

BANQUET & SPECIAL EVENTS MENU | 2013



MEETINGS & SPECIAL EVENTS

2013

We Provide Catering for Both Personal and Professional Needs... From Simple and Casual to the Utmost in Soft Elegance.



the club

Whether it's a Breakfast Meeting, an All-Day Seminar or a Gala Event, Manhattan Country Club will Accommodate Your Needs Managing each and Every Detail to Your Specifications. Our Catering, Culinary, and Service Provide the Expertise to Assure the Utmost Success of Your Event.

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BANQUET EVENT INFORMATION

GUARANTEES

A final minimum guaranteed headcount is due to The Club by 9am one week prior to the function. This guarantee is final and may not be reduced for billing purposes.

SERVICE CHARGE

A twenty two percent service charge and applicable state tax will be added to all food and beverage charges. Please note that this service charge is taxable by California state law.

BUFFET MINIMUMS

Each menu has a minimum number of guests required. The Club reserves the right to charge an additional fee for menus that fall below these minimums.

CONSUMPTION BARS

All bars charged based on consumption will be subject to a \$150 per bartender fee. The Club requires one bartender for every 50 adults.

ROOM FEES

[Note: Food Minimums are for weekends only]

RENTAL

Audio visual, decorative, and miscellaneous rentals are available upon request.

ROOM	WEEKDAY	WEEKEND	FOOD MIN
Ballroom	\$ 800	\$ 1,500	\$ 10,000
Boardroom	\$ 300	\$ 500	\$ 3,000
Sreening Room & Boardroom	\$ 800	\$ 1,500	\$ 3,000
Sreening Room	\$ 600	\$ 1,300	\$ 3,000
The Ballroom, Bar & Terrace	\$ 1500	\$ 2,500	\$ 20,000
Bar & Terrace	N/A	\$ 1,500	\$ 10,000

BREAKFAST & BRUNCH BUFFET MENU

5

*The Buffet Requires A Minimum of 20 Guests. There Is An Additional
\$2 Charge Per Person For Groups Under 30*

CONTINENTAL BREAKFAST 17

- Fresh Orange, Cranberry, and V8 juices
- Assorted Scones, Bagels, Mini Muffins, Danishes, and Croissants
- Sliced Fresh Fruit Display
- Cream Cheese and Fruit Preserves
- Manhattan Country Club Blend Coffee and Hot Teas

BRUNCH BUFFET 39

- Fresh Orange, Cranberry, and V8 juices
- Manhattan Country Club Blend Coffee and Hot Teas
- Carving Station wWith Your Choice of :
Honey Cured Ham, Roast Beef, or Turkey Breast
- Omelet Station

SIDES *(per guest)*

- Smoked Scottish Salmon 8
- Scrambled Eggs 4
- Bacon or Sausage 4
- Breakfast Burritos 5
- Croissant Sandwiches 5

MEETING SUGGESTIONS

COFFEE BREAK 10

- Whole Seasonal Fresh Fruit and Assorted Mini Muffins
- Manhattan Country Club Blend Coffee and Hot Teas
- Assorted Soft Drinks
- Bottled Water

AFTERNOON TEA 8

- Manhattan Country Club Blend Coffee and Hot Teas
- Fresh Baked Cookies and Brownies
- Assorted Soft Drinks
- Bottled Water

MEETING ENHANCEMENTS

SWEET 5

- Chocolate Croissants
- Assorted Energy Bars
- Yogurt and Fruit Parfait
- Assorted Candy Bars

ADDITIONAL BEVERAGES 4

- Smart Water
- Vitamin Water
- Gatorade
- Pellegrino

SNACKS 5

- Mixed Nuts
- Tortilla Chips and Salsa
- Vegetables and Dip
- House Made Hummus and Flatbread

AFTERNOON TEA PARTY

7

Offered For Parties Of 20 Guests Or More 39

*All Afternoon Tea is Served with, Assorted Scones
with Whipped Butter, Clotted Cream and Honey*

ASSORTED TEA

Please Select Two of the Following
from The Art of Tea:

