



NEWPORT
BEACH
COUNTRY CLUB

Breakfast, Brunch & Lunch Menu

Plated Breakfast

10 Guest Minimum / 90 Guest Maximum

ALL AMERICAN BREAKFAST

Farm Fresh Scrambled Eggs

Select One:

- Organic Chicken Apple Sausage
- Applewood Smoked Bacon

Seasonal Fresh Fruit

Herb Roasted Breakfast Potatoes

Gourmet Freshly Brewed Coffee & Assorted Hot Teas

\$40

FRENCH BREAKFAST

Select One:

- Quiche Lorraine, Gruyère, Applewood Smoked Bacon
- Quiche Florentine, Swiss Cheese, Spinach

Seasonal Fresh Fruit

Frisée Salad, Red Wine Vinaigrette

Gourmet Freshly Brewed Coffee & Assorted Hot Teas

\$40

CALIFORNIAN BREAKFAST

Avocado Toast, Grilled Sourdough, Heirloom Tomato, Breakfast Radish, Goat Cheese, Micro Greens

Seasonal Fresh Fruit

Gourmet Freshly Brewed Coffee & Assorted Hot Teas

\$32

Breakfast Buffets

25 Guest Minimum / Includes 1½Hour Service

NBCC CONTINENTAL

Seasonal Sliced Fruit, Melons & Berries

Freshly Baked Mini Breakfast Pastries & Preserves

Assorted Bagels & Cream Cheese

2022 Catering Menus / Menus & Pricing Subject to Change
All Prices Subject to 22% Service Charge and Tax

Assorted Citrus & Fruit Juices
Gourmet Freshly Brewed Coffee & Assorted Hot Teas

\$35

NEWPORT LIFESTYLE

Seasonal Sliced Fruit, Melons & Berries
Individual Greek Yogurt Parfaits, House Made Granola, Seasonal Berries
Steel Cut Oatmeal, 2% Milk, Almond Milk, California Raisins, Brown Sugar
Selection of Mini Quiches: Florentine and Lorraine
Select One:

Fiesta Chicken Sausage
Nitrate Free Turkey Bacon or Chicken Sausage

Assortment of Citrus & Fruit Juices
Gourmet Freshly Brewed Coffee & Assorted Hot Teas

\$48

EXECUTIVE SUNRISE

Seasonal Sliced Fruit, Melons & Berries
Freshly Baked Mini Breakfast Pastries, Muffins & Croissants with Butter, Honey & Preserves
Assorted Bagels & Cream Cheese
Scrambled Eggs
Applewood Smoked Bacon
Country Breakfast Sausage
Roasted Potatoes
Assorted Citrus & Fruit Juices
Gourmet Freshly Brewed Coffee & Assorted Hot Teas

\$55

Breakfast Enhancements

OMELET STATION*

25 Guest Minimum / Includes 1½ Hour Service

Organic Eggs, Egg Whites, Ham, Sausage, Bacon, Bell Peppers, Mushrooms, Onions, Spinach,
Shredded Cheddar & Jack Cheese, Fresh Salsa

Farm Fresh Scrambled Eggs

\$25

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

FRENCH TOAST STATION

25 Guest Minimum / Includes 1½ Hour Service

Thick Cut Brioche, Organic Egg Custard, Maple Syrup, Seasonal Berries,
Vanilla Bean Whip Cream

\$20

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

***Additional hour \$90 | per 50 guests.**

Brunch Buffet

25 Guest Minimum / Includes 1½ Hour Service

NBCC BRUNCH

Seasonal Sliced Fruit, Melons & Berries

Freshly Baked Mini Pastries & Preserves

Selection of Mini Quiches: Florentine & Lorraine

Farm Fresh Scrambled Eggs

Herb Roasted Breakfast Potatoes

Applewood Smoked Bacon or Fiesta Chicken Sausage

Belgian Waffle, Fresh Assorted Berries, Warm Maple Syrup

Emerald Kale Salad

Baby Kale, Romaine, Shaved Brussels Sprouts, Broccoli, Dried Cranberries, Goat Cheese, Candied Pecans, Citrus Vinaigrette

Carving Station*:

Select One

Prime Rib Carving, House Rolls, Au Jus, Horseradish **\$75**

Cedar Plank Salmon, Red Onion Dill Sauce **\$72**

Whole Roasted Turkey, Cranberry Relish, Classic Pan Gravy **\$68**

Assorted Citrus & Fruit Juices

Gourmet Freshly Brewed Coffee & Assorted Hot Teas

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

Specialty Enhancements

FOR THE TABLE

Assorted Bagels with Cream Cheese \$48 per dozen
Assorted Classic Tea Sandwiches \$14 per person

