



# Del Mar Country Club Private Event Menu

*Featuring Executive Chef Jonathan Sudar*



Let Del Mar Country Club's unforgettable location and championship golf course be the backdrop for your next special event. Whether you desire an intimate setting or lavish affair on the Wedding Lawn, to a warm and inviting atmosphere in our Living Room and Patio Terrace, we offer the ideal location to hold your cocktail reception from 10 to 350 guests. Your guests can mix and mingle in this venue while enjoying views of the golf course, sipping cocktails at the bar, warming by the fireplace, or listening to music from the beautiful Bösendorfer grand piano. Our personalized service and attention to detail ensures our members and guests receive a red carpet experience at every celebration.



For a tailored special events proposal please contact:

Megan Largey  
Events Coordinator

(858)759-5500 ext. 100 | [mlargey@delmarcountryclub.com](mailto:mlargey@delmarcountryclub.com)





## BOXED BREAKFAST

*Served with a bottle of water, granola bar, and fruit cup.*

<p><b>BOX 1</b></p> <p>House Granola Parfait Seasonal Berries House Muffin Yogurt \$15.00</p>	<p><b>BOX 2</b></p> <p>Toasted Bagel w/ Smoked Salmon Cream Cheese Sliced Tomato Fruit Cup \$18.00</p>
<p><b>BOX 3</b></p> <p>Breakfast Sandwich on a fresh Croissant w/ Scrambled Eggs Cheddar Cheese Tomato Applewood Smoked Bacon \$19.00</p>	<p><b>BOX 4</b></p> <p>Breakfast Burrito w/ Scrambled Eggs Cheddar Cheese Chorizo Potato Sautéed Onions &amp; Peppers Chipotle Aioli \$19.00</p>

## BREAKFAST BUFFETT

*Includes fresh juices, regular and decaffeinated coffee & teas.*

### **BUFFET 1**

House-Made Granola with Yogurt and Mixed Berries,  
Fresh Sliced and Whole Fruits,  
Breakfast Breads and Pastries,  
Butter & Marmalades  
\$17.00

### **BUFFET 2**

Scrambled Eggs with Cheddar Cheese and Scallions,  
Hash Browns, Bacon, Grilled Chicken Apple Sausage,  
Buttermilk Pancakes with Maple Syrup & Whipped Butter,  
Fresh Fruit  
\$21.00

### **BUFFET 3**

Eggs Benedict with Hollandaise Sauce, Spinach and Ham,  
Roasted Baby New Potatoes with Caramelized Onions and Herbs,  
Grilled Sausage, Fresh Fruit, Breakfast Breads and Pastries,  
Butter & Marmalades  
\$26.00

# Breakfast

## BREAKFAST STATION

*Breakfast Stations require (1) Culinary Attendant per Station.*

### **ACTION STATION 1**

Fresh Omelets prepared on-site with your choice of  
Cage-Free Eggs, Egg Whites, or Fried Eggs,  
Ham, Bacon, Sausage, Chicken-Apple Sausage,  
Spinach, Tomato, Onion, Peppers,  
Mushrooms, and Cheddar Cheese  
\$22.00

### **ACTION STATION 2**

Breakfast Burritos prepared on-site with your choice of  
Scrambled Cage-Free Eggs, Egg Whites, or Fried Eggs,  
Chorizo, Ham, Bacon, Sausage, Tomato, Onion, Peppers,  
Cheddar Cheese, Beans, Rice, and Guacamole  
Wrapped in a Flour Tortilla  
\$24.00

## BUFFET ENHANCEMENTS

Irish Oatmeal with Brown Sugar and Raisins  
\$8.00

Whipped Farmers Cheese Blintzes with Strawberries  
\$12.00

Brioche Challah French Toast  
with Maple Syrup and Whipped Butter  
\$10.00

Scrambled Egg Croissant Sandwiches  
with Sliced Tomato, Jack Cheese and Chipotle Aioli  
\$11.00

Quiche prepared with choice of:  
1. Lorraine (Bacon, Swiss Cheese, Onion)  
2. Spinach and Tomato  
3. Leek and Truffle  
4. Broccoli and Cheddar  
\$12.00

