

The Paseo Club

Valencia



Thank you for your interest in The Paseo Club for your event. Our private club is a beautiful site for weddings, receptions, corporate meetings, banquets and anniversary, holiday or birthday celebrations. We pride ourselves on legendary customer service, as well as customizing your event, to make it as special as you imagined it would be. The following attachments contain general information, menus and beverage selections for your review.

If you would like a tour of our Club or have any questions, please feel free to contact me. I look forward to meeting with you and helping plan your special event.

Nikki Costello

Private Event Coordinator

661-257-0044 ext. 122



Breakfast

All Breakfasts include Fresh Brewed Coffee, Decaf & Hot Tea
Fresh Orange Juice

Continental

Assorted Breakfast Pastries
Fresh Fruit

Paseo

Assorted Breakfast Pastries
Scrambled Eggs
Apple Wood Smoked Bacon
Country Style Potatoes
Fresh Fruit

Valencia

Scrambled Eggs with Cheddar Cheese
Apple Wood Smoked Bacon
Country Style Potatoes
Petit French Toast Sticks
or
Mini Bagels with Cream Cheese
Fresh Fruit



Healthy Buffet

Protein Scramble

Scrambled Eggs, Black Beans, Corn and Avocado

Served over Brown Basmati Rice & Quinoa with Homemade Salsa

Greek Yogurt Parfaits

With Berries and Granola

Fresh Fruit

Additions to buffets:

Omelet Station

Includes Chef

Oatmeal Bar

With Bananas, Blueberries, Strawberries, Honey & Brown Sugar

Protein Burrito

Egg Whites, Turkey, Tomatoes, Mushrooms & Onions

In a Wheat Tortilla Cut in ½



Lunch & Dinner Buffets

All Lunch Buffets include Iced Tea, Lemonade & Coffee Station

California Deli

Choice of 2 Salads:

Cranberry Walnut Salad

Mixed baby greens, dried cranberries, candied walnuts & feta cheese

Fruit Salad

Mediterranean Pasta Salad:

Rotini Pasta with Black Olives, Artichoke Hearts, Basil, Red Onion & Tomatoes
Tossed in a Vinaigrette Dressing

Caprese Salad

Fresh Sliced Tomato's Basil & Buffalo Mozzarella with a Balsamic Glaze

And

Pesto Chicken Wrap

Grilled Chicken, Mixed Greens, Sun Dried Tomatoes, Parmesan Cheese and Pesto
Aioli

Grilled Vegetable Sandwich

With Goat Cheese & Sun Dried Tomatoes

Homemade Potato Chips

Cookies

Available for Lunch Only



Mexican Buffet

Chips & Salsa

Choice of Salad

Cilantro Caesar Salad

Served with Romaine Lettuce, Pepitas & Parmesan Cheese
With a Cilantro Caesar Dressing

Or

Corn & Black Bean Salad

Black Beans, Red Onions, Cilantro, Corn and Diced Peppers with
Chipotle Vinaigrette

And

Build Your Own Tacos

With Carne Asada and Chicken
Lettuce, Tomato, Onion, Cilantro, Jack & Cheddar Cheese,
Sour Cream & Corn Tortillas

Rice

Refried Beans

Churros

Available for Lunch and Dinner
(Dinner includes both Salads)



Italian Buffet

Garlic Bread

Choice of 2 Salads:

Caprese

Fresh Sliced Tomato's Basil & Buffalo Mozzarella with a Balsamic Glaze

Caesar

Romaine Lettuce, Parmesan Cheese, Oven Baked Croutons with Caesar Dressing

Italian Chopped

Romaine Lettuce with Pepperoncini, provolone cheese, Tomato, Basil, Cucumber, Black Olive with an Italian Dressing

And

Grilled Chicken

With Choice of Lemon Butter, Picatta with Capers or Marsala Sauce

Penne Pasta

With Choice of Sauce:

Pesto Cream, Vodka Sauce, Bolognese, Bolognese with Meat or Cardinal Sauce (Garlic, Red Pepper Flakes, Artichoke Hearts, White Wine, Cream & Parmesan Cheese)

Grilled Vegetables

Tiramisu or Cheesecake

Available for Lunch and Dinner

(Dinner Includes 3 Salads & Chicken in Cardinal Sauce by Request)



California BBQ

Dinner Rolls or Garlic Bread

Choice of 2 Salads:

