



THE CLUBHOUSE

at anaheim hills golf course



Tournament Menu 2019 - 2020



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BEVERAGES, DANISH & SWEETS

Coffee, Decaf, or Tea	33 gal
Lemonade	33 gal
Fruit Juice or Milk	19 liter
Assorted Sodas	2 ea
Bottled Water	2.75 ea
Assorted Fruit Yogurts	3 ea
Assorted Whole Fresh Fruit	2 ea
Assorted Danish or Muffins	24 doz
Brownies or Assorted Cookies	24 doz
Assorted Monster Cookies	33 doz
Bagels w/ Cream Cheese, or Croissants with Assorted Jellies	33 doz
Mixed Nuts or Assorted Hard Candies	24 lb

CONTINENTALS

Minimum 25 Guests (add 2pp for 20-24 guests, 3pp for 15-19 guests)

	<u>SAT</u>	<u>FRI/SUN</u>	<u>MON-THURS</u>
AMERICAN	11	10	9
Assorted Danish/muffins, coffee, decaf, tea, orange juice			
DELUXE	13	12	11
Assorted Danish/muffins, fresh fruit display coffee, decaf, tea, orange juice			
PREMIERE	15	14	13
Assorted Danish/muffins, fresh fruit display, assorted yogurts coffee, decaf, tea, orange juice			
GRANOLA MIX	15	14	13
Granola, honey, dried fruit, berries, reduced fat milk, yogurt, coffee, decaf, tea, orange juice			

GRAB 'N GO BREAKFAST BURRITOS

MEATS - Bacon, Sausage, Ham, Chorizo, Tri-tip, Carnitas

	<u>SAT</u>	<u>FRI/SUN</u>	<u>MON-THURS</u>
VEGGIE			
Scrambled eggs, jack & cheddar cheese, onions and veggies	8.50	7.50	6.50
PAR			
Scrambled eggs, jack & cheddar cheese, onions, veggies, choice of one meat	9.50	8.50	7.50
BIRDIE			
Scrambled eggs, jack & cheddar cheese, onions, veggies, choice of two meats	10.50	9.50	8.50
EAGLE			
Scrambled eggs, jack & cheddar cheese, onions, veggies, choice of three meats	11.50	10.50	9.50
ALBATROSS			
Scrambled eggs, jack & cheddar cheese, onions, veggies, choice of four meats	12.50	11.50	10.50

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PLATED BREAKFASTS

Includes Orange Juice, Buttermilk Biscuits & Jellies, Coffee, Decaf or Tea

	<u>SAT</u>	<u>FRI</u>	<u>MON-THURS</u>
FRESH START			
Scrambled eggs, <u>choice of</u> bacon <u>or</u> sausage, fresh fruit, breakfast potatoes	15	13	11
Bacon <u>and</u> sausage	17	15	13
HILLS BENEDICT			
Traditional eggs Benedict, fresh fruit, breakfast potatoes	16	14	12
EL RANCHERO PLATTER			
Strip loin steak, scrambled eggs, ranch style beans & fresh salsa	18	16	14
LONG ISLAND VISITED			
Bagels with lox & cream cheese, tomato, onions and capers	19	17	15

BREAKFAST BUFFETS

Includes Orange Juice, Buttermilk Biscuits & Jellies, Coffee, Decaf or Tea
Minimum 25 Guests (add 2 for 20-24 guests, 4 for 15-19 guests)

	<u>SAT</u>	<u>FRI/SUN</u>	<u>MON-THURS</u>
TEE BOX			
Scrambled eggs, <u>choice of</u> bacon <u>or</u> sausage, fresh fruit and breakfast potatoes	17	15	13
Bacon <u>and</u> sausage	19	17	15
FAIRWAY			
Chicken fried steak with country gravy, scrambled eggs, fresh fruit, and breakfast potatoes	20	18	16
HEALTH FEAST			
Assorted yogurts, granola, cereal & milk, sliced bananas, raisins and strawberries, scrambled egg beaters	18	16	14
EL RANCHO			
Braised sirloin steak, scrambled eggs, ranch style beans, Spanish rice, and salsa	20	18	16

