



ORINDA COUNTRY CLUB





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2021 DINNER HOLIDAY BANQUET PACKAGES

All packages include house-baked bread and butter.

Dinner Pricing:

Plated

- Choose: 2 hors d'oeuvres, 1 soup or salad, choice of 2 entrees, and 2 sides \$45++
- 3 hors d'oeuvres, 1 soup or salad, choice of 3 entrees, and 2 sides \$54++

Buffet

- Choose: 2 hors d'oeuvres, 2 salads, choice of 2 entrees, and 2 sides \$50++
- 3 hors d'oeuvres, 2 salads, choice of 3 entrees, and 2 sides \$59++
- 2 hors d'oeuvres, 2 salads, 1 entrée, 1 carving station, and 2 sides \$62++

Add 1 extra hors d'oeuvres \$3.50 per person

Lunch Pricing:

Plated

- Choose: 2 hors d'oeuvres, 1 soup or salad, choice of 2 entrees, and 2 sides \$35++
- 3 hors d'oeuvres, 1 soup or salad, choice of 3 entrees, and 2 sides \$41++

Buffet

- Choose: 2 hors d'oeuvres, 2 salads, choice of 2 entrees, and 2 sides \$38++
- 3 hors d'oeuvres, 2 salads, choice of 3 entrees, and 2 sides \$47++
- 2 hors d'oeuvres, 2 salads, 1 entrée, 1 carving station, and 2 sides \$49++

Add 1 extra hors d'oeuvres \$3.50 per person

Desserts priced separately.



ORINDA COUNTRY CLUB

❧ Hors d'Oeuvres ❧

Butternut Squash Arancini with Fontina Cheese (v)

Chicken Tikka Masala Skewer

Mini Curry Chicken Tacos

Grilled Lamb Lollipop with Pomegranate Gastrique

Jumbo Lump Crab Cakes with Roasted Pepper-Scallion Remoulade

Bacon Wrapped Sea Scallops with Lemon and Herbs (*add \$1*)

Bruschetta with Tomato, Basil and Boursin Cheese (v)

Mini Beef Wellington

Cranberry Glazed Turkey Meatballs

Cucumber, Boursin and Smoked Salmon Canape

(v) = vegetarian

* Item not available for buffet. All packages include house-baked bread and butter.

Please inform us of any dietary restrictions.

11/18/2021



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∞ Soup ∞

Butternut Squash Soup ^{*(v)}
Spiced Crème Fraiche and Pistachios

Sweet Corn Bisque*
Potato-Crab Hash and Parsley Coulis

Lobster Bisque*
Crème Fraiche and Chives

∞ Salads ∞

Roasted Beet Salad (v)
Baby Arugula, Almonds, Butternut Squash Crisps, Honey Ginger Emulsion

Caesar Salad
Brioche Croutons, Parmesan-Reggiano, White Anchovies

Butter Lettuce Salad (v)
Dried Figs, Pumpkin Seeds, Shaved White Cheddar, Apple-Cranberry Vinaigrette

Mesclun Greens (v)
Apple, Sundried Cranberries, Gorgonzola Cheese, Candied Pecans, and Maple Vinaigrette

∞ Entrees ∞

Braised Beef Short Ribs
Tomato-Chianti Demi-Glace

Atlantic Salmon
Tarragon Champagne Cream Sauce

“Diestel” Turkey Breast
Cherries, Almonds, Sage, And Turkey Gravy

Prosciutto-Wrapped Organic Chicken
Mushroom-Sherry Cream

Grilled Filet Mignon*
Red Wine Mushroom Sauce

Butternut Squash Ravioli (v)
Brown Butter, Spinach, Pine Nuts, and Sage

Brined Pork Loin
Huckleberry Mustarda

(v) = vegetarian

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❧ Carving Stations ❧

Not included in the package price. Price per person. Minimum of 30.

Honey Glazed Ham \$9

Pineapple Chutney

Herb Roasted Prime Rib \$18

Au Jus and Creamy Horseradish

Herb Roasted "Diestel" Turkey Breast \$14

Cranberry Sauce and Turkey Gravy

Mushroom and Leek Strudel (v) \$8

Manchego Cheese

❧ Sides ❧

Roasted Baby Heirloom Carrots

Steamed Broccolini

Garlic Butter

Roasted Root Vegetables

Baked Sweet Potatoes

Ginger and Brown Sugar

Boursin Cheese Whipped Potatoes

Saffron Rice Pilaf

White Cheddar Sweet Potato Au Gratin

(v) = vegetarian

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❧ Stationed Displays ❧

Not included in the package price. Price per person.

Old Bay Jumbo Shrimp Cocktail \$12

Cocktail Sauce & Lemons

Quesadilla Station (v) \$8

Chicken, Steak, or Vegetarian (choose 2)

Chips, Salsa, Guacamole

Mediterranean Display (v) \$10

Hummus, Baba Ghanoush, Olive, Tapenade, Chipotle Garbanzo Spread

Pita, Crostini

Grilled Vegetable Platter (v) \$10

Asparagus, Mushroom, Zucchini, Yellow Squash, Onion, Eggplant,

Cherry Tomato, Balsamic Vinaigrette

Imported & Domestic Cheese Display (v) \$8

Assorted Crackers

Antipasti Display \$10

Assorted Local Cured Meats, Cheeses, Italian Vegetables, Crackers and Crostini

Crudité Display (v) \$7

Assorted Mixed Raw Vegetables with Ranch Dipping Sauce

(v) = vegetarian

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∞ Plated Desserts ∞

Mascarpone Cranberry Bouche de Noel (Gluten Free) \$8**

Poached Pear Almond Tart \$8**
Cranberry Compote and Vanilla Chantilly

Warm Milk Chocolate Cake \$8
Caramel Sauce and Chocolate Ice Cream

Persimmon Cake \$8**
White Chocolate Fudge Sauce

Vanilla, Persimmon, or Pumpkin Panna Cotta \$7.50**

Pumpkin Cheesecake \$8**
Sour Cream Chantilly, Toasted Pumpkin Seeds, and Dark Caramel Sauce

Chocolate Caramel Pecan Tart \$8**
Bourbon Chantilly

Apple Strudel \$8
Vanilla Ice Cream, Chardonnay Sauce, and Candied Almonds

Dark Chocolate Tart \$8**
Whisky Sauce

Egg Nog Crème Brûlée \$7.50
Gingersnap Cookie

Coconut Crème Carmel \$7.50

** Items can be served as mini bites.
All desserts are vegetarian.
Please inform us of any dietary restrictions.