GREEN 5

- Monk's Blend
- Dragon Well
- Hojicha
- Pre-Tox
- Sencha
- Now & Forever
Wedding Tea

BLACK 5

- Ancient Forest
- 1896
- Earl Grey
- Earl Grey Crème

FUSIONS 4

- Starry Night
- Velvet Tea
- Liquid Jade
- Talis Masala Chai

DECAF 4

- Ammo
- Chamomile Clementine

SANDWICHES

Please Select Six of the Following Tea Sandwiches

- Brie with Walnut Watercress Cucumber,
Watercress, French Ham and Provolone
Mozzarella with Sundried Tomato
- Mozzarella and Sundried Tomato
Spread and Prosciutto
- Turkey and Prosciutto
- Cream Cheese with Chive Spread
- Chicken Tahini
- Curry Chicken with Toasted Almonds
- Walnut Pesto Chicken with Parmesan
- Gorgonzola with Fresh Pear
- Olive Tapenade with Roasted Red Pepper
- Roast Beef and Aged White Cheddar
- Fig and Goat Cheese Spread
- Green Apples and Cheese
- Pastrami on Rye

LUNCH MENU

The Buffet Requires a Minimum of 15 Guests. There Is an Additional
\$2 Charge Per Person For Groups Under 30
Lunch Will be Served with Assorted Rolls and Butter

PLATED Entree Salads *(please choose one)*

TOMATO FETA COUS COUS

- With Grilled Chicken 20
- With Grilled Shrimp 25

CAESER SALAD

- With Grilled Chicken 18
- With Roasted Salmon 20
- With Grilled Skirt Steak 23

SOUP 7

- Seasonal Soup

DESSERT 7

- Flourless Chocolate Cake
- Fresh Fruit Tart
- Seasonal Sorbet
- Strawberry Shortcake Trifle
- Caramel Panna Cotta

THREE COURSE ENTREES

Choice Of Starter and Dessert, Chef's Choice Of Starch
and Vegetable, Rolls, Iced Tea, Lemonade, and Coffee
(Two Course Option Available; Subtract 5 Dollars)

- **Parmesan Crusted Chicken Paillard** 25
Served with Pommery Mustard Sauce
- **Grilled New York Strip** 35
Served with Mushroom Bordelaise
- **Grilled Scottish Salmon** 30
Served with Blood Orange Tarragon Sauce
- **Fillet Of Sole** 25
Served with Sauce Provençal

DELI LUNCH BUFFET 25

Salads, Sandwich Meats, Assorted Breads And Cheese

SALAD CHOICES *(please choose two)*

- Caesar, Greek, Pasta, Potato, Cole
Slaw, Fresh Fruit Salad

MEATS *(please choose three)*

- Roast Beef, Turkey, Tuna Salad, Chicken
Salad, Salami, Pesto Chicken

CHEESES *(please choose two)*

- Cheddar, Swiss, Havarti or Provolone
- Assorted Breads and Rolls
- Tomatoes, Onion, Lettuce, and Olives
- Condiments
- Cookies and Brownies
- Iced Tea and Water

BOX LUNCH 18

Assortment Of Gourmet Sandwiches Including:

- Turkey Havarti, Tuna, and Tomato Mozzarella
- Potato Salad, Bag of Chips, Whole Fruit, Cookie
- Soda or Bottled Water

LUNCH BUFFET

*The Buffet Requires a Minimum of 30 Guests at \$28 Per Person.
There is an Additional \$3 Charge Per Person for Groups Under 30
Lunch Buffet will be Served with Assorted Rolls and Butter*

SALADS *(Please Choose Two)*

- **Classic Caesar Salad**
House Made Croutons
- **Steakhouse Iceberg Salad**
Tomato, Bacon, Blue Cheese
- **Tomato And Feta Salad**
Persian Cucumbers and Cous Cous
- **Tomato And Arugula Salad**
Sweet Onions, Shaved Pecorino,
Extra Virgin Olive Oil, Lemon
- **Frisee Salad**
Apples, Blue Cheese, Walnuts, Honey Balsamic
- **Pasta Salad Primavera**
Farfalle, Peas, Vegetable "Fettuccini",
Creamy Tomato Dressing