Bagel Bar with Display of Bagels,  
Smoked Salmon, Tomato, Shaved Red Onion,  
Capers, Cream Cheese, Butter & Marmalades  
\$14.00

*Please note that a 20% service charge and applicable California sales tax applies*

# Lunch

## SALAD MÉLANGE (choose 2 from each group)

\$20.00

### GREENS

Young Leaves  
Baby Spinach  
Romaine Hearts  
Butter Lettuce  
Baby Kale  
Baby Arugula

### PROTEIN

Chicken Breast  
Grilled Salmon  
Crispy Bacon  
Rock Shrimp  
Quinoa

### CRISP

Cherry Tomatoes  
Cucumber  
Carrot  
Jicama  
Broccolini  
Grilled Sweet Corn

### GRAINS + LEGUMES

Wheat Berry  
Freekah  
Beluga Lentils  
Black Beans  
Garbanzo Beans

### CHEESE

Blue  
Parmesan  
Feta  
Goat Cheese

### CRUNCH

Candied Walnuts  
Sunflower Seeds  
Almonds  
Wonton Crisps  
Garlic Pesto Croutons  
Raisins  
Cranberries

### DRESSINGS

Caesar  
Ranch  
Balsamic  
Champagne  
Citrus

## SANDWICH DISPLAY

CHOICE OF 3  
\$22.00

### TEA SANDWICHES

Egg Salad and Tomato Brioche

Cucumber, Olive, Tomato,  
and Hummus on Wheat Bread

Chicken Salad with Apple and Sprouts  
on Whole Wheat Bread

Smoked Salmon and Daikon Sprouts  
with Lemon Cream Cheese on Rye Bread

Smoked Salmon and Cucumber  
with Dill Cream Cheese on Pumpernickel Bread

### WRAPS

Chicken Caesar Salad  
with Shaved Parmesan

Olive Oil Poached Albacore Tuna  
with Celery, Lemon, and Dill

Roasted Turkey with Jack Cheese,  
Chopped Lettuce, and Sliced Tomatoes

Balsamic Marinated Grilled Vegetables  
with Arugula Aioli and Herbed Goat Cheese Spread

Sliced Roast Beef with Provolone Cheese, Romaine Lettuce  
Caramelized Onions, and Horseradish Cream

## BOXED LUNCH

GROUP GOLF OUTINGS

Served with a bottle of water and your choice of (3) of the following:  
\*Optional Upgrade to Soft Drink or Gatorade \$2.50

Pasta Salad, Potato Chips, Apple, Granola Bar, Brownie  
Chocolate Chip Cookie, Fruit Salad, Coleslaw

\$29.00

### TURKEY

Oven Roasted Turkey Breast prepared on a Rustic Roll  
with Smoked Mozzarella Cheese,  
Arugula and Sun-Dried Tomato Pesto

### CHICKEN

Grilled Marinated Chicken Breast prepared on a Ciabatta Roll  
with Caramelized Onions, Pea Shoots,  
Swiss Cheese and a Smoked Mustard Dressing

### HAM

Black Forest Ham prepared on a Rustic Roll with Swiss cheese,  
Lettuce, and Dijonaise

### ROAST BEEF

Shaved Roast Beef prepared on an Italian Roll  
with Provolone Cheese, Pickled Red Onion & Horseradish Cream

### VEGETARIAN

Grilled Portabella Mushroom prepared on an Herb Focaccia Bun  
with Zucchini, Tomato, and Black Olive Tapenade

\*PLATED LUNCH AVAILABLE UPON REQUEST\*



Please note that a 20% service charge and applicable California sales tax applies





# Hors D'oeuvres

*hot cold*

TRAY PASSED  
\$7.00 Per Piece

**VEGETARIAN**

- Mini Pizzas
- Spanikopita
- Artichoke Beignet
- Spinach, Sun Dried Tomato & Goat Cheese Phyllo Purse
- Vegetarian Spring Rolls, Sweet & Sour Sauce
- Fried Halloumi Watermelon and Mint
- Wild Mushroom and Truffle Arrancine with Parmesan Cheese, Parsley

