

Yolo Fliers Club



*Banquet and Event Rental
Rates & Menus*

July 2014

Yolo Fliers Club Room Rental Rates

****Room Rental Rate is for a five-hour use of the property as follows:***

Dining Room Day Use

Seats 70 Guest..... \$200.00 Additional 1/2 hours \$25.00

Dining Room Night Use

Seats 70 Guest..... \$300.00 Additional 1/2 hours \$50.00

Ballroom Day Use

Seats 140 guest..... \$300.00 Additional 1/2 hours \$50.00

Ballroom Night Use

Seats 140 guest..... \$400.00 Additional 1/2 hours \$100.00

Dining room & Ballroom Day use

Seats 210 Guest..... \$300.00 Additional 1/2 hours \$75.00

Dining room & Ballroom Night Use

Seats 210 Guest..... \$600.00 Additional 1/2 hours \$150.00

Dance Floor

Portable dance floor\$100.00

Portable Bar

The portable bar can be set up anywhere you would like to accommodate your guests\$175.00

Private Bartender

Your personal Bartender..... \$20.00 per/hr

Private Cocktail Server

Your personal cocktail server \$20.00 per/hr

Formal Appetizers

Jumbo Prawns

Jumbo Prawns served with cocktail sauce..... \$260.00 per 100

Mini Crabcakes

House made with fresh crab meat\$260.00 per 100

Thai Chicken Satay

A strip of tender chicken breast marinated in a blend of Thai spices presented on a bamboo skewer. Served with spicy peanut dipping sauce

..... \$180.00 per 100

Beef Satay Szechwan

A tender strip of Beef marinated in a spicy Asian chili sauce presented on a Bamboo skewer. Served with red chili dipping sauce.....\$200.00 per 100

Bruschetta

Thinly sliced French Baguette oven roasted topped with olive or roasted tomato tapenade

..... \$120.00 per 100

Vegetable Spring Rolls

Served with house made dipping sauce \$140.00 per 100

Pork or Chicken Wonton

Carrot, green onion, ginger and ground pork or chicken wrapped in a wonton and served with red chili sauce..... \$140.00 per 100

Pasta Station

Up to 4 varieties of pasta cooked to order with assorted meats, fish, vegetables and sauces.....\$15.95 per person

Carving Station

Turkey Breast, Choice Beef Tenderloin, Choice Prime Rib lip on, or Pork Tenderloin.

Served with dollar size rolls, mayonnaise, mustard and creamed horseradish

Consult Chef for Current Pricing

Boxed Lunch

Turkey or Ham Sandwich, Apple, Bag of Chips & Cookie.....\$8.00 per

Prices do not include a 20% service charge & 7.25% sales tax

Hors D'oeuvre Trays

Vegetable Platter

Assorted Fresh Seasonal Vegetables with Ranch Dressing Dip.

\$75.00 serves 50 / \$125.00 serves 100

Domestic Cheese Platter

Cheddar, Pepper Jack, & Swiss cheese with Table Crackers & Grapes.

\$125.00 serves 50 / \$ 225.00 serves 100

Imported Cheese Tray

Assorted International cheeses served with assorted Table Crackers and Grapes

\$175.00 serves 50 / \$325.00 serves 100

Combination Meat and Cheese Platter

Country Club Ham, Smoked Turkey, Shaved Tri-Tip & Assorted Cheeses..

\$195.00 serves 50/ \$375 serves 100

Seasonal Fruit Platter

Assorted Seasonal Fresh Fruit..... \$150 serves 50/ \$260 serves 100

Fresh Tortilla Chips & House Made Salsa

..... \$50.00 serves 50

Guacamole House Made

Fresh Chunky Avocado..... \$60.00 serves 25

Prices do not include a 20% service charge & 7.25% sales tax.