BOX LUNCHESES

Served with Whole Fruit, Chips, Cookie, and Condiments on the Side

	<u>SAT</u>	<u>FRI</u>	<u>MON-THURS</u>
SUBMARINE HERO			
Assorted cold cuts & cheeses, lettuce, tomato, pickles & onions on a French roll	13	11	9
CALIFORNIA TURKEY			
Breast of turkey, provolone cheese, lettuce & tomato on freshly baked whole wheat bread	12	10	8

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PLATED LUNCH OR DINNER ENTREES

Served with Choice of Salad: Mixed Greens, Spinach or Caesar Salad (with choice of 2 dressings)

Choice of Starch: Rice Pilaf, Black or Refried Beans, Spanish Rice, Garlic or Wasabi Mashed Potatoes or Roasted Red Potatoes

Chef's Seasonal Vegetables, Warm Rolls & Butter, Coffee, Decaf, Tea, Milk & Water

Choice of Dessert: Chocolate Decadence Cake, Carrot Cake, Cheesecake with Strawberry Coulis, Vanilla Ice Cream, Rainbow Sherbet, Fruit Cup

	<u>LUNCH SAT</u>	<u>LUNCH FRI</u>	<u>LUNCH MON-THURS</u>	<u>DINNER SAT</u>	<u>DINNER FRI/SUN</u>	<u>DINNER MON-THURS</u>
LEMON HERB CHICKEN Slow roasted boneless breast, in a delicate lemon butter sauce, fresh rosemary	24	21	18	31	28	25
CHICKEN PICATTA Pan seared chicken breast, lemon caper buerre blanc	24	21	18	31	28	25
CLUBHOUSE CHICKEN ROYALE Baked double breast, rolled in panko bread crumbs, stuffed with sun-dried tomatoes, mushrooms, spinach & mozzarella cheese, herb cream sauce	25	22	19	32	29	26
GINGER-APRICOT CHICKEN Baked boneless breast, ginger infused apricot glaze	24	21	18	31	28	25
CHICKEN MARSALA Pan seared chicken breast with wild mushrooms, demi-glaze, marsala wine	24	21	18	31	28	25
CHERRY PORK LOIN Oven roasted, cherry infused port wine glaze	26	23	20	33	30	27
OVEN BAKED ORANGE ROUGHY Served with a citrus buerre blanc	24	21	18	31	28	25
SALMON FILLET Grilled with tomato, fresh basil, garlic, sun-dried & Roma tomatoes, and white wine	24	21	18	31	28	25
CARNE ASADA Grilled, Thinly Sliced, Orange-Cilantro Marinated Flank Steak	24	21	18	31	28	25
CHICKEN ENCHILADAS Corn Tortillas, Jack Cheese, Tomatillo Salsa	24	21	18	31	28	25
NEW YORK STEAK Served with a shallot - brandy sauce	28	25	22	35	32	29
WINEMAKER'S FILET Filet mignon with a cabernet sauvignon wine sauce	31	28	25	38	35	32
ROAST TRI-TIP Slow-roasted, thinly sliced beef tri-tip, peppercorn au jus	24	21	18	31	28	25
PASTA PRIMAVERA Roasted vegetables with penne pasta, marinara sauce	24	21	18	31	28	25
STUFFED EGGPLANT PARMESAN Lightly breaded eggplant stuffed with mozzarella & parmesan cheese, marinara sauce	24	21	18	31	28	25
CHEESE RAVIOLI Pasta stuffed with ricotta cheese & herbs, chardonnay cream or marinara sauce	24	21	18	31	28	25

UPGRADES

SALADS: add 3pp to substitute Delicata, Clubhouse Medley, or Caprese

STARCHES: add 3 to substitute Saffron Risotto Cake, Mediterranean Cous-Cous, Mashed Yukon Gold Potatoes, Baked Potato, Mashed Purple Peruvian Potatoes or Creamy Mascarpone Basil Risotto

VEGETABLES: add 3 to substitute Cabernet Sautéed Wild Mushrooms or Tomato-Basil Asparagus

COMBINATIONS - combine any two entrees by adding 5 to the higher priced selection

ENTRÉE CHOICES - offer your guests pre-count guaranteed entree choices @ 3/choice, added to the higher priced selection

*Cake Cutting Fee for Client Provided Cake - 1.75 - Holiday prices may vary. Prices & selections are subject to change, service charge and tax - 03/19