**SEA**

- Shrimp and Crab Wonton
- Dungeness Crab Cake, Remoulade
- Coconut Tempura Shrimp, Asian Dipping Sauce

**LAND**

- Sesame-Crusted Chicken Satay, Asian Dipping Sauce
- Cilantro Lime Tequila Chicken Skewer, Roasted Tomato Salsa
- Aleppo Pepper Grilled Lamb Lollipops, Mint Cucumber Yogurt
- Harissa Marinated Beef Kabob, Cucumber Tzatziki
- Skirt Steak Skewer, Garden Herb Chimichurri
- Miniature Beef Wellington, Sauce Béarnaise
- Braised Short Rib Beignet, Horseradish Crème
- Yakitori Beef, Teriyaki Glaze
- Mini Truffle Sliders
- Lamb Lollipops, Harissa Aioli

**VEGETARIAN**

- Caprese Brochette
- Tomato Bruschetta
- Hummus, Olive, Pita Chip
- Mushroom Crostini, Boursin Cheese
- Brie Cheese Mousse, Strawberry "Jam", Tartelette Shell

**SEA**

- Smoked Salmon Mousse Gougere
- Chilled Poached Shrimp, Spicy Tomato Remoulade
- Togarashi Seared Ahi Tuna, Wonton, Seaweed Salad
- Rock Shrimp Agua Chile, Mini Tostada
- Scallop BLT
- Oyster Shooter
- Ahi Poke, Wonton Cup
- Ceviche, Mini Tostada

**LAND**

- Prosciutto, Melon, Saba Syrup
- Chicken Waldorf, Petite Bouche
- Curried Chicken Salad on an Endive Boat
- Seared Prime Beef Tenderloin, Horseradish Cream, Brioche, Fried Capers

DISPLAYED  
Priced Per

**SUSHI**

- Selection of Assorted Maki, Nigiri, and Sashimi, Pickled Ginger, Wasabi, Soy Sauce
- MARKET PRICE

**SEAFOOD DISPLAY**

- Oysters, Jumbo Shrimp, Lobster, Clams, Mussels, Cocktail Sauce, Marie Rose, Mignonette
- MARKET PRICE

**PIZZA & SLIDERS**

- Hearth Fired Pizza display of Cheese, Vegetarian, Margherita, or Pepperoni
  - 100% Angus Beef Burger Blend Sliders
- \$20.00

**VEGETABLE PLATTER**

- Crudités, Pita, French Baguette, Hummus, Blue Cheese Dip, Caramelized Onion Dip
- \$12.00

**CALIFORNIA ARTISAN CHEESE**

- Local Honeycomb, Grapes, Dried Fruit, Nuts, Breads and Crackers
- \$18.00

**CHARCUTERIE**

- Cured and Air Dried Meats, Whole Grain Mustard, House Marinated Olives, Pepperoncini & Cornichons, Focaccia
- \$20.00

*Please note that a 20% service charge and applicable California sales tax applies*

# Dinner Buffett

Served with an assortment of warm rolls, butter, and your choice of buffet inclusions based on options provided.  
Water, regular and decaffeinated coffee & hot tea provided.

## CHOOSE SOUPS & SALADS

2 Soups, 2 Salads, or 1 Soup & 1 Salad

Lentil Soup  
Cauliflower Soup  
Butternut Squash Soup  
Mushroom Soup  
Fennel Sausage, Kale, & Tomato Soup

Manhattan Clam Chowder  
New England Clam Chowder  
Black Bean Soup  
French Onion Soup

Chicken Noodle Soup  
Chicken Tortilla Soup  
Beef & Barley Soup  
Split Pea & Ham Soup  
Minestrone, Collard Greens, & White Bean Soup

### DMCC

Organic Local Mixed Greens, Quinoa,  
Almonds, Dried Cranberries, Cherry Tomato,  
Carrots, Citrus Vinaigrette

### RSE

Organic Baby Greens, Cherry Tomato,  
Cucumber, Dried Cranberries, Pepitas,  
Champagne Vinaigrette

