



Holiday Menus



Maderas Golf Club

17750 Old Coach Road, Poway CA 92064
858.451.8100
www.MaderasGolf.com



Plated Lunch

For a minimum of 20 guests

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

HOLIDAY PLATED LUNCH MENU

(Choice of ONE Starter, TWO Entrées & ONE Dessert)

Starters

Butternut Squash Soup
Maple Croutons

Fig & Goat Cheese Bruschetta
Arugula, Almonds & Honey

Spinach Salad
Strawberries, Almonds & Goat Cheese
with Cider Honey Vinaigrette

Shrimp Bisque
Leeks, Sherry & Brandy

Salmon Cake
Lemon Capers Yogurt Sauce

Tossed Baby Greens Salad
Winter Pears, Candied Walnuts & Gorgonzola Cheese
with Balsamic Vinaigrette

Entrées

Grilled Scottish Salmon
Cranberry Fennel Relish & Confetti Rice
\$47++ per guest

Stuffed Chicken Breast
Spinach, Sun Dried Cranberries, Pine Nuts, Fresh Herbs, Madiera Sauce & Roasted Fingerling Potatoes
\$41++ per guest

Roasted Chicken Breast
Chestnuts, All Spice, Orange, Sherry & Confetti Rice
\$42++ per guest

Pork Tenderloin
Bacon, Herbs & Wild Mushroom Risotto
\$51++ per guest

Filet Mignon
Port Wine Reduction, Caramelized Shallots & Roasted Fingerling Potatoes
\$63++ per guest

Chicken Picatta & Filet Medallion *DUET*
Wild Mushrooms & Herb Roasted Potatoes
\$56++ per guest

Vegetarian Butternut Squash Ravioli
Sage Brown Butter Sauce
\$42++ per guest

All entrée selections are accompanied with a Fresh Vegetable Bouquet

Dessert

Coffee Crème Brûlée with a Cocoa Short Bread Crust
Candy Cane Ice Cream with a Salted Fudge Brownie
Cherry Cheesecake
Macadamia Nut Tart

Buffet Lunch

For a minimum of 35 guests

HOLIDAY BUFFET LUNCH MENU

All Buffet Lunches include Regular & Decaffeinated Coffee, Assorted Hot Tea & Iced Tea, Artisan Bread & Butter

Salads

(Please choose TWO)

Organic Greens Salad

Candied Walnuts, Gorgonzola & Balsamic Vinaigrette

Kale Salad

Apples, Pancetta, Radicchio, Pecans & Champagne Vinaigrette

Caprese Salad

Basil, Tomatoes, Buffalo Mozzarella & Balsamic Vinaigrette

Arugula & Frisee Salad

Pomegranate, Asiago, Toasted Walnuts & Honey

Antipasto Salad

Romaine Lettuce, Salami, Olives, Cherry Tomatoes, Pepperoncini, Parmesan Cheese & Red Wine Vinaigrette

Entrees

(Please choose TWO)

Sautéed Chicken Breast with Wild Mushroom Sauce
 Grilled Scottish Salmon with Sun Dried Tomato Basil Vinaigrette
 Sautéed Red Snapper in an Herb Crust with Thyme Butter Sauce
 Slow Roasted Bone-In Ham with a Honey Bourbon Glaze*
 Prime Flat Iron Steak with Garlic & Rosemary*
 Butternut Squash Ravioli with Sage Brown Butter
 Eggplant Parmesan

Accompaniments

(Please choose TWO)

Green Bean Almandine
 Maple & Pecan Carrots
 Honey Roasted Butternut Squash with Cranberries & Feta
 Roasted Spaghetti Squash with Parmesan & Thyme
 Roasted Brussels Sprouts with Lemon, Garlic & Pancetta
 Mashed Yukon Gold Potatoes
 Cornbread Stuffing with Sage, Apples & Pancetta
 Garlic & Rosemary Roasted Red Potatoes
 Confetti Rice

