



ORINDA COUNTRY CLUB

# Breakfast Buffet

## CONTINENTAL \$13

Fresh Baked Croissants  
Seasonal Fruit Danish and Muffins  
Seasonal Fruit Platter  
Regular and Decaffeinated Coffee  
Assortments of Hot Tea  
Orange Juice or Cranberry Juice

## DELUXE CONTINENTAL \$16

Continental Breakfast Plus:  
Scrambled Eggs  
Bacon, Link Sausage, or Chorizo

## BREAKFAST UPGRADES

Yogurt and Granola Parfait \$3  
Oatmeal \$3  
Scones or Coffee Cake \$3  
Biscuits and Gravy \$5

## SOUTHERN BRUNCH BUFFET \$20

Buttermilk Biscuits  
Potato Hash with Bacon and Jalapeños  
Scrambled Eggs  
Gravy  
Mixed Green Salad  
Regular Coffee and Decaffeinated  
Assorted Hot Tea  
Sweet Tea (Upon Request)  
Orange Juice or Cranberry Juice  
Maple Pecan Beignets



## BREAKFAST STATION

Made to order Omelet Station \$7 pp  
Minimum of 25 People  
Chef Station Fee \$75

### Choice of 4 Items:

Bacon, Chorizo, Mushrooms, Spinach, Green Onions,  
Jack Cheese, Cheddar Cheese

## ORINDA WRAPS \$12/half dozen Choice of 2

- Chorizo and Egg
- Green Chiles, Egg, Salsa Verde, Tomato
- Mushrooms, Egg, Swiss Cheese
- Bacon, Egg, Potato, Cheddar
- Spinach, Peppers, Egg
- Shrimp, Arugula, Avocado
- Shredded Chicken, Potato, Chiles
- Roast Beef and Avocado, Chili Lime Mayo
- Hummus and Eggplant, Paprika Aioli
- Smoked Salmon, Bacon, Lettuce, Tomato, Avocado, Cream Cheese
- Grilled Chicken Caesar
- California Turkey Ranch Club
- Crispy Chicken Cobb

\*Vegetarian option available upon request

**Note:** Vegetables, sides and garnishes are ever changing with season and availability.



All charges are subject to 20% service charge and current sales tax.



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# Lunch Buffet

## SALAD BUFFET \$23

**Shaved Brussels Sprouts:** Smoked Almond, Sieved Eggs, Pecorino Cheese, Citrus Vinaigrette

**Waldorf Salad:** Bib Lettuce, Walnuts, Grapes, Apples, Celery, Blue Cheese, Creamy Herb Dressing

**Seasonal Fruit Salad**

**Petite Marble Potato Salad**

## TUSCAN DELI BUFFET \$25

Prosciutto

Sopressata

Mortadella

Provolone

Mozzarella

Sliced Onions, Tomatoes and Olives

Basil Aioli

Rolls and Focaccia

## SMOKED CHICKEN BUFFET \$25

Smoked Chicken, Corn on The Cob

Braised Beans, Kale

Chopped Salad, Black Beans, Corn, Tortilla Strips,

Queso Fresco, Tomatillo Vinaigrette

Cornbread

Smoked Mac & Cheese, Bacon Bits



## SMOKED BBQ BUFFET \$35

Smoked Coffee Rubbed Brisket

Braised Beans

Coleslaw

Potato Salad

Collard Greens

Cornbread

## SOUTHWEST BUFFET \$23

**Fajitas:** Choice of Chicken, Steak or Shrimp

Onions, Black Beans, Tomatoes, Refried Beans, Peppers

Queso Fresco, Cheddar Cheese

Guacamole, Sour Cream

Flour Tortillas



## ROASTED CARVED BUFFET \$23

Sliced Turkey Breast, Country Ham, Roast Beef,

Carved Chicken Breast

Onions, Tomatoes, Lettuce, Pickles

Potato Salad, Fruit Salad

Mayonnaise, Mustard

Cheddar, Swiss, Provolone

Assorted Breads and Rolls

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# Hors d'Oeuvres

## Tier One: \$30/dozen

Cajun Chicken Lettuce Wrap, Lime Aioli  
Brie, Smoked Almonds, Cranberry Crostini  
Shrimp Cocktail, Spicy Sauce  
Prosciutto Wrapped Melon, Balsamic  
Linguica Crostini w/ Provolone

## Tier Two: \$32/dozen

Roasted Red Pepper Gazpacho Shooter  
Lamb Lollipop, Mint, Cucumber  
Smoked Trout, Dill, Rye Crisp  
Smoked Salmon, Cucumber, Goat Cheese  
Chipotle Meatball Skewer

## Tier Three: \$34/dozen

Smoked Salmon Wrap, Jalapeño Cream Cheese  
Korean Beef Skewer, Scallions, Sesame Seeds  
Wild Mushroom Potstickers, Goat Cheese

