

Catering Menus ²⁰²⁰



Maderas Golf Club

17750 Old Coach Road, Poway CA 92064

858.451.8100

www.MaderasGolf.com



Breakfast

For a minimum of 15 guests

All Breakfast Buffet Menus include Regular & Decaffeinated Coffee & Assorted Hot Teas

CONTINENTAL BREAKFAST BUFFET

Freshly Baked Blueberry Muffins, Mini Croissants, Apple Cinnamon & Raspberry Pastries
with Whipped Butter & Fruit Preserves
Fresh Orange Juice & Apple Juice

\$12++ per guest

SO-CAL BREAKFAST BUFFET

Breakfast Croissant Sandwich filled with Fluffy Scrambled Eggs, Bacon & Cheddar Cheese
Whole Apple or Banana
Individual Bottled Orange Juice or Apple Juice

\$16.50++ per guest (Small Sandwich - 1 Egg)

\$21.50++ per guest (Large Sandwich - 3 Eggs)

SMART START BREAKFAST BUFFET

Egg White Breakfast Scramble with Red Pepper, Spinach & Mushroom
Turkey Bacon
Greek Yogurt with Granola & Berries
Whole Grain Toast with Whipped Butter & Jam/Preserves
Fresh Orange Juice & Apple Juice

\$24++ per guest

MADERAS BREAKFAST BUFFET

Freshly Baked Blueberry Muffins, Mini Croissants, Apple Cinnamon & Raspberry Pastries
with Whipped Butter & Fruit Preserves
Seasonal Sliced Fresh Fruit
Fluffy Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Fresh Orange Juice & Apple Juice

\$26++ per guest

Breakfast

For a minimum of 25 guests

All Breakfast Buffet Menus include Regular & Decaffeinated Coffee & Assorted Hot Teas

ELEGANTE BREAKFAST BUFFET

(Choice of ONE Starter, ONE Bread, ONE Fruit, ONE Egg & ONE Protein Selection)

Starters

Pancake Strawberry Stack
Mini Blueberry Muffins
Grand Marnier French Toast Shooters

Waffle Bites with Nutella & Strawberries
Fresh Fruit Skewers
Donut Hole Breakfast Skewers

Bread

Scones (Select 2 Flavors)

Plain, Chocolate Chip, Chocolate Almond, Lemon,
Pumpkin Raisin, Currant, Blueberry with Lemon Glaze,
Orange Cranberry, Blackberry or Cherry Pistachio
Served with Lemon Curd, Raspberry Jam & Crème Fraîche

Assorted Donuts & Muffins

Donut Holes, Glazed Sugar Donut Muffins,
Lemon Poppy Seed Muffins, Blueberry Muffins
& Cinnamon Sugar Donut Muffins

Grand Mariner French Toast Casserole

Fruit

Yogurt Parfaits
Berries, Granola, Raspberry Sauce & Vanilla Yogurt

Make Your Own Fruit Cup
Cantaloupe, Pineapple, Red & Green Grapes, Watermelon & Berries
Mint & Vanilla Syrup

Fruit & Berry Platter
Seasonal Sliced Fresh Fruits & Berries with Local Almond Honey & Cherry Whip Dips

Eggs

Traditional Canadian Bacon Eggs Benedict
Chorizo with Chipotle Hollandaise Eggs Benedict
Baja Crab with Pasilla Hollandaise Eggs Benedict (additional \$3++ per person)
Smoked Salmon with Caviar Eggs Benedict (additional \$3++ per person)
Stuffed Portabello Mushroom with Roasted Tomato, Goat Cheese, Basil & Baked Eggs
Ham & Spinach Gallette
Potato Crusted Quiche with Sausage, Leek & Spinach
Black Bean & Spinach Frittata with Mushrooms, Red Bell Pepper, Cheddar Cheese & Sun Dried Tomato

Protein

Bacon, Turkey Bacon, Sausage, Cured Ham, Chicken Apple Sausage

Apple Juice & Orange Juice

\$39.50++ per guest

Brunch

For a minimum of 25 guests

All Brunch Buffet Menus include Regular & Decaffeinated Coffee & Assorted Hot Teas, Orange & Apple Juice

BASIC BRUNCH BUFFET

Fresh Seasonal Fruit & Local Berries
Fluffy Scrambled Eggs with Chives
Breakfast Sausage OR Bacon

Mixed Greens Salad with Cucumber, Tomato, Kalamata Olives & Feta Cheese with Red Wine Vinaigrette
Summer Bowtie Pasta Salad with Cucumber, Green Bell Pepper, Tomato, Parsley & Feta Cheese