Select Three:

Cucumber, Smoked Salmon, Egg Salad, Chicken Salad
Assorted Freshly Baked Mini Breakfast Pastries \$46 per dozen
Individual Greek Yogurt Parfaits, House Made Granola, Seasonal Berries \$10 each
Overnight Oats, Fresh Berries \$10 each

FAVORITES

Assorted Freshly Baked Cookies \$44 per dozen
Jumbo Hot Pretzels with Sweet Grain Mustard & Beer Cheese Fondue \$5 each
Individual Trail Mix \$8 each
House Made Tortilla Chips with Fresh Guacamole & Salsa \$18 per person
House Made Chips, Caramelized Onion Dip \$14 per person

HEALTHY

Pita Chips with Mediterranean Hummus \$12 per person
Assorted Granola Bars \$5 each
Assorted Whole Fruit \$3 per piece
Seasonal Fruit Skewers \$10 each
Farmer's Market Crudité Cup, Hummus, House Ranch \$12 each

INDULGENCE

Freshly Baked Brownies & Blondies \$48 per dozen
Dark Chocolate Dipped Strawberries \$58 per dozen
Assorted Mini Ice Cream \$48 per dozen
Protein Bars \$7 each

REFRESHMENTS

Freshly Brewed Gourmet Coffee & Assorted Hot Teas \$65 per gallon
Citrus Juice (Orange or Grapefruit) \$65 per gallon
Lemonade \$65 per gallon
Iced Tea with Lemon \$65 per gallon
Assorted Sodas \$4 each
Mineral & Sparkling Waters \$9 per 750ml Bottle
Red Bull (Regular & Sugar Free) \$6 each
Little West Cold-Pressed Juice \$10 each

Mimosa

\$12 each

Two Course Plated Entrée Salads

20 Guest Minimum - includes freshly baked rolls & butter, one entrée salad selection with protein option and one dessert, gourmet coffee, iced & hot tea service

Entrée Salads

Select One:

Black Garlic Caesar

Hearts of Romaine, Herb Croutons, Freshly Shaved Parmigiano-Reggiano, Black Caesar Dressing

Southwest Salad

Romaine, Roasted Corn, Pico De Gallo, Black Beans, Jicama, Cotija, Avocado, Chipotle Ranch Dressing

Newport Greens

Artisanal Mixed Greens, Sweet Corn, Toasted Almonds, Chopped Medjool Dates, Goat Cheese, Avocado, Heirloom Tomatoes, Cornbread Croutons, White Balsamic Vinaigrette

Asian Salad

Napa Cabbage, Bok Choy, Carrots, Water Chestnuts, Edamame, Mandarin Oranges, Crispy Wontons, Cashews, Sesame Ginger Vinaigrette

Baby Iceberg Wedge

Applewood Smoked Bacon, Vine Ripened Tomato, Cave Aged Blue Cheese Shaved Red Onion, Blue Cheese Dressing

Protein Options

Select One:

Grilled Chicken Breast **\$50**

Pan Seared Salmon **\$54**

Flat Iron Steak **\$56**

Maximum of 2 choice protein selections with counts provided 10 business days in advance.

Price based on the higher priced protein selection.

Dessert

Select One:

Apple Cranberry Crumble, Shortbread Cookie Dough, Apples, Cranberries, Salted Caramel, Whipped Cream

Pavlova, Vanilla Chantilly, Fresh Seasonal Berries

Lemon Meringue Tart, Shortbread, Meyer Lemon Curd, Italian Meringue

Black Walnut Carrot Cake, Cream Cheese Vanilla Mousse **GF**

Chocolate Espresso, Dark Chocolate Shortbread, Espresso Cream, Chocolate Ganache

Two or Three Course Plated Lunch

20 Guest Minimum - includes freshly baked rolls & butter, entrée selection, one first course selection and/or one dessert selection, gourmet coffee & hot tea service

*Guests must have individual place cards denoting entrée selections. The per guest price for all meals will be based off the higher-priced entrée selection. Alternating desserts are available for additional \$5 per guest.