ENTREES *(Please Choose Two)*

- **Baked Fillet Of Sole**
Sauce Provençal with Artichokes,
Carrots, and Onions
- **Pan roasted red snapper**
Lemon Caper Sauce
- **Lemon basil shrimp fettuccini**
Lemon Garlic Butter Sauce
- **Cajun Chicken Bowtie Pasta**
Tomatoes, Basil, Cream Sauce
- **Sauteed Chicken Tenders**
Sour Cream Shallot Sauce
- **Chicken "Coq Au Vin"**
Red Wine Sauce, Shallots, Mushrooms
- **Beef Tenderloin Fettuccini**
Sundried Tomatoes, Mushrooms,
Brandy Cream sauce
- **Grilled Skirt Steak**
Mojito Marinated

VEGETABLES *(Please Choose Two)*

- Roasted Root Vegetables
- Gingered Baby Carrots
- Creamed Peas And Bacon
- Seasonal Vegetables
- Steamed Sugar Snap Peas

STARCH *(Please Choose one)*

- Roasted Red Potatoes
- Crushed Potatoes With Olive Oil
- Potatoes Au Gratin
- Wild Rice Pilaf
- Risotto With Tomatoes And Basil

DESSERTS

- Chef's Selection Of Assorted
Cakes, Pastries, and Cookies

HORS D'OEUVRE

10

BUTLER STYLE

Priced Per Person For One-Hour Service

COLD

- Bigeye Tuna Tartare or Cucumber
- Mini Greek Salad Brochettes
- California Rolls
- Grilled Prosciutto Wrapped Asparagus
- Jumbo Prawns in Cocktail Sauce
- Mini Shredded Chicken Tostadas
- Vietnamese Vegetable Summer Rolls
- Ahi Poke Sesame Cone with Plum Ginger Seaweed Salad
- Heirloom Tomatoes and Mozzarella Caprese Skewers
- Beef Carpaccio, Olive Oil, Capers, Red Onion

HOT

- Spinach and Feta Cheese Spanakopita
- Beef Sliders with Cheddar Cheese, & Caramelized Onions
- Petite Beef Wellingtons
- Mini Crab Cakes with Romesco Sauce
- Mini Honey Glazed Brie Cheese Topped with Fig and Almonds
- Chicken Satay with Peanut sauce
- Mini Korean Short Rib Tacos
- Shredded Chicken Pot Stickers with Plum Sauce
- Mini Reuben Sandwiches

Selection of 6 25
Selection of 4 20

STATIONED

Priced Per 50 Guests For One-Hour Service

CRUDITÉ 200

- Broccoli, Cauliflower, Baby Carrots, Grape Tomatoes, Endive, Asparagus, Blue Cheese Crumbles, and Ranch Dip

ARTISAN CHEESE DISPLAY 300

- Chef's Selection of Gourmet Domestic and Seasonal Fruit

MEDITERRANEAN 325

- Baba Ghanoush, Tobouli, Hummus, Artichoke Dip, Crudités, Olives, Spanakopita, Lamb Burgers

PACIFIC RIM 400

- Assorted Dim Sum to Include Shrimp Dumplings, Shanghai Steamed Pork Buns, Stuffed Dumplings, Cantonese Barbequed Pork and Specialty Dipping Sauces

SAMURAI SUSHI MKT

- Selection of Assorted Sushi, Sashimi, and Specialty Rolls

RAW BAR MKT

- Littleneck Clams, Freshly Shucked Oysters, and Jumbo Shrimp, Alaskan Crab Claws, with a Variety of Favorite Condiments

DINNER BUFFET

*The Buffet Requires a Minimum of 30 Guests at \$48 Per Person.
There is an Additional \$2 Charge Per Person For Groups Under 30
Dinner is Served with a Basket of Assorted Rolls and Butter*

