichael	051.055.5725
www.mirellecarmichael.com	858.733.2113
	030./33.2115
Scott Campbell Photography	021 272 1455
www.scottcampbellphoto.com Sherman Chu	831.372.1455
	021 200 7772
www.shermanchu.com	831.298.7773
Tom O'Neal/TGO Photography	0.01 (50 50 10
www.tgophoto.com	831.659.5040
The Art of Emotion	
www.artofemotion.com	831.688.2428
Rentals	
BBJ Linen	200 502 2414
www.bbjlinen.com	800.592.2414
Chic Event Rentals	024 275 4055
www.chiceventrentals.com	831.375.1055
Hensley Event Resources	
www.hensleyeventresources.com	650.692.7007
La Tavola Linen	
www.linens.latavolalinen.com	415.440.3333
Napa Valley Linens	
www.nvlinens.com	510.788.4551
Standard Party Rentals	
www.standardpartyrentals.com	408.457.8916
Wildflower Linen	
www.wildflowerlinens.com	415.282.7727

Transportation AITS, Inc.	
www.aitslimo.com	831.649.0240
Discovery Transportation	
www.discoverycharters.com	831.633.2877
Elegant Journey	
www.ejlimo.com	408.249.5838
Main Event Transportation	
www.maineventtransportation.com	831.646.5466
Vintage Dream Rolls Royce	
www.vintagedreamrollsroyce.com.	831.801.6737
0 ,	
Videographers	
Big Time Video Services	
www.bigtimevid.com	831.655.0409
DC Events & Design	
www.dceventsanddesign.com	831.809.6430
Godfather Films	
www.godfatherfilms.com	800.495.5530
Grover Films	
www.groverfilms.com	831.333.7360
Isomer Productions (Stephen Spaulding)	
www.isomerproductions.com	831.477.0277
Legacy Films (Mike Shepherd)	
www.legacyfilmsevents.com	408.356.3400
Wedding Cakes and Desserts Edith Meyer	
Edith Meyer www.edithmeyer.com	831.212.1447
Edith Meyer www.edithmeyer.com Freedom Bakery	
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com	831.212.1447 831.722.5223
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake	831.722.5223
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com	
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers	831.722.5223 831.345.9838
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com	831.722.5223
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau	831.722.5223 831.345.9838 831.655.1544
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com	831.722.5223 831.345.9838
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau www.parker-lusseaupastries.com Patisserie Bechler	831.722.5223 831.345.9838 831.655.1544
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau www.parker-lusseaupastries.com	831.722.5223 831.345.9838 831.655.1544 831.643.0300
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau www.parker-lusseaupastries.com Patisserie Bechler www.patisseriebechler.com	831.722.5223 831.345.9838 831.655.1544 831.643.0300
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau www.parker-lusseaupastries.com Patisserie Bechler www.patisseriebechler.com SusieCakes	831.722.5223 831.345.9838 831.655.1544 831.643.0300 831.375.0846
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau www.parker-lusseaupastries.com Patisserie Bechler www.patisseriebechler.com SusieCakes www.susiecakes.com	831.722.5223 831.345.9838 831.655.1544 831.643.0300 831.375.0846
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau www.parker-lusseaupastries.com Patisserie Bechler www.patisseriebechler.com SusieCakes www.susiecakes.com Wedding Coordination Services Allison Weddings	831.722.5223 831.345.9838 831.655.1544 831.643.0300 831.375.0846
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau www.parker-lusseaupastries.com Patisserie Bechler www.patisseriebechler.com SusieCakes www.susiecakes.com Wedding Coordination Services Allison Weddings www.allisonweddings.com	831.722.5223 831.345.9838 831.655.1544 831.643.0300 831.375.0846 650.324.2252
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau www.parker-lusseaupastries.com Patisserie Bechler www.patisseriebechler.com SusieCakes www.susiecakes.com Wedding Coordination Services Allison Weddings www.allisonweddings.com Coastside Couture	831.722.5223 831.345.9838 831.655.1544 831.643.0300 831.375.0846 650.324.2252
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau www.parker-lusseaupastries.com Patisserie Bechler www.patisseriebechler.com SusieCakes www.susiecakes.com Wedding Coordination Services Allison Weddings www.allisonweddings.com Coastside Couture www.coastsidecouture.com	 831.722.5223 831.345.9838 831.655.1544 831.643.0300 831.375.0846 650.324.2252 831.427.3259
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau www.parker-lusseaupastries.com Patisserie Bechler www.patisseriebechler.com SusieCakes www.susiecakes.com Wedding Coordination Services Allison Weddings www.allisonweddings.com Coastside Couture www.coastsidecouture.com Kindred Events Co.	 831.722.5223 831.345.9838 831.655.1544 831.643.0300 831.375.0846 650.324.2252 831.427.3259
Edith Meyer www.edithmeyer.com Freedom Bakery www.fbandc.com Just Cake www.justcake.com Layers www.layerscake.com Parker-Lusseau www.parker-lusseaupastries.com Patisserie Bechler www.patisseriebechler.com SusieCakes www.susiecakes.com Wedding Coordination Services Allison Weddings www.allisonweddings.com Coastside Couture www.coastsidecouture.com	 831.722.5223 831.345.9838 831.655.1544 831.643.0300 831.375.0846 650.324.2252 831.427.3259 831.246.1438

831.824.7088

Pocketful of Plans

www.pocketfulofplans.com

BUTLER-STYLE Hors d'Oeuvres

Each item is \$5.00 per piece unless otherwise noted. Please specify number of pieces requested. **Gluten Free*

𝔅 Beef

Peppered Beef Tenderloin, *bleu cheese mousse on focaccia crostini* *Barbecued Short Rib & Caramelized Onion Mashed Potatoes, *en spoon* Classic Kobe Beef Slider, *cheddar cheese, lettuce, tomato, Thousand Island (\$7 per piece)* Shaved Prime Beef & Caramelized Onion Slider, *wholegrain mustard aioli (\$7 per piece)* Truffle Beef Tartare *on focaccia crisp with olive tapenade* Red Wine-Soy Marinated Beef Skewer, *chimichurri sauce*