First Course

Select One:

SOUP

Heirloom Tomato Bisque, Micro Basil
Butternut Squash, Toasted Pepitas, Local Chevre
Chilled Cantaloupe & Ginger, Cucumber Brunoise
New England Clam Chowder, Oyster Crackers

SALAD

Black Garlic Caesar

Whole Head Romaine, Herb Croutons, Freshly Shaved Parmigiano-Reggiano, Black Caesar Dressing

Caprese

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

Heirloom Beet & Goat Cheese

Frisée, Mâche, Crushed Pistachio, White Truffle Balsamic

Poached Pear & Arugula

Arugula, Frisée, Poached Pear, Candied Walnuts, Gorgonzola, White Balsamic Vinaigrette

Classic Baby Blue Wedge

Baby Iceberg, Picked Red Onion, Blistered Cherry Tomato, Rogue Creamery Smokey Blue Cheese, Pancetta, Tarragon House Ranch

Two or Three Course Plated Lunch

Entrée Options

Select One (or Two*):

Herb Roasted Organic Chicken Breast

Fingerling Potatoes, Market Vegetables, Thyme Infused Jus

\$58 for two courses / \$66 for three courses

Roasted Organic Chicken Florentine

Boursin Cheese, Spinach, Garlic & Herb Whipped Potato, Market Vegetables, Herb Chicken Jus

\$58 for two courses / \$66 for three courses

Pan Seared Scottish Salmon

Vegetable Farro Risotto, Grilled Asparagus, Sauce Vierge

\$62 for two courses / \$70 for three courses

Roasted Local Seabass

Coconut Cilantro Lime Rice, Pineapple Mango Salsa

\$62 for two courses / \$70 for three courses

Grilled Angus Flat Iron Steak

Roasted Corn & Scallion Quinoa, Market Vegetables, Chimichurri Sauce

\$64 for two courses / \$72 for three courses

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 Ravioli

Bergamot Cream, Pecorino, Charred Heirloom Tomato, Rocket, Saba

Vegan Buddha Bowl GF, DF

Seasonal Roasted Vegetables, Ancient Grains, Hummus Vinaigrette

Maximum of 2 choice entrée selections with counts provided 10 business days in advance.

Price based on the higher priced entrée.

***Guests must have individual place cards denoting entrée selections.**

Two or Three Course Plated Lunch

Dessert

Select One:

Apple Cranberry Crumble, Shortbread Cookie Dough, Apples, Cranberries, Salted Caramel, Whipped Cream
Pavlova, Vanilla Chantilly, Fresh Seasonal Berries

Lemon Meringue Tart, Shortbread, Meyer Lemon Curd, Italian Meringue

Black Walnut Carrot Cake, Cream Cheese Vanilla Mousse **GF**

Chocolate Espresso, Dark Chocolate Shortbread, Espresso Cream, Chocolate Ganache

*Maximum of 2 choice entrée selections with counts provided 10 business days in advance.
Alternating desserts are available for additional \$5 per guest.*

Lunch Buffets

DELI-STYLE BUFFET

25 Guest Minimum / Includes 1½ Hour Service

Assorted Rustic Ciabatta Deli Sandwiches

Select Two:

House Roasted Turkey Breast, Applewood Smoked Ham, Roast Beef, Caprese

Farmers Market Salad, Citrus Vinaigrette

House Made Potato Chips

Fresh Seasonal Fruit Display

Assorted Freshly Baked Cookies

Gourmet Coffee, Iced & Hot Tea Service

\$50

FROM THE GRILL

25 Guest Minimum / Includes 1½ Hour Service

½ Pound Angus Burgers, Nathan's Hot Dogs, Grilled Chicken Breast

Cheddar, Swiss, American Cheese, Red Onion, Limestone Lettuce, Tomato, Pickle Spears,

Classic Condiments, Brioche Buns

Red Rose Potato Salad

Kettle Chips

Sliced Watermelon

Assorted Freshly Baked Cookies & Brownies

Gourmet Coffee, Iced & Hot Tea Service

\$55

***Chef Attendant at \$175 recommended for 50+ guests**

BAJA BUFFET

25 Guest Minimum / Includes 1½ Hour Service

Soup & Salad

Chicken Tortilla Soup
Southwest Salad, Jicama, Roasted Corn, Pico de Gallo, Black Beans, Queso Blanco, Chipotle Dressing

Protein Options - Select Two:

Grilled Marinated Skirt Steak
Grilled Breast of Chicken
Blackened White Fish
Marinated Pork Al Pastor, Grilled Pineapple

Fiesta Fruit Display

Black Beans & Cilantro Rice

Corn & Flour Tortillas, House made Tortilla Chips

Shredded Cheese, Pico de Gallo, Sour Cream, Fresh Guacamole, Salsa Roja, Salsa Verde