SALADS *(Please Choose Two)*

- **Classic Caesar Salad**
House Made Croutons
- **Steakhouse Iceberg Salad**
Tomato, Bacon, Blue Cheese
- **Tomato And Feta Salad**
Sweet Onions, Shaved Pecorino, Extra Virgin Olive Oil, Lemon
- **Roasted Beet Salad**
Arugula, Walnuts, Goat Cheese, Truffle Vinaigrette
- **Butter Lettuce Salad**
Marinated Red Onion, Crumbled Blue Cheese Citrus Herb Vinaigrette
- **Frisee Salad**
Apples, Blue Cheese, Walnuts, Honey Balsamic

ENTREES *(Please Choose Two)*

- **Baked Fillet Of Sole**
Sauce Provençal With Artichokes, Carrots, and Onions
- **Roasted Salmon**
Lemon Caper Sauce
- **Grilled Swordfish**
Lemon Garlic Butter Sauce
- **Simply Grilled Chicken**
With Rosemary
- **Chicken "Coq Au Vin"**
Red Wine Sauce, Shallots, Mushrooms
- **Grilled Beef Medallions**
Wild Mushroom and Demi-Glace
- **Braised Beef Short Ribs**
Shallot Jus

VEGETABLES *(Please Choose One)*

- Assorted Root Vegetables
- Gingered Baby Carrots
- Asian Vegetable Stir Fry
- Steamed Seasonal Vegetables
- Brussels Sprouts and Caramelized Bacon

STARCH *(Please Choose One)*

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Crushed Potatoes with Olive Oil and Rosemary
- Wild Rice Pilaf
- Risotto With Tomatoes And Basil
- Potatoes Au Gratin

DESSERTS

- Chef's Selection Of Assorted Cakes, Pastries, And Cookies

CARVING STATION *(Please Choose One)*

Add a Carving Station to Your Buffet; Price Per Person

- **Slow Roasted Turkey Breast** 5
Turkey Gravy, Cranberry Chutney
- **Cedar Plank Salmon** 10
Lemon and Dill, Béchamel Sauce
- **Mojito Roasted Pork Loin** 8
Chimichurri Sauce
- **Slow Roasted Leg of Lamb** 8
Minted Apple Sauce
- **Tenderloin of Beef** 15
Horseradish Cream Sauce, Housemade Steak Sauce

All carving stations require one chef attendant per station at \$150.

INTERNATIONAL STATIONS

12

Two Stations: Per Person 50 | Three Stations: Per Person 70

Minimum of 40 Guests Required. Minimum of 2 Stations.

PACIFIC COAST BBQ

- Fingerling Potato Salad
- Blue Cheese Slaw
- Classic Chopped Salad
- Simply Grilled Chicken
- Rustic Style Grilled Beef Tri-Tip
- Cedar Plank Salmon-Lemon & Dill
- Baked Potatoes
- Rice Pilaf
- Golden Harvest Grilled Vegetables
- Husk Roasted Corn

SOUTH OF THE BORDER

- Salsa and Guacamole
- Tri-Color Tortilla Chips
- Mexican Shrimp Ceviche
- Grilled Pineapple Avocado Salad
- Mojito Marinated Skirt Steak
- Shredded Chicken Salsa Verde
- Roasted Pork Carnitas
- Sautéed Peppers and Onions
- Black Beans and Mexican Rice
- Sour Cream, Cilantro and Onions, Flour and Corn Tortillas

LITTLE ITALY

- Antipasta Display
- Vine Ripened Tomato Caprese
- Grilled Vegetable Platter
- Breast of Chicken Marsala
- Roasted Sole-Lemon Caper Sauce
- Creamy Three Cheese Polenta
- Bowtie Pasta-Basic Tomato Sauce

ORIENT EXPRESS

- Mongolian BBQ Chicken Breast
- Steamed Pork Bun
- Teriyaki Beef Tri-Tip
- Asian Vegetable Salad
- Asian Pesto Steamed Sole
- Coconut Rice
- Miso Glazed Japanese Eggplant
- Assorted Sushi Rolls

PLATED DINNERS

Three Course Plated Dinner:

*Choice Of Starter and Dessert, Chef's Choice Of Starch and Vegetable
Plated Dinners are Served with Assorted Rolls and Butter*