## Tier Four: \$36/dozen

Cucumber and Mint Shooter  
Vegetable Spring Rolls, Soy Ginger Sauce  
Mini Quesadillas, Cheese or Chicken  
Chef's Choice Deviled Eggs  
Tomato and Mozzarella Crostini  
Pulled Pork Sliders  
Roasted Red Pepper Aranchini

## Tier Five: \$40/dozen

Buffalo Chicken Fritters, Blue Cheese  
Crispy Polenta, Shrimp, Maple Agro Dulce  
Pork Belly & Avocado Gyoza, Red Chili Sauce  
Shrimp Spring Rolls, Spicy Teriyaki  
Beet Cured Salmon Crostini, Dill Crème Fraiche  
Pickled Deviled Eggs, Shallots, Capers

## Tier Six: \$46/dozen

Ahi Tuna Tartare, Won Ton, Chili Oil  
Pastrami Bite, Horseradish, Watercress, Rye  
Bacon Wrapped Prawns, Southern Remoulade  
Crab Cakes, Pickled Radish, Herb Emulsion  
Tuna Conserva, Flat Bread, Shishito Peppers,  
Balsamic Reduction

## Tier Seven: \$50/dozen

Foie Gras Torchon, Seasonal Fruit Mostarda  
Salmon Coronet, Sesame Tuile  
Braised Chicken Lollipop, Spicy BBQ Sauce  
Tenderloin Crostini, Chive Oil, Black Truffle



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# Dinner Buffet

## SALAD BAR

### Classic Caesar Salad

**Mixed Greens:** Pears, Candied Pecans, Blue Cheese, Citrus Honey Vinaigrette

**Waldorf Salad:** Bib Lettuce, Walnuts, Apples, Grapes, Celery, Blue Cheese Dressing

**Little Gem Lettuce:** Pickled Red Onions, Toasted Walnuts, Herb Roasted Cherry Tomatoes, Baby Rainbow Carrots, Blue Cheese, Green Goddess Dressing, Fine Herb Vinaigrette

**Butter Leaf Salad:** Cucumbers, Carrots, Apples, Walnuts, Shaved Parmesan, Red Wine Vinaigrette

**Hearts of Romaine:** Grilled Shrimp, Avocado, Cucumber, Feta Cheese, Green Goddess Dressing

**Endive and Arugula:** Candied Walnuts, Apples, Goat Cheese, Sherry Vinaigrette

**Kale & Toasted Hazelnut Pesto:** Pickled Mustard Seeds, Bacon Vinaigrette, Parmesan

**Five Spice Chicken Salad:** Carrots, Brussels Sprouts, Soy Ginger Vinaigrette, Toasted Sesame Seeds

**Seasonal Fruit Salad:** with Basil Infused Crème

**Rotini Pasta Salad:** Avocado, Tomato, Kalamata Olives, English Cucumbers, Feta Cheese, Greek Style Vinaigrette

**Shaved Brussel Sprouts:** Smoked Almonds, Pecorino Cheese, Sieved Eggs, Citrus Vinaigrette

**Petite Marble Potato Salad**



\*Vegetarian option available upon request

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*Chef's Choice Soup Course Available Upon Request*