Dessert

(Please choose THREE)

Candy Cane Ice Cream
 Gingerbread Loaf with Whipped Cream
 Meyer Lemon Tart
 Butterscotch Pudding with Salted Dark Chocolate
 Double Chocolate Espresso Tart
 Peppermint Cheesecake

\$54++ per guest

* Chef Attendant Fee - \$175+

Holiday Hors d'Oeuvres Package

For a minimum of 35 guests

HOLIDAY HORS D'OEUVRES PACKAGE

Recommended 2-Hour Event Time

Tray Passed Appetizers

(Please choose FOUR)

- Shrimp Gazpacho Shooter
- Feta & Marinated Olive Shooter
- Local Sea Bass Ceviche Shooter
- Fire Roasted Crab Cocktail Shooter
- Loaded Baked Potato Soup Shooter
- Butternut Squash Soup Shooter with Maple Crouton
- Chicken Finger with Ranch Dressing Cup
- Truffle Popcorn
- Bacon Wrapped Date with Almond
- Bacon Wrapped Date with Goat Cheese
- Mini Beef Wellington
- Ham & Swiss Sliders on Hawaiian Roll
- Corn Cake with Smoked Salmon & Dill Creme Fraiche
- Beef Brisket on Cornbread with Horseradish Sauce

Stationed Appetizers

(Please choose TWO)

- Cranberry Goat Cheese Ball with Bread & Crackers
- Baked Brie en Croute with Cranberry Chutney with Bread & Crackers
- Artisan Cheese Display
- Hummus Trio with Pita & Lavash: Red Bell Pepper, Pesto & Plain
- Chorizo & Oaxaca Dip with Toast Points, Crackers & Tortilla Chips
- Brussels Sprouts with Cranberries, Pistachios & Feta
- Fried Calamari with Harissa Aioli
- Lobster Mac & Cheese
- Mac & Cheese with Bacon & Caramelized Onions
- Shepherds Pie

Carving Station*

(Please choose ONE)

- Roast Turkey Breast with Cranberry Sauce
- Fresh Herb Rubbed Beef Brisket with Horseradish Cream
- Herb Marinated Pork Tenderloin with Garlic Aioli
- Clove Honey Mustard Ham with Mayo & Mustard

Carving items come with Silver Dollar Rolls

Dessert

(Please choose THREE)

- Key Lime Pie
- Cherry Cheesecake Shooter
- Mini S'mores
- Chocolate Peppermint Mousse
- Old Fashioned Gingerbread with Whipped Cream
- Holiday Thumb Print Cookies
- Assorted Macarons

\$49++ per guest

* Chef Attendant Fee - \$175+

Plated Dinner

For a minimum of 20 guests

HOLIDAY PLATED DINNER MENU

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

First Course

(Please choose ONE)

Roasted Pumpkin Soup

Ginger, Nutmeg & Cinnamon with Bacon & Parmesan Cheese

Lobster Bisque

Vanilla & Coconut

Smoked Salmon Bruschetta

Crème Fraîche, Caviar & Chives

Crab Cake

Lemon Caper Yogurt Sauce

Spinach Salad

Strawberries, Almonds, Goat Cheese & Honey Cider Vinaigrette

Tender Greens & Dried Pears

Candied Walnuts, Gorgonzola & Balsamic Vinaigrette

Entrees

(Please choose TWO)

Stuffed Chicken Breast

Spinach, Craisins, Pine Nuts, Herbs with Madeira Sauce & Confetti Rice

\$54++ per guest

Roast Scottish Salmon

Cranberry Fennel Relish & Confetti Rice

\$56++ per guest

Pan Seared Local Sea Bass

Tarragon Crust, Lobster Cognac Sauce & Saffron Rice

\$65++ per guest

Roast Pork Chop

Garlic, Rosemary & Wild Mushroom Risotto

\$56++ per guest

Roasted Duck

Orange Cherry Sauce & Pecan Wild Rice

\$59++ per guest

Prime Rib

Au Jus & Daupinoise Potatoes

\$69++ per guest

Filet Mignon

Port Wine Sauce, Caramelized Shallots & Herb Roasted Potatoes

\$75++ per guest

Roasted Lamb Chops

Persillade, Au Jus & Persian Potatoes

\$69++ per guest

All entrée selections are accompanied with a Fresh Vegetable Bouquet

Dessert

(Please choose ONE)