### CHICORY

Arugula, Endive, Pineapple, Blue Cheese,  
Spiced Pecans, Pancetta Chips,  
Papaya Seed Dressing

### SPAGHETTI

Artisanal Baby Lettuce, Cucumber  
Baby Heirloom Tomato,  
Red & Yellow Beet "Spaghetti",  
Balsamic Vinaigrette

### CLASSIC

Torn Butter Lettuce  
Shaved Vegetables,  
Feta Cheese, Herb Vinaigrette

### GARDEN

Mixed Greens, Baby Heirloom Tomato,  
Carrot, Cucumber, Elderflower Vinaigrette

### SWEET

Young Spinach Leaves, Strawberries,  
Mango, Candied Walnuts,  
Goat cheese, Citrus dressing

### SAVORY

Spinach and Wild Mushroom Salad,  
Pecorino Cheese, Balsamic Red Onion

### CITRUS

Farm House Lettuce, Baby Heirloom Tomato,  
Orange Segments, Caramelized Pecans,  
Citrus Vinaigrette

### GATHER

Organic Local Farm Greens,  
Roasted Pine Nuts,  
Fresh Berries, Sherry Vinaigrette

### FARM

Local Farm Lettuces, Baby Tomatoes,  
Hearts of Palm, Avocado, Red Radishes,  
Sherry Citrus Dressing

### POACHED PEAR

Baby Spinach, Red Wine Poached Pear,  
Candied Walnuts, Blue Cheese,  
Champagne Vinaigrette

### BLT

Iceberg Lettuce, Blue Cheese,  
Applewood Smoked Bacon,  
Schaner Farms Tomatoes,  
Blue Cheese Dressing

## CHOOSE SIDES

2 Starches & 2 Vegetables

### STARCHES

Potato Gratin  
Sweet Potato Gratin  
Purple Whipped Potato  
Truffle-Parmesan Whipped Potato  
Smashed Pee-Wee Potatoes

Mash Potato  
Pomme Dauphinoise  
Potato Fondant  
Cauliflower Puree  
Corn Puree  
Anson Mills Grits

Cous Cous  
Toasted Faro  
Heirloom Beans  
Beluga Lentils  
Soft or Crispy Polenta  
Roast Garlic Whipped Potatoes

### VEGETABLES

Corn  
Broccolini  
Ratatouille  
Asparagus  
Baby Carrots

Tomato Conit  
Vegetable Hash  
Roasted Mushrooms  
Haricots Verts  
Brussel Sprouts



Please note that a 20% service charge and applicable California sales tax applies

Del Mar Country Club | 6001 Clubhouse Drive, Rancho Santa Fe, CA 92067 | 858.759.5500 | www.delmarcountryclub.com

## CHOOSE 1, 2, OR 3 MIX 'N MATCH

### FEATHERED

- Free Range Chicken Breast,  
Calvados Chicken Jus
- Grilled Natural Chicken Breast,  
Lemon Thyme Pan Jus
- Grilled Chicken Breast,  
Garlic Tahini
- Pan-Seared Chicken Breast,  
Creamy Mustard Sauce
- Maple Leaf Duck Breast,  
Brandy Cherry

\$105.00

### BOVINE

- Grilled Beef Tenderloin,  
Béarnaise
- Grilled Flat Iron Steak,  
Red Wine Jus
- Grilled Beef Skirt Steak,  
Chimichurri
- Braised Prime Short Ribs,  
Short Rib Jus
- New York Steak,  
Creamy Brandy Peppercorn
- Slow Roasted Pork Loin,  
Sharp Stone Mustard Demi

\$125

### SALT H<sub>2</sub>O

- Halibut,  
Tomato, Olive, & Basil Relish
- Olive Oil Poached Alaskan Halibut,  
Corn Coulis  
[halibut is a seasonal item,  
available mid march through mid october]
- Roasted Mahi Mahi,  
Charred Pineapple Salsa
- Asian Glazed King Salmon,  
Ginger-Lime Butter
- Grilled Atlantic Salmon,  
Tomato Beurre Blanc
- Grilled Swordfish,  
Tropical Fruit Relish
- Pan-Seared Sea Bass,  
Herb Chimichurri