Choice of:

Sautéed Chicken Breast with Lemon Caper Butter
OR
Grilled Salmon with Tomato Basil Confit

\$25++ per guest

GRAND BRUNCH BUFFET

Freshly Baked Pastries & Muffins
Fresh Seasonal Fruit & Local Berries
Fluffy Scrambled Eggs with Chives
Potatoes O'Brien
Breakfast Sausage OR Bacon
Belgian Waffles with Warm Maple Syrup

Mixed Greens Salad with Cucumber, Tomato, Kalamata Olives & Feta Cheese with Red Wine Vinaigrette

Sautéed Chicken Breast with Lemon Caper Butter
Grilled Salmon with Tomato Basil Confit
Maderas Confetti Rice
Roasted Red Potatoes
Grilled Vegetable Medley

\$50++ per guest

* Chef Attendant Fee - \$175+

All Food & Beverage prices are subject to 22% Service Charge and Current State Sales Tax

BREAKFAST & BRUNCH ENHANCEMENTS

Seasonal Sliced Fresh Fruit Display

\$7++ per guest

Assorted Individual Yogurts

\$7++ per guest

Assorted Pastries & Breakfast Breads

\$32++ per dozen

Assorted Bagels & Cream Cheese

\$32++ per dozen

Omelet Station*

Ham, Bacon, Onion, Peppers, Shredded Cheese

\$8++ per guest

Cambridge House Smoked Salmon Station

Bagels, Cream Cheese, Diced Red Onion, Tomato, Capers

\$14++ per guest

Honey Glazed Ham Carving Station*

\$6++ per guest

Turkey Breast Carving Station*

\$7++ per guest

Belgian Waffle or Pancake Station*

Assorted Seasonal Toppings, Maple Syrup & Whipped Cream

\$14++ per guest

French Toast Station

Assorted Seasonal Toppings, Maple Syrup & Whipped Cream

\$15++ per guest

Create-Your-Own Bottomless Mimosa Bar

Juices: Orange, Blood Orange, Cranberry & Pineapple

Garnishes: Strawberries, Pineapple, Raspberries & Blackberries

\$18++ per guest

Create-Your-Own Bottomless Bloody Mary Bar

New Amsterdam Vodka, Home-Made Bloody Mary Mix, Tabasco, Horseradish

Garnishes: Celery, Olives, Lemon & Lime Wedges, Pepperoncinis, Pickle Spears

\$15++ per guest

* Chef Attendant Fee - \$175+

Lunch

For parties of less than 25 guests

GRILLE LUNCH MENU

(Please choose THREE options to be offered to your guests)

Grilled Thai Chicken Salad

Grilled Chicken Breast, Mixed Greens, Shredded Green Papaya, Carrots, Green & Yellow Squash, Tomatoes, Cashews & Cilantro with a Coconut Lime Dressing

Traditional Cobb Salad

Chilled Hearts of Romaine, Chopped Chicken, Applewood Smoked Bacon, Diced Tomato, Bleu Cheese, Hard Boiled Egg & Sliced Avocado with a Choice of Dressing on the Table

Blackened Ahi Dagwood

Grilled Spicy Ahi, Marinated Cucumbers, Spring Lettuce & Crispy Onion Strings with Ginger Aioli on a Ciabatta Roll

Maderas Classic Flat Top Cheeseburger

American Cheese, Thousand Island Dressing, Lettuce & Tomato

Beyond Burger

American Cheese, Thousand Island Dressing, Lettuce & Tomato

Grille Lunch Menu also includes Freshly Baked Cookies & Brownies

and

Guest's Choice of:

Iced Tea
Regular or Decaffeinated Coffee
Assorted Hot Teas
Assorted Soft Drinks

\$29++ per guest

*Entrée counts & selections are to be provided to Maderas Golf Club prior to your event date.
Guests may order day-of for parties less than 15.*

Plated Lunch

For a minimum of 25 guests

All Plated Lunches include Regular & Decaffeinated Coffee, Assorted Hot Teas & Iced Tea, Bread Rolls & Butter

PLATED LUNCH MENU

First Course

California Greens, Pole Tomatoes & Cucumbers with Herb Vinaigrette
Chilled Romaine, Fresh Parmesan Cheese & Garlic Croutons with Caesar Dressing
Baby Spinach, Frisée, Strawberries, Goat Cheese, Toasted Almonds with Berry Vinaigrette
Tomato & Mozzarella Cheese Caprese Salad with Balsamic Glaze