Chocolate Decadence Cake

White & Dark Chocolate Mousse in a Chocolate Cup

Cherry Cheesecake with Graham Cracker Crust

Chardonnay Poached Pear in Puff Pastry with Marzipan & Holiday Spice Glaze

Macadamia Nut Tart with Caramel Sauce

Buffet Dinner

For a minimum of 35 guests

HOLIDAY BUFFET DINNER

All Holiday Buffet Dinners include Regular & Decaffeinated Coffee, Assorted Hot Tea & Iced Tea, Bred Rolls & Butter

OLD COACH HOLIDAY SELECTION

(Choice of TWO Salads, TWO Entrées,
THREE Sides & TWO Desserts)

\$69++ per guest

HERITAGE HOLIDAY SELECTION

(Choice of TWO Salads, THREE Entrées,
THREE Sides & THREE Desserts)

\$79++ per guest

Salad Selections

Organic Greens Salad

Candied Walnuts, Gorgonzola & Balsamic Vinaigrette

Broccoli Cranberry Salad

Slivered Almonds, Red Onion & Mayonnaise

Kale Salad

Apples, Pancetta, Radicchio, Pecans
& Champagne Vinaigrette

Caprese Salad

Basil, Tomatoes, Buffalo Mozzarella & Balsamic Vinaigrette

Arugula & Frisée Salad

Pomegranate, Asiago, Toasted Walnuts & Honey

Roasted Beet & Goat Cheese Salad

Wild Mushroom & Quinoa Salad

Entrée Selections

Sauteed Chicken Breast

Truffle Jus

Seared Scottish Salmon

Honey Lime Glaze

Roast Duck

Blackberry, Garlic & Ginger

Basil Crusted Sea Bass

Clam, Tomato & Lemon

Rack of Pork*

Parsnips, Onions & Fennel

Herb Crusted New York Steak*

Horseradish Cream

Eggplant Parmesan

Mozzarella, Tomato & Basil

Butternut Squash Ravioli

Sage Brown Butter

Side Selections

Mashed Yukon Gold Potatoes
Cornbread Stuffing with Sage Apples & Pancetta
Confetti Rice
Garlic & Rosemary Roasted Red Potatoes
Green Bean Almandine
Maple & Pecan Carrots
Honey Roasted Butternut Squash with Cranberries & Feta
Roasted Spaghetti Squash with Parmesan & Thyme
Roasted Brussels Sprouts with Lemon, Garlic & Pancetta

Dessert Selections

Old Fashioned Gingerbread Loaf with Whipped Cream
Butterscotch Pudding with Salted Dark Chocolate
Double Chocolate Espresso Tart
Peppermint Cheesecake
Macadamia Nut Tart
White Chocolate Bread Pudding with Whiskey Sauce
Pumpkin Crème Brûlée

* Chef Attendant Fee - \$175+

Beverages

UNLIMITED BAR PACKAGES

Ultra Premium Bar Package

Bombay Sapphire Gin, Patron Tequila, Myers Rum, Grey Goose Vodka, Ketel One Vodka, Crown Royal, Johnny Walker Black Scotch, Makers 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, Seagram's 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

\$18++ per guest

HOSTED BAR ON CONSUMPTION

Wine by the Glass

\$9++

Standard Brand Liquor

\$9++

Premium Brand Liquor

\$10++

Ultra Premium Brand Liquor

\$11++

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 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 place 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.