



# Calabasas Country Club

Hello,

Thank you for considering the Calabasas Country Club to host your special event!

Calabasas Country Club offers you all of the luxuries of a private, members-only country club without having to be a member. Our course provides a gorgeous backdrop and an elegant atmosphere for your event. Our Dining Room, The Warner Room, is a newly renovated, warm and spacious venue, with beautiful floor to ceiling windows overlooking the stunning golf course.

Our courteous service and top-quality food is second to none. Our cordial and friendly staff serves delicious, fresh food, impeccably presented and prepared by an Executive Chef with over 40 years' experience along with his excellent culinary staff.

The best way to appreciate our venue is to see it in person, and we invite you to stop by to tour our beautiful property. To set up a meeting at your convenience please call (818) 222-8111 extension 773 or email us at [info@calabasasgolf.com](mailto:info@calabasasgolf.com).

Thank you,

Calabasas Country Club

# Breakfast

## Continental *(12 guest Minimum)*

**Assorted Fresh Baked Pastries** (Muffins, Croissants, Danish and Toaster Breads)  
**Assorted Flavored Yogurts, Freshly Sliced Seasonal Fruit, Butter & Jam**  
Chilled 2% Milk, Coffee, Decafe, Hot Tea, Fresh Juices (Orange, Cranberry, Apple)  
\$16 per person

## Lite Brunch *(30 Guest Minimum)*

**Assorted Fresh Baked Pastries** (Muffins, Croissants and Danish)  
**Omelet Action Station** - Eggs, Bacon, Ham, Sausage, Peppers, Spinach, Onions, Mushrooms,  
Cheddar & Jack Cheese, Salsa Ranchero  
**Applewood Smoked Bacon, Sausage & Breakfast Potatoes**  
**Pancakes, Waffles or Cheese Blintzes with Jam (Choose 1)**  
**Lox & Bagels** with Cream Cheese, Sliced Tomatoes and Onions  
**Sliced Fresh Seasonal Fruit**  
Coffee, Decaf, Hot Tea, Fresh Juices (Orange, Cranberry, Apple)  
\$32 per person

## Plated Breakfast

*All served with Homestyle Breakfast Potatoes, Coffee, Decaf and Hot Tea*  
**Breakfast Burrito**, Scrambled Eggs, Bacon, Sausage, Jack Cheese, Salsa Ranchero \$14  
**Traditional Eggs Benedict**, Canadian Bacon, Herbed Hollandaise \$16  
**Warm Cheese Blintzes**, Berry Compote \$14  
**Cinnamon Raisin French Toast**, Warm Maple Syrup, Fruit Garnish \$14  
**Croissant Sandwich** with Spinach, Egg and Cheese \$14  
**Buttermilk Pancakes** with Apples, Berries, or Chocolate Chips with Maple Syrup \$14  
**Scrambled Eggs**, Fine Herbs, Cheddar Cheese \$14  
**Italian Frittata** with Tomato, Basil, Fresh Mozzarella and Marinara Sauce for \$14  
**Lox & Bagels** with Cream Cheese, Sliced Tomatoes and Onions \$16

## Add Any Side

Fresh Fruit \$4  
Stone Ground Grits \$4  
Cheese Grits \$4  
3 Slices of Bacon \$4

Yogurt \$4  
Yogurt & Granola \$4  
2 Deviled Eggs \$4  
½ Grapefruit \$2

# Calabasas Brunch

(30 Guest Minimum)

## Salad *(choose two)*

Chinese Chicken Salad, Caesar Salad, Greek Salad with Feta Cheese and Lemon Vinaigrette,  
Kale and Quinoa Salad with Avocado and Grapefruit Segments  
Cheese Tortellini and Pesto with Sundried Tomatoes, Mixed Green Salad with Fresh Garden Vegetables,  
Fresh Cut Fruit Salad with Seasonal Berries

**Assorted Fresh Baked Pastries** Muffins, Croissants, Danish & Bagels

**Traditional Eggs Benedict** Canadian Bacon, Herbed Hollandaise

**Croissant Sandwiches** with Spinach, Egg and Cheese

**Applewood Smoked Bacon & Maple Sausage**

**Homestyle Breakfast Potatoes**

**Breakfast Breads** *(choose one)*

Cheese Blintz, Strawberry Banana Pancakes, French Toast or Belgian Waffles'

**Baked Fresh Fish** *(choose one)*

Smoked Salmon or White Fish

With Cream Cheese, Sliced Tomatoes and Onions

**\$38.95 per person**

## Chef Attendant Action Stations

**Omelet Station \$8**

**(in addition to brunch menu)**

Eggs, Bacon, Ham, Sausage, Bay Shrimp, Tomatoes, Tri-Color Bell Peppers,  
Diced Red Onions, Mushrooms, Broccoli, Spinach, Sliced Black Olives, Cheddar,  
Mozzarella & Jack Cheese, Salsa Ranchero