\$5++ per guest

Entrées

(All entrée selections include a Fresh Vegetable Bouquet)

Pistachio Herb Crusted Chicken Breast
Creamy Medjool Date Sauce & Confetti Rice

\$23++ per guest

Herb Stuffed Chicken Breast
Madeira Sauce & Roasted Mushroom Risotto

\$24++ per guest

Grilled Salmon
Sun Dried Tomato Basil Sauce & Toasted Almond Couscous

\$26++ per guest

Grilled Pub Steak
Red Wine Sauce & Yukon Gold Mashed Potatoes

\$27++ per guest

Vegetarian Butternut Squash Ravioli
Sage Brown Butter Sauce & Pine Nuts

\$21++ per guest

Sliced Pub Steak Chopped Salad
Romaine lettuce, Red Onion, Red Bell Pepper, Pasilla Pepper, Kalamata Olives, Cucumber,
Tomato & Blue Cheese Crumbles with Blue Cheese & Balsamic Dressing

\$24++ per guest

Dessert

Flourless Chocolate Cake
Raspberry Swirl Cheesecake
Fresh Fruit Tarte with Raspberry Coulis
Key Lime Pie with Graham Cracker Crust
Carrot Cake with Cream Cheese Frosting

\$8++ per guest

Buffet Lunch

For a minimum of 25 guests

All Buffet Lunches include Regular & Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

ITALIAN EXPRESS LUNCH BUFFET

Antipasti Salad: Fresh Romaine Lettuce, Salami, Prosciutto, Pepperoncinis, Mozzarella Cheese, Tomatoes & Black Olives with Balsamic Vinaigrette
Grilled Chicken Penne Pasta with Creamy Alfredo Sauce & House Made Marinara Sauce
Toasted Garlic Bread
Tiramisu

\$32++ per guest

SOUTH OF THE BORDER LUNCH BUFFET

Southwest Salad: Fresh Romaine Lettuce, Tomatoes & Crispy Tortilla Chips with Avocado Vinaigrette
Tortilla Chips & Salsa
Chopped Chicken & Ground Beef
Shredded Lettuce, Diced Tomatoes, Shredded Cheddar & Jack Cheese, Salsa & Sour Cream
Fresh House-Made Guacamole (*additional \$3++ per person*)
Black Beans & Spanish Rice
Flour & Corn Tortillas
Freshly Baked Chocolate Chip Cookies & Churros

\$34++ per guest

ISLAND FLAIR LUNCH BUFFET

Rasta Pasta Salad: Corkscrew Pasta, Peas, Corn, Carrots, Sweet Peppers & Green Onion
Island Baby Greens Salad with Mango, Macadamia Nuts & Toasted Coconut with Coconut Lime Dressing
Jamaican Jerk Rubbed Chicken Breast
Grilled Salmon with Chili Mango Salsa
Red Beans & Rice
Grilled Seasonal Vegetables
Key Lime & Coconut Cream Pie

\$43++ per guest

ELEGANTE LUNCH BUFFET

Organic Mixed Greens, Carrots, Tomatoes & Cucumber with choice of Ranch Dressing or Balsamic Vinaigrette
Caesar Salad with Hearts of Romaine Lettuce, Parmesan Cheese & Garlic Croutons with House Made Garlic Dressing
Grilled Flat Iron Steak Marinated in Garlic & Rosemary*
Salmon with Ginger Butter
Roasted Red Potatoes
Seasonal Grilled Vegetables
Artisan Rolls & Butter
Flourless Belgian Chocolate Cake
Lemon Bars

\$49++ per guest

* Chef Attendant Fee - \$175+

All Food & Beverage prices are subject to 22% Service Charge and Current State Sales Tax

Meeting Breaks

For a minimum of 15 guests

TRADITIONAL BREAK

Assortment of Pre-Packaged Snacks

Billed on Consumption

CLASSIC BREAK

Seasonal Vegetable Display from our Local Farmers with Ranch Dressing
International & Domestic Cheese Display: Chef's Selection of Cheese from
California, Wisconsin, New York, France, Spain, Italy & England

Fresh Seasonal Fruit Display

Freshly Squeezed Maderas Lemonade

\$14.50++ per guest

PADRES SPECIAL BREAK

Warm San Diego Pretzels with Classic Yellow, Dijon & Honey Mustard
Home Made Tortilla Chips with Nacho Cheese Sauce & Sliced Jalapeños
Root Beer Floats