𝔥 Seafood

Maryland-style Crab Cake en spoon with lemon-herb aioli *Dungeness Crab Salad, avocado purée, fingerling potato chip Tuna Tartare in mini cone, wasabi crema Salmon Rillette on chive blini, black pepper crème fraiche, tobiko Macadamia Nut Crusted Prawns, sweet chili sauce *Chilled Prawns, cocktail sauce (\$6 per piece) *Chili-Lime Shrimp, jicama remoulade Tempura Rock Shrimp, sriracha aioli, micro cilantro Lemon & Tarragon Lobster Salad, black pepper palmier, micro cress *Bacon-wrapped Scallops, lemon aioli

ℜ Chicken

Southwest Chicken Empanada, guacamole, salsa fresca Waldorf Cashew Chicken Salad, parmesan palmier Crispy Chicken Slider, lettuce, tomato, red onion, pickle, ranch (\$7 per piece) *Tandoori Chicken Skewer, minted yogurt, served in a shot glass *Chicken Tinga, pico de gallo, crispy corn cup, lime crema, micro cilantro *Chicken Yakitori, sweet soy, toasted sesame seeds *Mini Cashew Chicken Lettuce Cup, hoisin, furikake *Vietnamese Chicken Meatball, fish sauce caramel, toasted sesame seeds, cilantro Mini Chicken and Waffles on bamboo, spicy maple syrup

𝔅 Vegetarian

Artichoke Beignets, Dijon aioli *Local Strawberries, whipped farm cheese, orange gastrique, micro basil Garlic-Herb Goat Cheese, pepperade on bruschetta Feta and Spinach Spanakopita *Caprese Skewer, balsamico Chickpea Hummus, tomato-olive-roasted pepper relish on flatbread *Vegetarian Egg Roll, sweet chili *Crispy Marinated Baby Artichoke, Meyer lemon aioli Crispy Wonton Purse, spinach, mushroom, water chestnuts, chive, hoisin & sweet chili *Strawberry Gazpacho Shooter, salted shiso or basil leaf Strawberry Tartare, cucumber, mint, cilantro, saba on focaccia crisp Seasonal Vegetarian Pizzettas

∫∂ Vegan

Black Bean Empanadas, *chili verde, cabbage salad, pickled radish, onion* Falafel Slider, *Za'atar tahini* Porcini Arancini, *classic pomodoro sauce, walnut pistou* Mushroom Toast, *shallots, garlic, white wine, chives*

Reception Displays

25 person minimum for all reception displays

Assorted Tea Sandwiches (please select three items) | \$14 per person

Smoked salmon, *chive crème fraiche* Deviled Egg and Bacon Salad, *tomato, red onion* Turkey and Watercress, *boursin* Roast Beef, *bleu cheese mousse, caramelized onions* Turkey and Cranberry Shrimp & Ham, *arugula, piquillo pepper aioli* Tomato, *watercress, house mayonnaise*

Seafood Display | \$36 per person

Poached prawns, oysters on the half shell, crab claws, horseradish, cocktail sauce, lemons, black pepper-red wine mignonette

9١

Market Vegetable Crudités | \$14 per person Green goddess dressing

Seasonal Fruit Display | \$12 per person

Assorted Imported and Domestic Cheese Display | \$15 per person

array of imported and domestic soft and hard cheeses, assorted crackers, sliced baguettes, seasonal fruit garnish

Assorted Sushi (Rolls & Nigiri) | \$25 per person

soy sauce, wasabi and pickled ginger

Antipasto | \$20 per person

Assorted charcuterie, marinated mushrooms, house olives, marinated artichokes, mozzarella in olive oil oven-roasted tomatoes, roasted red bell peppers, pickled cherry peppers, assorted cheeses and breadsticks

Smoked Salmon Display | \$18 per person smoked salmon, capers, red onion, cucumber, chive cream cheese, sliced baguettes

Grilled Marinated Vegetable Display | \$12 per person green garbanzo hummus, fresh lettuces

Bruschetta Bar | \$16 per person

sliced baguettes, grilled ciabatta, assorted breadsticks roasted tomatoes with mozzarella and basil, olive tapenade, truffle mushroom rillette salted cherry tomatoes in olive oil, baba ghanoush with harissa yogurt, garbanzo hummus, red onion-mint yogurt

Lunch Selections

All lunch selections include rolls & butter, coffee and tea.

B Soups and Salads (select one to be served to all guests) | \$12 per person

Potato Soup, rosemary popcorn, crispy potato skins, extra-virgin olive oil Cauliflower Soup, curry-roasted cauliflower, chives, brioche croutons Carrot Soup, roasted carrots, crispy ham, swiss chard Coconut Soup, yams, toasted coconut, lemongrass, cilantro Butternut Squash Soup, roasted pears, hazelnut, puffed rice French Mushroom Soup, crispy kale, chervil, mustard oil, sherry Castroville Artichoke Soup, crispy parmesan and sunchokes, goat cheese crema Classic Minestrone, parmesan, herbs Ribollita (tomato and bread soup with kale and white beans), parmesan, kale chips

Fairway Salad Bibb lettuce, oranges, gorgonzola, candied pecans, poached pear, honey-balsamic vinaigrette

Beets and Rocket Arugula local beets, wild arugula, citrus, goat cheese, candied walnuts, tangerine vinaigrette

Mixed Green Salad baby greens, red onions, feta, cherry tomatoes, carrot, cucumber, red wine vinaigrette

Caesar Salad hearts of romaine wrapped with prosciutto di Parma, Caesar dressing, parmesan, white anchovy, parmesan crisp, caper berry

Cucumber Salad white bean hummus, cherry tomato, parsley, cilantro, chili-tahini vinaigrette

Carrot Salad kale, shaved carrots, carrot purée, roasted cippolinis, basil panko, turmeric dressing

Cabbage Salad kale, blackberries, pinenuts, cilantro, red onion, cumin-lime vinaigrette

S Lunch Entrées

If offering your guests a choice of entrée (maximum of two), the per person price will be based on the highest entrée price and the number of each entrée requested must be provided with the final guest count. Place cards designating each guest's entrée choice are required for all events.