Authentic House Made Cinnamon Churros

Gourmet Coffee, Iced & Hot Tea Service

\$65

ITALIAN BUFFET

25 Guest Minimum / Includes 1½ Hour Service

Soup & Salad - Select Two (includes Garlic Bread):

Heirloom Tomato Bisque, Micro Basil
Italian Chopped Salad, Heirloom Tomato, Cave Aged Blue Cheese Crumbles, Avocado, Honey Oregano Vinaigrette
Classic Caesar Salad, Hearts of Romaine, Herb Croutons, Freshly Shaved Parmigiano-Reggiano, Black Garlic Caesar Dressing

Entrée Options - Select Two:

Chicken Scaloppini, Cavatappi Pasta, Lemon Caper Beurre Blanc
Italian Sausage & Blistered Peppers
Mediterranean Sea Bass, Olive Tapenade, Toasted Italian Couscous, Meyer Lemon, Beurre Blanc
Meyer Lemon Ravioli, Bergamot Cream, Pecorino, Charred Heirloom Tomato, Rocket, Saba

Dessert:

Tiramisu

Gourmet Coffee, Iced & Hot Tea Service

\$65



NEWPORT
BEACH
COUNTRY CLUB

Reception Menu

Passed Hors d'oeuvres

25 Pieces Minimum per Selection

COLD

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

2022 Catering Menus / Menus & Pricing Subject to Change
All Prices Subject to 22% Service Charge and Tax

Curried Chicken Salad, Spiced Brioche Toast, Toasted Cashews
Prosciutto di Parma & Compressed Melon Skewer
Beef Tartare Mini Cone, Cured Egg Yolk
\$10 per piece

VEGETARIAN

Burrata Crostini, Pesto, DiStefano Burrata, Blistered Cherry Tomatoes, Saba
Artichoke Tapenade Crostini, Crème Fraiche, Preserved Lemon, Shaved Pecorino
Gazpacho Watermelon Cubes, Local Chèvre, Pedro Ximénez Reduction
\$8 per piece

HOT

Coconut Shrimp, Sweet Thai Chili Sauce
Mole Chicken Skewer, Roasted Poblano, Plantain, Salsa Verde
Crab Cake, Piquillo Aioli
\$10 per piece

Miniature Beef Wellington, Sauce Béarnaise, Horseradish Cream
Mediterranean Lamb Lollipop, Chermoula, Tzatziki
\$12 per piece

VEGETARIAN

Arancini, Smoked Tomato Fondue, Pecorino, Italian Parsley
Vegetable Spring Roll, Plum Sauce
Brie, Pear & Almond Beggars Purse
\$8 per piece

#

Banquet Bar

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:

2022 Catering Menus / Menus & Pricing Subject to Change
All Prices Subject to 22% Service Charge and Tax

Tito's Vodka
Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Don Julio Blanco Tequila
Johnnie Walker Black Label Blended Scotch

Hosted \$14 per cocktail

ULTRA PREMIUM

Full Bar to include the following Spirits:

Grey Goose Vodka
Belvedere Vodka
Hendrick's Gin
Casamigos Blanco Tequila
Woodford Bourbon Whiskey
Macallan 12 Year Single Malt Scotch

Hosted \$16 per cocktail

ALL BARS TO INCLUDE THE FOLLOWING:

Coors Light, Pacifico, Stone IPA, Stella Artois, Allagash White, Fat Tire Amber Ale
Hosted \$7 per bottle

High Moon, White Claw, Hard Kombucha
Hosted \$9 each

Sodas & Bottled Water
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 (2 hours)

Banquet Wines

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 Mer Soleil Santa Lucia Highlands	58	
2017 Patz & Hall Sonoma Coast		60
2019 Stag's Leap 'Karia' Napa Valley	66	
2019 Cakebread Cellars Napa Valley	72	
2020 Rombauer Carneros	87	
2018 Chateau Montelena Napa Valley	122	
2019 Far Niente Napa Valley	130	

Pinot Grigio

2017 Ruffino Pontassieve, Italy	45	
-----------------------------------	----	--

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 Daou Discovery Paso Robles	54
2020 Whispering Angel Provence, France	61

**subject to availability*

Banquet Wines continued

Red Wine

Merlot

2018 Benziger Sonoma		45
2017 Markham Napa Valley	58	

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	
2020 Daou Paso Robles	58	
2018 Foley Johnson Rutherford		68
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	