

Catering Menus ²⁰²²



Maderas Golf Club

17750 Old Coach Road, Poway CA 92064

858.451.8100

www.MaderasGolf.com



Breakfast Buffets

For a minimum of 15 guests

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

CONTINENTAL BREAKFAST BUFFET - \$18++ per guest

Sliced Seasonal Fresh Fruit
Assorted Breakfast Muffins & Pastries | Whipped Butter & Fruit Preserves
Individual Greek Yogurt
Individual Bottled Orange Juice & Apple Juice

SMART START BREAKFAST BUFFET - \$24++ per guest

Egg White Breakfast Scramble | Red Pepper | Spinach | Mushroom
Turkey Bacon
Greek Yogurt Parfait | Granola & Berries
Whole Wheat Toast | Whipped Butter & Fruit Preserves
Individual Bottled Orange Juice & Apple Juice

MADERAS BREAKFAST BUFFET - \$28++ per guest

Sliced Seasonal Fresh Fruit
Assorted Breakfast Muffins & Pastries | Whipped Butter & Fruit Preserves
Greek Yogurt Parfait | Granola & Berries
Fluffy Scrambled Eggs
Applewood Smoked Bacon & Breakfast Sausage Patties
Breakfast Potatoes
Individual Bottled Orange Juice & Apple Juice

MADERAS BRUNCH BUFFET - \$45++ per guest

Fresh Fruit & Strawberry Skewers | Honey Yogurt Dipping Sauce
Assorted Chef Selected Breakfast Breads | Whipped Butter & Fruit Preserves
Choice of ONE Eggs Benedict Selection:

- *Traditional Eggs Benedict | Canadian Bacon | Poached Egg | Hollandaise Sauce*
- *Chorizo Eggs Benedict | Poached Egg | Avocado & Cilantro | Chipotle Hollandaise Sauce (additional \$2++)*
- *Jumbo Lump Crab & Avocado Eggs Benedict | Sliced Heirloom Tomato | Citrus Hollandaise Sauce (additional \$4++)*

Applewood Smoked Bacon & Breakfast Sausage Patties
Yukon Gold Potato & Chorizo Hash
Choice of ONE Salad Selection:

- *Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing*
- *Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing*
- *Baby Spinach Salad | Dried Cranberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette*
- *Caprese Salad | Mixed Greens | Ciliegine Mozzarella | Grape Tomatoes | Balsamic Vinaigrette*

Choice of TWO Entrée Selections:

- *Grilled Bruschetta Chicken | Diced Tomato | Red Onion | Basil | Mozzarella Cheese | Aged Balsamic Reduction*
- *Seared Salmon | Lemon Garlic Butter*
- *Chef Attended Hand Carved Marinated Flank Steak**

Choice of ONE Dessert Selection

- *Chocolate Dipped Strawberries & Assorted Dessert Bars*
- *Freshly Baked Chocolate Chip Cookies & Ghirardelli Brownies*

* Chef Attendant Fee - \$175+

All Food & Beverage prices are subject to 23% Service Charge and Current State Sales Tax

A la Carte Breakfast

For a minimum of 15 guests

MADERAS BREAKFAST BURRITO - \$13++ per guest

Scrambled Eggs | Black Beans | Avocado | Oaxaca Cheese | Salsa | Bell Pepper | Pico de Gallo
Choice of Meat: *Bacon | Ham | Sausage | Chorizo (additional \$2++)*

MEAT LOVERS BREAKFAST BURRITO - \$15++ per guest

Scrambled Eggs | Chorizo | Bacon | Ham | Pepper Jack Cheese | Salsa

RISE & SHINE BREAKFAST SANDWICH - \$13++ per guest

Scrambled Eggs | Cheddar Cheese | Sourdough Toast
Choice of Meat: *Bacon | Sausage Patty*

SLICED FRESH FRUIT DISPLAY - \$9++ per guest

Watermelon | Cantaloupe | Pineapple | Honeydew | Grapes

ASSORTED INDIVIDUAL GREEK YOGURT - \$4++ per guest

Strawberry | Blueberry

CHEF SELECTED ASSORTED BREAKFAST BREADS - \$32++ per dozen

Muffins | Danishes | Scones | Pastries

BAGELS & CREAM CHEESE - \$32++ per dozen

Plain | Onion | Cinnamon Raisin

ASSORTED MINI QUICHES - \$27++ per dozen per selection

Choice of: *Lorraine | Garden Veggie | Broccoli & Cheese | Three-Cheese*

OMELET STATION* - \$10++ per guest

Ham | Bacon | Onion | Bell Pepper | Mushroom | Tomato | Jalapeño | Spinach | Shredded Cheese

FRENCH TOAST BAR - \$14++ per guest | BELGIAN WAFFLE BAR - \$16++ per guest

Assorted Seasonal Fruit | Maple Syrup | Whipped Cream | Whipped Butter | Powdered Sugar

BOTTOMLESS MIMOSA BAR - \$22++ per guest

Juices: Orange | Grapefruit | Cranberry | Pineapple
Garnishes: Strawberries | Pineapple | Raspberries | Blackberries