**Roasted Carving Station (in addition to brunch menu)**

Ham \$8 per person

Leg of Lamb \$14 per person

Turkey \$8 per person

Prime Rib \$16 per person

Accompanied with Seasonal Vegetables & Potato, Fresh baked rolls and condiments

**Assorted Petite Viennese Pastries \$3.00 ea**

**Beverage Service**

Sparkling Wine, Mimosas & Martinelli's Apple Cider

Assorted Fresh Juices (Orange, Cranberry, Apple)

Freshly Brewed Regular & Decaffeinated Coffee, Assorted Flavors of Hot Tea.

## A La Carte Menu

### Pastries / Sweets

Assorted Fresh Baked Pastries	\$28 per dozen
Assorted Fresh Baked Cookies / Brownies / Bars	\$28 per dozen
Assorted Fresh Baked Bagels with Cream Cheese	\$28 per dozen

**Fresh Sliced Fruit**      (*pineapple, grapes, melon & berries*)      \$5 per person

**Fresh Whole Fruit** (*red & green apples, bananas & pears*)      \$3 each

### Beverage Service - a la Carte

Freshly Brewed Regular & Decaffeinated Coffee	\$30 per gallon
Assorted Flavors of Hot Tea	\$30 per gallon
Assorted Soft Drinks	\$2.50 each
Assorted Bottle Juices & Milk	\$3.50 each
Bottled Water – American Summits	\$3.50 each
Sparkling Bottle Water – San Pellegrino	\$4.00 each

## Breaks

### Sweets \$14

Assorted Fresh Baked Cookies,  
Brownies, Fruit Bars, Biscotti  
Chilled Milk, Soft Drinks & Bottle Mineral  
Waters

### At the Movies \$14

Assorted Large Candy Bars, Movie Box Candy,  
Licorice, Fresh Popped Pop Corn  
Lemonade, Fruit Punch, Soft Drinks & Bottle  
Mineral Waters

### Ice Cream \$12

Ice Cream Sandwiches, Ice Cream Sundae Bar  
with Assorted Toppings  
Soft Drinks & Bottle Mineral Waters

### At the Game \$16

Fresh Popped Pop Corn, Warm Soft Pretzels,  
Cracker Jack, Peanuts,  
Mini Hot Dogs, Ice Cream Sandwiches,  
Root Beer & Bottle Mineral Waters

### Fruit & Cheese \$16

Assorted Sliced Fresh Fruit, Gourmet Cheeses,  
French Bread & Premium Crackers  
Sparkling Apple Cider, Soft Drinks & Bottle  
Mineral Water

### At the Southern Border \$18

Red, Blue and Tan Tortilla Chips,  
Salsa, Fresh Guacamole, Mini Taquitos and  
Cheese Quesadilla, Sour Cream  
Soft Drinks & Bottle Mineral Waters

# Plated Luncheon

## Salads

**Field Greens** with Seasonal Vegetables and Balsamic Vinaigrette \$7

**Caesar Salad** with Crisp Romaine Hearts and Garlic Croutons \$7

**Spinach** Blue Cheese Crumbles, Candied Pecans & Granny Smith Apples with Apple Vinaigrette  
\$7

**Caprese Salad** Roma Tomatoes & Fresh Buffalo Mozzarella, with Balsamic Glaze Fresh Basil \$8

## Entrée

**Eggplant Parmesan** with Garlic Bread \$29

**Sautéed Capellini Pomodoro** with Fresh Basil, Garlic Vine Tomato and Grana \$29

**Meat or Vegetable Lasagna** with Garlic Cheese Focaccia \$29

**Braised Texas Beef Brisket** Root Vegetables, Corn on the Cob, Cheddar Potatoes & Corn Bread  
\$29

**BBQ Mustard Pulled Pork** with Onion Rolls, Potato Salad and Fresh Fruit Variety \$29

**Pan Seared Chicken** Roma Tomato, Portobello Mushrooms and Pesto Risotto \$29

**Chicken Picatta** with White Wine, Lemon & Caper Sauce, with Garlic Buttered Angel Hair \$29

**London Broil** Mushroom Sauce, Roasted Red Potatoes, Sautéed French Beans with Shallots \$34

**Grilled Salmon** with Citrus Buerre Blanc served over Israeli Couscous \$34

**Pan Seared Beef Sirloin** with Fingerling Potatoes, Broccoli Gratin and Herb Glaze \$34

## Desserts (Choice of One)

Peanut Butter Fudge Brownie with Fresh Whipped Cream \$7

Tiramisu \$7

Apple Pie \$7

Carrot Cake \$7

Chocolate Lava Cake \$7

New York Cheese Cake with Raspberry Coulis \$7

## Bread & Butter

Freshly Baked Artisan Breads & Sweet Butter

## Beverage Service

Freshly Brewed Regular & Decaffeinated Coffee	\$2.50
Assorted Flavors of Hot Tea	\$2.50
Assorted Soft Drinks	\$2.50 each
Assorted Bottle Juices & Milk	\$3.50 each
Bottled Water – American Summits	\$3.50 each
Sparkling Bottle Water – San Pellegrino	\$4.00 each