Fruit Salad
Caesar Salad
Potato Salad
Cole Slaw

Mediterranean Pasta Salad
Rotini Pasta with Black Olives,
Artichoke Hearts, Basil, Red Onion &
Tomatoes tossed in a Vinaigrette
Dressing

Entrees:

BBQ Chicken
Spiced Rubbed Beer Can Chicken
Grilled Hamburgers
with Condiments

Grilled Hotdogs with Condiments
Grilled Tri Tip
With Au jus, BBQ Or Mushroom
Sauce

Sides:

Home Made Potato Chips
Garlic Mashed Potatoes
Roasted Potatoes
Grilled Corn on the Cob
Baked Beans
Cookies

Available for Lunch and Dinner



Dinner Buffets

Paseo Dinner

Includes Dinner Rolls, Iced Tea & Coffee

2 choices from each selection.

Salads:

Cranberry Walnut Salad

Mixed baby greens, dried cranberries, candied walnuts & feta cheese, with a Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Oven Baked Croutons with Caesar Dressing

Mixed Green Salad

Mixed Baby Greens with Carrots, Black Olives, Tomatoes & Cucumbers with Ranch & Balsamic Vinaigrette

Greek Salad

Romaine Lettuce, Cucumbers, Kalamata Olives, Feta Cheese & Tomatoes with a Greek Vinaigrette

Entrees:

Citrus Grilled Chicken

Served with Lemon Butter, Marsala, Pineapple Avocado Salsa or Picatta (Lemon Wine Sauce with Capers)

Salmon Dijonaise

Creamy Dijon Mustard Sauce with Dill

Thyme & Garlic Rubbed Tri Tip

Served with Au jus

Penne Cardinal (Garlic, Red Pepper Flakes, Artichoke Hearts, White Wine, Cream & Parmesan Cheese)

Sides:

Roasted Garlic Mashed Potatoes

Rice Pilaf

Seasonal Vegetable Medley

Grilled Asparagus

Dessert: Choice of One

Chocolate Cake, Carrot Cake, Cheesecake, Cookies or Brownies



Valencia Dinner

Includes Dinner Rolls, Iced Tea & Coffee

Choice of 2

Salads:

Cranberry Walnut Salad

Mixed baby greens, dried cranberries, candied walnuts & feta cheese With a Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Oven Baked Croutons with Caesar Dressing

Mixed Green Salad

Mixed Baby Greens with Carrots, Black Olives, Tomatoes & Cucumbers with Ranch & Balsamic Vinaigrette

Caprese Salad

Fresh Sliced Tomato's Basil & Buffalo Mozzarella with a Balsamic Glaze

Israeli Couscous

With Chicken, Herbs and Pesto Vinaigrette

Choice of 3

Entrees:

Prosciutto Stuffed Chicken Breast

Grilled Pork Tenderloin

With a Mustard Sauce

Citrus Grilled Chicken

Served with Lemon Butter, Marsala, Pineapple Avocado Salsa or Picatta Sauce with Capers

Thyme & Garlic Rubbed Tri Tip

Served with Au jus, BBQ or Mushroom Sauce

Grilled Salmon

Served with a Valencia Orange Citrus Sauce

Pasta Primavera

With Tomato's, Artichoke Hearts, Mushrooms, Onions, Garlic, Basil and Parmesan Cheese



Additional Entrees

Filet Medallions

With Mushroom Bordelaise

Macadamia Nut Crusted Halibut

with Pineapple Jalapeno Sauce

Oven Roasted Prime Rib

With Au jus & Creamy Horseradish

Choice of 3

Sides

Wild Rice Pilaf with Toasted Pecans

Crimini Mushroom Risotto

Creamy Horseradish Potatoes

Grilled Asparagus

Seasonal Vegetable Medley

Dessert

Assorted Cakes



Hors D'oeuvres

Can be Hand Passed or Stationary

Valencia Hors d'oeuvres

Cold

**Buffalo Mozzarella & Tomato
With Basil Skewers**

Tomato Basil Bruschetta

**Watermelon & Goat Cheese
Skewers**

Antipasto Skewer
Salami, Artichoke Hearts, Tomato &
Provolone
With a Basil Pesto Drizzle

Greek Salad Skewer
Cucumber, Tomato, Kalamata Olive,
Feta Cheese With a Greek Vinaigrette
Drizzle