BOTTOMLESS BLOODY MARY BAR - \$20++ per guest

New Amsterdam Vodka | Home-Made Bloody Mary Mix | Tabasco | Horseradish
Garnishes: Celery | Olives | Lemon & Lime Wedges | Pepperoncini | Pickle Spears

COFFEE STATION - \$50++ per gallon

Regular & Decaffeinated Coffee | Assorted Hot Teas
Make it Gourmet: Flavored Syrups | Chocolate Shavings | Whipped Cream (additional \$4++ per person)

HOT CHOCOLATE BAR - \$75++ per gallon

Hot Cocoa | Mini Marshmallows | Peppermint Crumbles | Whipped Cream | Caramel Sauce | Cinnamon Sticks | White Chocolate Chips | Graham Cracker Crumbs | Vanilla Cream

Boxed Lunches

For Golf Groups & Tournaments (12+players)

BOGEY HOAGIE BOXED LUNCH - \$20++ per guest

Choice of: Turkey | Ham | Roast Beef (additional \$2++)

Hoagie Roll | Cheese | Lettuce | Tomato | Mayo & Mustard Packets

Bag of Chips | Pre-Packaged Chocolate Chip Cookie | Whole Apple

MANGIA ITALIANO BOXED LUNCH - \$24++ per guest

Italian Sub Sandwich - Salami | Ham | Pepperoni

Hoagie Roll | Provolone Cheese | Lettuce | Tomato | Banana Peppers | Italian Dressing | Mayo & Mustard Packets

Bag of Chips | Pre-Packaged Chocolate Chip Cookie | Whole Apple

VEGETARIAN BOXED LUNCH - \$20++ per guest

Marinated Veggie Sandwich

Hoagie Roll | Zucchini | Squash | Bell Pepper | Tomato | Onion | Mushroom | Lettuce | Mayo & Mustard Packets

Bag of Chips | Pre-Packaged Chocolate Chip Cookie | Whole Apple

Boxed Lunch Enhancements

To be combined with Boxed Lunches - Not sold separately

GRANOLA BAR - \$2.50++ per guest

Oats of Honey | Chocolate Chunk | Oatmeal Raisin

BEEF JERKY - \$9 ++ per guest

Original | Tangy Teriyaki | Hot & Tangy Teriyaki

WHOLE FRUIT - \$4++ per guest

Choice of: Apple | Orange | Pear

10th TEE BAR - \$3++ per guest

Peanut Honey | Oatmeal Raisin | Chocolate Peanut | Chocolate Chip

PEANUTS - \$1.50++ per guest

FRESHLY BAKED COOKIES - \$3++ per guest

FRESHLY BAKED BROWNIES- \$4++ per guest

GATORADE - \$3 ++ per guest

Fruit Punch | Cool Blue | Orange | Lemon-Lime

SMART WATER - \$3++ per guest

Grille Lunch Menu

For parties of less than 25 guests

All Grille Lunch Menus include pre-set Waters on tables, Iced Tea Station | Cookies & Brownies

\$29++ per guest

Please select **THREE** options to be offered to your guests

MADERAS COBB SALAD

Romaine | Grilled Chicken | Smoked Bacon | Egg | Diced Tomato | Gorgonzola Crumbles | Avocado |
Choice of Dressing: *Ranch | Blue Cheese | Balsamic*

GRILLED CHICKEN CAESAR SALAD

Romaine | Grilled Chicken | Parmesan Cheese | Herb Croutons | Caesar Dressing

GRILLED CHICKEN HOUSE SALAD

Mixed Field Greens | Grilled Chicken | Heirloom Grape Tomato | Cucumber | Red Onion | Carrot
Choice of Dressing: *Ranch | Blue Cheese | Balsamic | Sesame Ginger | Honey & Champagne | Italian*

ANGUS SIRLOIN CHUCK BURGER

Toasted Brioche Roll | Lettuce | Tomato | Red Onion | Pickle
Choice of Cheese: *Cheddar | American | Swiss | Provolone*
Choice of Side: *French Fries | Fruit Cup (must be the same for all orders)*

MADERAS CLUB SANDWICH

Toasted Sourdough Bread | Turkey | Ham | Jalapeño Bacon | Cheddar Cheese | Lettuce | Tomato | Mayo
Choice of Side: *French Fries | Fruit Cup (must be the same for all orders)*

SESAME SEED AHI TUNA WRAP *(subject to change seasonally)*

Grilled Sesame Seed Ahi | Pico de Gallo | Shaved Cabbage | Edamame | Avocado |
Ginger Soy Lime Glaze | Grilled Tortilla
Choice of Side: *French Fries | Fruit Cup (must be the same for all orders)*

SOUTHERN FRIED CHICKEN SANDWICH

Southern Style Fried Chicken | Shredded Lettuce | Tomato | Pickle Chips | Pepperoncini Aioli | Toasted Brioche Roll
Choice of Side: *French Fries | Fruit Cup (must be the same for all orders)*

DELI STYLE RUBEN

Pastrami or Turkey | Thousand Island Dressing | Sauerkraut | Swiss Cheese | Butter Seared Rye Bread
Choice of Side: *French Fries | Fruit Cup (must be the same for all orders)*