STARTERS *(Please Choose One)*

- Field Green Salad
- Caesar Salad
- Greek Salad
- Seasonal Soup

ENTREES *(Please Choose One)*

- Brioche Crusted Chicken Breast 40
Sage Brown Butter
- Grilled Hawaiian Swordfish 50
Lemon Herb Butter
- Grilled Scottish Salmon 48
Blood Orange Tarragon Sauce
- Fillet of Sole 38
Sauce Provençal
- Portabella Mushroom Ravioli 34
Parmesan Cheese Cream Sauce
- Grilled Filet Mignon 55
Mushroom Bordelaise
- Shallot Crusted Sea Bass 50
Lemon Caper Butter
- Maine Lobster MKT
- Petite Filet and Maine Lobster Tail 85
Hollandaise Sauce

DESSERTS *(Please Choose One)*

- Flourless Chocolate Cake
- Fresh Fruit Tart
- Seasonal Sorbet
- Strawberry Shortcake Trifle
- Caramel Panna Cotta

For more than one entrée choice, all guests will be charged the price of the higher entrée.

DESSERT STATIONS

PETIT FOURS 10

- Chef's Selection of Assorted Cakes, Mini Cheesecakes, Pastries and Cookies

ICE CREAM SANDWICH 8

- Vanilla, Chocolate or Strawberry Ice Cream Sandwiched Between Fresh Baked Chocolate Chip, Oatmeal or Macadamia Nut Cookies

ICE CREAM SUNDAE BAR 12

- Selection of Chocolate, Vanilla and Strawberry Ice Cream
- Chocolate, Caramel, Strawberries, Bananas, Cherries, Marshmallows, Gummy Bears
- Sprinkles, Graham Crackers, Nuts, Whipped Topping and Much More...

LATE NIGHT SNACKS

14

2 SWEET AND 2 SAVORY 20

Little Bites Can Be Added To Your Menus To Create A Variation Of Fun

SAVORY

- Tomato Bisque Shots With Grilled Cheese Sticks
- Mini Teriyaki Beef Slider With Grilled Pineapple
- Mini Kobe Beef Sliders
- Shoestring French Fries, Served in Paper Cone
- Mini Hot Dogs With Buns
- Mini Grilled Cheese Sandwiches
- Soft Pretzels and Mustard Sauce
- Mini Fancy Mac N' Cheese
- Mini Reuben Sandwiches

SWEET

- Mini S'Mores
- Milkshake Shooters
- Chocolate Mousse Shots
- Homemade Sorbet in Mini Ice Cream Cones
- Chef's Selection of Assorted Cookies With Shooters of Milk
- Assortment of Mini Doughnut Holes

BEER WINE & SPIRITS

2 Hour Minimum On All Bar Packages

SELECT OPEN BAR

Per Person For 1st Hour 15
Per Person For Each Additional Hour 7.50

- Selection of White and Red Wines
- Assorted Imported and Domestic Beers
- Soft Drinks, Bottled Waters and a Variety of Juices

PREMIUM

Per Person For Each Hour 20
Per Person For Each Additional Hour 10

- Includes All of the Above and:
- Bacardi, Canadian Club, Captain Morgan, Cruzan, Jim Beam, Bailey's Beefeater, Jack Daniels, Jose Cuervo, Kahlua, and Smirnoff

TOP SHELF

Per Person For 1st Hour 35
Per Person For Each Additional Hour 13

- Includes All of the Above and:
- Belvedere Vodka, Grey Goose Vodka, Patron Silver Tequilla, Macallan 12, and Jameson
- Sommeliers Selection of Sparkling Wines

HOSTED CONSUMPTION BAR

- Running Tab For the Event
Host/Hostess
- Sodas, Bottled Waters and Juices 4
- Domestic Beer 7
- Imported Beer 6
- House Wine 9
- Select Cocktails 9
- Premium Cocktails 12
- Top Shelf Cocktails 14

CASH BAR

- A Bartender Fee of 150 is Applied Per 50 guests

WINE SERVICE

Please Refer To The Wine List