## Light Plated Lunch

### Entrée Salads

**Cobb Salad** with Grilled Chicken, Crispy Bacon, Crumbled Egg & Blue Cheese, over mixed greens with Creamy Herb Ranch Dressing \$25

**Orzo Greek Salad** with Grilled Chicken, Feta Cheese, Kalamata Olives, Red Peppers and Cucumbers with Vinaigrette \$25

**Moroccan Chicken Salad** with Red and Golden Beets, Avocado, Dates and Toasted Almonds \$26

**Grilled Salmon Salad** over Power Greens with Quinoa, Cherry Tomatoes, & Edamame with a Balsamic Vinaigrette \$27

**Salad Nicoise** with Seared Ahi Tuna, Hard Boiled Eggs, Haricot Vert & Baby Red Bliss Potatoes with Creamy Lemon Vinaigrette \$28

**Soy Marinated Skirt Steak Salad** with Napa Cabbage, Mandarin Oranges, Crispy Wonton Noodles and Slivered Almonds with Soy Ginger Dressing \$29

### Desserts

Peanut Butter Fudge Brownie with Fresh Whipped Cream \$7

Tiramisu \$7

Apple Pie \$7

Carrot Cake \$7

Chocolate Lava Cake \$7

New York Cheese Cake with Raspberry Coulis \$7

### Bread & Butter

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### Beverage Service

Freshly Brewed Regular & Decaffeinated Coffee	\$2.50
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Assorted Bottle Juices & Milk	\$3.50 each
Bottled Water – American Summits	\$3.50 each
Sparkling Bottle Water – San Pellegrino	\$4.00 each

## Theme Lunch Buffets

### Deli Buffet \$32

**Red Skin Potato Salad, Farfalle Salad** with Pesto and Sundried Tomatoes  
**Sliced Cheddar, Baby Swiss, Dill Havarti and Munster Cheese**  
**Sliced Roasted Beef, Oven Gold Turkey, Cured Ham and Chicken Salad**  
**Fresh lettuce, Vine Tomato, Sweet Onion, Garlic Dills, Peppers and Olives**  
**Bakery Fresh Breads and Rolls**  
Condiments Including Mayonnaise, Dijon, Deli Mustard & Horseradish Cream  
**Chocolate Fudge Brownies and Assorted Fresh Baked Cookie**

### Fiesta \$34

**Fresh Tortilla Chips with Salsa Bar including:** Pico de Gallo, Green Chili, Pisco Sauce, Sour Cream and Guacamole  
**Chicken Fajitas** with Seared Peppers and Onions in Lime, Garlic and Cilantro  
**Spicy Ground Beef Soft Tacos** with Lettuce, Tomatoes, Olives, Green Onions, Tomatoes, Shredded Jack/Cheddar Blend  
**Chicken Enchiladas** with Oaxaca Cheese and Red Chili Sauce  
**Black Beans and Cilantro Rice**  
**Churros**

### Asian \$36

**Vegetable Eggs Rolls** with Spicy Mustard  
**Chinese Chicken Salad** with Oriental Dressing  
**Bay Shrimp Pad Thai Noodles** with Julienne Vegetables  
**Kung Pao Chicken** with Red Chili, Mushroom, and Sugar Snap on Steamed White Rice  
Pork or Vegetable Fried Rice  
**Key Lime Cheese cake and Fortune Cookies**

### Italian \$38

**Caesar Salad, Caprese Salad with Balsamic Glaze**  
**Beef or Portobello Mushroom Lasagna** (*choice of one*)  
**Grilled Rosemary Chicken** with Artichoke Risotto  
**Salmon Farfalle** with Champagne Cream Sauce and Asparagus Tips  
**Italian Vegetable Ratatouille** with Hearty Marinara Sauce  
**Fresh Baked Garlic Bread**  
**Tiramisu**