SEASONAL MENU SELECTIONS

Please contact your Catering Manager for Seasonal Menu Selections available for your event

OPTIONAL CHOICE OF STARTER - \$5++ per person

Cup of Chicken Tortilla Soup | Side House Salad | Side Caesar Salad

*Final selections and entrée counts are due to Maderas seven (7) days prior to your event date.
Guests may order day-of for parties less than 15 guests.*

Plated Lunch

For a minimum of 25 guests

All Plated Lunch Menus include pre-set Waters on tables & Iced Tea Station | Bread Rolls & Butter

FIRST COURSE - \$5++ per guest

Choice of ONE Salad Selection for all guests:

- Baby Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing
- Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing
- Spinach Salad | Dried Cranberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette
- Maderas Greek Salad | Field Greens | Tomato | Cucumber | Kalamata Olives | Feta Cheese | Red Wine Vinaigrette
- Caprese Salad | Mixed Greens | Ciliegine Mozzarella | Grape Tomatoes | Balsamic Vinaigrette

ENTRÉES

Choice of THREE Pre-Selected Entrées: (Guests to choose prior to event)

All Entrees served with California Vegetable Medley | Broccoli | Cauliflower | Carrots

Grilled Bruschetta Chicken - \$23++ per guest

Diced Tomato | Red Onion | Basil | Mozzarella Cheese | Aged Balsamic Reduction | Yukon Gold Mashed Potatoes

Maderas Chicken Cordon Bleu - \$24++ per guest

Breaded Chicken Breast | Ham | Smoked Gouda | Sauce Suprême | Roasted Red Potatoes

Grilled Salmon - \$26++ per guest

Sun Dried Tomato Pesto | Marinated Vegetable Couscous

Herb Marinated Grilled Sirloin Steak - \$28++ per guest

Red Wine Sauce | Yukon Gold Mashed Potatoes

Vegetarian Tortellini - \$22++ per guest

Choice of Sauce: Primavera | Marinara | Alfredo

DESSERT - \$8++ per guest

Choice of ONE Dessert Selection for all guests:

- Raspberry Swirl Cheesecake
- Flourless Chocolate Torte
- Carrot Cake | Cream Cheese Frosting
- Wild Berry Fruit Tart
- Mini Key Lime Pie

Final selections and entrée counts are due to Maderas seven (7) days prior to your event date.

Lunch Buffets

For a minimum of 15 guests

All Lunch Buffet Menus include pre-set Waters on tables & Iced Tea Station

DELI SANDWICH LUNCH BUFFET - \$32++ per guest

Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing

Choice of THREE Sandwich Selections:

- Turkey Havarti | Lettuce | Tomato
- Roast Beef & Provolone | Lettuce | Tomato
- Ham & Swiss | Lettuce | Tomato
- Italian Sub | Salami | Ham | Pepperoni | Provolone Cheese | Lettuce | Tomato | Banana Peppers | Italian Dressing
- Grilled Marinated Veggie & Mozzarella

Choice of ONE Side Selection:

- Potato Salad
- Pasta Salad

Freshly Baked Chocolate Chip Cookies & Brownies

ALL-AMERICAN LUNCH BUFFET - \$33++ per guest

Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing

Southern Style Cole Slaw

Yukon Gold Potato Salad

Bacon & Bourbon Baked Beans

Angus Sirloin Chuck Burgers & Hebrew National Hot Dogs

Brioche Rolls & Hot Dog Buns

Cheddar Cheese | Swiss Cheese | Pepper Jack Cheese

Green Leaf Lettuce | Sliced Tomato | Red Onion | Kosher Pickle

Ketchup | Mustard | Mayo | Relish | Diced Red Onion | Shredded Cheddar Cheese

Apple Tart & Chocolate Chip Cookies

ITALIAN EXPRESS LUNCH BUFFET - \$34++ per guest

Choice of ONE Salad Selection:

- Antipasti Salad | Chilled Romaine | Salami | Prosciutto | Pepperoncini | Mozzarella Cheese | Tomatoes | Black Olives | Balsamic Vinaigrette
- Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing

Choice of ONE Pasta Selection: (Add: Grilled Chicken - \$4++ per person, Grilled Shrimp - \$6++ per person)

- Farfalle Alfredo
- Penne Pesto
- Tortellini Marinara

Choice of ONE Entrée Selection:

- Chicken Parmesan or Eggplant Parmesan
- Chicken Piccata
- Chicken Marsala
- Italian Sausage & Meatballs

Toasted Garlic Bread

Tiramisu

Lunch Buffets continued...