Sheat and Poultry

Beef Short Rib | \$32 herbed polenta, barbecued onions, wild mushrooms, smoked sundried tomato conserva

Bone-in Chicken Breast | \$25 parsnip purée, shaved brussel sprouts, crispy brussel leaves, shredded dark meat, vadouvan butter Tenderloin of Beef | \$35 whipped potato, miso crème fraiche, roasted wild mushrooms, rosemary jus

Lamb Rack Persillade | \$35 mushroom potato pave, haricots verts, baby carrots, porcini jus

6-ounce Plancha-seared Wagyu New York Strip | \$52 taleggio potato purée, market vegetables, caramelized mushrooms and cipollini onions, roasted garlic jus

Bone-in Chicken Breast | \$25 grilled fennel, orange, pickled mustard seeds, Sauce Robert

Seafood Seafood

Roasted Salmon | \$30 braised kale, roasted garbanzos, sesame, shaved red onion, tahini sauce

Seared Petrale Sole | \$28 grilled chicories, fingerling potato confit, frisee, mustard butter

Seared Tuna | \$30 roasted red pepper coulis, grilled asparagus, walnuts, watermelon radish, shaved fennel

Trout | \$28 celery root puree, charred radicchio, fingerling potato coins, fine herbs

Charred Tandoori Halibut | \$32 lentils with toasted cumin seed and tomato, braised greens, red onion-mint yogurt

Everything Bagel-crusted Salmon | \$30 sour cream-chive whipped potatoes, English peas, baby carrots, pearl onions, prosciutto, pea shoots, lemon- caper beurre blanc

Roasted Chilean Seabass | \$36 haricot verts, roasted heirloom tomatoes, crispy potatoes, tapenade vinaigrette, tomato sauce

Maine Lobster Risotto | \$50 English peas, baby carrots, chives, herbed lobster nage

𝔅 Vegetarian

Spinach Cannelloni | \$25 Wild mushrooms, ricotta, lemon, herbs, tomato-fennel fondue

Cauliflower Steak | \$23 green olives, pickled mustard seeds, shallots, pine nuts, kale

Herbed Gnocchi | \$25 leeks, English peas, brown butter, shaved turnips, carrots, cauliflower

Vegetable Carbonara | \$24 smoked mushrooms, cured yolk, crispy mushrooms, parmesan, tagliatelle

Seasonal Vegetable Wellington | \$24 roasted vegetables wrapped in puff pastry, white beans, charred red bell pepper coulis

Caprese Ravioli | \$28 tomato conserva beurre blanc, toasted pine nuts, basil pistou, parmesan, focaccia breadcrumbs Desserts (select one to be served to all guests) | \$12 per person
Apple Cinnamon Bread Pudding, vanilla ice cream
Mixed Berry Fruit Tart, lemon custard
Chocolate Mousse Cake, candied hazelnuts
Cheesecake (New York, Pumpkin or Dark Chocolate)
Lemon or Valrhona Chocolate Mousse Martini, Grand Marnier berries
Mixed Berry Shortcake, local berries and citrus whipped cream
Cherries Jubilee Cake, whipped crème fraîche
Pineapple Upside-down Cake, toasted coconut crumble and vanilla ice cream
Vanilla Bean Panna Cotta, raspberries and pistachio biscotti
Crème Brûlée (Classic, White Chocolate or Espresso)
Baked Meringue, raspberry, pistachio and vanilla ice cream
Key Lime Tart
Seasonal Sorbet Trio or Ice Cream

Dinner Selections

All dinner selections include soup or salad, main course, dessert, rolls & butter, coffee and tea.

Soups and Salads (select one to be served to all guests)

Castroville Artichoke Soup, crispy parmesan and sunchokes, goat cheese crema Classic Minestrone, parmesan, herbs Madras Curry Butternut Soup, poblano-pepita pesto New England Clam Chowder, parsley Tomato-Basil Bisque, whipped crème fraiche Ribollita (tomato and bread soup with kale and white beans), parmesan, kale chips Portuguese Caldo Verde, potatoes, linguisa, greens, garlic croutons Lobster Bisque, lobster salad, chive oil Gazpacho, crab cocktail salad, crema Black Bean and Chorizo, cilantro crema Corn Potage, Old Bay poached shrimp, corn relish White Bean Purée, pancetta, crushed garlic croutons, black pepper-chive crème fraiche Classic Red Beet Borscht, sour cream, chervil 91

Fairway Salad Bibb lettuce, oranges, gorgonzola, candied pecans, poached pear, honey-balsamic vinaigrette

Beets and Rocket Arugula Local beets, wild arugula, citrus, goat cheese, candied walnuts, tangerine vinaigrette

Mixed Greens Salad baby greens, red onions, feta, cherry tomatoes, carrot, cucumber, red wine vinaigrette

Caesar Salad hearts of romaine wrapped with prosciutto di Parma, Caesar dressing, parmesan, white anchovy, parmesan crisp, caper berry

Iceberg Wedge crisp baby iceberg lettuce, cherry tomatoes, bacon lardons, bleu cheese crumbles, crispy onions, bleu cheese dressing

Sweet Gem Salad sweet gem lettuce, roasted red bell peppers, crispy chickpeas, kalamata olives, crumbled goat cheese, red onions, red wine vinaigrette

Caprese Salad heirloom tomatoes (based on availability), buffalo burrata, imported olive oil, parmesan crumble, aged balsamic vinegar, torn basil Add three poached prawns for an additional \$9 per person.

The following starter courses may be added to create a 4-course dinner. Course will be served prior to soup or salad.

Ricotta Ravioli | \$14 red wine braised short ribs, lemon gremolata, pecorino

Scallops | \$16 corn purée, mushroom sugo, pancetta, salsa verde

Charred Local Monterey Calamari | \$14 white bean salad with green beans, olives, piquillo peppers, extra virgin olive oil, herbs

Crispy Polenta | \$14 mushroom ragu, tomato conserva, parmesan, herb salad with pickled shallots

Ahi Poke | \$18 shallots, sesame-soy-ginger sauce, avocado purée, crispy won tons

Petite Poached Maine Lobster Tail | \$25 mache lettuce, frisee, pickled fennel, chopped egg, herbs, green goddess dressing, focaccia crumble

Crab Cake in Cioppino Sauce | \$16 lemon crema, micro greens

Beef Carpaccio | \$16 garlic aioli, crispy capers, kalamata olives, chives, sea salt, parmesan, mixed greens, crostini

Seasonal Risotto | \$14

ℜ Dinner Main Courses

If offering your guests a choice of entrée (maximum of two), the per person price will be based on the highest entrée price and the number of each entrée requested must be provided with the final guest count. Place cards designating each guest's entrée choice are required for all events.