### Mediterranean \$40

**Fresh Pita Bread** with Three Flavors of Hummus and Black Olive Tapenade  
**Greek Salad** with Feta Cheese, Olives, Red Peppers, Cucumbers, Bermuda Onions/ Vinaigrette  
**Fresh Rocket Greens** tossed with Cannellini Beans, Roasted Peppers and Artichoke Hearts  
**Char Broiled Chicken and Vegetable Kabobs** with Fresh Herbs  
**Citrus Marinated Sea Bass with a Lemon Beurre Blanc Sauce**  
**Israeli Cous Cous** with Currents and Almonds  
**Mixed Vegetable Risotto**  
**Baklava**

# CCC Outdoor Grill Package

30 guests minimum

## Backyard “Q” \$36

*The Backyard “Q” is served out on the Ballroom Patio or Patio Terrace. All served with Tomatoes, Red Onion, Lettuce, Pepperoncini, Olives, Pickles, Mayonnaise, Dijon, Salad Mustard, Ketchup and Russian Dressing, with Assorted Breads and Rolls*

### Salads (pick 2)

Traditional Caesar, Greek with Feta and Chopped Vegetables  
Tomato and Fresh Mozzarella  
Farfalle Pesto with Sundried Tomato  
Tossed Field Greens with Fresh Vegetables  
Red Skin Potato, Italian Pasta Salad

### Entrees (pick 2)

Quarter Pound All Beef Hot Dogs  
Char Broiled Bratwurst  
Char Broiled Hamburgers or Cheeseburgers  
Char Broiled Chicken Sandwich  
Slow Cooked Brisket with Natural Beef and Root Vegetable Jus  
Spicy Dry Rubbed Tri Tip  
Pulled Pork in Carolina Mustard Vinegar BBQ  
Sweet & Savory BBQ Chicken  
BBQ Baby Back Ribs

### Sides (pick 2)

Cowboy Beans in Brown Sugar and Mustard Powder  
Southwest Black Beans with Corn and Peppers  
Mac and Cheese  
Steamed Corn on the Cob  
Steak Cut French Fries  
Cole Slaw

### Dessert

Cookies and Brownies

## Stationed Beverage Service

Freshly Brewed Regular & Decaffeinated Coffee	\$2.50
Assorted Flavors of Hot Tea	\$2.50
Assorted Soft Drinks	\$2.50 each
Assorted Bottle Juices & Milk	\$3.50 each
Bottled Water – American Summits	\$3.50 each
Sparkling Bottle Water – San Pellegrino	\$4.00 each



# TRAY-PASSED HORS D'OEUVRES

## Tray-Passed Hot Hors d'oeuvres

**Choice of Two- \$8 pp**  
**Each Additional \$4**

Spanakopita with Yogurt  
Fried Four Cheese Ravioli  
Cheese Puffs  
Assorted Quiche  
Southern Fried Chicken Tenders  
Petite Egg Roll  
Mini Designer Pizza  
Coconut Chicken Tenders  
Sesame Chicken Satay  
Parmesan Artichoke  
Spicy Beef Satay  
Petite Pineapple Chicken Kabob  
Portabella Mushroom Strudel  
Stuffed Spinach Mushroom Caps

**Choice of Two- \$10 pp**  
**Each Additional \$5**

Baby Lamb Chops  
Mini Beef Wellington  
Shrimp Satay & Garlic Chile  
Chicken Pot Stickers  
Vegetable Pot Stickers  
Scallops en Croute  
Petite Chicken Flautas  
Petite Crab Cakes  
Beef Tenderloin Asparagus Brochette  
Raspberry Brie En Croute  
Corn Meal Fried Oysters  
Bacon Wrapped Mussels  
Petite Spring Rolls  
Lobster Macaroni Cheese Balls

## Tray-Passed Cold Hors d'oeuvres

**Choice of Two- \$8 Each Additional \$4**

Baja Bites with Shredded Chicken Tinga, Cheese & Refried Beans  
Boursin Stuffed Baby Heirloom Tomato  
Speared Blue Cheese Stuffed Queen Olive  
Petite Cucumber Tart with Feta, Olives & Tomato  
Artichoke Heart stuffed with Goat Cheese, Basil & Pine nuts  
Strawberries and Brie on Lavash  
Petite Bruschetta with Roasted Red Pepper Tapenade and Grana  
Polenta with Prosciutto, Gorgonzola and Roasted Red Pepper  
Vegetable Spring Rolls with Cashew sauce

**Choice of Two \$10 Each Additional \$5**

California Poki Bites with soy Cured Tuna, Wasabi, Avocado and Ocean Salad  
Baby Red Potato with Crème Fraiche and Caviar  
Smoked Salmon Pinwheels with Dill Cream Cheese  
Tenderloin Wrapped Asparagus  
Jumbo Shrimp stuffed with Crab Dressing  
Petite Tortilla Cup with Ceviche  
Steak Tatar on Garlic Croustade  
Salmon Gravlax with Fennel Relish on Pumpernickel Baguette  
Petite Pumpkin Muffin Stuffed with Crayfish Mousse  
Jumbo Shrimp Cocktail on an Asian Spoon

