



# Holiday Menus



## Maderas Golf Club

17750 Old Coach Road, Poway CA 92064

858.451.8100

[www.MaderasGolf.com](http://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 Caper 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

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

# 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+

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, 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.