Meat and Poultry Selections 14-ounce Grilled Prime New York Strip | \$85 mushroom potato pave, market vegetables, classic bordelaise

Roasted Prime Beef Filet Mignon | \$94 duck fat herbed pommes fondant, Castroville artichoke, ratatouille vegetables, red wine bordelaise

New Zealand Lamb Rack Persillade | \$90 mushroom potato pave, haricots verts, baby carrots, porcini jus

Red Wine Braised Short Ribs | \$75 creamy polenta, roasted tomatoes, green beans, crispy onions, horseradish gremolata

8-ounce Plancha Seared Wagyu New York Strip | \$120 potato purée, market vegetables, caramelized mushrooms and cipollini onions, roasted garlic jus

Crispy Duck Confit | \$75 French lentils, sofrito, bacon lardons, baby frisee, port bordelaise, Roquefort butter

Roasted All-Natural Chicken Breast | \$66 creamy polenta, roasted cauliflower and carrots, salsa verde, fermented shallot-herb salad

Seafood Selections

Smoked 8-ounce Maine Lobster Tail | \$100 fregola sarda, caramelized sofrito, green onions, roasted beets, citrus, arugula, watercress, red wine-pimento vinaigrette, labneh, lemon-panko streusel

Herb-crusted King Salmon | \$75 crushed buttered fingerling potatoes, braised garlicy greens, buttermilk and herb emulsion, whipped basil crème fraîche

Charred Tandoori Halibut | \$80 lentils with toasted cumin seed and tomato, braised greens, red onion-mint yogurt

Everything Bagel-Crusted Black Cod | \$70 sour cream whipped potatoes, English peas, baby carrots, pearl onions, pea shoots, lemon-caper beurre blanc

Roasted Chilean Sea Bass | \$82 haricots verts, roasted heirloom tomatoes, crispy potatoes, tapenade vinaigrette, tomato sauce

Maine Lobster Risotto | \$85 English peas, baby carrots, chives, herbed lobster nage

S Duet Main Courses

6-ounce Prime Beef Filet and Crab Cake | \$104 horseradish whipped potatoes, market vegetables, bordelaise fondue

6-ounce Prime Beef Filet and 6-ounce Maine Lobster Tail | \$120 chive whipped mashed potatoes, market vegetables, Meyer lemon hollandaise, bordelaise

Red Wine-braised Short Rib and Prawns | \$90 creamy polenta, roasted cherry tomatoes, garlicky green beans, natural jus

8-ounce Prime New York Strip and Diver Scallop | \$96 crispy herbed potatoes, corn purée, mushrooms and pancetta, baby carrots, bordelaise fondue

6-ounce California Lamb Loin and Halibut | \$96 crispy herbed potatoes, butternut squash purée, braised rainbow chard, smoked tomato-garlic jus

N Vegetarian Main Courses

Corn and Fava Bean Risotto | \$50 roasted cherry tomatoes, parsnip puree, fermented shallot-herb salad, pea shoots

Seasonal Vegetable Wellington | \$50 roasted vegetables wrapped in puff pastry, white beans, charred red bell pepper coulis

Caprese Ravioli | \$50 tomato conserva beurre blanc, toasted pine nuts, basil pistou, parmesan, focaccia breadcrumbs

Rotelle Pasta Primavera | \$50 sautéed local seasonal vegetables, toasted garlic, roasted tomato cream sauce, wild arugula, pecorino

Spinach Cannelloni | \$50 wild mushrooms, ricotta, lemon, herbs, tomato-fennel fondue

Cauliflower Steak | \$50 green olives, pickled mustard seeds, shallots, pine nuts, kale

𝚱 Vegan Main Courses

Farro | \$50 maple-glazed chioggia beets, braised kale, yuzu

Roasted Hasselback Sweet Potato | \$50 pomegranate molasses, cilantro crema, pumpkin seeds

Curried Potato and Cauliflower | \$50 vegetable biriyani, chana masala, assorted chutney

Quinoa Cakes | \$50 harissa-spiced yogurt, grilled broccolini, pickled cauliflower

Pinto Bean and Roasted Vegetable Enchiladas | \$50 Spanish rice, black beans, red and green chili sauces, toasted pepitas

S Children's Menus (For children ages 12 and under.)

\$19.95

Kobe Sliders (2) served with French fries and fruit salad Crispy Chicken Tenders served with French fries and fruit salad Angel Hair Pasta with butter or marinara and parmesan cheese

\$25.95

4-ounce Prime Beef Filet served with mashed potatoes, baby carrots, bordelaise4-ounce Seared King Salmon served with mashed potatoes, baby carrots and tomato conserva

$\int \mathcal{D}$ Desserts (select one to be served to all guests)

Tiramisu

Apple Cinnamon Crisp, vanilla ice cream
"Pecan Rocky Road", bittersweet chocolate mousse, vanilla marshmallow, double chocolate pecan cookie, candied cocoa nibs
Salted Caramel Tart with chocolate ganache, candied hazelnuts and whip cream
Cheesecake (New York, Pumpkin or Dark Chocolate)
Lemon or Valrhona Chocolate Mousse Martini, Grand Marnier berries
Chocolate Lava Cake, vanilla bean ice cream
Lemon Tart, toasted meringue, lemon crème anglaise
Crème Brûlée (Classic, White Chocolate, Espresso)
Lemon Mousse Cake, Meyer lemon purée and pine nut brittle
Seasonal Sorbet Trio or Ice Cream

BREAKFAST & BRUNCH Buffets

15 person minimum for all buffets.

Please note that per Club policy, buffet food may not be removed from the premises at the conclusion of meal service.