## HORS D'OEUVRE DISPLAYS AND STATIONS

### *Crudités...\$8 per person*

A festive arrangement of fresh-cut seasonal vegetables with Ranch Dressing and Hummus

### *Fresh Fruit...\$8 per person*

An exotic assortment of carved fruit delightfully arranged to compliment any event

### *Cheese Board...\$10 per person*

A mélange of cheeses fit to inspire any cheese-lovers palate, accompanied by traditional dried fruits, berries and marinated vegetables with artisan breads and crispy water biscuits

### *Antipasti...\$12 per person*

A magnificent selection of Mediterranean meats, cured seafood, cheese and savory grilled, pickled and marinated vegetables, displayed with beautiful Italian Artisan breads, oils and vinegar

### *Market Basket...\$16 per person*

The extravaganza of all displays combining the crudités, fresh fruit, cheese board and antipasti with all the trimmings and fixings

### *Sushi Station...\$18 per person*

Fresh made sushi rolls & Nigiri, displayed and made to order, with Wasabi, Ginger & Soy Sauce

### *Seafood Bar...\$26 per person*

*(Choose Three Selections)*

Jumbo Shrimp  
Raw Oysters  
Green Lip Mussels  
Clams

Cured and Kippered Fish  
Blackened Tuna Sashimi  
Hawaiian Poki  
Sushi Maki

### *Pastry/Dessert...\$12 per person*

Begin with Chocolate Fondue, Fresh Berries and Pound Cake. Continue with an assortment of Viennese-style pastries

## CARVING DISPLAY\*

*Carved hors d'oeuvre portions accompanied with fresh baked rolls and condiments*

- Pineapple Glazed Oven Baked Boneless Pit Ham with Teriyaki Sauce... \$10 per person
- Oven Roasted Turkey Galantine with Giblet Sauce and Cranberry Relish... \$10 per person
- Dijon Encrusted Roast Pork loin with Granny Smith Chutney... \$12 per person
- Oven Roasted Top Sirloin Au Jus with Horseradish Cream... \$14 per person
- Tender Roast Leg of Lamb with Port sauce and Balsamic Mint Mignonette... \$16 per person
- Tenderloin of Beef with Port Glace... \$18 per person

*\*Carving Designed & Portioned to Accommodate Reception Course Only*

Chef Attendant \$175 labor fee - per carving station

## ***PLATED DINNER MENU***

### ***Choice of Salad (choose 1)***

- Spring Mix Greens** with Fresh Cut Vegetables and Choice of Dressing \$7  
**Root Vegetable Shoestring Salad** on Field Greens in Cranberry Vinaigrette \$7  
**Fresh Field Green with Danish Bleu** and Toffee Pecans in Balsamic Vinaigrette \$7  
**Hearts of Romaine** with Sunflower Seeds, Crispy Bacon & Sweet Tomatoes with Maytag Bleu Cheese \$7  
**Caesar Salad** with Garlic Croutons \$7  
**Spinach with Granny Smith Apples**, Roasted Pumpkin Seeds in a Stilton Poppy Seed Dressing \$7

### ***Choice of Entree (choose 1)***

*All entrees come with a side of seasonal sautéed steamed Vegetables*

- Roasted Game Hen Stuffed** with Cranberry Apple Stuffing, Fingerling Potatoes & Chervil Jus \$35  
**Baked Chicken Florentine** with Mushrooms, Sweet Pea Risotto and Tomato Fondue \$35  
**Sautéed Macadamia Nut Chicken Cutlet** with Pineapple Fried Rice and Citrus Butter \$ 35  
**Grilled Chicken Breast with a Madeira Wine Sauce**, Herb Roasted Fingerling Potatoes \$35  
**Sautéed Medallions of Pork Tenderloin** with Orzo \$34  
**Dijon Encrusted Pork Loin** Granny Smith Apple Dressing, Garlic Potatoes and Mushroom Sauce \$34  
**Grilled London Broil** with Hunters Sauce and Horseradish Whipped Red Skin Potatoes \$36  
**Char Broiled Jumbo Shrimp Scampi** over Garlic Infused Orzo \$38  
**Slow Roasted Prime Rib Au Jus** with Yorkshire Pudding & Potatoes Lyonnaise 12oz. Cut \$36  
16oz. Cut \$45  
**Grilled New York Strip** with Bleu Cheese Butter, Onion Strings and Whipped Yukon potatoes. \$42  
**Herb Roasted Sliced Tenderloin** with Port Glace and Artichoke risotto. \$45  
**Filet Mignon (2) Medallions 4oz** with Peppercorn Sauce, Peruvian Blue Whipped Potatoes \$48  
**Pan Seared Atlantic Salmon** with Sweet potato Risotto and Tarragon Pinot Butter \$42  
**Char Broiled Herb Marinated Swordfish**, served with Israeli Cous Cous \$44  
**Herb Crusted Halibut with Lemon Buerre Blanc** and Asparagus Risotto \$44  
**Cold Water Australian Lobster Tail** with Gruyere Scalloped Potatoes & Drawn Butter 10-12oz MKT  
**Sautéed Herb Chicken Breast & Char Broiled Petite Filet Mignon** with Port Demi Glaze with Sherry Jus  
and Roasted Fingering Potatoes \$48  
**Jumbo Shrimp & Petite Filet Mignon** with Bordelaise Sauce with Garlic Whipped Potatoes \$48