For a minimum of 15 guests

All Lunch Buffet Menus include pre-set Waters on tables & Iced Tea Station

BAJA TACO LUNCH BUFFET - \$34++ per guest

Corn & Flour Tortillas
Ground Taco Beef & Shredded Chicken
Black Beans | Spanish Rice
Shredded Cheese | Lettuce | Tomato | Sour Cream
Tortilla Chips & Salsa
Guacamole *(additional \$4++ per person)*
Warm Churros with Nutella Dipping Sauce

ISLAND FLAIR LUNCH BUFFET - \$36++ per guest

Caribbean Salad | Kale & Shaved Brussels Blend | Pineapple | Cilantro | Mandarin Orange | Honey Lime Dressing
Jamaican Pasta Salad
Choice of TWO Entrées:

- *Island Spice Jerk Chicken*
- *Caribbean Style Pulled Pork Sliders | Marinated Veggie Slaw | Pineapple & Pimento Salsa | Jerk Sauce*
- *Mango Shrimp Skewers*

Cilantro Pineapple Rice
Rasta Stewed Red Beans
Mini Key Lime Pie & Coconut Cupcakes

SOUTH OF THE BORDER LUNCH BUFFET - \$38++ per guest

Southwest Salad | Romaine | Tomatoes | Red Onion | Roasted Corn | Black Beans | Tortilla Strips | Spicy Avocado Ranch
Choice of TWO Entrées:

- *Cheese Enchiladas*
- *Beef Enchiladas*
- *Chicken Enchiladas*
- *Steak Fajitas | Bell Peppers | Onions*
- *Chorizo Monterey Chicken*

Black Beans | Mexican Rice
Tortilla Chips & Salsa
Guacamole *(additional \$4++ per person)*
Tres Leches Cupcakes & Warm Churros with Nutella Dipping Sauce

ELEGANTE LUNCH BUFFET - \$45++ per guest

Spinach Salad | Grilled Pear | Feta Cheese | Candied Walnuts | Red Onion | Honey Champagne Vinaigrette
Grilled Marinated Flank Steak*
Seared Salmon | Basil Garlic Butter
Roasted Red Potatoes
Broiled Vegetables | Zucchini | Squash | Red & Green Bell Pepper | Red Onion | Grape Tomato
Artisan Rolls & Butter
Flourless Chocolate Torte & Lemon Bars

* Chef Attendant Fee - \$175+

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Tray Passed Appetizers

Minimum 50 pieces per selection

\$4++ per piece

Cheese & Berry Skewer

Tomato Bruschetta Crostini

Mini Caesar Salad in Phyllo Cup

Cream Cheese Artichoke Croquet

Mini Fajita Quesadilla | Bell Pepper & Onion | Chicken or Beef *(additional \$2++ per piece)*

Spanakopita

Vegetable Spring Roll | Thai Chili Lime Glaze

\$5++ per piece

Caprese Skewer | Grape Tomato | Mozzarella | Basil | Balsamic Glaze

Tomato & Cucumber Herbed Goat Cheese Crostini

Mac & Cheese Bite Skewers | Candied Bacon

Jalapeño Poppers

Mini Meatballs | Choice of Sauce: BBQ | Marinara | Spicy | Swedish

Caribbean Jerk Chicken Skewer | Honey Bourbon BBQ

Asian Style Pork Dumpling | Ginger Soy Dipping Sauce

\$6++ per piece

Smoked Salmon & Cucumber Canapé

Shrimp Cocktail

Cumin Seared Ahi Tuna | Wrapped in Cucumber | Pickled Corn Salsa

Bacon Wrapped Jumbo Shrimp | Chipotle Aioli

Braised Beef Short Rib Flauta | Avocado Ranch

Jumbo Lump Crab Cake | Tomato & Chipotle Remoulade

Displayed Appetizers

For a minimum of 15 guests

INTERNATIONAL & DOMESTIC CHEESE DISPLAY - \$12++ per person

Brie | Goat Cheese | Bleu Cheese | Pepper Jack | Smoked Cheddar | Sliced Baguette | Assorted Gourmet Crackers | Seasonal Fruit Garnish

Add on: Charcuterie Selection | Prosciutto | Salami | Pepperoni (*additional \$5++ per person*)

BAKED BRIE EN CROUTE - \$145++ per 2 lb. wheel (serves ~ 25 guests)

Seasonal Fruit Preserves | Fresh Baguettes | Assorted Gourmet Crackers

CHEESE BITE DISPLAY - \$10++ per person

Cheddar | Swiss | Pepper Jack | Assorted Seasonal Fruit | Assorted Gourmet Crackers

SLICED FRESH FRUIT DISPLAY - \$9++ per person

Watermelon | Cantaloupe | Pineapple | Honeydew | Grapes

VEGETABLE CRUDITÉ DISPLAY - \$7++ per person

Zucchini | Yellow Squash | Broccoli | Carrots | Celery | Bell Pepper | Cucumber | Grape Tomato | Ranch Dressing Dip

GRILLED MARINATED MEDITERRANEAN VEGETABLE DISPLAY - \$10++ per person

Zucchini | Yellow Squash | Peppers | Onions | Portobello Mushroom | Asparagus | Roasted Red Pepper Hummus | Garlic Hummus | Assorted Flatbread & Gourmet Crackers

DIP DISPLAY - \$7++ per person per selection

- Salsa & Guacamole with Freshly Made Corn Tortilla Chips
- Spinach & Artichoke Dip with Assorted Flatbreads & Gourmet Crackers
- Olive & Caper Tapenade with Assorted Flatbreads & Gourmet Crackers
- Roasted Red Pepper Hummus with Assorted Flatbreads & Gourmet Crackers
- Garlic Hummus with Assorted Flatbreads & Gourmet Crackers