𝔅 Dunes Continental Breakfast | \$30 per person Fresh-Squeezed Orange Juice and Cranberry Juice Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea Seasonal Fresh Fruit and Berries

B Point Joe Breakfast | \$35 per person Fresh-Squeezed Orange Juice and Cranberry Juice Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea Seasonal Fresh Fruit and Berries Fresh-Baked Assorted Pastries*, Butter, Fruit Preserves and Cream Cheese Hot Oatmeal with Raisins and Brown Sugar Scrambled Eggs Chicken-Apple Sausage and Applewood Smoked Bacon

Fresh-Baked Assorted Pastries*, Butter, Fruit Preserves and Cream Cheese

SFB Morse Brunch Buffet | \$50 per person

Fresh-Squeezed Orange Juice and Cranberry Juice Fresh-Brewed Coffee, Decaffeinated Coffee, Hot Tea Seasonal Fresh Fruit and Berries Fresh-Baked Assorted Pastries*, Butter, Fruit Preserves and Cream Cheese Smoked Salmon, Cream Cheese, Capers and Red Onions with Mini Bagels Traditional Eggs Benedict Chicken-Apple Sausage & Applewood Smoked Bacon Potatoes O'Brien

So *Fresh Baked Pastries (please select three):

Scones - Blueberry, Lemon or Cinnamon Biscuits - Plain or Bacon Cheddar Muffins - Blueberry, Lemon Poppyseed or Pumpkin Pecan Carrot Coconut Protein Bread (Gluten-Free) Cinnamon Rolls

Croissants- traditional or chocolate Coffee Cake Banana Bread Sticky Buns **Apple Fritters**

Buffet Enhancements

Made-To-Order Omelet Station | \$20 per person bacon, ham, sausage, assorted cheeses, green onions, mushrooms, tomatoes, spinach, bell peppers, jalapeno, salsa fresca, assorted hot sauces

So Time Out

Fresh baked cookies: Chocolate Chip, Oatmeal Raisin and Raspberry Thumbprint | \$15 per dozen House-made Lemon Bars and Brownies | \$15 per dozen Assorted Pastries | \$15 per dozen Chocolate-Covered Strawberries | \$18 per dozen Truffle Popcorn | \$2 per person House-spice Mixed Nuts | \$4 per person House-made Potato Chips | \$2 per person add Ranch, BBQ or Salt & Vinegar flavoring for | \$1 per person

Buffets

All buffets are accompanied by soft rolls, coffee and tea. Please note that per Club policy, buffet food may not be removed from the premises at the conclusion of meal service.

Sandwich and Salad Buffet | \$40 per person (available for lunch only) Salad Buffet includes Soup of the Day and House Fried Potato Chips

Petite Turkey, Bacon and Avocado on seeded roll Petite Shaved Beef and Caramelized Onion with dijon mustard aioli on brioche roll Muffuletta with cured meats, provolone, giardiniera on focaccia

Please select one salad

Deconstructed Caesar Salad with chopped romaine, shredded parmesan, white anchovies, garlic croutons, herbed chicken breast and Caesar dressing

Deconstructed Cobb Salad with chopped iceberg lettuce and Napa cabbage, diced ham, diced turkey, blue cheese, hard-boiled egg, bacon, avocado, cucumber, crispy onions, thousand island dressing and balsamic vinaigrette

Dessert (select one)

Assorted Cookies: Chocolate Chip, Peanut Butter and Oatmeal Raisin Mini Tarts - Lemon, Key Lime and Chocolate Cream Puffs Brownies Lemons Bars Mini Cupcakes – red velvet, chocolate, lemon, carrot or vanilla

S Italian Buffet | Lunch \$45 per person | Dinner \$75 per person served with garlic bread and angel hair pasta pomodoro

Choice of salads (select two) Classic Caesar Caprese with *tomatoes, burrata, imported olive oil, parmesan crumble, aged balsamic vinegar, torn basil* Antipasto Salad Wild Arugula Salad *with cherry tomatoes, shaved parmesan and lemon vinaigrette*

Choice of entrées (select two for lunch, three for dinner) Veal, Spinach and Mushroom Cannelloni *with marinara and sauce béchamel* Chicken Saltimbocca *with house tomato sauce* Veal Marsala Scaloppini *with mushroom cream sauce* Eggplant Parmesan Chicken Parmesan Short Rib Cacciatore Italian Sausage or Vegetarian Lasagna

Desserts (select one) Tiramisu Cannoli Chocolate Mousse Cake with chocolate sauce and candied hazelnuts Vanilla Bean Panna Cotta with raspberries and pistachio biscotti

S Mexican Buffet | Lunch \$45 per person | Dinner \$70 per person

Includes Refried Beans, Spanish Rice, Tortilla Chips, Salsa, Sour Cream and Guacamole

Choice of salads (select two)

Grilled Vegetables (zucchini, yellow squash, red onions, chayote) with black beans, cotija, salsa verde Shrimp Salad with avocado, tomatoes, red onions, jalapeno, frisee, Bibb lettuce, cilantro sprigs, chili-lime vinaigrette

Mexican Caesar Salad with chipotle ranch dressing, spiced tortilla strips, cotija Roasted Corn Salad with tomatoes, cucumbers, corn nuts, red onions, cilantro, chili-lime vinaigrette

Choice of entrees (select two for lunch, three for dinner) Chile Rellenos Chicken or Short Rib Enchiladas *made with flour tortillas* Achiote-marinated Chicken *with fresh pico de gallo* Cheese and Chili Tamales *with mole rojo* Flank Steak Carna Asada

Desserts (select one)

Churros with chocolate sauce House-Made Flan Mango Sorbet Martini with fresh mango and seasonal berries Tres Leches Cake with whipped cream and fresh berries

🕉 Build-Your-Own Fajita Buffet | \$55 per person lunch | \$70 per person dinner

Achiote-lime Marinated Flank Steak Chipotle Chicken Tinga Pork Carnitas Grilled Chili-Lime Shrimp Corn and flour tortillas, assorted salsas, limes, guacamole, sour cream, shredded cheese and queso fresco Chorizo Black Beans Spanish Rice Mexican Caesar Salad *with salsa ranch dressing* House-made Corn Tortilla Chips and Salsa

Desserts (select one)

Caramel Custard with strawberry-mango salsa Mango Sorbet Martini with fresh mango and seasonal berries Tres Leches and Sweet Bread with dulce de leche ice cream S Dunes Buffet | Lunch \$50 per person | Dinner \$75 per person Assorted Rolls and Butter

Deconstructed Fairway Salad Bibb lettuce, oranges, gorgonzola, candied pecans, poached pear, and honey-balsamic vinaigrette

