

Special Events
Catering
MENU
2012

Lakeside

at Bartley Cavanaugh Golf Course

the
PAVILION
at Haggin Oaks

NON ALCOHOLIC BEVERAGES

Canned Soda.....\$1.60 each

Sparkling Apple Cider.....\$9.00 each

Bottled Water.....\$2.30 each

BEER

KEG (125) (16oz. glass)

Domestic Beer \$325.00

Premium Beer \$425.00

Pony Keg (60) (16 oz. glass)

Domestic Beer \$175.00

Premium Beer \$225.00

Champagne List

House, California \$13.00

Stanford, California \$15.00

Weibel Brut Raspberry, CA \$18.00

Weibel Almond, CA \$18.00

Yellow Tail, Australia \$19.00

Domain St. Michelle, WA \$20.00

Gloria Ferrer, California \$30.00

ADDITIONAL FEES

Bar Set up Fee \$100.00
(min. of \$300.00)

Corkage fee (750 ml bottle) \$10.00 each

Corkage fee (1.5 liter) \$14.00 each

Wine List

CHARDONNAY

House, Coastal California \$13.00

Callaway, California \$15.00

Woodbridge, California \$18.00

Rodney Strong, Sonoma \$23.00

Clos Du Bois, Sonoma \$24.00

Toasted Head, Dunnigan Hills \$25.00

Geyser Peak Reserve, Alexander \$40.00

CABERNET

House, Coastal California \$13.00

Callaway, California \$15.00

Ravenswood, California \$18.00

Toasted Head, Dunnigan Hills \$25.00

Beringer Knights Valley, Sonoma \$29.00

MERLOT

House, Coastal California \$13.00

Callaway, California \$15.00

Ironstone, Sonora \$18.00

Columbia Crest Grand Estates, WA \$20.00

OTHER FAVORITES

Beringer White Zinfandel \$14.00

Estancia Pinot Grigio, Coastal CA \$21.00

Geyser Peak Sauvignon Blanc, CA \$23.00

Greg Norman Pinot Noir, Santa Barbara \$26.00

ALL prices are subject to 19% service charge & prevailing tax

THEMED BUFFETS

\$32.95 PER PERSON

(50 PERSON MIN.)

All buffets include Ice tea or lemonade, and coffee

THE TERRACE

Served with Vegetable Medley & Rolls & Butter

Choice of one salad:

Spinach, mandarin oranges, dried cranberries, red onions, blue cheese and candied walnuts

Mixed greens with pears, blue cheese and candied walnuts

CHOICE OF TWO:

Herb Roasted Beef Tips

Served with burgandi-garlic demiglaze

Citrus-Dijon Crusted Pork Loin

topped with fire roasted apples

Grilled Chicken

Served spicy apple chutney

Chicken Saltimbocca

Stuffed breast of chicken with mozzarella, sage and prosciutto, breaded and finished with roasted pepper cream

Grilled Salmon Filet

Topped with tropical fruit salsa

Creamy Farfelle Primavera

Vegetarian pasta option

CHOICE OF ONE:

Potatoes Au gratin

Rice Pilaf

Garlic Mashed Potatoes

Herb Roasted Reds

APPETIZERS:

Chicken Pesto Crostinis

Sausage Filled Mushroom Caps

Cherry Tomato & Mozzarella Skewers

(Substitutions available upon request)

LITTLE ITALY

Served with Vegetable Medley & Focaccia Breadsticks

Mediterranean Salad:

Mixed greens, tomatoes, cucumbers, olives, red onions, peperoncini, and feta cheese

CHOICE OF ONE:

Roman Style Chicken

Tender chicken breast with, peppers, onion, tomatoes, capers, prosciutto and fresh herbs

Chicken Marsala

Seared breast cutlet with a rich mushroom Marsala sauce

Chicken Provencal

Marinated in herbs, olive oil, and white wine

CHOICE OF TWO:

Ravioli Florentine

Fluffy pillows stuffed with spinach and cheese in a rose'cream sauce

Wild Mushroom Risotto

Fettuccine Alfredo

Classic alfredo sauce tossed with fettuccine

Pasta Primavera

In a rich marinara sauce with seasonal vegetables

APPETIZERS:

Bruschetta Crostinis

Sun Dried Tomato, pesto & Parmesan Palmeries

Poached Pears & Brie

All buffets include 3 pieces of appetizers per guest.
Substitutions available upon request

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THEMED BUFFETS

\$32.95 PER PERSON

(50 PERSON MIN.)