Melon Wrapped with Prosciutto

Hot

Grilled Sesame Chicken Skewers
With an Orange Sesame Sauce

Tequila Lime Tri Tip Skewers
With a n Orange Sesame Sauce

Chicken & Cheese Empanadas
With dipping Salsa

Vegetable Spring Rolls
With a Sweet Thai Dipping Sauce

Santa Fe Spring Rolls

Artichoke & Spinach Crostini

Thai Meatball Skewers
With a Spicy Ponzu Sauce

Vegetable Potstickers
With a Sweet Thai Dipping Sauce

Homemade Potato Chips (Station only)

C Choice of 3 Hors d'oeuvres

Based on 2 pieces of each Hors d'oeuvres per person



Paseo Hors D'oeuvres

Cold

Shrimp Cocktail Spoon

Served with Cocktail Sauce,
Horseradish and Red Vinegar

Smoked Salmon Crostini

with a Dill Cream Sauce

Ceviche Shooter

Tuna Tartar on a crispy wonton with a
Valencia Orange Glaze

Tuna Tartar

On a Crispy Wonton
With a Valencia Orange Glaze

Caprese Salad Pop

Mozzarella Cheese with Basil & A
Balsamic Glaze

Hot

Filet Crostini

with Horseradish Cream Sauce

Proscuitto Crostini

Carmalized Onion, Goat Cheese

Bacon Wrapped Shrimp

with Brown Sugar Glaze

Fresh Herb Grilled Shrimp

Beef Sliders

With Cheddar Cheese, Grilled Onions,
Pickles and 1000 Island Dressing

Coconut Shrimp

Served with a Pineapple Marmalade

Mini Beef Wellington

Grilled Lamb Chops

with a Rosemary Mint Sauce

Choice of 3 Hors d'oeuvres

Based on 2 pieces of each Hors d'oeuvres per person



Stationary Displays

Domestic Cheese Display

Cheddar, Jack, Pepper Jack Cheese
Served with Assorted Breads &
Crackers
\$5.00 per person

Imported Cheese Display

Fontina, Gouda, Brie & Asiago
Cheese
Served with Assorted Breads &
Crackers
\$7.00 per person

Mini Tri Tip Sliders

(2 per person)
\$6.00 per person

Hot Spinach & Artichoke Dip

Served in a Chaffing Dish
\$4.00 per person

Baked Brie with Raspberries &

Toasted Almonds
\$6.00 per person

Fresh Vegetable Crudité

Served in Individual Cups with
Ranch or Hummus Dip
\$3.50 per person

Antipasto Display

Marinated Artichokes, Mozzarella
Cheese, Olives, Prosciutto &
Salami
\$7.00 per person

Tortilla Chips

with Salsa Fresca & Guacamole
\$4.50 per person

Chilled Shrimp Cocktail

(Based on 3 pieces per person)
\$8.00 per person

Sliced Fresh Fruit

\$4.50 per person



Cocktail Reception Menu

Choice of 1 Display, 3 Valencia Passed or Stationary Hors d'oeuvres &
1 Paseo Hors d'oeuvre

Dessert Stations

Hot Fudge Sundae Bar

Vanilla Ice Cream, Whipped Cream, Chocolate & Carmel Sauce, Sprinkles,
Chopped Nuts, Oreo Crumbs & Maraschino Cherries

Cookie & Brownie Bar

Fresh Brownies & Giant Assorted Cookies
(Chocolate Chip, Snicker Doodle & Rocky Road Cookies)
Add Vanilla Ice Cream for an additional fee

Cheesecake Bar

Assorted Cheesecakes
(Raspberry Swirl, Chocolate Swirl & Plain)
Served with Chocolate Sauce and Raspberry Coulis
Whipped Cream & Seasonal Berries

Chocolate Fountain

Minimum of 50 people Max 100
Includes Chocolate, Fountain and Attendant
Dipping Items:
Choice of 4
Strawberries, Bananas, Marshmallows, Pretzels, Madeline Cookies, Mini
Cream Puffs, Rice Krispy Treats or Graham Crackers



Bar

No Host Cash Bar:

1 Bartender

2 Bartenders

(Fee Waived if \$500 bar sales minimum is met)

Hosted Based on Consumption:

(\$500.00 minimum)

Beer: Domestic \$5.00

Import: \$6.00

Wine:

By the Glass: \$6.00-\$9.00

House Wine by the Bottle: \$16.00

Cocktails:

Well: \$7.00

Call: \$8.00

Premium: \$10.00

Super Premium: please inquire

Hosted Bar:

Per person

	Beer & Wine	Call	Premium
1 Hour	\$10	\$12	\$15
2 Hour	\$15	\$20	\$22
3 Hour	\$18	\$24	\$26
4 Hour	\$20	\$27	\$29

