



THE CLUBHOUSE

at anaheim hills golf course

2018-19 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

Fillet 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

Holiday prices may vary. Prices & selections are subject to change, service charge and tax – 07/18



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2018-19 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,
hot cranberry glaze
Ginger infused breast of chicken,
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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2018-19 HOLIDAY HORS D' OEUVRES

(Displays Per Person) (Minimum 25 Guests)

	<u>Fri-Sun Regular</u>	<u>Mon-Thurs Discounted</u>
fresh fruit display	3.50	2.50
vegetable crudités with ranch dressing	3.50	2.50
domestic cheese board with assorted crackers	3.50	2.50
imported cheese board with assorted crackers	4.50	3.50
tri-color tortilla chips with salsa (add guacamole 1.00 Fri-Sun, .75 Mon-Thurs)	3.50	2.50
antipasto platter	5	4
whole poached decorated salmon (Minimum 50 Guests)	6	5
sliced smoked salmon with condiments	7	6
barbequed pork tenderloin	5	4
hot spinach and artichoke dip with garlic toast	4	3

GRAND HORS D'OEUVRE PLATTER – Fri-Sun \$8.95, Mon-Thurs Disc. \$6.95

Vegetable Crudité with Ranch Dressing, Fresh Fruit Display and Domestic Cheese Board with Assorted Crackers

GRAND ELITE HORS D'OEUVRE PLATTER – Fri-Sun \$13.95, Mon-Thurs Disc. \$11.95

Grand Platter and Any Two of the Following:

Teriyaki Beef or Chicken Kabobs, BBQ or Swedish Meatballs, Mini-Quiche, Spanakopita, Beef or Chicken Empanadas, Potstickers or Egg Rolls

HOT (2 PIECES PER PERSON) (Minimum 25 Guests)

swedish meatballs	4.75	3.75
barbequed meatballs	4.75	3.75
egg rolls (veggie) with sweet Thai chili sauce	4.75	3.75
potstickers (pork) with orange ponzu	4.75	3.75
spanakopita - spinach and feta cheese in phyllo dough	4.75	3.75
assorted mini-quiche	4.75	3.75
crab-stuffed mushrooms	5.50	4.50
teriyaki chicken kabobs	5.25	4.25
teriyaki beef kabobs	5.25	4.25
coconut shrimp skewers with mango chutney	6	5
mini crab cakes with pepper aioli	6.50	5.50
chicken empanadas	5	4
beef empanadas	5	4
crisp asparagus with asiago cheese	5.25	4.25
breaded parmesan artichoke hearts with tomato herb sauce	5.50	4.50
brie en croute with raspberries	5.75	4.75
mini beef wellington	6.25	5.25

COLD (2 PIECES PER PERSON) (Minimum 25 Guests)

deviled eggs	4.50	3.50
prosciutto with fresh mozzarella	5	4
bruschetta - balsamic basil tomato concasse	4.25	3.25
Belgian endive with bleu cheese butter and candied walnuts	5	4
spiced shredded chicken on Belgian endive	5	4
smoked salmon with caviar & crème fraîche on mini puff pastries	5.50	4.50
assorted sushi - wasabi, pickled ginger, aged soy sauce	5.75	4.75
assorted canapes	5	4
prawns with cocktail sauce	6.25	5.25
assorted cocktail sandwiches	5.25	4.25
chocolate-dipped strawberries	6	5
assorted petit fours	6	5
assorted sweets station *choice of any 3 of the following:	6.50	5.50

(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.

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2018-19 HOLIDAY 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 & Imported				
	Beer, House Wine & Soft Drinks	Add House Brands	Add Call Brands	Add Premium Brands	Add Top Shelf Brands
2	12	16	20	24	28
3	16	20	24	28	32
4	20	24	28	32	36
5	24	28	32	36	40
6	28	32	36	40	44

Bar Charges Based on Consumption

	Cash	Pre-Paid Hosted		Cash	Pre-Paid Hosted
Soft Drinks	2.50	2	House Brands	6.50	6
Fruit Juices	3.50	3	Call Brands	7.25	6.75
Domestic Beer	5.50	5	Premium Brands	8+	7.50+
Imported Beer	6.50	6	Premium Wine	8.50+	8+
House Wine	6.50	6	Top Shelf	9+	8.50+
			Cordials / Cognacs	9.50+	9+

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 575+
Imported 695+

Champagne, Etc. – Martinelli's (non-alcoholic) 12.50

House champagne 24

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 @ 15/750 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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