



THE CLUBHOUSE

at anaheim hills golf course



2017 Holiday Menu

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2017 HOLIDAY PLATED MENU

With Warm Rolls, Sweet Butter, Coffee, Decaf, Tea, Milk & Water
25 Guests or More

SATURDAY LUNCH 28 / DINNER 36

FRIDAY LUNCH 25 / DINNER 33

SUNDAY DINNER 33

MONDAY – THURSDAY LUNCH 19 / DINNER 27

SALADS (CHOICE OF ONE FOR ALL GUESTS)

Spinach leaves, dried cherries, toasted almonds with raspberry vinaigrette
Classic Caesar with shaved parmesan and garlic croutons
Butter lettuce, toasted walnuts, bleu cheese crumbles, and green apple with citrus vinaigrette
Baby greens, heart of palm, orange segments, candied pecans with pomegranate vinaigrette
Baby greens, Julienne beets, feta cheese, candied walnuts with balsamic vinaigrette

ENTREES (CHOICE OF ONE FOR ALL GUESTS)

Pineapple glazed ham
Roast tri-tip of beef au poivre
Cranberry-onion roasted pork loin
Twice baked home style lasagna rustic
Grilled herb breast of chicken with hot cranberry glaze
Ginger infused breast of chicken with apricot glaze
Filet of salmon with sun-dried tomato lemon beurre blanc
Stuffed chicken breast with mozzarella cheese, apples, raisins, creamy madeira wine sauce
Filet mignon with morel sweet cream sauce (add 8)

VEGETABLE (CHOICE OF ONE FOR ALL GUESTS)

Green beans almondine
Asparagus tomato basil
Thyme roasted winter medley
Broccoli with sesame butter
Orange dill glazed carrots

STARCH (CHOICE OF ONE FOR ALL GUESTS)

Pecan rice pilaf
Velvet whipped potatoes
Thyme red roasted potatoes
Au Gratin Potatoes
Cranberry & cider glazed sweet potatoes

DESSERT (CHOICE OF ONE FOR ALL GUESTS)

Apple Strudel
Lemon Raspberry Cake
Pumpkin or New York Style Cheesecake
Tiramisu Cake
Double Fudge Chocolate Decadence Cake

Two entrée choices, add 3 to the higher priced entrée.

Two entrée combination plate, add 5 to the higher priced entrée.

Vienna Station (Minimum 50 guests) Chocolate Strawberries, Biscotti & Petit Fours - 9

With Deluxe Gourmet Coffee Station – 12

Cake Cutting Fee for Client Provided Cake - 1.75

All prices are subject to service charge and tax – 12/16



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2017 HOLIDAY BUFFET MENU

With Warm Rolls, Sweet Butter, Coffee, Decaf, Tea, Milk & Water

50 Guests or More

add 3pp for 40-49 guests / add 6pp for 30-39 guests

GOLD

3 Salads, 2 Entrées, 1 Starch, 1 Vegetable, 1 Dessert

SATURDAY LUNCH 30 / DINNER 38

FRIDAY LUNCH 27 / DINNER 35

SUNDAY DINNER 35

MONDAY – THURSDAY LUNCH 21 / DINNER 29

PLATINUM

3 Salads, 3 Entrées, 1 Starch, 1 Vegetable, 2 Desserts

SATURDAY LUNCH 36 / DINNER 44

FRIDAY LUNCH 33 / DINNER 41

SUNDAY DINNER 41

MONDAY – THURSDAY LUNCH 27 / DINNER 35

SALADS

Spinach, dried cherries, toasted almonds
Marinated pasta & vegetables
Antipasto
Fresh fruit
Classic Caesar
Cucumber & artichoke
Tossed baby greens

ENTREES

Pineapple glazed ham
Roast tri-tip of beef au poivre
Fillet of salmon, with sun-dried tomato
lemon beurre blanc
Grilled herb breast of chicken, with
hot cranberry glaze
Ginger infused breast of chicken, with
apricot glaze
Roast pork loin

STARCHES & VEGETABLES

Velvet whipped potatoes
Cranberry-cider glazed sweet potatoes
Pecan rice pilaf
Thyme red roasted potatoes
Orange dill glazed carrots
Green beans almondine
Thyme roasted winter medley
Broccoli with sesame butter

FESTIVE HOLIDAY DESSERT TABLE

Apple Strudel, Pumpkin or New York Style Cheesecake,
Tiramisu Cake, Lemon Raspberry Cake, Double Fudge Cake

Additional Salads – 5 each

Additional Vegetables or Starches – 3 each

Additional Desserts – 3 each

Additional Entrées – 7 each

Vienna Station - Chocolate Strawberries, Biscotti & Petit Fours - 9

With Deluxe Gourmet Coffee Station – 12

Cake Cutting Fee for Client Provided Cake - 1.75

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HORS D' OEUVRES

(Displays Per Person)
(Minimum 25 Guests)

