



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

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  
**\$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**

# Stations & Displays

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25 Guest Minimum – Includes 1½ Hour Service  
*Minimum of three (3) stations per event, unless accompanied by additional menu selections*

## FARMER'S MARKET FRUIT DISPLAY

Seasonal Fresh Fruit & Berries

**\$16**

### 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

Guacamole add \$4

**\$16**

### 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 & Chips

**\$24**

### FARMER'S MARKET CRUDITE DISPLAY

Fresh Baby Vegetable Crudité

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

**\$16**

### 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

**\$28**

### ARTISANAL CHEESE DISPLAY

Variety of Imported & Artisanal Domestic Cheeses

Cornichons, Roasted Pistachios, Orange Blossom Honeycomb, Assorted Rustic Breads, Organic

Artisanal Crackers, Grilled Focaccia

**\$22**

### SEAFOOD ON ICE DISPLAY

(3 pieces per person)

Jumbo Shrimp & Crab Claws

Served with Lemons, Cocktail & Louis Sauce

**\$28**

**ENCHANCEMENT OPTION +\$12**

**(2½ pieces per person)**

East & West Coast Oysters

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

## FRESH SUSHI DISPLAY

(5 pieces per person)

Shrimp, Yellow Tail, Ahi Tuna, Salmon Sushi, Unagi, Assorted Sushi Rolls  
Pickled Ginger, Wasabi and Soy Sauce

**\$35**

Specialty Sushi Chef Available Upon Request at \$250 (*Orders over 150 will require an additional Chef*)

## 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 (*Orders over 150 will require an additional Chef*)

## 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

**\$28**

Chef Attendant Required at \$175 (*Orders over 150 will require an additional Chef*)

## ARTISINAL GRILLED CHEESE DISPLAY

Select Two

- **Braised Short Rib**, Aged White Cheddar, Horseradish, Balsamic Onion, Sourdough
- **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

**\$24**

## GOURMET SLIDER STATION

Select Two

- **Animal Style**, Angus Beef, Cheddar, Caramelized Onion, 1000 Island, Pickle, King's Hawaiian
- **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

**\$26**

## 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

**\$26**

## MAC & CHEESE BAR

### Select Two

- **Truffle Mac & Cheese** V
- **Cheddar & Bacon**
- **Fontina & Sun Dried Tomato** V
- **Lobster & Tarragon (+\$6)**

**\$22**

## ITALIAN PASTA STATION

### Select Two

- **Farfalle Primavera**, Toy Box Squash, Heirloom Tomato, Fresh Tomato Ragu V
- **Penne Bolognese**, Parmigiano-Reggiano
- **Strozzapreti**, Chicken, Rocket, Pesto Cream Sauce
- **Meyer Lemon Ravioli**, Bergamot Cream, Pecorino, Charred Heirloom Tomato, Rocket, Saba

**\$30**

## RISOTTO STATION

### Select Two

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

**\$32**

Chef Attendant Available Upon Request at \$175 (*Orders over 150 will require an additional Chef*)

## BAJA STREET TACO STATION

### Select Two

- **Chicken Achiote**, Crema Mexicana, Queso Fresco
- **Carnitas**, Cilantro, Onions
- **Carne Asada**, Pico de Gallo, Cotija Cheese, Achiote
- **Garlic Shrimp**, Queso Oaxaca

**\$30**

Chef Attendant Available Upon Request at \$175 (*Orders over 150 will require an additional Chef*)

# Plated Dinner

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25 Guest Minimum – includes freshly baked rolls & butter, one first course, entrée 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, Frisée, 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, Frisée, 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 for additional soup or salad course**

# Plated Dinner

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25 Guest Minimum – includes freshly baked rolls & butter, one first course, entrée selection, coffee & hot tea service

## Entrée Options

### **Herb Roasted Chicken Breast**

Crushed Black Garlic Fingerling Potatoes, Market Vegetables, Thyme Infused Jus  
**\$75**