All buffets include Ice tea or lemonade, and coffee

SOUTH OF THE BORDER

Served with Spanish rice, refried beans, corn or flour tortillas, chips & salsa

Southwest Salad

Mixed greens, black beans, corn, shredded jack cheese, red peppers, onions, tomatoes, and tri-colored tortilla chips tossed with chipotle-cilantro dressing

CHOICE OF TWO:

Pork Carnitas

Chicken in Rich Red Mole Sauce

Chili Verde

Chicken Enchiladas

Beef & Chicken Fajitas

Zucchini Corn Stew

Topped with cotija cheese

APPETIZERS

BBQ Pork Empanadas

Stuffed Baby Reds

Chimichurri Beef Skewers

KIDS MENU

*Ages 6-12 years old
Min. of 15 kids*

Chicken Strips

Mac -N- Cheese

Fruit

Chocolate Chip Cookies

\$15.95

All buffets include 3 pieces of appetizers per guest.
Substitutions available upon request

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Full Service Sit Down Dinners

All dinners include: house salad with one choice of dressing & fresh seasonal veggies Served with fresh baked rolls & butter. Ice Tea, lemonade and coffee service included

Pasta Primavera	\$26.95
Farfelle pasta with zucchini, sun dried tomatoes, carrots, broccoli, and yellow squash	
Airline Chicken	\$27.95
Juicy chicken marinated with herbs and citrus. Grilled and served with pommes ana & seasonal vegetables	
Dijon-Crusted Pork Loin	\$28.95
Lean pork loin crusted with fresh herbs and Dijon mustard. Roasted and served with port reduction, potatoes Au gratin & seasonal vegetables	
Chicken Marsala	\$27.95
Juicy chicken cutlet seared and topped with marsala mushroom sauce. Served with garlic mashed potatoes & seasonal vegetables	
Chicken Saltimbocca	\$27.95
Stuffed chicken breast with mozzarella, prosciutto and sage. Served with a roasted pepper cream sauce wild rice pilaf & seasonal vegetables	
Mahi Mahi	\$28.95
Crusted with toasted sesame Asian inspired marinade served with a mango infused beurre blanc. Served with fluffy white rice & stir fried vegetables	
New York Steak	\$33.95
Grilled to perfection and topped with blue cheese compound butter. Served with roasted red potatoes & seasonal vegetables	
Salmon Filet	\$28.95
6oz.Salmon filet topped with lemon-dill cream. Served with garlic sautéed spinach & mashed potatoes	
Filet Medallions	\$33.95
Succulent filet of beef roasted and sliced in medallions finished with cabernet butter sauce. Served with cheddar-chive mashed potatoes and seasonal vegetables	
Halibut	\$40.95
Pistachio Crusted halibut served with a citrus-butter sauce. Served with wild rice pilaf and seasonal vegetables	
Sirloin Steak & Marinated Chicken Breast with Cabernet Sauce	\$32.95
Sirloin Steak and chicken breast served with a cabernet reduction. Served with sour cream-chive mashed potatoes & seasonal vegetables	
Filet Mignon & Mahi Mahi	\$44.95
Petite filet grilled & Mahi Mahi crusted with toasted sesame Asian inspired marinade Served with a mango infused beurre blanc and sour cream-chive mashed potatoes & seasonal vegetables	
Filet Mignon & Halibut	\$49.95
Grilled filet of beef accompanied by a citrus marinated halibut filet. Served with roasted fingerling potatoes, baby carrots and asparagus	

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CHEESE BOARD & FRUIT DISPLAY	\$250.00
Seasonal fruit with Monterey Jack, Cheddar, Aged Swiss, Pepper jack, Brie in filo dough and an assortment of distinctive crackers, with fruit garnish (serves 50)	
Cheese Fondue	\$475.00
Served with assortment of artisan breads and seasonal vegetables (Serves 50)	
Anti Pasto Display	\$225.00
Mozzarella Cheese, Roasted Red Onions, Red Bell Peppers, Eggplant, Marinated Portabella Mushrooms, Black Pitted Whole Olives, Yellow Squash, Fresh Basil, Italian Squash, Asparagus & Italian Salami. (Serves 50)	

APPETIZERS

Sesame Chicken
Cherry Tomato & Mozzarella Skewers
Eggs Extravaganza
Poached Pears & Brie Canapé
Chicken Pesto Crostini's
Bruschetta
Stuffed Baby Reds
Sausage filled Mushroom Caps
Melon Gazpacho
Veggie Skewers
Sun Dried Tomato, Pesto, & Parmesan Palmieres
Waldorf Chicken Salad
BBQ Pork Empanadas
\$100.00
<i>50 pieces per order</i>