\$115

## Carving

~ENHANCE YOUR BUFFET~

*Chef attendant required for all action/carving stations \$150  
Assorted rolls served at all carving stations.*

### SALMON

Cedar Plank Roasted, Lemon Dill Aioli  
\$18.00

### ROASTED TURKEY

Cranberry Sauce, Gravy  
\$12.00

### SEA BASS

Soy Ginger Garlic Glaze  
\$19.00

### WHOLE STRIPED BASS

Salt-Crusted, Sauce Vierge  
\$21.00

### TRI-TIP

Barbequed, Grilled Onion & Peppers,  
Guacamole, Salsa  
\$22.00

### SLOW-ROASTED BEEF STRIP LOIN

Brandy Peppercorn Mushroom Sauce  
\$25.00

### PRIME RIB

Creamy Horseradish, Au Jus, Mustards  
\$26.00

### BEEF TENDERLOIN

Roasted, Black Truffle Jus  
\$27.00

## Dessert

*Custom Create Your Dessert Buffet*

### 10" TARTS

Lemon | Key Lime | Apple Crumble  
Peach Cobbler | Lemon Meringue  
Chocolate Chocolate | Vanilla Cheesecake

### 10" WHOLE CAKES

Carrot | Tiramisu | Red Velvet  
Flourless Chocolate Marquis

### MINIS – MINIMUM ORDER OF 60 EA

Carrot | Opera | Lemon | S'mores  
Blondies | Tiramisu | Cheesecake  
Mango Opera | Red Berry Opera  
4-Berry Crumble | Dulce De Leche  
Salted Caramel | Chocolate Fudge  
Chocolate Chocolate  
Apple Cranberry Crumble



*Please note that a 20% service charge and applicable California sales tax applies*

Del Mar Country Club | 6001 Clubhouse Drive, Rancho Santa Fe, CA 92067 | 858.759.5500 | www.delmarcountryclub.com





# Plated Dinner

Served with an assortment of warm rolls and butter. Water, regular and decaffeinated coffee & hot tea provided.

## CHOOSE 1 PLATED HORS D' OEUVRE

Additional \$11 Per Person

- Beef Carpaccio, Roots, Sprouts, Chipotle Cream
- Gnocchi, Forest Mushrooms, Tomato, Pinenuts, Brown Butter
- Napoleon of Lobster, Mango, Avocado, Kafir Lime Cream
- Crispy Polenta, Sundried Tomato, and Feta Napoleon, Pesto
- Chicken Breast Saltimbocca Roulade, Braised Greens, Tomato Jam
- Dungeness Crab Cake, Wild Arugula and Citrus Salad, Remoulade
- Pan Seared Wild Scottish Salmon, Potato Rosti, Pickled Cucumber, Horseradish Cream
- Citrus Poached Jumbo Shrimp, Shaved Vegetables, Cocktail Sauce, Horseradish Chips

## CHOOSE 1 SOUP OR SALAD

- Lentil Soup
- Cauliflower Soup
- Butternut Squash Soup
- Mushroom Soup
- Fennel Sausage, Kale, & Tomato Soup

- Manhattan Clam Chowder
- New England Clam Chowder
- Black Bean Soup
- French Onion Soup

- Chicken Noodle Soup
- Chicken Tortilla Soup
- Beef & Barley Soup
- Split Pea & Ham Soup
- Minestrone, Collard Greens, & White Bean Soup

### **DMCC**

- Organic Local Mixed Greens, Quinoa, Almonds, Dried Cranberries, Cherry Tomato, Carrots, Citrus Vinaigrette

### **RSE**

- Organic Baby Greens, Cherry Tomato, Cucumber, Dried Cranberries, Pepitas, Champagne Vinaigrette

### **CHICORY**

- Arugula, Endive, Pineapple, Blue Cheese, Spiced Pecans, Pancetta Chips, Papaya Seed Dressing