Yolo Fliers Club ***Served Dinner Selections***

25 person minimum, 40 person minimum for 2 choices

All Entrées Are Served With House Baby Green Salad, Vegetable Sauté, Your Choice of Mashed Potatoes, Roasted Red Potatoes, Au gratin Potatoes, Rice Pilaf and Regular Or Decaf Coffee or Tea.

Prime Rib

Slow roasted Choice Prime Rib of beef, Au Jus and creamed Horseradish.
\$32.95

Black & White Salmon

Black & White sesame crusted salmon served with a Teriyaki reduction.
\$25.95

Shrimp Scampi

Fresh prawns sautéed w/garlic, shallots, white wine, lemon & herbs.
\$25.95

Slow Roasted Beef Tri Tip

Sliced and served with a Veal demi glace.
\$22.95

Grilled Chicken Breast Chardonnay

Boneless chicken breast grilled and topped with Chardonnay cream sauce
\$20.95

Roast Pork Loin

Roasted pork loin seared w/Herbs de Provence & served with seasonal fruit chutney.
\$21.95

Grilled Filet Mignon

Grilled 8oz Choice Filet with forest mushroom-cognac demi glace
\$36.95

Chicken Penne Alfredo

Penne Pasta topped with grilled Chicken and tossed with Alfredo sauce
\$18.95

Grilled New York Striploin

Grilled 12oz Choice striploin steak with gorgonzola butter and roasted shallots.
\$30.95

Prices do not include a 20% service charge & 7.25% sales tax.

Yolo Fliers Grand Buffets

75 person minimum

Build Your Own Buffet

Includes the following: Choice of one chef carved item and one main entrée. Full salad bar with all the toppings & dressings, or pick a choice of two composed salads, also a choice of two additional side dishes. All buffets come with fresh sauté vegetables and house made bread and butter\$34.95 ++

Carved Item Choice:

Boneless turkey breast, marinated center cut pork loin, Roasted Tri Tip, Honey glazed ham. Prime Rib add \$6.00

Composed Salad Choices:

Caesar, Penne Pasta w/grilled vegetables, Red Potato, Fresh Fruit, Cole Slaw, California Salad, Macaroni or Mixed Green Salad & two dressings.

Side Dish Choices:

Roasted red potatoes, Garlic mashed potatoes, Potatoes Au gratin, Rice Pilaf or Ranch style beans.

Chicken Breast Chardonnay

Boneless chicken breast grilled and topped with Chardonnay cream sauce.

Chicken Penne Alfredo

Grilled chicken breast with traditional Alfredo sauce and Penne Pasta.

BBQ Chicken

Grilled chicken breast with Chef's House made BBQ sauce.

BBQ Spare Ribs

Slow roasted Saint Louis style with Chef's House made BBQ sauce.

Black & White Salmon

Seared Salmon Crusted with Black & White Sesame & a Teriyaki reduction.

Shrimp Scampi

Fresh prawns sautéed w/garlic, shallots, white wine, lemon & herbs.

Herb Crusted Lamb Sirloin

*Lamb Sirloin roasted with Herbs de Provence served with a Cabernet Reduction
Add \$6.00*

Stuffed Portabella Mushroom

Large Portabella roasted and stuffed with grilled seasonal vegetables.

Seasonal Vegetable Lasagna

Ricotta and mozzarella cheeses, seasonal vegetables, fresh tomato sauce & garlic cream sauce w/fresh herbs

Kids Meals

under 12 years old \$7.95

Kids Cheeseburger with fries

Kids Chicken Strips with fries or salad

Kids Grilled Cheese Sandwich with fries or salad

Prices do not include a 20% service charge & 7.25% sales tax

Beverage Service

Soda

Coke or Pepsi & Seven-Up Products \$1.25 ea.

