

Rehearsal Dinners at The Clubhouse

Silver Package:

- * *Floor Length Poly Linen of your color choice*
- * *Champagne / Cider Toast*

Discounted Clubhouse Wedding Pricing

Valid Monday thru Thursday 6pm—10pm

Single Plated Entrée: \$30.00++/pp

Duet Plated Entrée: \$37.00++/pp

Non- Clubhouse Wedding Pricing

Valid Monday thru Thursday 6pm—10pm

Single Plated Entrée: \$35.00++/pp

Duet Plated Entrée: \$42.00++/pp

Crystal Package:

- * *All items listed in Silver Package plus...*
- * *Chiavari Chairs*
- * *2 Bottles of House Wine per Table*
- * *Custom Groom's Cake*

Discounted Clubhouse Wedding Pricing

Valid Monday thru Thursday 6pm—10pm

Single Plated Entrée: \$40.00++/pp

Duet Plated Entrée: \$47.00++/pp

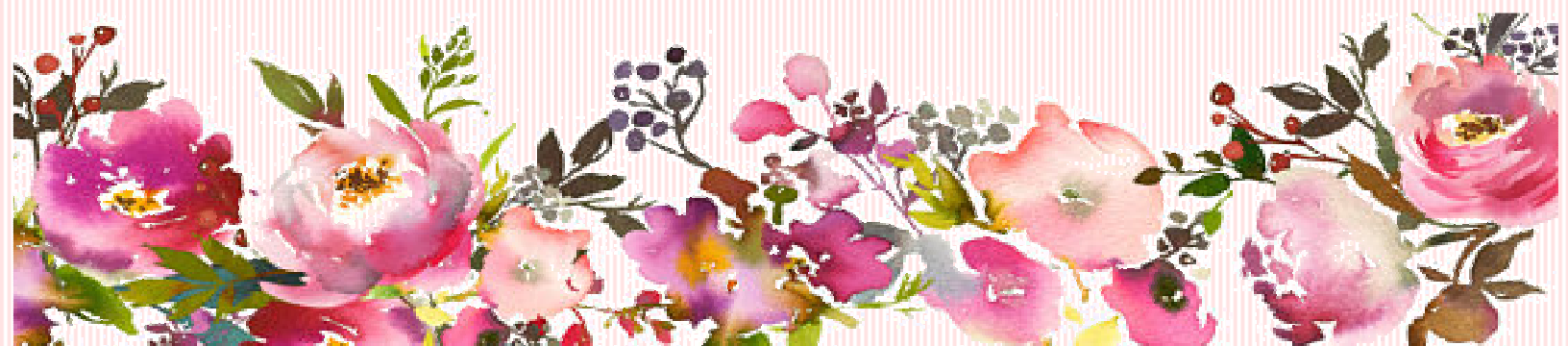
Non- Clubhouse Wedding Pricing

Valid Monday thru Thursday 6pm—10pm

Single Plated Entrée: \$45.00++/pp

Duet Plated Entrée: \$52.00++/pp

*** All packages subject to change. Clubhouse food & non-alcoholic beverage minimums apply ***



Plated Selections

Salads

Choice of One

Mixed Greens

Melange of California Mixed Greens and Fresh Seasonal Vegetables
Choice of Dressings

Classic Caesar

Crisp Romaine, Parmesan Cheese, Herbed Croutons, Creamy Caesar Dressing

Spinach

Delicate Green Leaf Spinach with Mushrooms, Bacon, Hard-Boiled Egg, Raspberry Vinaigrette Dressing

Delicata

Spinach, Arugula, Fresh Strawberries, Goat Cheese, Champagne Vinaigrette Dressing

Clubhouse Medley

Mixed Baby Greens, Candied Pecans, Dried Cherries, Bleu Cheese Crumbles, Raspberry Vinaigrette Dressing

Caprese

Crisp Romaine, Fresh Mozzarella, Roma Tomatoes, Basil, Reduced Balsamic Vinaigrette Dressing

Add 3 for Upgraded Choice of

Entrées

Includes Chef's Seasonal Vegetables and Choice of Rice Pilaf, Roasted Red Potatoes, Garlic or Wasabi Mashed Potatoes

Ginger-Apricot Chicken

Baked Boneless Chicken Breast, Ginger Infused Apricot Glaze

Pacific Salmon Fillet

Garlic and Sun-Dried Tomato Sauce with Basil

Prime Rib of Beef Au Jus

Blackened Cajun-Style or Slow-Roasted with Rock Salt, Served with Creamed Horseradish
Add 9 to package

Chicken Picatta

Pan Seared Chicken Breast, Lemon Caper Butter

Asian Salmon Fillet

Ponzu-miso Glazed, Shitake Ragout, Ginger-Soy Cream

New York Strip Steak

Shallot Brandy Sauce
Add 8 to package

Clubhouse Chicken Royale

Panko Bread Crumbs, Stuffed with Sun-Dried Tomatoes, Mushrooms, Spinach & Mozzarella Cheese, Herb Cream Sauce

Oven Baked Orange Roughy

Citrus Buerre Blanc Sauce

Roast Tri-Tip

Slow-Roasted, Thinly-Sliced, Peppercorn Au Jus

Lemon Herb Chicken

Slow-Roasted Boneless Breast, Delicate Lemon Butter Sauce

Winemaker's Angus Filet

Cabernet Sauvignon Sauce
Add 12 to Package

Australian Lobster Tail

Baked, Served with Drawn Butter
Add Market Price

Chicken Marsala

Pan Seared Chicken Breast with Wild Mushrooms, Demi-Glaze Marsala Wine

Filet and Lobster or Shrimp Scampi

Classically Prepared
Add Market Price

Cheese Ravioli

Pasta Stuffed with Ricotta Cheese and Herbs, Chardonnay Cream or Marinara Sauce

Stuffed Eggplant Parmesan

Lightly Breaded Eggplant Stuffed With Mozzarella & Parmesan Cheese, Marinara Sauce

Top Sirloin Steak

Maitre D' Butter
Add 4 to Package

Pasta Primavera

Roasted Vegetables with Penne Pasta, Marinara Sauce

Add 3 for Upgraded Choice of Saffron Risotto Cake, Mediterranean Cous-Cous, Mashed Yukon Gold Potatoes, Baked Potato, Mashed Purple Peruvian Potatoes, Creamy Mascarpone Basil Risotto, Cabernet Sautéed Wild Mushrooms or Tomato-Basil Asparagus

*Special dietary restrictions accommodated upon request