### ***Dessert (Choice of One)***

- Tiramisu \$7  
Peanut Butter Fudge Brownie with Fresh Whipped Cream \$7  
Apple Pie \$7  
New York Cheese Cake with Raspberry Coulis \$7  
Carrot Cake \$7  
Chocolate Lava Cake \$7

### ***Beverage Service***

- Freshly Brewed Regular & Decaffeinated Coffee \$2.50  
Assorted Flavors of Hot Tea \$2.50  
Assorted Soft Drinks \$2.50 each  
Assorted Bottle Juices & Milk \$3.50 each  
Bottled Water – American Summits \$3.50 each  
Sparkling Bottle Water – San Pellegrino \$4.00 each

## ***BUFFET DINNER OPTIONS***

### **Tier One**

Two Salads,  
One (A) Entrée, One (B)  
Entrée,  
Two Sides, One Vegetable and  
One Dessert  
\$75 per person,  
40 Guest Minimum

### **Tier Two**

Three Salads,  
One (A) Entrée, Two (B)  
Entrées,  
Two Sides, Two Vegetables and  
Two Desserts  
\$85 per person,  
40 Guest Minimum

### **Tier Three**

Three Salads  
Two (A) Entrees, Two (B)  
Entrees  
Two sides, Two Vegetables and  
Three Desserts  
\$95 per person,  
40 Guest Minimum

### **Salads:**

Traditional Caesar with Garlic Croutons; Tomato and Fresh Mozzarella;  
Farfalle Pesto with Sundried Tomatoes and Pine Nuts; Pineapple Waldorf;  
Greek Salad with Feta Cheese; Field Greens with Fresh Vegetables and Balsamic Vinaigrette;  
Red Skin Potato Salad with Sweet Relish; Spinach with Granny Smith Apples, Roasted Pumpkin Seeds in a  
Stilton Poppy Seed Dressing; Quinoa Salad with Avocado, Kale and Grapefruit Segments

### **“A” Entrees**

**Herb Roasted Chicken** with Pan Jus  
**Carved Oven Roasted Turkey** with Giblet sauce and Onion Sage Dressing  
**Carved Roasted Fresh Ham** with Mushroom Gravy  
**Pineapple Glazed ham** with Teriyaki Glaze  
**Baked Penne Mozzarella Marinara.**  
**Braised BBQ Beef**  
**Baked Lasagna Bolognese**  
**Baked Eggplant Parmesan** with Tomato Vegetable Ragout and Garlic Sauce

### **“B” Entrees**

**Braised Beef Short Ribs**  
**Home Style Pot Roast** Braised in Root Vegetables and Beef Stock  
**Dijon Encrusted Pork Loin** with Granny Smith Apple Dressing  
**Oven Roasted Top Sirloin** with Espagnole Sauce  
**Oven Slow Roasted Prime Rib Au Jus**  
**Lake Superior Whitefish** with Tomato Basil Emulsion  
**Pan Seared Pacific Salmon** with Blackberry Butter  
**Beef Tenderloin** in Port

CALABASAS COUNTRY CLUB  
CATERING MENU

**Sides:**

Whipped Red Skin Potatoes  
Creamy Potatoes Gratin  
Herb Roasted Fingerling Potatoes  
Mashed Butternut Squash  
Sweet Potato Risotto  
Asparagus Risotto

Mushroom Risotto  
Mixed Vegetable Risotto  
Wild Rice  
Rice Pilaf  
Israeli Couscous  
Macaroni and Cheese