Bottled Water

Spring water \$1.25 ea,

Iced Tea

Lipton Iced Tea \$1.25

Coffee/Decaf, Hot Tea

Fresh Brewed \$1 .75

Domestic Beer

Budweiser, Bud Lt, Coors, Coors Lt, MGD, Miller Lt, \$3.00 ea

Imported & Specialty Bottled Beer

Heineken, Becks, Blue Moon, Corona, Guinness, Newcastle Brown, Samuel Adams, Sierra Nevada Pale Ale, Haak Beck N.A. or St. Pauli Girl N.A., \$4.00

Prices do not include a 20% service charge & 7.25% sales tax

Banquet Wine List

Chardonnay:

Camelot

California..... \$18.00

Toasted Head

Esparto..... \$24.00

LaCrema

Sonoma Coast \$36.00

Cabernet:

Camelot

California..... \$18.00

Sawbuck

DunniganHills..... \$23.00

Bogle

Yolo County..... \$25.00

Merlot:

Camelot

California..... \$18.00

Toasted Head

Esparto..... \$26.00

Sparkling Wine:

J. Roget

Brut \$18.00

Martinellis

Sparkling Apple Cider..... \$5.75

Prices are per bottle plus 20% service charge & 7.25% sales tax

Hole in One Buffets

Shotgun Deli Buffet

Country Club Ham, Smoked Turkey, Choice Roast Beef, Assorted Cheeses, Choice of Macaroni Salad, Potato Salad or Caesar Salad, Assorted Breads, Potato Chips and Condiments \$13.95

Build Your Own Burger Buffet

Fresh Grilled Hamburgers & Grilled Boneless Chicken Breast with assorted condiments Choice of Green Salad, Pasta Salad or Caesar Salad, with Endless French Fries. \$15.00

Italiano Style Buffet

Chicken Parmesan, Penne Pasta in garlic cream sauce, Sautéed Vegetables with Fresh Herbs, Caesar Salad or Mixed Green Salad and Garlic Bread. \$20.95

Mexican Style Buffet

Choice of Carnitas, Fajita Style Spicy Chicken or Spicy Ground Beef w/refried beans & rice, tortillas, Chips & Salsa, Salad w/shredded iceberg lettuce, Jicama, Tomatoes, and a Chipotle/Ranch Dressing. \$19.95

Western Style Buffet

BBQ Tri Tip Steak & BBQ Chicken, Choice of Garlic Mashed Potatoes, Roasted Red Potato, Seasonal Vegetables and a choice of Mixed Green Salad or Caesar Salad with fresh Cornbread & Butter. \$22.95

Yolo Fliers Club 19th Hole Buffet

Grilled Chicken Breast with a Chardonnay Sauce & Grilled Tri Tip with Mushroom Gravy, Caesar Salad or Mixed Green Salad, Choice of Rice Pilaf, Roasted Red Potatoes or Garlic Mashed Potatoes served w/ Sautéed Fresh Garden Vegetables, Rolls & Butter. \$21.95

Water & Ice Tea on the tables

"Build Your Own" Ice Cream Sundae Bar

Premium Vanilla Bean ice cream with all the toppings. \$5.95

Prices are per person & do not include a 20% service charge & 7.25% sales tax

Desserts

Fresh Baked Cookies or Brownies

\$12.95 a dozen

New York Style Cheesecake

Served with Caramel sauce \$5.95

Apple Cobbler Ala Mode

Apple Cobbler served with vanilla ice cream \$5.95

Seasonal Fruit Cobbler Ala Mode

Warm Seasonal Fruit Cobbler topped with vanilla ice cream \$5.95

Ice Cream Sundae

Vanilla bean ice cream topped with whipped cream and your choice of chocolate, raspberry or caramel sauce and chopped candied nuts \$4.95

"Build Your Own" Ice Cream Sundae Bar

Vanilla bean ice cream with an assortment of toppings and sauces. \$5.95

Viennese Dessert Table

Chef's assortment of European pastries. \$9.95

Bananas Foster Station

Traditional flambéed bananas foster. \$8.95

Cake Service

Our banquet servers will cut and serve your cake. \$1.50 per person

Prices are per person (unless noted) and do not include a 20% service charge & 7.25% tax