GOURMET FINGER SANDWICHES - \$42 per dozen (minimum 2 dozen per selection)

- Dill & Lemon Cream Cheese with English Cucumber on Rye Bread
- Tomato, Mozzarella & Pesto French Bread
- Turkey & Fontina Cheese with Pesto on Sourdough Bread
- Egg Salad | Tuna Salad | Chicken Salad on Wheat Bread (*Shrimp Salad - additional \$2++ per dozen*)

GOURMET FINGER SANDWICHES - \$45 per dozen (minimum 2 dozen per selection)

- Smoked Gouda with Bacon & Pear on Wheat Bread
- Grilled Chicken, Roasted Tomatoes & Avocado on Focaccia Roll
- Roast Beef with Arugula & Horseradish Cream on Rye Bread

Plated Dinner

For a minimum of 25 guests

All Plated Dinner Menus include pre-set Waters on tables & Iced Tea Station | Bread Rolls & Butter

FIRST COURSE - \$8++ per guest

Choice of ONE Salad Selection for all guests:

- Baby Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing
- Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing
- Spinach Salad | Dried Cranberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette
- Caprese Salad | Mixed Greens | Ciliegine Mozzarella | Grape Tomatoes | Balsamic Vinaigrette

ENTRÉES Final selections & entrée counts are due to Maderas seven (7) days prior to your event date.

Choice of THREE Pre-Selected Entrées: (Guests to choose prior to event)

Herb Marinated Frenched Chicken Breast - \$45++ per guest

Lemon Caper Artichoke Butter Sauce | Yukon Gold Whipped Potatoes | Sautéed Haricot Verts

Herb Brined Grilled Pork Tenderloin - \$45++ per guest

Apple Cider Gastrique | Roasted Fingerling Potatoes | Sautéed Broccoli, Carrot & Cauliflower Medley

Grilled Scottish Salmon - \$45++ per guest

Sun-Dried Tomato Tuscan Cream Sauce | Wild Rice Pilaf | Sautéed Green Beans, Baby Carrot, Yellow Squash, Grape Tomato

Grilled 10 oz. Ribeye - \$49++ per guest

Chipotle Steak Sauce | Garlic & Herb Roasted Red Bliss Potatoes | Sautéed Broccolini | Crispy Fried Onion Strings

Braised Boneless Beef Short Ribs - \$49++ per guest

Red Wine & Tomato Jus | Yukon Gold Whipped Potatoes | Garlic Butter Braised Kale

Grilled 7 oz. Beef Tenderloin - \$55++ per guest

Red Wine & Herb Infused Demi Glaze | Yukon Gold Whipped Potatoes | Garlic Butter Sautéed Haricot Verts

Pan Seared Chilean Sea Bass - \$59++ per guest

Citrus & Herb White Wine Butter Sauce | Saffron & Scallion Basmati Rice | Butter Poached Jumbo Asparagus

Surf & Turf - \$62++ per guest

Grilled 4 oz. Filet Mignon with Red Wine & Herb Demi Glaze | 4 oz. Cold Water Butter Poached Lobster Tail with Bernaise Sauce | Yukon Gold Whipped Potatoes | Sautéed Jumbo Asparagus

Vegetarian Wellington - \$40++ per guest

Roasted Chef Selected Vegetables | Goat Cheese | Puff Pastry | Marinara Sauce

Vegetable Risotto Stuffed Portobello Stack - \$40++ per guest

Basil Pomodoro Sauce | Grilled Portobello Mushroom | Roasted Vegetable Risotto | Parmesan Cheese

DESSERT - \$8++ per guest

Choice of ONE Dessert Selection for all guests:

- Raspberry Swirl Cheesecake
- Flourless Chocolate Torte
- Carrot Cake | Cream Cheese Frosting
- Wild Berry Fruit Tart
- Mini Key Lime Pie

Dinner Buffets

For a minimum of 25 guests

All Dinner Buffet Menus include pre-set Waters on tables & Iced Tea Station

WHEN IN ROME DINNER BUFFET - \$46++ per guest

Mediterranean Salad | Romain Lettuce | Parmesan Cheese | Grape Tomatoes | Red Onions | Banana Peppers | Garlic Croutons | Red Wine Vinaigrette

Dinner Rolls | Whipped Butter

Choice of TWO Entrée Selections:

- *Lasagna Bolognese | Ground Beef | Pancetta | Ricotta Cheese | Garlic | Basil | Marinara Sauce | Mozzarella*
- *Tuscan Chicken | Garlic, Spinach & Sun Dried Tomato Herb Cream Sauce*
- *Three Cheese Manicotti | Marinara Sauce*
- *Shrimp Carbonara | Garden Peas | Parmesan | Fresh Basil | Smoked Bacon Cream Sauce*

Herb Roasted Seasonal Vegetables | Balsamic Reduction

Limoncello Cupcakes & Chocolate Chip Cannoli

GUADALAJARA DINNER BUFFET - \$47++ per guest

Chopped Salad | Roasted Corn | Black Beans | Pico de Gallo | Onions | Queso Fresco | Avocado | Honey Cilantro Lime Dressing