**Vegetables**

*Based Upon Seasonal Availability*

Haricot Vert  
Brocollini  
Broccoli  
Baby Carrots

Corn on the Cob  
Creamed Spinach  
Sautéed Spinach  
Sautéed Asparagus

**Dessert Selections:**

Pecan Pie, Deep Dish Apple Pie, or Peach Crumble  
Homemade Bread Pudding with Bourbon Anglaise  
New York Cheesecake, Oreo Cheesecake, Wild Berry Cheesecake  
Tiramisu, Carrot Cake, Crème Brulee  
Chocolate Decadence Cake

**Bread & Butter**

Freshly Baked Artisan Breads & Sweet Butter

**Beverage Station**

Freshly Brewed Regular & Decaffeinated Coffee	\$2.50
Assorted Flavors of Hot Tea	\$2.50
Assorted Soft Drinks	\$2.50 each
Assorted Bottle Juices & Milk	\$3.50 each
Bottled Water – American Summits	\$3.50 each
Sparkling Bottle Water – San Pellegrino	\$4.00 each



## CALABASAS COUNTRY CLUB

### BAR OPTIONS

#### *Open Bar rates based on a four-hour period*

CCC Well Bar \$34 per person

(Seagram's Vodka & Gin, Castillo Rum, Moctezuma Tequila, Barton Whiskey, 100 Piper's Scotch, House Wine & Soft Drinks)

CCC Call Bar \$38 per person

(Stolichnaya Vodka, Bombay Dry Gin, Bacardi Rum, J&B Scotch, Cuervo Gold Tequila, Jack Daniels, House Wine & Soft Drinks)

CCC Premium Bar \$42 per person

(Grey Goose, Bombay Sapphire Gin, Bacardi Rum, Dewers Scotch, Patron Silver, Crown Royal, House Wine & Soft Drinks)

Soft Bar \$28 per person

(Assorted Soft Drinks, Bottle Waters, Juices, Domestic and Imported Beers and House Red & White Wine)

*Additional Liquors are available*

#### *Cash Bar / Consumption services are available*

### Sparkling Reception

**House Champagne or Martinelli's Apple Cider**

\$28.00 per Bottle

**Sparkling Wine**

\$32.00 per Bottle

**House wine service**

\$32 per Bottle

Additional Bars – Bartender Fee \$250

## ADDITIONAL INFORMATION

Liability Insurance required (combined single limit of \$1,000,000 per occurrence)

Security Guards are required when events or the attendees are:  
Young Adults, Mitzvahs and children's events  
(\$250 per guard, 1 per every 50 Children, based on 6 hours)

Cake Cutting Fee \$3.50 per person

Corkage Fee \$20 per bottle (Wine & Champagne Only)

Bartenders \$250 Each 4hrs minimum

Vendor Meal \$30 / Childs Meal \$25

**Room Rental/Event Fees will apply**

### Banquet Room Rental

Wedding Ceremony and Reception	\$2,500
Wedding Reception Only	\$1,500
Wedding Ceremony Only	\$1,500
Patio Event for (50)	\$600
Patio Event for (100)	\$800
Patio Event for (150)	\$1,000
Patio Event for (200)	\$1,200
Grill Room Event for (50)	\$600
Grill Room Event for (100)	\$800
Grill Room Event for (150)	\$1,000
Grill Room Event for (200)	\$1,200

### Audio Visual

Easel	\$10 (each)
Podium	\$10
Podium and Wireless Microphone	\$75
Screen 6'	\$45

Please add customary 20% Service Charge and applicable Sales Tax (9.5% LA County)  
to all Food, Beverage, Rental, AV, Ceremony & Room Rental Fees.

All Labor Fees will be taxed.

Prices are subject to change without notice.



