



## Special Events and Weddings RCCC Food & Beverage Minimums

Pricing includes event space for four hours, set up and clean up, tables, up to 200 chairs, silverware, stemware, standard linen tablecloth, white or black linen napkins. Upgraded linens and décor available at additional cost.

Venue	Summer Season Weekend F&B Minimum	Summer Season Weekday F&B Minimum	Off-Season Weekend F&B Minimum	Off-Season Weekday F&B Minimum
<b>Chalet</b> Seats up to 80	<b>\$1,750</b>	<b>\$1,250</b>	<b>\$1,000</b>	<b>\$750.00</b>
<b>Banquet Room</b> Seats up to 200	<b>\$4,000</b>	<b>\$3,500</b>	<b>\$3,000</b>	<b>\$2,000</b>
<b>Pavilion Tent</b> Seats up to 250+	<b>\$5,000</b>	<b>\$3,500</b>	<b>N/A</b>	<b>N/A</b>

\*F&B Minimum does not include security deposit, gratuity, or charges for non-consumable items.

### Lawn Ceremony Fee

\$1,000

\$750

### Number of White Folding Chairs

100 to 200

0 to 99

\*\$2.00 a chair over 200 chairs

## **Appetizer Displays**

**(each platter serves 25)**

**Seafood** **\$440**

Smoked salmon, oysters, mussels, mini lobster tails, caviar and crackers, crab canapé.

**Side of Salmon** **\$265**

Poached, applewood smoked or blackened. Served with cream fresh, capers, red onion, chive dressing and an assortment of crackers and grilled bread.

**Cheese Display** **\$265**

Baked brie and assorted craft and domestic cheeses, crackers and grapes.

**Antipasti** **\$220**

Assorted imported meats and cheeses served with roasted peppers, marinated artichokes, pickled asparagus, basil pesto, olive tapenade and toasted baguette bread.

**Fruit Display** **\$175**

Seasonal assorted fresh fruit skewers

**Vegetable Display** **\$110**

Fresh and marinated vegetables served with parmesan peppercorn ranch.

\*\*\*Prices and menu items are subject to change. Pricing does not include 20% gratuity.

October 2013

## Hors d'oeuvres (Per 25 Pieces)

Tuna Tartar Served on Wonton Chip with Wasabi Cream	\$170
Mini Dungeness Crab Cakes	\$137
Candied Salmon Skewers	\$110
Beef or Chicken Skewers	\$110
Seared Forest Mushroom & Goat Cheese Tart	\$88
Smoked Gouda Macaroni & Cheese Bites	\$83
Crispy Crab Rangoon	\$83
Crab Salad in Cucumber Round	\$83
Panko-Crusted Sea Scallops with Spicy Mayo	\$77
Pork & Shrimp Pot Sticker with Sweet Soy Glaze	\$55
Savory Ratatouille Tart	\$55
Bite-Size Golden Twice Baked Potato	\$44
Classic Stuffed Mushroom	\$44
Lemon-Scented Arugula wrapped in Prosciutto	\$44
Paper Wrapped Shrimp with Chili Garlic Dipping Sauce	\$39
Prawn Ceviche Served in a Tortilla Chip	\$39
BBQ Pork Wonton	\$39
Curried Chicken Salad inside Puff Pastry	\$30
Deviled Egg with Serracha	\$30
Spinach & Ricotta Wrapped in Phyllo	\$28
<b>Grilled French Bread Canapés</b>	
-Peppercorn-Crusted Beef Tenderloin with Horseradish & Scallions	\$57
-Fig with Goat Cheese & Honey	\$53
-Smoked Salmon and Cream Fresh	\$50
-Creamy Gorgonzola and Sliced Apple	\$50
-Red Beet & Feta Cheese Panzanella	\$48
-Fresh Tomato & Mozzarella with Balsamic Glaze & Basil	\$35
-Caramelized Onion with Orange and Parmesan	\$30
-Lemon-Scented Ricotta with Cracked Black Pepper and Sea Salt	\$20

**\*\*Prices listed above are for stationed hors d'oeuvres. Hors d'oeuvres can be passed for an additional 5%.**

## **Stationed Hors d'oeuvres** (Per 25 Pieces)

<b>Calamari Fries with Firecracker Dipping Sauce</b>	<b>\$83</b>
<b>Chicken Lettuce Wraps (minimum of 50)</b>	<b>\$66</b>
<b>Chili Garlic Chicken Wings</b>	<b>\$55</b>
<b>Meatballs</b>	<b>\$92</b>
-Local Berry BBQ	
-Roasted Red Pepper Sofrito	
-Classic Marinara	
-Chipotle Roasted Tomato Sauce	
**choose one type per 25 people	
<b>Sourdough Dips with Carrot &amp; Celery</b>	
-Crab & Cream Cheese	<b>\$63</b>
-Spinach & Artichoke	<b>\$44</b>
-Caramelized Onion Goat Cheese	<b>\$44</b>
-Bacon & Smoked Cheddar	<b>\$44</b>
**choose one type per 25 people	
<b>Grilled Flatbreads</b>	<b>\$22</b>
-Margherita	
-Sausage & Mushroom	
-Prosciutto & Fig with Goat Cheese Spread	
-Smoked Ham & Pineapple	
-Spicy Shrimp with Roasted Garlic	
<b>Mini Sandwiches &amp; Sliders</b>	<b>\$70</b>
-Curried Chicken Salad	
-Bacon, Lettuce Tomato	
-Grilled Portobello	
-Mediterranean Grilled Veggies with Hummus Spread	
-Smoked Turkey Slider	
-Mini Cheese Burger	
-Fried Shrimp Po' Boy	
**choose up to two types per 25 people	