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TOURNAMENT BUFFETS

Minimum 25 Guests (add 2 for 20-24 guests, 4 for 15-19 guests)

	<u>LUNCH SAT</u>	<u>LUNCH FRI</u>	<u>LUNCH MON-THURS</u>	<u>DINNER SAT</u>	<u>DINNER FRI/SUN</u>	<u>DINNER MON-THURS</u>
DELI BUFFET Mixed greens with choice of dressing, pasta salad, fresh fruit, assorted sliced cold cuts and cheeses, appropriate condiments, assorted breads	22	20	18	29	27	25
TASTE OF ITALY Classic Caesar salad, vegetarian <u>or</u> beef lasagna (one choice for all), meatballs, penne pasta with alfredo & marinara sauces, chef's seasonal vegetables, garlic toast	22	20	18	29	27	25
SOUTH OF THE BORDER Fiesta salad, chicken <u>or</u> beef fajitas, tomato, shredded cheese, refried beans, Spanish rice, sour cream, fresh salsa, flour tortillas	22	20	18	29	27	25
Chicken <u>and</u> beef	25	23	21	32	30	28
Add guacamole	28.50	26	23.50	35.50	33	30.50
ALL AMERICAN Potato salad, cole slaw, corn on the cob, biscuits and honey, watermelon, Choice: Fried or BBQ Chicken <u>or</u> BBQ Pork Ribs	22	20	18	29	27	25
Add (1) additional protein	27	24	21	34	31	28
Add (2) additional protein	32	28	24	39	35	31
PACIFIC RIM Fried rice, egg rolls, kung pao chicken, cucumber julep salad, stir-fry vegetables	23	21	19	30	28	26

Add Chocolate Decadence Cake, Carrot Cake, Cheesecake with Strawberry Coulis, Vanilla Ice Cream, Rainbow Sherbet, or Fruit Cup to any selection - 3

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BUFFET SELECTIONS

Minimum 50 Guests (add **2.50** for 40-49 guests, **5** for 35-39 guests)
Served with Warm Rolls & Butter, Coffee, Decaf, Tea, Milk & Water

SALADS

(additional salads at **5** each)

Mixed Greens • Caesar • Spinach, Mushrooms, Bacon, Hard-Boiled Egg
Marinated Mushrooms • Artichoke with Peppers and Onions • Pesto Pasta with Salami & Cheese
Fresh Fruit • Anitpasta Platter • Marinated Tomatoes
Add 3 for upgraded choice of Delicata, Clubhouse Medley, or Caprese

VEGETABLES

(additional vegetables at **3** each)

Carrots with Orange-Dill Butter • Ratatouille • Broccoli with Sesame Butter
Sweet Corn, Peppers & Green Peas • Green Beans Almondine • Asian Stir-Fry
Add 3 for upgraded choice of Cabernet Sautéed Wild Mushrooms or Tomato-Basil Asparagus

STARCHES

(additional starches at **3** each)

Rice Pilaf • Roasted Red Potatoes • Garlic or Wasabi Mashed Potatoes • Potatoes Au Gratin
Herb Oil Linguine • Fettuccine Alfredo • Spanish Rice • Black or Refried Beans
Add 3 for upgraded choice of Saffron Risotto Cake, Mediterranean Cous-Cous, Mashed Yukon Gold Potatoes, Baked Potato, Mashed Purple Peruvian Potatoes or Creamy Mascarpone Basil Risotto

ENTREES

(additional entrees at **7** each)

Lemon-Herb Chicken • Ginger-Apricot Chicken • Chicken Marsala • Carne Asada
Clubhouse Chicken Royale • Chicken Picatta • Cherry Pork Loin • Oven Baked Orange Roughy
Pacific Salmon Fillet • Asian Salmon Fillet • Stuffed Eggplant Parmesan • Roast Tri-Tip • Chicken Enchiladas

Substitute Carved to Order Entrée with Condiments

Top Round of Beef—Add **6** • Roast Turkey—Add **4**

DESSERTS

(additional desserts at **3** each)

Chocolate Decadence Cake • Carrot Cake • Cheesecake with Strawberry Coulis
Vanilla Ice Cream • Rainbow Sherbet • Fruit Cup