\$14++ per guest

SWEETS

Assortment of Freshly Baked Cookies, Brownies or Warm Churros

\$36++ per dozen, per selection

(additional \$3++ per person for Mexican Chocolate Dipping Sauce)

Children

For guests 12 years old and under

All Children's Meals are served with choice of Soft Drink or Juice

CHICKEN TENDERS

Served with French Fries, Ketchup & Fresh Fruit Cup

\$20++ per child

MACARONI & CHEESE

Served with Carrot Sticks & Ranch Dressing

\$20++ per child

Tray Passed Hors d'Oeuvres

Minimum of 50 pieces per selection

COLD

California Rolls with Pickled Ginger, Soy Sauce & Wasabi

\$4.25++ per piece

Dungeness Crab Wonton with Sweet Corn Aioli

\$5.00++ per piece

Grilled Chicken & Tomato Bruschetta

\$3.75++ per piece

Marinated Shrimp with Papaya-Avocado Salsa

\$5.00++ per piece

Smoked Salmon on Gaufrette Potato with Chive Crème Fraîche

\$4.50++ per piece

Tomato & Buffalo Mozzarella Crostini

\$3.25++ per piece

Tuna Sashimi on a Crispy Wonton with Wasabi Sauce

\$5.00++ per piece

HOT

Beef Yakitori with Teriyaki Sauce

\$4.50++ per piece

Crab Cake with Chipotle Aioli

\$5.00++ per piece

Filet Wellington

\$6.00++ per piece

Oaxaca Cheese, Corn & Black Bean Mini Quesadilla

\$3.50++ per piece

Spicy Meatballs in Smoked Tomato Chipotle Sauce

\$3.50++ per 2 pieces

Spinach & Feta Cheese Spanakopita

\$4.00++ per piece

Tandoori Chicken Skewer with Cilantro Pesto

\$4.00++ per piece

Vegetable Spring Rolls with Plum Sauce

\$3.25++ per piece

Displayed Hors d'Oeuvres

For a minimum of 20 guests

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

Brie, Humboldt Fog Goat Cheese, Point Reyes Bleu, Pepper Jack, Swiss & Smoked Cheddar
with Sliced Baguettes, Crackers & Seasonal Fruit Garnish

\$10++ per guest

(additional \$4++ per person for Charcuterie Selection: Prosciutto, Salami & Capicola)

WRAPPED BAKED BRIE

Brie with Almonds, Sun Dried Cranberries & Mango Chutney wrapped in Puff Pastry with Water Crackers

\$145++ per 2 lb. wheel (serves ~30 guests)

SEASONAL FRESH FRUIT DISPLAY

Assortment of Seasonal Fresh Fruits: Pineapple, Watermelon, Honeydew, Cantaloupe, Berries & Grapes

\$8++ per guest

SEASONAL VEGETABLE DISPLAY

Gold Bar Squash, Carrot Bâtonnets, Broccoli, Cauliflower, Bell Peppers & Cherry Tomatoes
with Bleu Cheese Dip & Ranch Dressing

\$6++ per guest

MEDITERRANEAN VEGETABLE DISPLAY

Grilled & Roasted Vegetables

House Made Hummus Dip with Pita Chips & Pita Bread

\$8++ per guest

DIP DISPLAY

Choice of:

Salsa & Guacamole with Freshly Made Tortilla Chips

House Made Hummus with Pita Chips

Spinach-Artichoke Dip with Pita Chips & Sliced Baguettes

\$7++ per guest

GOURMET FINGER SANDWICHES

Warm Grilled Sandwiches

Choice of:

Spinach & Artichoke on French

Tomato, Mozzarella & Pesto on French

Smoked Gouda with Bacon & Pear on Wheat

Cold Sandwiches

Choice of:

Turkey & Pesto on Sourdough

Grilled Chicken, Roasted Tomatoes & Avocado on Ciabatta

Roast Beef, Horseradish Cream & Arugula on Rye

\$48++ per dozen (minimum of 2 dozen per selection)

ARTESIAN BRUSCHETTA

Brie, Apple & Fig Jam
Fresh Tomato & Mozzarella
Smoked Salmon & Capers
Strawberry & Balsamic

Olive Tapanade
Fig & Goat Cheese
Prosciutto, Arugula & Mozzarella
Steak & Blue Cheese

\$45++ per dozen (minimum of 2 dozen per selection)

Plated Dinner

For a minimum of 25 guests

All Plated Dinners include Regular & Decaffeinated Coffee, Assorted Hot Teas & Iced Tea, Bread Rolls & Butter