\*\*\*Prices and menu items are subject to change. Pricing does not include 20% gratuity.  
October 2013

# Rock Creek Country Club Banquet Menu

**All meals (unless otherwise specified) include the following items:**

- Choice of Two Side Dishes:** Rice Pilaf, Mashed Potatoes, Roasted Baby Red Potatoes, Seasonal Vegetable Sauté, Pasta Salad, or Pesto Penne
- Choice of One Salad:** Classic Caesar Salad, Garden Salad, or Fresh Spinach Salad
- Dinner rolls and butter**
- Beverage Station** including Water and a choice of two: Coffee, Iced Tea, Lemonade

**Prime Rib & Turkey Carving Station Buffet** **\$49.95/person**

Carved Prime Rib and Turkey Carving Stations with Horseradish and Au Jus

**Two Entrée Dinner Buffet** **\$43.50/person**

Choose One of the Following:

- Petite tenderloin au poivre crusted with black pepper and served medium rare
- Herb-roasted beef tri tip with caramelized onion and wine reduction
- Grilled center cut pork loin chop served in a balsamic apricot glaze
- Soy-glazed pork loin with fresh pineapple salsa
- Roasted salmon with lemon herb butter
- Grilled and blackened salmon with chilled chive cream

Choose One of the Following:

- Roasted half chicken and gravy
- Chicken medallions sautéed with white wine and topped with toasted almonds
- Braised chicken with root vegetable puree
- Herb-roasted chicken in a pomegranate pinot reduction
- Roasted chicken in a pinot gris and mustard sauce

**One Main Beef/Pork/Fish Dish Menu Option** **\$32.50/person**

Choose One of the Following:

- Herb-roasted beef tri tip with caramelized onion and wine reduction
- Grilled center cut pork loin chop in a balsamic apricot glaze
- Soy-glazed pork loin with fresh pineapple salsa
- Poached salmon with Dijon and white wine
- Roasted salmon with lemon herb butter
- Grilled tilapia in a spicy mayo, lime and cilantro sauce

**One Main Chicken Dish Menu Option** **\$26.95/person**

Choose One of the Following:

- Roasted half chicken and gravy
- Chicken medallions sautéed with white wine and topped with toasted almonds
- Braised chicken with root vegetable puree
- Herb-roasted chicken in a pomegranate pinot reduction
- Roasted chicken in a pinot gris and mustard sauce

**-The following buffet selections do not include the side dishes listed on page 1-**

**NW Pig Roast**

**\$27.95/person**

- Slow roasted suckling pig served whole
- Macaroni Salad
- Baked Beans
- Fruit Salad
- Caesar Salad
- Beverage Station

**Mexican Fiesta**

**\$25.95/person**

- Enchiladas (choice of Chicken, Pork, Veggie or Cheese)
- Fajitas (choice of Chicken or Pork)
- Ground Beef Tacos
- Spanish Rice
- Black Beans or Refried Beans
- Garden Salad
- Fruit Salad
- Beverage Station

**Smokehouse Buffet**

**\$24.95/person**

- Smoked Ribs and BBQ Chicken
- Potato Salad
- Corn on the Cob
- Fruit Salad
- Caesar Salad
- Beverage Station

**Italian Feast**

**\$21.95/person**

- Spaghetti with Meat or Marinara Sauce
- Lasagna (choice of Meat, Cheese or Veggie)
- Caesar Salad
- Fruit Salad
- Garlic Bread
- Beverage Station

**Not seeing what you're looking for? Ask the Events Department  
about creating a custom menu!**

**\*Pricing does not include 20% gratuity**



## Beverage Menu

### Beer

	<u>Pint</u>	<u>24-Pack</u>	<u>Keg</u>
Domestic	\$4	\$80	\$325
Imported	\$5	\$95	\$425
Microbrew	\$5	\$95	\$425

### Wine

	<u>Glass</u>	<u>Bottle</u> (serves 4-6 people)
House	\$6.00	\$18
Champagne	n/a	\$18

### Liquor

	<u>Drink</u>
Well	\$6.00
Call	\$7.00
Premium	\$9.00+

Per Fifth or Half Gallon: Prices vary depending on the type of alcohol

### Corkage Fees

\$15 corkage fee per bottle of wine/champagne when client provides bottle.

\$150 corkage fee per outside keg

\$100 bartender fee for each bar or alcoholic beverage station.

### Non-Alcoholic

#### Per Drink

Water Bottles	\$1.50
Soft Drinks	\$2.00

#### Per Bottle

Martinelli's	\$12
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#### Per 2 Gallons (serves approximately 30 drinks)

Iced Tea	\$40
Lemonade	\$40
Coffee	\$40

All items are subject to a 20% service charge. Prices are subject to change.