### **Roasted Organic Chicken Florentine**

Boursin Cheese, Spinach, Sun Dried Tomato Polenta, Charred Garlic Broccolini  
**\$75**

### **Pan Seared Scottish Salmon**

Roasted Vegetable & Farro Risotto, Fava Bean & Corn Relish, Piquillo Sherry Vinaigrette  
**\$77**

### **Roasted Local Sea Bass**

Purple Potato Mash, Ras El Hanout Baby Carrots, Champagne & Saffron Hollandaise, Rocket  
**\$79**

### **Pan Seared Branzino**

Gigante White Bean Ragu, Apple, Radish & Red Onion Slaw  
**\$83**

### **Braised Short Ribs**

Creamy Asiago Polenta, Wilted Baby Kale, Gorgonzola Fondue, Crispy Shallot  
**\$83**

### **Grilled Filet Mignon 6oz**

Roasted Garlic Potato Gratin, Blistered Asparagus, Heirloom Baby Carrot, Bordelaise  
**\$89**

## DUET

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

Milanese Risotto, Grilled Asparagus, Citrus Beurre Blanc  
**\$91**

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

Parmesan & Herb Whipped Potato, Market Vegetable, Green Peppercorn Demi, Saffron Butter  
**\$113**

### **Pan Seared Petite Filet Mignon & Lobster Thermador**

Roasted Garlic Potato Gratin, Market Vegetable, Sauce Béarnaise  
**\$130**

# Plated Dinner

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25 Guest Minimum – includes freshly baked rolls & butter, one first course, entrée selection, coffee & hot tea service

## Entrée Options

### 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

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

Seasonal Roasted Vegetables, Ancient Grains, Hummus Vinaigrette, Root Vegetable Chip

***Maximum of 2 choice entrée selections with counts provided 10 business days 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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50 Guest Minimum – Includes 1 Hour Service

#### **BALBOA BAR STATION**

Hand Dipped Vanilla Ice Cream Bar  
Chocolate Shell, Assorted Premium Toppings  
**\$20**

**Chef Attendant Required at \$175 (Orders over 150 will require an additional Chef)**

#### **BANANAS FOSTER STATION**

Meyers Rum, Caramelized Bananas  
Tahitian Vanilla Bean Ice Cream

**\$20**

**Chef Attendant Required at \$175 (Orders over 150 will require an additional Chef)**

### ICE CREAM SUNDAE BAR

**Select Two:**

Vanilla, Chocolate, Coffee, Spumoni

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

**\$20**

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

### CUSTOM DIPPED DONUTS

Fresh Baked Cake Donut

Assorted Drizzles & Sprinkles

**\$20**

**Chef Attendant Required at \$175 (Orders over 150 will require an additional Chef)**

### ESPRESSO CART (50 guest minimum)

Freshly Roasted Specialty Coffee Beverages

Assorted Flavors & Milks

**\$13**

**Chef Attendant Required at \$175 (Orders over 150 will require an additional Chef)**

## Dessert Displays

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25 Guest Minimum – Includes 1 Hour Service

### Assorted Macarons

Chocolate, Pistachio, Raspberry, Vanilla Cassis, Salted Caramel

**\$16**

### 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**

**\$16**

### 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

**\$16**

### Coffee & Beignets (3 per person)

Nutella

Lemon Curd

Caramel  
**\$22**

**Available as Live Action Station with Espresso Cart & Beignets \$30**  
**Chef Attendant Required at \$175 (Orders over 150 will require an additional Chef)**

Freshly Baked Assorted Cookies  
**\$44 per dozen**

Brownies & Blondies  
**\$48 per dozen**

Dark Chocolate Dipped Strawberries  
**\$58 per dozen**

Freshly Baked Cake Donuts  
**\$12**

## 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  
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

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

*\*subject to availability*

# Banquet Wines continued

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## 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	