



# THE CLUBHOUSE

*at anaheim hills golf course*



## *Holiday Menu*

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## **2018 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

Fillet 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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## **2018 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

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## HORS D' OEUVRES

(Displays Per Person)  
(Minimum 25 Guests)

	<u>Fri-Sun Regular</u>	<u>Mon-Thurs 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 guacamole 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 fraiche 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.

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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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