Chips | Salsa | Guacamole

Choice of TWO Entrée Selections:

- *Steak & Chicken Fajitas | Bell Peppers | Onions | Corn & Flour Tortillas*
- *Grilled Chicken Chorizo | Pepper Jack Cheese Sauce | Pico de Gallo*
- *Salsa Verde Cheese Enchiladas*

Spanish Rice

Braised Pinto Beans

Abuelita Chocolate Brownies & Caramel Flan

SHANGHAI DINNER BUFFET - \$47++ per guest

Crispy Wonton Salad | Shredded Green Cabbage | Mixed Field Greens | Mandarin Orange | Edamame | Carrots | Red Onion | Ginger Soy Vinaigrette

Pork Pot Stickers | Ginger Garlic Gyoza Dipping Sauce

Choice of TWO Entrée Selections:

- *Grilled Chicken Teriyaki*
- *Beef & Broccoli*
- *Honey Sesame Glazed Fried Chicken*

Stir Fried Rice

Vegetable Lo Mein

Powdered Sugar Donut Holes & Almond Sugar Cookies

ON THE BAYOU DINNER BUFFET - \$49++ per guest

Creole Caesar Salad | Romaine Lettuce | Parmesan Cheese | Herb Croutons | Spiced Creamy Caesar Dressing | Jalapeño Cheddar Cornbread Muffins

Fried Okra | Creole Dipping Sauce

Choice of TWO Entrée Selections:

- *Shrimp & Andouille Sausage Jambalaya*
- *Cajun Stuffed Cheesy Chicken*
- *Crawfish Étouffée*

New Orleans Red Beans & Rice

Chocolate Bourbon Pecan Pie & Classic Beignets | Powdered Sugar

Dinner Buffets continued...

For a minimum of 25 guests

All Dinner Buffet Menus include pre-set Waters on tables & Iced Tea Station

SMOKEHOUSE BARBEQUE DINNER BUFFET - \$50++ per guest

Mixed Field Greens Salad | Grape Tomato | Cucumber | Red Onion | Carrots | Cheddar Cheese | Ranch & Balsamic
Dinner Rolls | Whipped Butter

Choice of TWO Entrée Selections:

- *Slow Roasted Baby Back Ribs*
- *Smoked Beef Brisket*
- *Herb Marinated Grilled Chicken Breast*

Roasted Garlic Mashed Potatoes

Country Style Green Beans | Caramelized Onions | Bacon

Cinnamon Spiced Apple Cobbler

Chocolate Chip Cookies

CREATE-YOUR-OWN DINNER BUFFET - \$56++ per guest

Choice of ONE Salad Selection:

- *Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing*
- *Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing*

Choice of TWO Entrée Selections:

- *Grilled Bruschetta Chicken | Diced Tomato | Red Onion | Fresh Basil | Mozzarella | Aged Balsamic Reduction*
- *Pan Seared Chicken Francaise | Lemon White Wine Butter Sauce*
- *Seared Salmon | Honey Dijon Glaze*
- *Grilled Mahi-Mahi | Citrus Herb Butter*
- *Garlic & Rosemary Marinated Grilled Flank Steak**
- *Roasted Pork Loin | Cranberry BBQ Glaze*

Choice of ONE Side Selection:

- *Herb Roasted Potatoes*
- *Yukon Gold Mashed Potatoes*
- *Sweet Potato Hash*
- *Jasmine Rice Pilaf*
- *Cheddar & Pepper Jack Mac n' Cheese*

Choice of ONE Vegetable Selection:

- *Sautéed Hericort Verts*
- *Vegetable Medley | Zucchini | Squash | Bell Peppers | Onions | Green Beans*
- *Butter Poached Broccolini*
- *Sautéed Asparagus*
- *Sautéed Butternut Squash & Kale*

Choice of ONE Dessert Selection:

- *Raspberry Swirl Cheesecake*
- *Flourless Chocolate Torte*
- *Carrot Cake | Cream Cheese Frosting*
- *Wild Berry Fruit Tart*
- *Mini Key Lime Pie*

* Chef Attendant Fee - \$175+

All Food & Beverage prices are subject to 23% Service Charge and Current State Sales Tax

Dinner Buffets continued...

For a minimum of 25 guests

All Dinner Buffet Menus include pre-set Waters on tables & Iced Tea Station

LIVE GRILL BURGER BUFFET* - \$59++ per guest

Displayed Appetizers | Hummus & Pita | Fresh Vegetable Display

Choice of ONE Salad Selection:

- *Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing*
- *Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing*

French Fries | Sweet Potato Waffle Fries

Choice of ONE Side Selection:

- *Macaroni Salad*
- *Potato Salad*
- *Coleslaw*

Choice of THREE Protein Selections from the Grill:

- *Angus Beef Burger*
- *Turkey Burger*
- *Tuna Burger*
- *Impossible Burger*

Lettuce | Sliced & Grilled Onion | Tomatoes | Sprouts | Guacamole | Sautéed Mushrooms | Sliced Pickles |