## SLICING STATION

\$15 pp / Chef Station Fee: \$75 / Minimum of 25 People

**Fish Crudo:** Seasonal Garnishes & Accompaniments

**Corned Beef Brisket:** Whole Grain Mustard

**NY Strip:** Peppercorn Cream Sauce

**Porchetta:** Smoked Pork Jus

**Roasted Chateaubriand:** Red Wine Sauce

## PASTA STATION

\$10 pp

**Farfalle:** Shitake Mushrooms, Peas, Alfredo, Sage

**Penne with Pork Bolognese**

**Spinach and Ricotta Ravioli:** Sage Brown Butter

**Linguine & Chicken with Basil Pesto**

## ENTREES

*Tier One: \$35 pp*

Roasted Airline Chicken Breast

Blackened Turkey Roulade

Spiced Pork Loin

Skirt Steak

Grilled Shrimp

Dover Sole

Chef's Choice Pasta

*Tier Two: \$45 pp*

Pan Seared Salmon

Roasted Beef Tenderloin

Smoked Half Chicken

NY Steak

Veal Medallions

Seared Ahi Tuna

Lamb Chops

Smoked Red Trout

*Tier Three: \$55 pp*

Tomahawk Ribeye

Pan Roasted Halibut

Filet Mignon

Rack of Lamb

Locally Raised Rabbit

Pepper Crusted Venison Loin

Chef's Choice Surf and Turf





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# Plated Dinners

## SALAD COURSE

Choice of 1

### Classic Caesar Salad

**Mixed Greens:** Pears, Candied Pecans, Blue Cheese, Citrus Honey Vinaigrette

**Waldorf Salad:** Bib Lettuce, Walnuts, Apples, Grapes, Celery, Blue Cheese Dressing

**Duo of Beans Salad:** Red Onion Jam, Parsley, Balsamic Reduction

**Albacore Tuna:** Chickpeas, Roasted Shishito Peppers, Cherry Tomatoes, Arugula, Sherry Vinaigrette

**Mushroom and Burrata:** Kale, Compressed Apples, Toasted Sunflower Seeds, Apple Cider Vinaigrette



## ENTREES

Choice of 2

*Tier One: \$45 pp*

Roasted Chicken Breast

Spiced Pork Loin

Flat Iron Steak

Dover Sole

*Tier Two: \$55 pp*

Pan Seared Salmon

Roasted Beef Tenderloin

Smoked Half Chicken

NY Steak

Veal Medallions

Lamb Chops

Prime Rib

*Tier Three: \$65 pp*

Wagyu Filet Mignon

USDA Prime Tomahawk Ribeye

Pan Roasted Halibut

Chef's Choice Surf and Turf

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# *Beverage Packages*

*Tier One: \$26 pp*

Champagne Toast (House Sparkling)

2 Hour Hosted Bar: Beer, House Wines, Soft Drinks

*Tier Two: \$53 pp*

Champagne Toast (House Sparkling)

4 Hour Hosted Bar: Call Brand Liquors, Beer, House Wines  
House Wines with Dinner Service, Soft Drinks

*Tier Three: \$64 pp*

Champagne Toast

4 Hour Premium Bar: Premium Liquors, Beer, Selected Wines,  
Soft Drinks, Premium Wine With Dinner



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# Spirits Selection



## *Bourbon*

Canadian Club	8
Crown Royal	11
Gentleman Jack	10
Jack Daniels	9
Jameson	9
Knob Creek	10
Makers Mark	12
Seagram's 7	8
Seagram's VO	8
Southern Comfort	8
Woodford Reserve	9

## *Brandy*

Christian Brothers	7
Courvoisier	10

## *Gin*

Beefeater	8
Bombay	8
Bombay Sapphire	11
Citadelle	9
Gordon's	8
Tanqueray	11
Tanqueray 10	11

## *Liquor*

Bailey's	11
Comari	9
Grand Marnier	10
Kahlua	10
Midori	10

## *Rum*

Bacardi	8
Bacardi Dark	8
Captain Morgan	9
Meyers	9
Mt. Gay	10

## *Scotch*

Chivas Regal	10
Dewars	9
Glenlivet	12
Johnny Walker Black	10
Johnny Walker Red	10
Laphroaig	12
Macallan	13
Stuart	8
Talisker	12

## *Tequila*

Don Julio Anejo	10
Don Julio Silver	10
El Jimador	10
Herradura	12
Jose Cuervo	8
Patron Silver	12

## *Vodka*

Absolut	9
Absolut Citron	9
Absolut Mandarin	9
Absolut Ruby Red	9
Belvedere	10
Chopin	12
Gilbey's	8
Grey Goose	11
Hanger 1	9
Hanger 1 Mandarin	9
Ketal 1	11
Smirnoff	8
Stoli	8
Titos	9

**Note:** All prices subject to change





## WINE SELECTIONS

### Sparkling Wines & Champagne

	Glass	Bottle
<i>Condoni, Prosecco Valdobbiaden</i>		
Veneto, NV	8	32
<i>Roederer Estate, Brute</i>		
Alexander Valley, NV	10	40
<i>Veuve Cliquot, Brute Riems</i>		
Champagne, NV		77

### Rose

Chateau Gassier, Cote de Provence 2015	7	28
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### White Wines

<i>Pinot Gris, Chateau St. Michelle</i>		
Washington 2014	9	38
<i>Sauvignon Blanc, Kim Crawford</i>		
Marlborough 2015	9	38
<i>Sauvignon Blanc, Ferrari Carano</i>		
Alexander Valley 2014	8	32
<i>Chardonnay, Chateau St. Jean</i>		
Sonoma County 2013	7	32
<i>Chardonnay, Stags Leap</i>		
Napa Valley 2015	12	48
<i>Chardonnay, DuMol</i>		
Sonoma Coast 2014	17	68

### Red Wines

<i>Pinot Noir, Twenty Rows</i>		
Sonoma Coast 2013	8	35
<i>Pinot Noir DuMol</i>		
Sonoma Coast 2014	15	60
<i>Merlot, J.Lobr, Los Osos</i>		
Paso Robles 2013	7	28
<i>Zinfandel, Seghesio</i>		
Sonoma County, 2013	9	36
<i>Sycamore Lane Cabernet Sauvignon</i>		
Chateau St. Michelle 2013	7	28
<i>Cabernet Sauvignon, Emblem</i>		
Napa Valley 2013	12	43
<i>Cabernet Sauvignon, Silver Oak</i>		
Alexander Valley 2012	20	80

## BEER SELECTIONS

Sierra Nevada Pale Ale	7
Budweiser	6
Bud Light	6
Coors	6
Coors Light	6
Amstel Light	7
Anchor Steam	7
Corona	7
Stella	7
Heineken	7
Pacifico	7

### Non Alcoholic Selections

Buckler	6
O'Doul's	6



**Note:** All prices subject to change