Roasted King Salmon tomato-caper-olive relish, rice pilaf with toasted almonds and sofrito, broccolini

Red Wine-braised Short Ribs creamy polenta, caramelized balsamic cipollini onions, broccolini, horseradish gremolata

Dessert (select one to be served to all guests) Angel Food Cake with berries and whip cream Flourless Chocolate Cake with raspberries

𝔅 Clambake Buffet | \$115 per person

Local Mixed Greens with cucumber, tomatoes, red onions, carrot, ranch dressing and Meyer lemon vinaigrette New England Clam Chowder with sourdough bread and oyster crackers Jumbo Shrimp Cocktail Fresh Shucked Corn on the Cob and Baby Potatoes in Old Bay Broth Mussels and Cherrystone Clams in garlic white wine broth Chilled Cracked Dungeness Crab with drawn butter and cocktail sauce Carved Roasted Prime Ribeye with caramelized shallots and horseradish crème fraiche San Francisco-style Sourdough Garlic Bread

Dessert (select one to be served to all guests)

Chocolate Lava Cake with vanilla ice cream Cherries Jubilee Cake with whipped crème fraîche Apple Cobbler with vanilla ice cream

𝔅 Crosby Clambake Buffet | \$155 per person

Local Mixed Greens with cucumber, tomatoes, red onions, carrot, ranch dressing and Meyer lemon vinaigrette New England Clam Chowder with sourdough bread and oyster crackers Jumbo Shrimp Cocktail Fresh Shucked Corn on the Cob and Baby Potatoes in Old Bay Broth Mussels and Cherrystone Clams in garlic white wine broth Chilled Cracked Dungeness Crab with drawn butter and cocktail sauce Grilled Lobster Tails with drawn butter Carved Garlic-Rosemary Prime Beef Filet, horseradish crème fraîche, caramelized pearl onion jus San Francisco-style Sourdough Garlic Bread

Dessert (select one to be served to all guests)

Chocolate Lava Cake with vanilla ice cream Cherries Jubilee Cake with whipped crème fraîche Apple Cobbler with vanilla ice cream

S Western Barbecue Buffet | Lunch \$55 per person | Dinner \$75 per person Local Mixed Greens with cucumber, tomatoes, red onions, carrot, assorted dressings Grilled Marinated Vegetable Platter Seasonal Fruit Salad Loaded Baked Potato Salad (bacon, shredded cheddar cheese, green onion, sour cream) Santa Maria-style Smoked Tri Tip, pico de gallo, BBQ sauce Grilled BBQ-Spiced King Salmon, charred onion-pickled cherry pepper relish Sweet Hawaiian-style Rolls

Dessert (select one) Pineapple Upside-down Cake Strawberry Shortcake *with whipped crème fraiche and basil sugar strawberries*

ℜ All-American Barbecue Buffet | Lunch \$45 per person | Dinner \$60 per person

Local Mixed Greens with cucumber, tomatoes, red onions, carrot, assorted dressings Seasonal Fruit Salad Creamy Red Bliss Potato Salad MPCC Barbecued Chicken (breasts, thighs, legs and wings) MPCC House-blend Hamburgers & Hot Dogs Lettuce, tomatoes, red onions, pickles, cheeses House-made potato chips

Dessert (select one)

Glazed Lemon Pound Cake with berries and whip cream Mini Cupcakes – red velvet, chocolate, lemon, carrot, vanilla Apple Cobbler with vanilla bean ice cream

CARVING STATION Buffets

A Culinary Attendant is required for all carving stations. Culinary Attendant fee is \$25 per hour. Number of attendants will be based on final guest count. Meal may also be served as a buffet with the main entrée pre-carved and no attendant is required

Black Pepper & Garlic Cured Prime Beef Tenderloin *with horseradish crème fraiche* | \$95 per person Hickory-smoked Tri Tip *with pico de gallo and BBQ sauce* | \$70 per person Apple-brined Roasted Turkey Breast *with gravy and cranberry sauce* | \$60 per person Prime New York Strip *with horseradish crème fraiche* | \$85 per person Slow-roasted Prime Aged Prime Rib *with horseradish crème fraiche and rosemary au jus* | \$85 per person 9\

\mathcal{G} Please select one of the following:

Roasted King Salmon, tomato-caper-olive relish Mahi Mahi, piquillo pepper and pickled cherry pepper relish Seared Chilean Sea Bass, romesco sauce, roasted artichokes All-natural Chicken Breast, wild mushroom ragoût, chicken jus

β Please select three of the following:

Local Mixed Greens, cucumbers, tomatoes, carrots, red onions, ranch dressing and red wine vinaigrette Classic Caesar Salad
Caprese Salad with tomatoes, buffalo mozzarella, fresh torn basil, sea salt, lemon Agrumato, Saba
Baby Iceberg Wedges with applewood smoked bacon lardons, bleu cheese crumbles, cherry tomatoes, crispy onions, bleu cheese dressing and red wine vinaigrette
Fairway Salad with Bibb lettuce, oranges, candied pecans, poached pears, gorganzola and honey-balsamic vinaigrette
Marinated Vegetable Platter
Parmesan Potato Gratin
Twice-baked Potatoes with chives, cheddar cheese and bacon
Buttermilk-Chive Mashed Potatoes
Herb-roasted Red Potatoes
Creamy Cheddar Polenta with fontina and parmesan
Mushroom and Herb Risotto
Wild Rice Pilaf with toasted almonds and sofrito

$\int \mathcal{B}$ Desserts (select one to be served to all guests) | \$12 per person

Tiramisu
Apple Cinnamon Crisp, vanilla ice cream
"Pecan Rocky Road", bittersweet chocolate mousse, vanilla marshmallow, double chocolate pecan cookie, candied cocoa nibs
Salted Caramel Tart with chocolate ganache, candied hazelnuts and whip cream
Cheesecake (New York, Pumpkin or Dark Chocolate)
Lemon or Valrhona Chocolate Mousse Martini, Grand Marnier Berries
Chocolate Lava Cake, vanilla bean ice cream
Lemon Tart, toasted meringue, lemon crème anglaise
Crème Brûlée (Classic, White Chocolate, Espresso)
Lemon Mousse Cake, Meyer lemon purée and pine nut brittle
Seasonal Sorbet Trio or Ice Cream

𝔅 Assorted Petite Desserts | \$16 per person

Please select three items.

