



2010 GROUP EVENT PACKAGES

Black Oak Package

Lemon Caper Chicken
 Marinated Top Sirloin in Beef jus
 2 Assorted Salads
 Fresh Summer Vegetable Medley
 Dinner Rolls and Butter
 Chef's Choice Dessert

\$25

Sugar Pine Package

Roasted Tri Tip with Mushroom Jus
 Hand Carved Broiler Hens
 3 Assorted Salads
 Grilled Marinated Asparagus
 Herbed Potatoes
 Chef's Choice Dessert Selections

\$29

Palomino Package

Slow-Roasted Prime Rib
 Pacific Salmon with Lemon Rosemary Cream
 Sauce or Barcelona Chicken Thighs
 Caesar Salad
 Herbed Potatoes and Pasta
 Fresh Vegetables
 Bread and Butter
 Chef's Choice Dessert

\$35

Barbeque Package

All Beef Quarter-Pound Hot Dogs
 Angus Beef Hamburgers
 Assorted Salads
 Fresh Baked Chunky Chocolate Cookies

\$15

Breakfast and box lunches available at an additional charge as listed below:

Continental Buffet

Asst. of Fresh Fruit
 Fruit Filled Danishes
 Assorted Muffins
 Bagels and Cream cheese
 Assorted Juices, Coffee & Tea

\$ 9

Breakfast Buffet

Scrambled Eggs & Potatoes
 Bacon & Sausage
 Assorted Muffins and Danish
 Assorted Juices, Coffee and Tea

\$12

Box Lunch

Turkey and Natural Swiss Sandwich
 Chips, Bottle of Water and Cookie

\$11

All food orders must be made (4) weeks prior to your event. The Club will guarantee prices for all functions sixty days prior to the function. If a price increase is implemented, we will not increase the prices on the contracted events by more than 3%.

Please add CA sales tax and 18% service fee to all group packages. (no service fee for continental and box lunch)