Crab cakes
Chimichurri Beef Skewers
Fresh Figs with Blue Cheese & Prosciutto <i>(Seasonal)</i>
Prosciutto Wrapped Asparagus
Coconut Shrimp
Lamb Lollipops
Cocktail Shrimp
Scallop Ceviche with Mango & cilantro
Cucumber Rounds with Dill Cream Cheese & Smoked Salmon
Peaches Wrapped in Prosciutto & Mint
\$150.00
<i>50 pieces per order</i>

BREAKFAST BRUNCH

\$13.95 per person
(50 person min.)
11am-2pm

Includes the following:

Orange juice, coffee, champagne, breakfast breads, fresh fruit, scrambled eggs, French toast, breakfast potatoes, sausage & bacon

LUNCH BRUNCH

\$23.95 per person
(50 person min.)
11am-2pm

Includes the following:

Orange juice, coffee, champagne, breakfast bread, fresh fruit, eggs benedict, potatoes au gratin, french toast, bacon & choice of one: chicken picatta, tri-tip, or pasta primavera

LATE NIGHT SNACK

Min. of 50 pieces
Available up to one hour of conclusion of event

Mini Burritos	\$3.25 each
Ground beef, refried beans, cheese, and salsa	
Chimichangas	\$3.25 each
Chicken or Beef served with salsa	
Hot Wings	\$75.00
(50 piece quantity)	
Honey Glazed Drumettes	\$75.00
(50 piece quantity)	

LUNCH MENU

Served 11-3pm
(Min. of 50 guests)

Salad Options

Available only as a sit down meal
Includes rolls & butter and choice of ice tea or lemonade

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| Salmon Salad | \$20.95 |
| <i>Spinach and mix greens, strawberries, orange segments, avocado, bacon bits and toasted almonds tossed with citrus vinaigrette</i> | |
| Tri -Tip Salad | \$14.95 |
| <i>Mixed greens, tomatoes, blue cheese, grilled zucchini, yellow squash and onions tossed with balsamic dressing and topped with tri-tip</i> | |
| MacKenzie's Chicken Salad | \$14.95 |
| <i>Mixed greens, apples, candied walnuts, dried cranberries and blue cheese tossed with raspberry vinaigrette topped with citrus marinated chicken breast</i> | |

Buffet Options

Buffet options
Includes house salad with choice of dressing, rolls & butter
Includes ice tea or lemonade

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| Capellini a la Scampi | \$21.95 |
| <i>Angel hair pasta tossed with shrimp, asparagus, tomatoes, mushrooms, garlic white wine and fresh basil.</i> | |
| Ravioli Florentine | \$18.95 |
| <i>Spinach ricotta cheese stuffed ravioli served with side of seasonal veggies with a roasted pepper beurre-blanc</i> | |
| Cavatapi and Chicken | \$18.95 |
| <i>Cavatapi pasta tossed with mushrooms, broccoli, carrots, fresh basil, tomatoes, grilled chicken breast in creamy pesto sauce</i> | |
| Caprice Chicken | \$22.95 |
| <i>Crispy chicken breast breaded with panko herbs and parmesan topped with fresh mozzarella, tomato and pesto served with rice pilaf and seasonal vegetables</i> | |
| Chicken Marsala | \$18.95 |
| <i>Juicy chicken cutlets seared and topped with marsala mushroom sauce and served with garlic mashed potatoes and seasonal vegetables</i> | |
| Beef Skewers | \$18.95 |
| <i>Chunks of tri-tip, onions, peppers, zucchinis with Asian marinade served with rice pilaf</i> | |
| Carne Asada Plate | \$21.95 |
| <i>Flank steak marinated in citrus and herbs served with cilantro-lime rice and black beans topped with roasted tomato salsa</i> | |

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DESSERTS

PETITE FOURS

ESPRESSO BROWNIE
STRAWBERRY SKY BAR
PECAN CHOCOLATE CHUNK
CARAMEL CHEESECAKE

\$3.75

PER PERSON
(3 PIECES PER PERSON)

CASINO CHEESECAKES

VANILLA RASPBERRY SWIRL
LEMON CAKE
CAPPUCCINO
AMARETTO ALMOND
SILK TUXEDO
CHOCOLATE CHIP

\$4.75

PER PERSON
(3 PIECES PER PERSON)

Baked Cookies

Peanut Butter
Chocolate Chip
Macadamia Nut

\$10.00 per dozen

Brownie Station

Includes:

Brownies, whipped cream, chocolate
sauce, caramel sauce, marshmallows,
and sprinkles

\$4.95 per person

(Min. of 25 people)

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