Provolone Cheese | Cheddar Cheese | Havarti Cheese | Swiss Cheese | Pepper Jack Cheese |

Ketchup | Mustard | Mayonnaise

Warm Apple Pie

SYCAMORE VALLEY DINNER BUFFET* - \$65++ per guest

Displayed Appetizer | Artesian Cheese, Salami, Fruit & Nuts Platter

Choice of ONE Salad Selection:

- *Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing*
- *Spinach Salad | Dried Cranberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette*
- *Caprese Salad | Mixed Greens | Ciliegine Mozzarella | Grape Tomatoes | Balsamic Vinaigrette*

Guest Choice of Protein Selection from the Grill:

- *Prime Flat Iron Steak*
- *Herb Marinated Jidori Chicken Breast*
- *Tequila Lime Shrimp Skewers*

Choice of ONE Side Selection:

- *Roasted Red Potatoes*
- *Yukon Gold Garlic Whipped Potatoes*
- *Vegetable Rice Pilaf*

Choice of ONE Vegetable Selection:

- *Roasted Vegetable Medley | Zucchini | Squash | Bell Peppers | Onions | Green Beans*
- *Sautéed Green Beans & Grape Tomatoes*
- *Butter Poached Broccolini*

Choice of ONE Dessert Selection:

- *Wildberry Crisp*
- *Peach Cobbler*
- *Blueberry Cobbler*

* Chef Attendant Fee - \$175+

All Food & Beverage prices are subject to 23% Service Charge and Current State Sales Tax

Stations

For a minimum of 25 guests

STREET TACO BAR - \$18++ per guest

Tortilla Chips | Salsa | Guacamole
 Marinated Chicken & Ground Beef
 Corn & Flour Tortillas
 Shredded Lettuce | Pico de Gallo | Sour Cream | Shredded Cheddar | Jalapeños | Cilantro

NACHO BAR - \$18++ per guest

Tortilla Chips
 Cheddar Cheese Sauce
 Grilled Chicken & Marinated Flank Steak
 Marinated Black Beans | Black Olives | Scallions | Pico de Gallo
 Salsa | Guacamole | Sour Cream

POTATO BAR - \$11++ per guest

Choice of ONE:

- *Baked Potato*
- *Yukon Gold Mashed Potatoes*

Smoked Bacon | Whipped Butter | Sour Cream | Brown Gravy | Shredded Cheddar | Parmesan |
 Blue Cheese Crumbles | Caramelized Onions | Roasted Mushrooms | Scallions

MAC & CHEESE BAR - \$19++ per guest

Three Cheese Mac & Cheese
 Smoked Bacon | Braised Pulled Pork | Shredded Cheddar | Parmesan | Blue Cheese Crumbles |
 Scallions | Jalapeños | Pico de Gallo | Diced Tomato | Mushrooms | Toasted Breadcrumbs

SALAD BAR - \$15++ per guest

Romaine Lettuce | Organic Mixed Field Greens | Baby Spinach
 Heirloom Grape Tomatoes | Cucumbers | Shaved Red Onion | Shredded Carrots | Kalamata Olives |
 Sliced Bell Pepper | Hardboiled Egg | Scallions | Smoked Bacon | Grilled Chicken | Shredded Cheddar |
 Parmesan | Blue Cheese Crumbles | Feta Cheese
 Ranch Dressing | Balsamic Vinaigrette | Italian Dressing

SLIDER STATION - \$19++ per guest

Choice of TWO Selections: *(all served on Mini Hawaiian Slider Rolls)*

- *Chicken Parmesan Slider | Breaded Chicken Breast | Marinara Sauce | Mozzarella | Parmesan*
- *Caribbean Jerk Chicken Slider | Grilled Chicken Breast | Roasted Pineapple | Caribbean Jerk Sauce*
- *Fried Green Tomato Slider | Breaded Green Tomatoes | Jalapeño Pimento Cheese Spread | Smoked Bacon*
- *Wagyu Beef Slider | Grilled Wagyu Beef | Smoked Shallot Aioli | Cheddar Cheese | Caramelized Onion*
- *Pulled Pork Slider | Apple Cider Braised Pulled Pork | BBQ Sauce | Crispy Onions*
- *Beef Brisket Slider | Smoked Beef Brisket | Bourbon Molasses BBQ Sauce | Crispy Onions*

* Chef Attendant Fee - \$175+

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Stations

For a minimum of 25 guests

LIVE PASTA STATION* - \$20++ per guest

Penne Pasta | Farfalle Pasta
 Marinara Sauce | Alfredo Sauce
 Mild Italian Sausage | Grilled Chicken Breast
 Tomatoes | Artichokes | Spinach | Caramelized Onion | Roasted Mushrooms | Roasted Vegetables |
 Parmesan | Fresh Basil | Crushed Red Pepper Flakes
 Grilled Cheese Garlic Bread

LIVE RISOTTO STATION* - \$19++ per guest

Parmesan Arborio Rice
 Butter Poached Shrimp | Grilled Chicken Breast
 Sun-Dried Tomatoes | Artichokes | Spinach | Caramelized Onion | Sautéed Mushrooms | Roasted Vegetables
 Parmesan | Fresh Basil | Crushed Red Pepper Flakes