### **SPAGHETTI**

- Artisanal Baby Lettuce, Cucumber Baby Heirloom Tomato, Red & Yellow Beet "Spaghetti", Balsamic Vinaigrette

### **CLASSIC**

- Torn Butter Lettuce
- Shaved Vegetables, Feta Cheese, Herb Vinaigrette

### **GARDEN**

- Mixed Greens, Baby Heirloom Tomato, Carrot, Cucumber, Elderflower Vinaigrette

### **SWEET**

- Young Spinach Leaves, Strawberries, Mango, Candied Walnuts, Goat cheese, Citrus dressing

### **SAVORY**

- Spinach and Wild Mushroom Salad, Pecorino Cheese, Balsamic Red Onion

### **CITRUS**

- Farm House Lettuce, Baby Heirloom Tomato, Orange Segments, Caramelized Pecans, Citrus Vinaigrette

### **GATHER**

- Organic Local Farm Greens, Roasted Pine Nuts, Fresh Berries, Sherry Vinaigrette

### **FARM**

- Local Farm Lettuces, Baby Tomatoes, Hearts of Palm, Avocado, Red Radishes, Sherry Citrus Dressing

### **POACHED PEAR**

- Baby Spinach, Red Wine Poached Pear, Candied Walnuts, Blue Cheese, Champagne Vinaigrette

### **BLT**

- Iceberg Lettuce, Blue Cheese, Applewood Smoked Bacon, Schaner Farms Tomatoes, Blue Cheese Dressing

Please note that a 20% service charge and applicable California sales tax applies



# Plated Dinner

Served with an assortment of warm rolls & butter. Water, regular and decaffeinated coffee & hot tea provided.

## CHOOSE 1 ENTRÉE

### SINGLE ENTRÉE

Herb Marinated Bone-In Chicken Breast, Young Carrots, Bell Pepper & Roasted Corn Wild Rice, Citrus Chicken Jus

Grilled Swordfish, Smashed Young Potatoes, Artichoke & Tomato Barigiole

Grilled Wild Scottish Salmon, Roasted Corn Polenta Cake, Asparagus, Ginger-Kaffir Lime Beurre Blanc

Roasted Beef Tenderloin, Potato Gratin, Asparagus, Port Wine Jus

Braised Prime Short Ribs, Whipped Yukon Gold Potatoes, Young Carrots, Cabernet Short Rib Jus

Roasted Sea Bass, Chimichurri Roasted New Potatoes, Broccolini, Herb Vermouth Jus

\$95.00

### DUAL ENTRÉE

Braised Prime Short Ribs with Butter Poached Prawns, Potato Fondant, Young Carrot & Asparagus, Cabernet Jus

NY Steak Medallion with Sea Bass, Green Beans, Truffle-Parmesan Whipped Potato, Creamy Cognac Peppercorn Sauce

Roasted Bone-In Chicken Breast With Jumbo Prawns, Broccolini, Sun-Dried Tomato Risotto, Lemon-Thyme Chicken Jus

Grilled Beef Tenderloin with Maine Lobster Tail, Potato Gratin, Seasonal Vegetables, Lobster Sauce

Roasted Beef Tenderloin with Wild Scottish Salmon, Crème Fraiche Whipped Yukon Gold Potato, Asparagus, Horseradish-Mustard Hollandaise

\$115.00

## VEGETARIAN/ VEGAN OPTIONS

Roasted Corn Polenta Cake, Market Vegetables, Citrus Fraiche, Romesco

Truffle Scented Yukon Gold Gnocchi, Mushroom Bolo, Pecorino Romano

Warm Grains, Market Vegetables

Rigatoni al Pomodoro

Heirloom Squash, Ratatouille, Roasted Poblano Cream

Roasted Portobello Mushroom, Sundried Tomato & Goat Cheese Polenta, Market Vegetables, Pesto

Beluga Lentils, Seared Tofu 'Scallops', Market Vegetables

## KIDS MEAL

Grilled Cheese Sandwich, Carrot & Celery Sticks, Ranch Dressing

Chicken Tenders, Carrot & Celery Sticks, Ranch Dressing

All Beef Hot Dog, Carrot & Celery Sticks, Ranch Dressing

Penne, Butter or Tomato Sauce

Cheese Burger, ¼ lb Beef Patty, Lettuce, Tomato, Cheese, Carrot & Celery Sticks, Ranch Dressing