	LUNCH SAT	LUNCH FRI	LUNCH MON-THURS	DINNER SAT	DINNER FRI/SUN	DINNER MON-THURS
BUFFET -three salads, one vegetable, one starch, two entree & one dessert	28	25	22	35	32	29
DELUXE BUFFET -three salads, one vegetable, one starch, three entrees & two desserts	33	30	27	40	37	34

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HORS D' OEUVRES

(Displays Per Person) (Minimum 25 People)

	<u>SAT</u>	<u>FRI/SUN</u>	<u>MON-THURS</u>
fresh fruit display	4.50	3.50	2.50
vegetable crudités with ranch dressing	4.50	3.50	2.50
domestic cheese board with assorted crackers	4.50	3.50	2.50
imported cheese board with assorted crackers	5.50	4.50	3.50
tri-color tortilla chips with salsa (add guacamole 1.25 Sat, 1.00 Fri/Sun, .75 Mon-Thurs)	4.50	3.50	2.50
antipasto platter	6	5	4
whole poached decorated salmon (Minimum 50 Guests)	7	6	5
sliced smoked salmon with condiments	8	7	6
barbequed pork tenderloin	6	5	4
hot spinach and artichoke dip with garlic toast	5	4	3

GRAND HORS D'OEUVRE PLATTER – Sat \$10.95, 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 – Sat \$15.95, 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 People)

swedish meatballs	5.75	4.75	3.75
barbequed meatballs	5.75	4.75	3.75
egg rolls (veggie) with sweet Thai chili sauce	5.75	4.75	3.75
potstickers (pork) with orange ponzu	5.75	4.75	3.75
spanakopita - spinach and feta cheese in phyllo dough	5.75	4.75	3.75
assorted mini-quiche	5.75	4.75	3.75
crab-stuffed mushrooms	6.50	5.50	4.50
teriyaki chicken kabobs	6.25	5.25	4.25
teriyaki beef kabobs	6.25	5.25	4.25
coconut shrimp skewers with mango chutney	7	6	5
mini crab cakes with pepper aioli	7.50	6.50	5.50
chicken empanadas	6	5	4
beef empanadas	6	5	4
crisp asparagus with asiago cheese	6.25	5.25	4.25
breaded parmesan artichoke hearts with tomato herb sauce	6.50	5.50	4.50
brie en croute with raspberries	6.75	5.75	4.75
mini beef wellington	7.25	6.25	5.25

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

deviled eggs	5.50	4.50	3.50
prosciutto with fresh mozzarella	6	5	4
bruschetta - balsamic basil tomato concasse	5.25	4.25	3.25
Belgian endive with bleu cheese butter and candied walnuts	6	5	4
spiced shredded chicken on Belgian endive	6	5	4
smoked salmon with caviar & crème fraîche on mini puff pastries	6.50	5.50	4.50
assorted sushi - wasabi, pickled ginger, aged soy sauce	6.75	5.75	4.75
assorted canapes	6	5	4
prawns with cocktail sauce	7.25	6.25	5.25
assorted cocktail sandwiches	6.25	5.25	4.25
chocolate-dipped strawberries	7	6	5
assorted petit fours	7	6	5
assorted sweets station *choice of any 3 of the following:	7.50	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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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
	<i>Please Inquire about additional premium selections</i>	
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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OUTSIDE FOOD & BEVERAGE FOR NON-PROFIT FUNDRAISERS

MINIMUM 120 GOLFERS REQUIRED FOR OUTSIDE FOOD/BEVERAGE

All Clubhouse food & beverage is proudly
provided and served by our staff.

We are happy to facilitate on-course
outside food & beverage donations
for 501c3 non-profit tournament fund raisers.

ICING/SET-UP FEES

Food & non-alcoholic beverages - \$500

With beer and/or wine - \$1,000

With liquor - \$1,500

Includes all on-course 3'x3' tables, chairs, linens,
ice, set-up and breakdown.

*Certificate of Liability Insurance
& Daily Liquor License Required

*We make it easy.....ask us how.

<http://www.abc.ca.gov/FORMS/ABC543.pdf>

<http://www.abc.ca.gov/Forms/ABC221.pdf>

<https://www.abc.ca.gov/FORMS/ABC231.pdf>