PLATED DINNER MENU

First Course

Wild Field Greens, Teardrop Tomatoes, Cucumbers, Kalamata Olives & Feta Cheese with Red Wine Vinaigrette
 Chilled Romaine, Fresh Parmesan Cheese & Garlic Croutons with Caesar Dressing
 Mixed Baby Greens, Sun Dried Pears, Glazed Walnuts & Gorgonzola Cheese with Balsamic Vinaigrette
 Tomato & Mozzarella Cheese Caprese Salad with Balsamic Glaze
 Baby Spinach, Frisée, Strawberries, Goat Cheese, Toasted Almonds with Berry Vinaigrette
\$8++ per guest

Entrées

(All entrée selections include a Fresh Vegetable Bouquet)

Pistachio Herb Crusted Chicken Breast

Creamy Medjool Date Sauce & Meyer Lemon with Boulangère Potatoes
\$29++ per guest

Roasted Rack of Pork

Garlic Roasted Au Jus with Fingerling Potatoes
\$31++ per guest

Grilled Salmon

Dill Honey Mustard Sauce with Confetti Rice
\$32++ per guest

Grilled Swordfish

Carrot & Mustard Seed Sauce with Confetti Rice
\$32++ per guest

Braised Boneless Beef Short Ribs

Baby Carrots, Turnips, Celery Root & Fingerling Potatoes with Braised Swiss Chard in Merlot Sauce
\$36++ per guest

Grilled Top Sirloin Steak

Chimichurri Sauce with Hasselback Potato
\$38++ per guest

7 oz. Filet Mignon

Port Wine Reduction, Roasted Shallots with Garlic Mashed Potatoes
\$42++ per guest

Vegetarian Wellington

Puff Pastry filled with Roasted Vegetables, Goat Cheese, Basil & Marinara Sauce
\$34++ per guest

Duet: 5oz. London Sirloin & 3oz. Crab Cake

Truffle Sauce & Hollandaise Sauce with Hasselback Potato
\$48++ per guest

Dessert

Raspberry Swirl Cheesecake
 Macadamia Nut Tarte with Caramel Sauce

Chocolate Marquise Cake with Raspberry Coulis
 Fresh Strawberries with Almond Crème Anglaise

\$9++ per guest

Buffet Dinner

For a minimum of 35 guests

All Buffet Dinners include Regular & Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

ACROSS THE BORDER DINNER BUFFET

Romaine Lettuce, Pine Nuts, Chopped Tomatoes & Crispy Tortilla Strips with Avocado Vinaigrette
 Tortilla Chips with Salsa & Guacamole
 Marinated Chicken & Beef Fajitas with Bell Peppers, Red Onion & Cilantro
 Cheese Enchiladas
 Black Beans & Spanish Rice
 Shredded Lettuce, Diced Tomatoes, Shredded Cheddar & Jack Cheese, Sour Cream
 Corn & Flour Tortillas
 House Made Churros & Flan
\$44++ per guest

WHEN IN ROME DINNER BUFFET

Tossed Baby Spinach, Roasted Pears, Goat Cheese & Walnuts with Balsamic Vinaigrette
 Baked Penne Pasta with Roasted Chicken, Portabello Mushrooms & Alfredo Sauce
 Cheese Tortellini with Italian Sausage & Marinara Sauce
 Bowtie Pasta with Roasted Bell Peppers & Pesto Sauce
 Grilled Seasonal Vegetables with Balsamic Glaze
 Toasted Garlic Bread
 Assorted Cheesecakes & Cannoli
\$46++ per guest

RANCH HOUSE GRILLE DINNER BUFFET

Traditional Caesar Salad: Chilled Romaine, Fresh Parmesan Cheese & Garlic Croutons with Caesar Dressing
 Barbecue Baby Back Ribs
 Braised Beef Brisket*
 Dry Rubbed Roasted Chicken
 Roasted Red Potatoes
 Seasonal Vegetables
 Warm Rolls with Sweet Butter
 Apple Crumb Pie
\$48++ per guest

LAND & SEA DINNER BUFFET

Mixed Field Greens, Tomatoes & Cucumbers with Red Wine Vinaigrette
 Chopped Vegetable Salad with Honey Mustard Dressing
 Flat Iron Steak with Red Wine Sauce*
 Seared Atlantic Salmon with Honey Soy Glaze & Bok Choy
 Garlic Roasted Potatoes
 Seasonal Vegetables with Tarragon Butter
 Warm Rolls & Butter
 Flourless Chocolate Cake & Apple Crumble
\$56++ per guest