Cheese Pizza, Marinara & Mozzarella

Grilled Chicken Breast, Mashed Potato & Seasonal Vegetables

Additional Side Options: Steamed Broccolini, French Fries, Corn  
\$20.00

Please note that a 20% service charge and applicable California sales tax applies

Del Mar Country Club | 6001 Clubhouse Drive, Rancho Santa Fe, CA 92067 | 858.759.5500 | www.delmarcountryclub.com





## CHOOSE 1 DESSERT

If an alternative cake/ dessert is provided, an additional cake cutting fee will be added based on final guarantee.

### INDIVIDUAL DESSERTS

#### CHOCOLATE MARQUISE GF

Flourless chocolate cake, dark chocolate mousse

#### RED VELVET MARQUISE GF

GF red velvet cake, cheesecake mousse

#### NEW YORK STYLE CHEESECAKE

Graham Craker Crust, Cheesecake, Vanilla Chantilly Cream

### CAKES

#### CHOCOLATE CHOCOLATE GF

Chocolate Mousse, Flourless chocolate Cake

#### CHOCOLATE RASPBERRY GF

GF Cocoa Daquoise, Chocolate Raspberry Ganache, Chocolate Mousse, Raspberry Compote

#### TIRAMISU GF

Espresso Infused GF Cake, Mascarpone Mousse, GF Cocoa Crumble

#### LEMON MERINGUE GF

GF Lemon Daquoise, Lemon Curd, Lemon Mousse, Italian Meringue

#### CARROT CAKE GF

GF Walnut Cake, Cream Cheese Vanilla Mousse

### TARTLETS

#### 3" LEMON MERINGUE

Shortbread, Lemon Curd, Italian Meringue

#### 3" APPLE CRANBERRY CRUMBLE

Vanilla Cookie Dough, Diced Apples, Cranberries, Crumble, Salted Caramel

#### 4" CREME BRULÉE

Vanilla Cookie Dough, Vanilla Custard, Burnt Upon Order

#### 3" CHOCOLATE ESPRESSO

Cocoa Cookie Dough, Espresso Cream, Chocolate Ganache

### BARS

#### 4 BERRY CRUMBLE

Shortbread, Almond Cream, 4 Berry Compote, Crumble

#### DECADENT BROWNIES

Walnut Fudge Brownie, Chocolate Shortbread, Topped with choice of Chocolate Glaze or Salted Caramel

### OTHER

#### ASSORTED MACARONS GF

18 Chocolate, 18 Vanilla, 18 Pistachio, 18 Salted Caramel, 18 Raspberry, 18 Cassis

#### VEGAN OPTION: SORBET

Champagne, Coconut, Grapefruit, Passionfruit, Mango

*Please note that a 20% service charge and applicable California sales tax applies*

# Bar Options

Bar options require bartender service. (1) Bartender per (75) guests at \$250.00 for 3 hours and \$50.00 for each additional hour. Pricing is per Guest and will be charged based on the final guarantee.

## HOSTED BAR

- ◇ Based on Consumption
- ◇ Flat Rate
- ◇ Hourly (per person, per hour)

## NON-HOSTED BAR

- ◇ Cash Bar – Based on Consumption

### BASE - BEER & WINE

Based on Consumption: Hosted \$7.00 per Drink, Non-Hosted: \$8.00 per Drink  
 Hourly Beverage Service: First Hour \$15.00 per Guest, Each Additional Hour \$7.00 per Guest  
 ◇ Includes choice of 3 House Wines, 4 Beers, and an array of Soft Drinks.