*Wedding Special*

**Choice of 4 Butler Passed Hors D'Oeuvres**

**Three Course Plated Meal Featuring:**

**Calabasas Field Green Salad**

**Duet of:**

**Red Wine Braised Boneless Beef Short Rib**

**&**

**Grilled Breast of Chicken with Champagne Cream**

**New York Cheesecake with Raspberry Coulis**

**Complimentary Food Tasting for 2**

**Four Hour Hosted - Well Bar**

**House Linens & Room Set Up**

**\$120.00++ Per Person**

**Reception Fee \$1,500.00**

**Ceremony & reception Fee \$2,500.00**

**Includes Set-Up, Tables, Chairs, Linen, China, Silver and Glassware**



## **BAR/BAT MITZVAH PACKAGE – KIDS BUFFET**

**\$65 per person**

### **Four Hour Unlimited Soda Bar**

#### **Hors D' oeuvres** - choice of four

Hot Dogs in pastry

BBQ Meatballs

Chicken Nuggets

Chicken Satay

Mini Pizza Bites

Popcorn Shrimp

#### **Pizza** - choice of two

Mozzarella and Parmesan Cheese

Pepperoni

BBQ Chicken with Smoked Gouda and Mozzarella

Hawaiian with Chicken Sausage, Pineapple and Jack Cheese

Meatball

#### **Entrées** - choice of two

Southern Fried Chicken Tenders

Fried Chicken

Mac and Cheese

Spaghetti and Meatballs

Baked Ziti

Fettuccine Alfredo with Chicken

Sliders (Mini Hamburgers) - Cheese and Regular

#### **Sides** - choice of two

Steak Fries

Sweet Potato Fries

Onion Rings

Herb Roasted Red Potatoes

Whipped Potatoes

Steamed Corn on the cob

Steamed Fresh Vegetables

Parmesan Bread Sticks

#### **Dessert - Ice Cream Sundae Bar**

French Vanilla Ice Cream with assorted toppings, including: Heath Bar, M&Ms, Butterfinger, Gummy Bears, Chocolate Sprinkles, Rainbow Sprinkles, Maraschino Cherries, Marshmallows and Oreo Cookie

**Challah - \$150**

# Buffets for Golf Tournaments

Rolls & Butter / Coffee, Decaf or Ice Tea Included

## *The Golfer's Buffet*

*\$50 Per Person*

Dry-Rubbed, Roasted Tri-Tip with Horseradish and Pan Jus  
Roasted Turkey with Cranberry Sauce and Gravy  
Potato or Rice Selection  
Vegetable Selection  
Choice of Cold Ready-Made Salad  
Caesar or Mixed Green Salad Station with Tomatoes, Cucumbers, Croutons, Onions & Assorted Dressings  
Assorted Mini Desserts

## *The California Barbecue*

*\$55 Per Person*

Choice of Two of the Following Meats:

- Mesquite Barbecued Baby Back Pork Ribs
- Garden Herb-Marinated Chicken Breast
- Kobe Beef Burgers
- Chicken Tequila Sausage
- Rope Andouille Sausage
- 1/4 Pound Hebrew National Hot Dogs

Caesar Salad Station or Mixed Green Salad Station with Tomatoes, Cucumbers, Croutons, Olives, Onions & Dressing Selections  
Home-Style Potato Salad, Cole Slaw & Macaroni Salad  
Fresh, Homemade Potato Chips, Corn on the Cobb  
Sliced American & Swiss Cheese  
Appropriate Buns & Rolls  
Kosher Pickles, Sliced Tomatoes & Onions  
Condiments to Include Relish, Mayonnaise, Mustards, BBQ Sauce & Ketchup  
Assorted Mini Desserts & Cookies

*The 19<sup>th</sup> Hole*

*\$55 Per Person*

Chicken with a Sherry-Brie Sauce  
Black Pepper-Crusted Beef Tenderloin with Rosemary Demi or Bordelaise  
Apple Cider-Brined Pork Tenderloin with Whole Grain Mustard-Bourbon Sauce  
Live Pasta Station (Cooked to Order) with Choice of (3) Pastas and (7) Toppings  
Basil Pesto, Tomato Marinara and Alfredo Sauces  
Antipasto Platter with Asparagus, Hearts of Palm, Italian Meats and Cheeses, Marinated Artichokes, Mushrooms, Olives, Cherry Tomatoes, Pepperoncini and Roasted Bell Peppers  
Potato or Rice Selection  
Vegetable Selection  
Caesar Salad Station with Assorted Condiments  
Crab-Stuffed Sole with a Lemon-Herb Beurre Blanc

Choice of Dessert:

Assorted mini desserts  
Berry and Peach Cobbler a la Mode Station

*The Calabasas Barbecue*

*\$60.00 Per Person*

Lemon-Marinated Salmon Filet  
NY Steak (6-8 ounces)  
Mesquite BBQ Brisket  
Garden Herb-Marinated Chicken Breast with Honey-Thyme Sauce  
Baked Potato Skins with Sour Cream, Chive, Cheddar and Bacon  
Assorted Seasonal Vegetables  
Hearts of Palm Salad  
Grilled Vegetable Salad  
Pasta Salad with Italian Vinaigrette  
Mixed Green Salad Station with Assorted Condiments or Caesar Salad Station

Choice of Dessert:

Assorted Mini Desserts  
Berry and Peach Cobbler a la Mode Station

**Box Lunches \$24++**

Choice of Ham, Turkey or Roast Beef on  
French Roll, Sourdough or Whole Wheat,  
Whole Fruit, Cookie, Chips & Dill Pickle Spear

**BBQ on The Course \$30++**

Hamburgers, Hot Dogs, Chicken Breast,  
Hamburger and Hot Dog Buns, Lettuce, Tomatoes, Onions,  
Pickles, Relish, Cheese, Mustard, Ketchup, Mayonnaise,  
Assorted Bagged Chips, Whole Fruit,  
Brownies and Cookies