* Chef Attendant Fee - \$175+

All Food & Beverage prices are subject to 22% Service Charge and Current State Sales Tax

Buffet Dinner

For a minimum of 35 guests

All Buffet Dinners include Regular & Decaffeinated Coffee, Assorted Hot Teas & Iced Tea, Bread Rolls & Butter

OLD COACH SELECTION

(Choice of ONE Salad, ONE Side, ONE Vegetable,
TWO Entrées & ONE Dessert)
\$59++ per guest

HERITAGE SELECTION

(Choice of TWO Salads, TWO Sides, ONE Vegetable,
TWO Entrées & TWO Desserts)
\$69++ per guest

Salad Selections

Baby Spinach Salad

Frisée, Strawberries, Goat Cheese, Toasted Almonds
with Berry or Balsamic Vinaigrette

Chopped Vegetable & Romaine Salad

Chopped Roasted Vegetables
& Grilled Flatbread with Mustard Dressing

Thai Vegetable Salad

Mixed Greens, Julienne Vegetables, Cashews &
Fried Wontons with Coconut Lime Vinaigrette

Traditional Caesar Salad

Romaine Hearts, Garlic Croutons & Asiago Cheese
with Roasted Garlic Caesar Dressing

Mixed Greens Salad

Sliced Tomato, Cucumber, Carrots & Croutons
with Ranch Dressing & Balsamic Vinaigrette

Tomato Salad

Roma Tomatoes, Asparagus, Red Onion,
Mint & Feta Cheese with Red Wine Vinaigrette

Side Selections

Potato Gratin Dauphinoise
Rosemary Roasted Potatoes
Yukon Gold Mashed Potatoes
Wild Mushroom Risotto
Confetti Rice

Vegetable Selections

Marinated & Roasted Seasonal Vegetables
Baby Carrots, Yellow Squash, Asparagus & Zucchini
Steamed Broccolini

Entrée Selections

Sautéed Atlantic Salmon Filet
Sorrel Cream

Herb Crusted Red Snapper
Crispy Capers Butter

Sautéed Chicken Breast

Marsala, Sage, Shiitake Mushroom, Pearl Onion & Tomato

Grilled Chicken Breast

Red Wine Rosemary Demi-Glace

Herb Roasted New York Strip Steak
Roasted Mushrooms

Lobster Mac & Cheese
White Cheddar Sauce with Black Truffles

Dessert Selections

Raspberry Swirl Cheesecake
Chocolate Marquise Cake
Key Lime Torte
Lemon Tarte
Macadamia Nut Tarte
Carrot Cake

Buffet Enhancements

For a minimum of 25 guests.

All Buffet Enhancements include Regular & Decaffeinated Coffee, Assorted Hot Teas & Iced Tea when selected as a meal alternative. Buffet Enhancements are designed to pair with Lunch/Dinner/Appetizer selections and must be purchased in conjunction with other menu selections OR a minimum of (2) Enhancements are to be ordered as a meal alternative.

SALAD STATION

(Please choose THREE)

Traditional Caesar Salad: Romaine Hearts, Garlic Croutons & Asiago Cheese with Roasted Garlic Caesar Dressing
 Baby Spinach Salad: Frisée, Strawberries, Goat Cheese & Toasted Almonds with Berry Vinaigrette
 Thai Vegetable Salad: Mixed Greens, Julienne Vegetables, Cashews & Fried Wontons with Coconut Lime Vinaigrette
 Chopped Vegetable & Romaine Salad: Chopped Roasted Vegetables & Grilled Flatbread with Mustard Dressing

\$16++ per guest

STREET TACOS

Marinated Beef & Chicken
 Roasted Salsa, Cilantro, Shredded Cheese & Sour Cream
 Warm Flour Tortillas
 Tortilla Chips with Salsa & Guacamole

\$18++ per guest

NACHO BAR

Tortilla Chips, Cheese Sauce, Roasted Chiles,
 Black Beans, Black Olives, Green Onion,
 Diced Tomatoes, Guacamole & Sour Cream

\$10++ per guest

*Additional \$8++ per guest to include
 Grilled Chicken & Flat Iron Steak*

LIVE PASTA STATION*

Bowtie & Penne Pasta
 Pesto & Marinara Sauce
 Grilled Chicken Breast & Italian Sausage
 Artichoke Hearts, Spinach, Mushrooms,
 Basil & Parmesan Cheese
 Toasted Garlic Bread