	<u>Fri-Sun</u> <u>Regular</u>	<u>Mon-Thurs</u> <u>Discounted</u>
fresh fruit display	2.50	2
vegetable crudités with ranch dressing	2.50	2
domestic cheese board with assorted crackers	2.50	2
imported cheese board with assorted crackers	3.75	3
tri-color tortilla chips with salsa (add quacamole 1.00 Fri-Sun, .75 Mon-Thurs)	2.50	2
antipasto platter	4.50	3.50
whole poached decorated salmon (Minimum 50 Guests)	5.50	4.50
sliced smoked salmon with condiments	6.5	5.5
barbequed pork tenderloin	4.50	3.50
hot spinach and artichoke dip with garlic toast	3.25	2.50

HOT (2 PIECES PER PERSON)

Minimum 25 Guests

swedish or barbequed meatballs	4.25	3.25
egg rolls with sweet Thai chili sauce	4.25	3.25
potstickers	4.25	3.25
spanakopita - spinach and feta cheese in phyllo dough	4.25	3.25
assorted mini-quiche	4.25	3.25
crab-stuffed mushrooms	5	4
teriyaki chicken or beef kabobs	4.75	3.75
coconut shrimp skewers with mango chutney	5.50	4.50
mini crab cakes with pepper aioli	6	5
beef or chicken empanadas	4.50	3.50
crisp asparagus with asiago cheese	4.75	3.75
breaded parmesan artichoke hearts with tomato herb sauce	5	4
brie en croute with raspberries	5.25	4.25
mini beef wellington	5.75	4.75

COLD (2 PIECES PER PERSON)

Minimum 25 Guests

deviled eggs	4	3
prosciutto with fresh mozzarella	4.50	3.50
bruschetta - balsamic basil tomato concasse	4.25	3.25
Belgian endive with bleu cheese butter and candied walnuts	4.50	3.50
spiced shredded chicken on Belgian endive	4.50	3.50
smoked salmon with caviar & crème fraîche on mini puff pastries	5	4
assorted sushi - wasabi, pickled ginger, aged soy sauce	5.75	4.75
assorted canapes	4.50	3.50
prawns with cocktail sauce	5.75	4.75
assorted cocktail sandwiches	4.75	3.75
chocolate-dipped strawberries	5.50	4.50
assorted petit fours	5.50	4.50
assorted sweets station *choice of any 3 of the following:	6	5

(assorted cookies, brownies, cheesecake bars, strawberry bars, lemon bars, petit fours, mini cupcakes or chocolate dipped pretzels)

Tray passed hors d' oeuvres available for 75/hour/server.

Holiday prices may vary. Prices & selections are subject to change.

All prices are subject to service charge and tax – 12/16



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BEVERAGE SERVICE

Hosted Bar Package Priced Per Person

During a Host Bar, Beverages are Complimentary to Your Guests

(minimum 2 consecutive hours, excludes shots or doubles, limit 2 drinks per order, per person)

Number of hours	Domestic Beer, House Wine & Soft Drinks	Add Import Beer & House Brands	Add Call Brands	Add Premium Brands	Add Top Shelf Brands
2	12	15	18	21	24
3	15	18	21	24	27
4	18	21	24	27	30
5	21	24	27	30	33
6	24	27	30	33	36

Bar Charges Based on Consumption

	Cash	Pre-Paid Hosted		Cash	Pre-Paid Hosted
Soft Drinks	2.50	2	House Brands	6	5.50
Fruit Juices	3.50	3	Call Brands	6.75	6.25
Domestic Beer	5	4.50	Premium Brands	7.50+	7+
Imported Beer	6	5.50	Premium Wine	8+	7.50+
House Wine	7	6.50	Top Shelf	8.50+	8+
			Cordials / Cognacs	9+	8.50+

Cash Bar – Guests pay for their own beverages. Cash bar prices include tax.

Host Bar Based on Time – Host determines the type of beverages hosted hourly.

Host Bar Based on Consumption – Host is charged for drinks served.

Partial Host Bar – Host determines dollar amount and/or type to be hosted.

Keg Beer - Domestic 495+
Imported 595+

Champagne, Etc. – Martinelli's (non-alcoholic) 12
House champagne 22
Fruit punch 28 per gallon
Champagne punch 45 per gallon

Wine - Chardonnay, White Zinfandel, Cabernet, Merlot 34/750 ml bottle
Please Inquire about additional premium selections

Corkage Fee - We will prearrange service of your wine or champagne @ 12/750 ml bottle.
Larger bottles charged accordingly. No other food or beverage may be brought on premises.

Labor Charges – A private bar and bartender fee of 95 will be refunded if bar sales exceed 400.
Tray passed hors d' oeuvres or cocktail service is available for 75 /hour/server.

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