Glazed Lemon Pound Cake, seasonal berries and whipped cream Cheesecake Cream Puffs Mini Tarts - lemon, key lime, chocolate Mini Cupcakes - red velvet, chocolate, lemon, carrot, vanilla Assorted Petit Fours Chocolate Mousse Cups Assorted French Macarons Assorted Cookies - chocolate chip, oatmeal, peanut butter, white chocolate macadamia Brownies Lemon Bars Beignets, chocolate sauce Churros, chocolate sauce Flourless Chocolate Cake, raspberries Angel Food Cake, berries and whipped cream Ginger Spice Cake, white chocolate whipped cream Apple Pie Blackberry Pie or Cobbler Pecan Pie Petite Baked Almond Cherry Tart Cannoli Chocolate Truffles Mini Crème Brûlée

𝔅 Sundae Bar | \$16.00 per person

(Ice cream is pre-scooped unless a Culinary Attendant is requested. Attendant fee is \$25 per hour, per attendant.)

Vanilla Ice Cream Chocolate Sauce Caramel Sauce Strawberry Sauce Whipped Cream Nuts Cherries *Additional ice cream flavors and toppings available upon request. -9)

Attended action stations

A Culinary Attendant is required for all carving stations. Culinary Attendant fee is \$25 per hour. Number of attendants will be based on final guest count. Meal may also be served as a buffet with the main entrée pre-carved and no attendant is required.

Served with assorted breadsticks and garlic bread

Select two:

Roasted Vegetable Ravioli with Castroville artichokes, sauce vierge, pecorino Sautéed Shrimp with fusilli pasta, chopped clams, asparagus, mushrooms, lemon cream sauce, fresh herbs 9\

Gnocchi with baby spinach, oven-roasted tomatoes, balsamic cipollini onions, tomato conserva, basil, parmesan, lemon breadcrumbs

Cheese Tortellini with Meatballs in pomodoro sauce, fresh basil, parmesan and pecorino

ℜ Tossed-to-Order Salad Station | \$26 per person

Served with Soup of the Day, assorted breadsticks, artisan rolls and butter

Organic baby greens, chopped romaine, baby spinach, local chicories House-made ranch, Caesar, red wine vinaigrette, thousand island, balsamic vinaigrette Cherry tomatoes, cucumbers, olives, pepperoncini, carrots, avocado, mushrooms, bacon lardons, shaved red onions, scallions, bell peppers, chopped hard boiled eggs, feta, blue cheese crumbles, shredded cheddar cheese, croutons

Protein Add-Ons: Grilled Chicken Breast | \$8 per person Grille Flank Steak | \$12 per person Poached Prawns | \$12 per person Ahi Tuna | \$12 per person

Comfort Food Station | \$50 per person (made-to-order; select 4 items)

Lobster Corn Dogs with remoulade Classic Corn Dogs with ketchup and mustard Artichoke Beignets with lemon aioli Chicken Empanada with guacamole and salsa fresca House-made Mozzarella Sticks with tomato conserva Crispy Drunken Green Olives with gin aioli Chicken Wings tossed in house buffalo sauce or fish sauce caramel Crispy Potatoes tossed with green onion and served with Russian dressing and spicy aioli

- So Asian Wok Station I \$52 per person (Served in Mini Chinese to go boxes and chopsticks. Select 4 items.) Stir-fried Beef and Broccoli Stir-fried Mongolian Beef Stir-fried Chicken Teriyaki with Vegetables Stir-fried Cashew Chicken Ginger-Garlic Noodles with Shrimp General Tso's Chicken Vegetable Fried Rice (brown or white rice) Kimchi Fried Rice (brown or white rice) Egg Rolls (chicken or vegetable) with soy sauce, sweet chili sauce and Chinese mustard BBQ Pork Buns in bamboo steamer Pork and Shrimp Sui Mai
- S A la carte Carving Stations (Served with soft rolls. 30 person minimum for all stations.) Prime Beef Tenderloin, horseradish crème fraiche, rosemary au jus | \$55 per person Achiote-Marinated Smoked Tri Tip, pico de gallo, BBQ sauce | \$40 per person Apple-brined Turkey Breast, gravy and cranberry sauce | \$30 per person Prime New York Strip, horseradish crème fraîche and salsa verde | \$50 per person



PRIVATE EVENT

beverage selections

Beverages

Share A la Carte Cocktail Service Charged based on consumption

> House Wine Selections | \$32.00/bottle Canyon Road Chardonnay, Cabernet, Pinot Noir and Sauvignon Blanc Wycliff Sparkling Wine

Ultra-Premium Brand Add-Ons

Angel's Envy Rye Bourbon | \$14 per drink Macallan 12 Single-Malt Scotch | \$14 per drink Clase Azule Tequila | \$15 per drink Don Julio 1942 Tequila | \$25 per drink

Premium Brands | \$12 per drink

Bombay Sapphire Gin, Grey Goose Vodka, Ketel One Vodka, Mount Gay Rum, Bulleit Bourbon, Bulleit Rye Bourbon, Woodford Reserve Bourbon, Chivas Regal Scotch, Patrón Silver Tequila, Don Julio Anejo Tequila, Chopin Vodka, Jack Daniel's Single-Barrel Whiskey, Maker's Mark Bourbon

Call Brands | \$11 per drink

Bombay Gin, Tanqueray Gin, Tito's Vodka, Absolut Vodka, Bacardi Rum, Crown Royal Whisky, Jack Daniel's Whiskey, Jameson Irish Whiskey, Dewar's White Label Scotch, Glenlivet 12-year Single Malt Scotch, Sauza Blue Tequila, Jim Beam Bourbon

Domestic Beer | \$6.50 per drink

Budweiser, Bud Light, Coors Light, Firestone 805, Lagunitas IPA

Imported Beer | \$7.50 per drink Corona, Heineken, Amstel Light, Stella Artois, St. Pauli Girl Non-Alcoholic

Soft Drinks | \$4.50 per drink

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Club Soda, Orange Juice, Cranberry Juice, Arnold Palmer, Lemonade Hourly Cocktail Service Packages
 Charged per person
 Includes house still and sparkling wines (no substitutions),
 domestic and imported beer, and soft drinks