SHELLFISH STATION - \$29++ per guest

Raw Oysters on the Half Shell
 Poached Icy Blue Mussels
 Citrus Poached Shrimp Cocktail
 Raw Middle Neck Clams on the Half Shell
 Jonah Crab Claws
 Raw Horseradish | Cocktail Sauce | Lemon Wedges | Cucumber Mignonette | Tabasco

SKEWER STATION - \$12++ per guest

Choice of THREE Selections:

- Caribbean Jerk Chicken Skewer
- Thai Peanut Chicken Skewer
- Barbeque Chicken Skewer
- Garlic & Herb Marinated Beef Skewer
- Sesame Teriyaki Beef Skewer
- Garlic & Bourbon Glazed Beef Skewer
- Balsamic Glazed Roasted Vegetable Skewer
- Tequila Lime Glazed Shrimp Skewer
- Chinese Five Spice Rubbed Pork Skewer

* Chef Attendant Fee - \$175+

All Food & Beverage prices are subject to 23% Service Charge and Current State Sales Tax

Carving Stations

For a minimum of 25 guests

All Carving Stations include Dinner Rolls & Whipped Butter

FREE-RANGE FRENCHED TURKEY BREAST* - \$11++ per guest

Sage Gravy | Cranberry Sauce

ROASTED BONELESS CENTER CUT PORK LOIN* - \$9++ per guest

Honey Garlic Sauce | Spiced Peach Chutney

HONEY SMOKED BONELESS HAM* - \$10++ per guest

Brown Sugar Maple Glaze | Pineapple Cherry Chutney

SLOW ROASTED PRIME RIB* - \$19++ per guest

Rosemary Au Jus | Horseradish Cream Sauce

HERB MARINATED BEEF TENDERLOIN* - \$22++ per guest

Red Wine Demi Glaze | Horseradish Cream Sauce

CHILI RUBBED ROASTED TRI TIP* - \$17++ per guest

Cilantro & Avocado Chimichurri | Roasted Garlic Au Jus

Dessert Stations

For a minimum of 25 guests

ASSORTED MINI DESSERTS - \$13++ per guest

Chocolate Covered Strawberries
Luscious Lemon Squares
Butter Toasted Pecan Bars
Chocolate Raspberry Tango
Cheesecake Tarts

COOKIES & BROWNIES - \$36++ per dozen

Warm Chocolate Chip Cookies | Ghirardelli Brownies

S'MORES BAR - \$12++ per guest

Honey Graham Crackers | Marshmallows
Hershey's Milk Chocolate Bars
Reece's Peanut Butter Cups
Raspberry Purée
Nutella Hazelnut Chocolate Spread
Macadamia Nuts

* Chef Attendant Fee - \$175+

All Food & Beverage prices are subject to 23% Service Charge and Current State Sales Tax

Beverages

Hourly Bar Packages

ULTRA-PREMIUM BAR PACKAGE

Ketel One Vodka, Bombay Sapphire Gin, Patron Silver Tequila, Captain Morgan Rum, Crown Royal, Johnny Walker Black Scotch, Makers Mark Bourbon, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$31 per guest
2 hours: \$40 per guest
3 hours: \$48 per guest
4 hours: \$55 per guest
5 hours: \$60 per guest

PREMIUM BAR PACKAGE

Tito's Vodka, Tanqueray Gin, Hornitos Tequila, Bacardi Rum, Jameson Whiskey, Dewars Scotch, Jack Daniels Bourbon, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$29 per guest
2 hours: \$38 per guest
3 hours: \$46 per guest
4 hours: \$52 per guest
5 hours: \$58 per guest

STANDARD BAR PACKAGE

New Amsterdam Vodka, New Amsterdam Gin, Sauza Tequila, Cruzan Rum, Jim Beam Bourbon, J&B Scotch, Seagram's 7, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 hour: \$25 per guest
2 hours: \$35 per guest
3 hours: \$42 per guest
4 hours: \$50 per guest
5 hours: \$56 per guest

BEER AND WINE PACKAGE

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

1 hour: \$23 per guest
2 hours: \$29 per guest
3 hours: \$33 per guest
4 hours: \$35 per guest
5 hours: \$37 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

Domestic Beer, \$6

Craft & Imported Beer, \$8

Standard Brand Liquor, \$9

Premium Brand Liquor, \$10

Ultra Premium Liquor, \$12

Soft Drinks/Juices, \$3

***Add \$1 per drink for No-Host "Cash" Bar pricing (to include tax)

CHAMPAGNE TOAST

House Champagne is included with all hosted bar packages exceeding \$1,500.

WINE SERVICE WITH DINNER

House Wine - \$8++ per guest or
\$32++ per bottle (based on consumption)
Premium Wine available upon request

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.

Beverages cannot be self-serve. ***Shots and neat drinks are not permitted.*** Wine or other liquor bottles cannot be placed on the Dining tables. Bar must close 30 minutes prior to the end of the Event

Event Policies

Service Charge & Sales Tax

All Food & Beverage prices are subject to 23% 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.