\$18++ per guest

**Requires 1 Chef Attendant per 70 guests*

LIVE RISOTTO STATION*

Sweet Arborio Rice
 Chicken Breast & Shrimp
 Grilled Vegetables, Wild Mushrooms, Sun Dried Tomatoes,
 Fresh Basil & Parmesan Cheese

\$19++ per guest

**Requires 1 Chef Attendant per 70 guests*

SLIDER STATION*

2 oz Beef Patties Grilled on Toasted Brioche Buns
 Lettuce, Tomato, Smoked Cheddar Cheese, Onions, Ketchup, Mustard & Mayonnaise

\$15++ per guest

POTATO BAR

Choice of: Yukon Gold Mashed Potatoes or Baked Potatoes
 Shredded Cheddar Cheese, Bleu Cheese, Bacon, Chives, Butter, Sour Cream & Mushroom Sauce

\$10++ per guest

* Chef Attendant Fee - \$175+

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Buffet Enhancements

For a minimum of 25 guests

CARVING STATIONS*

(Includes Warm Dollar Rolls)

Free-Range Turkey Breast

Pesto Aioli

\$9++ per guest

Roast Leg of Salmon Creek Farms Natural Pork

Garlic Aioli

\$9++ per guest

Slow Baked Ham

Cloves, Mustard, Honey & Pineapple Relish

\$9++ per guest

Flat Iron Steak

Horseradish Cream

\$15++ per guest

Herb Roasted Tenderloin of Beef

Stone Ground Mustard & Truffle Aioli

\$21++ per guest

DESSERT STATIONS

Chocolate Fondue

Choice of TWO: Warm White, Milk or Dark Chocolate

Strawberries, Marshmallows, Pretzels, Pound Cake & Peanut Butter Cookies

\$12++ per guest

Gourmet Ice Cream Sundae Bar*

Ice Cream Flavors: Belgian Chocolate, Vanilla, Rocky Road, Rum Raisin, Butterscotch Pecan,

Mint Chocolate, Peanut Butter Chocolate, Dulce de Leche, Roasted Banana

Sauces: Butterscotch, Caramel, Chocolate, Hot Fudge, Salted Caramel, Strawberry, White Chocolate, Whipped Cream

Toppings: Blueberries, Strawberries, Coconut, Toasted Almonds, Macadamia Nuts,

Regular OR Peanut M&M's, Toasted Pecans, Salted Spanish Peanuts, Brownie Bits,

Chocolate Chips, Heath Bars, Oreo Cookies, Reese's Peanut Butter Cups, Sprinkles

\$12++ per guest - TWO Ice Cream Flavors & FOUR Sauces/Toppings

\$18++ per guest - THREE Ice Cream Flavors & SIX Sauces/Toppings

S'mores Bar

Dark & Milk Chocolate Bars with Graham Crackers & Marshmallows

Nutella, Reese's Peanut Butter Cups & Raspberry Jam

\$10++ per guest

Petite Desserts

Miniature Eclairs, Cream Puffs & Petit Fours

\$14++ per guest

Warm Chocolate Chip Cookies

with Cold Milk Shots

\$8++ per guest

* Chef Attendant Fee - \$175+

All Food & Beverage prices are subject to 22% Service Charge and Current State Sales Tax

Beverages

UNLIMITED BAR PACKAGES***

Ultra Premium Bar Package

Bombay Sapphire Gin, Patrón Tequila, Myers Rum,
Grey Goose Vodka, Ketel One Vodka, Crown Royal,
Johnny Walker Black Scotch, Maker's Mark Bourbon,
Premium Wine, Domestic, Craft & Imported Beer,

Assorted Sodas & Juices

1 Hour: \$29++ per guest

2 Hours: \$38++ per guest

3 Hours: \$45++ per guest

4 Hours: \$52++ per guest

5 Hours: \$57++ per guest

Premium Bar Package

Tito's Vodka, Tanqueray Gin, Hornitos Tequila,
Captain Morgan Rum, Bacardi Rum, Seagram's VO Whiskey,
Jack Daniels Bourbon, Johnny Walker Red Scotch,
House Wine, Domestic, Craft & Imported Beer,

Assorted Sodas & Juices

1 Hour: \$27++ per guest

2 Hours: \$36++ per guest

3 Hours: \$43++ per guest

4 Hours: \$49++ per guest

5 Hours: \$55++ per guest

Standard Bar Package

New Amsterdam Vodka, New Amsterdam Gin, Sauza Tequila,
Cruzan Rum, Jim Beam Bourbon, Christian Brothers Brandy,
J&B Scotch, Seagram's 7,