9\

Premium Bar

Bacardi Rum, Bombay Sapphire and Tanqueray Gin, Crown Royal and Maker's Mark Whiskey, Chivas Regal and Glenlivet Scotch, Patron Tequila, Grey Goose, Tito's and Ketel One Vodka

Two Hours	\$38
Three Hours	\$46
Four Hours	\$54
Five Hours	\$62
Six Hours	\$70

Call Bar

Cruzan and Captain Morgan Rum, Beefeater's Gin, Jack Daniels and Jameson Whiskey, Absolut Vodka, J&B and Grant's Scotch, Sauza Blue Tequila

Two Hours	\$32
Three Hours	\$39
Four Hours	\$46
Five Hours	\$53
Six Hours	\$59

Beer & Wine Only

Budweiser, Bud Light, Coors Light, Sierra Nevada, Corona, Heineken, Amstel Light, Stella Artois, Lagunitas IPA, and St. Pauli Girl Non Alcoholic

Two Hours	\$26
Three Hours	\$32
Four Hours	\$38
Five Hours	\$44
Six Hours	\$50

Wine List

Please contact the Catering Office for current vintages.

ß House Wines	
Canyon Road Chardonnay (California)	32
Canyon Road Cabernet (California)	32
Canyon Road Pinot Noir (California)	32
Wycliff Sparkling Brut (California)	32
Mud House Sauvignon Blanc (New Zealand)	32
Whispering Angel Rosé (Provence, FR)	32
𝔅 Sparkling and Champagne	
La Marca Prosecco (Italy)	24
Segura Viudas Cava (Penedes, Spain)	30
Domaine Carneros by Taittinger (Carneros)	42
Roederer Estate Brut (Anderson Valley, CA)	42
Roederer Estate Brut Rosé (Anderson Valley, CA)	48
Schramsberg Brut Blanc de Blancs (Calistoga, CA)	56
Schramsberg Brut Rosé (Calistoga, CA)	60
Nicolas Feuillatte Reserve (Chouilly, FR)	52
Veuve Clicquot Yellow Label (Reims, FR)	64
Billecart-Salmon Brut (Champagne, FR)	85
Taittinger Brut La Française (Reims, FR)	62
Ruinart Blanc de Blancs (Reims, FR)	120
Dom Pérignon Brut (Épernay, FR)	330
𝔅 Chardonnay	
Bernardus (Monterey)	35
Talbott Kali Hart (Monterey)	34
Morgan (Santa Lucia Highlands)	34
Lucia (Santa Lucia Highlands)	75
Talbott Sleepy Hollow (Santa Lucia Highlands)	44
La Crema (Arroyo Seco)	42
Wente Riva Ranch (Arroyo Seco)	35
Daou (Paso Robles)	34
Sonoma-Cutrer (Sonoma)	36
Flowers (Sonoma Coast)	54
Kistler Les Noisetiers (Sonoma Coast)	90
Grgich Hills (Napa Valley)	40
Frank Family (Carneros)	50
Rombauer (Carneros)	54
Jordan (Alexander Valley)	50
Stag's Leap Karia (Napa Valley)	46
Far Niente (Napa Valley)	60
Paul Hobbs (Russian River Valley)	76
DuMOL Isobel (Russian River Valley)	120
Domaine Du Prieuré White Burgundy (Savigny les Beaune, FR)	45

95

ი	Domestic and International White Varietals	
5	Bernardus Sauvignon Blanc (Monterey)	32
	Duckhorn Sauvignon Blanc (Napa Valley)	35
	Cade Sauvignon Blanc (Napa)	56
	Merry Edwards Sauvignon Blanc (Russian River)	54
	Twomey Sauvignon Blanc (Napa & Sonoma)	42
	Peter Michel "L'Aprés-Midi" Sauvignon Blanc (Sonoma)	112
ռ	Pinot Noir	
	Belle Glos Las Alturas (Santa Lucia Highlands)	48
	Boekenoogen (Santa Lucia Highlands)	56
	Meiomi (Sonoma-Monterey-Santa Barbara)	35
	Morgan Twelve Clones (Santa Lucia Highlands)	40
	Red Stitch "Soberanes" (Santa Lucia Highlands)	62
	Miura "Pisoni Vineyard" (Santa Lucia Highlands)	98
	Tolosa Estate (Edna Valley)	38
	Tolosa "1772" (Edna Valley)	90
	Foxen (Santa Maria Valley)	45
	Frank Family (Carneros)	60
	Cherry Pie San Pablo Bay Block (Carneros)	64
	ZD (Carneros)	70
	Duckhorn "Goldeneye" (Anderson Valley)	75
	Dutton Estate 'Karmen Isabella' (Russian River Valley)	45
	Sonoma-Cutrer (Russian River Valley)	60
	En Route by Far Niente "Les Pommiers" (Russian River Valley)	76
	Paul Hobbs (Russian River Valley)	80
	DuMOL (Russian River Valley)	120
	Rochioli (Russian River Valley)	140
	Domaine Serene "Evenstad Reserve" (Willamette Valley, OR)	125
ß	Cabernet	
-	Textbook (Napa Valley)	48
	Jordan (Alexander Valley)	78
	Silver Oak (Alexander Valley)	110
	Chateau Montelena (Calistoga)	80
	Keenan (Napa Valley)	68
	Stag's Leap Wine Cellars "Artemis" (Stag's Leap District)	90
	Freemark Abbey (Rutherford)	96
	Justin (Paso Robles)	48
	Daou "Reserve" (Paso Robles)	62
	Paul Hobbs (Russian River Valley)	120
	Pride (Carneros)	120
	Caymus (Napa Valley)	130
	Joseph Phelps (Napa)	120
ռ	Red Blends & Varietals	
	Rombauer "El Dorado" Zinfandel (Carneros)	68
	Morgan "G17" Syrah (Santa Lucia Highlands)	34
	Rombauer Merlot (Napa Valley)	64
	Duckhorn Merlot (Napa Valley)	74
	Justin "Isosceles" Bordeaux Blend (Paso Robles)	70
	Keenan Cab Franc (Spring Mountain)	62