### SELECT - FULL BAR

Based on Consumption: Hosted \$9.00 per Drink, Non-Hosted \$10.00 per Drink  
 Hourly Beverage Service: First Hour \$18.00 per Guest, Each Additional Hour \$9.00 per Guest  
 Three Olives Vodka, Titos Handmade Vodka, Beefeater Gin, Tanqueray Gin, Bacardi Superior, Captain Morgan Spiced Rum, Jameson Irish Whiskey, Jack Daniels, Dewar's White Label Scotch, Johnny Walker Red Label, Jose Cuervo Reposado, Jose Cuervo Silver  
 ◇ Includes choice of 4 House Wines, 5 Beers, and an array of Soft Drinks and Mixers.

### PREMIUM - FULL BAR

Based on Consumption: Hosted \$11.00 per Drink, Non-Hosted \$12.00 per Drink  
 Hourly Beverage Service: First Hour \$22.00 per Guest, Each Additional Hour \$11.00 per Guest  
 Grey Goose Vodka, Kettle One Vodka, Bombay Sapphire Gin, Bacardi Superior, Gentleman Jack, Crown Royal, Macallan 12 Year Single Malt Scotch, Glenlivet 12 Malt Scotch, Johnny Walker Black Label, Makers Mark Bourbon, Patron Silver, Patron Reposado, Patron Anejo Tequila  
 ◇ Includes all House Wines, choice of 6 Beers, and an array of Soft Drinks and Mixers.

### BAR ENHANCEMENTS

Dinner Wine Service is available for an additional cost and will be priced per bottle.  
 Wine attendants required and are based on final guarantee.

### HOUSE WINES

Angeline Wines, Santa Rosa, CA

Chardonnay,  
 Pinot Grigio,  
 Sauvignon Blanc,  
 Pinot Noir,  
 Cabernet Sauvignon,  
 Sparkling Wine

### BEER

Budweiser, Bud Light,  
 Coors Light,  
 Corona Pale Lager,  
 Heineken Pale Lager,  
 Sierra Nevada Pale Ale,  
 Stella Artois Lager,  
 Fat Tire Belgium Ale,  
 Ballast Point Sculpin,  
 Blue Moon Belgium White,  
 Becks Non-Alcoholic

## Upgraded Wines by the Bottle

### CHARDONNAY

Far Niente Chardonnay, Napa Valley, Ca	\$95.00
Rombauer Chardonnay, Carneros, Ca	\$50.00
Merryvale Chardonnay, Carneros, Ca	\$60.00
Sonoma-Cutrer Chardonnay, Russian River Valley, Ca	\$35.00
Hangtime Chardonnay, Central Coast, Ca	\$30.00

### SAUVIGNON BLANC

Duckhorn Sauvignon Blanc, Napa Valley, Ca	\$45.00
Yealands Sauvignon Blanc, Marlborough, New Zealand	\$35.00

### PINOT GRIGIO

Terra D'Oro Pinot Grigio, Sanata Barbara, Ca	\$36.00
Santa Margarita Pinot Grigio, Italy	\$50.00

### CHAMPAGNE & SPARKLING

Veuve Clicquot, France	\$95.00
Aubert ET Fils Brut NV, France	\$45.00
Da Luca Prosecco, Italy	\$21.00
Gloria Ferrer Brut, Sonoma County, Ca	\$35.00

### CABERNET

Grgich Hills, Napa Valley, Ca	\$100.00
Venge, Napa Valley, Ca	\$90.00
William Hill, Napa Valley, Ca	\$55.00
Ferrari Carano, Alexander Valley, Ca	\$60.00

### PINOT NOIR

Flowers, Sonoma Coast, Ca	\$65.00
Clark and Telephone, Santa Maria Valley, Ca	\$60.00
Austerity, Monterey County, Ca	\$25.00

### MERLOT

Joyce, Moneray County, Ca	\$38.00
Vine Cliff, Napa Valley, Ca	\$40.00
Chalk Hill Estate, Sonoma County, Ca	\$70.00

### OTHER REDS

Opolo Mountain Zinfandel, Paso Robles, Ca	\$40.00
Nozzole Chianti, Italia	\$45.00
Seghesio Zinfandel, Sonoma Conuty, Ca	\$45.00
Chateau La Gordonne Rose, France	\$40.00



Please note that a 20% service charge and applicable California sales tax applies