House Wine, Domestic, Craft & Imported Beer,

Assorted Sodas & Juices

1 Hour: \$24++ per guest

2 Hours: \$33++ per guest

3 Hours: \$40++ per guest

4 Hours: \$47++ per guest

5 Hours: \$53++ per guest

Beer & Wine Package

House Wine, Domestic, Craft & Imported Beer,
Assorted Sodas & Juices

1 Hour: \$22++ per guest

2 Hours: \$27++ per guest

3 Hours: \$31++ per guest

4 Hours: \$33++ per guest

5 Hours: \$35++ per guest

Premium Refresher Package

Unlimited Sodas, Mineral Water, Strawberry Lemonade
& Assorted Juices for the entire event

\$15++ per guest

HOSTED BAR ON CONSUMPTION

Wine by the Glass

\$9++

Premium Wine by the Glass

\$12++

Standard Brand Liquor

\$9++

Premium Brand Liquor

\$10++

Ultra Premium Brand Liquor

\$12++

Domestic Beer

\$7++

Craft & Imported Beer

\$9++

Soft Drinks/Juices

\$3++

***Add \$1 per drink for cash bar pricing (to include tax)

Wine List

Maderas Golf Club features a comprehensive wine list.
Please consult with your Catering Managers for availability.
Corkage fee is \$21++ per bottle for outside wine.

Bartender Charge

A bartender fee of \$175++ will be applied unless bar sales
exceed \$500 per bar.

ALCOHOL SERVICE POLICIES

Maderas Golf Club is the only authorized licensee to sell and
serve alcoholic beverages during your event. Wine may be
brought in for a corkage fee, but must be served by
Maderas Golf Club staff.

In accordance with Alcoholic Beverage Control policies, our
bartenders are required to request identification from
all guests appearing to be under 30 years of age.
Maderas Golf Club reserves the right to refuse alcohol
services to any guest who appears to be intoxicated.

***Shots are not included in Unlimited Hourly packages.

Event Policies

Food & Beverage Minimum

The Food & Beverage Minimum requirement is established for each catered event and based off specific dates, times and event spaces. Your Maderas Catering Sales Manager will be happy to discuss these minimums with you. This minimum does not include service charge, state and local taxes, labor charges, audio/visual, room rental, set up fees or any other miscellaneous incurred.

Service Charge & Sales Tax

All Food & Beverage prices are subject to 22% Service Charge and Current State Sales Tax.

* Service charge is taxable per California State Board of Equalization, Regulation No. 1603.

Payment

A deposit will be due at the time of contract signing. Final payment is due seven (7) days prior to your event in the form of a credit card, cash or cashier's check or certified bank check (personal checks are accepted for deposit only).

Menus

Our Executive Chef will gladly design a custom menu for your event based on dietary, religious preferences or cultural needs. There may be increases in pricing due to unforeseen changes in market conditions at the time of your event. We will communicate these increases to you in advance. Alternatively, we, at our option, may in such event make reasonable substitutions in menus and you agree to accept such substitutions.

Alcohol Service

Maderas Golf Club is the only authorized licensee to sell and serve alcoholic beverages during your event. Wine may be brought in for a corkage fee, but must be served by Maderas Golf Club staff. In accordance with Alcoholic Beverage Control policies, our bartenders are required to request identification from all guests appearing to be under 30 years of age. Maderas Golf Club reserves the right to refuse alcohol services to any guest who appears to be intoxicated. Shots are not included in hourly packages.

Final Meal Guarantee

The guaranteed number of guest meals is due seven (7) days prior to your event and is not subject to reduction. A 3% allowance in food preparation over the initial guaranteed number of guests is allowed. If a meal choice is given to your guests, we ask that you provide meal indicators at least 72 hours in advance. This is usually placed on the table seating card.

Parking

Conveniently located complimentary self-parking is available on property for all guests. Valet services are available at an additional charge. Please inquire with your Maderas Catering Sales Manager if you are interested in this service.

Decorations

Maderas Golf Club is not responsible for any loss of damage to your property and does not maintain insurance covering it. Maderas Golf Club prohibits the use of confetti, rice, sand, glitter, fireworks, smoke/fog machines or open flame candles. All displays and decorations will be subject to prior written approval and we reserve the right to contract and charge for staff to provide the labor for any installations or removals of such. All items must be taken at the conclusion of your event. Maderas Golf Club is not responsible for any items left behind on property. In the case that Maderas Golf Club is required to hire an outside vendor to clean the space after your event a cleaning fee will be charged at the client's expense.

Overtime

The service fee is \$300++ per half hour of overtime beyond your contracted event time.