



2019

# CATERING MENUS

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*Butler Passed Hors d'Oeuvres  
(priced per piece- minimum of qty. 25)*

**BRIE WELLINGTON- RASPBERRY JAM \$2.75**

**MARGHERITA FLATBREAD \$2.75**

**MEATBALL SKEWER- JACK DANIELS BBQ \$3**

**CRISPY ASIAGO ASPARAGUS \$3**

**ITALIAN ARANCINI- FRESH HERBS & TOMATO-BASIL SAUCE \$3.50**

**COCONUT SHRIMP- CHIPOTLE ORANGE MARMALADE \$4**

**BACON WRAPPED SCALLOP \$4.50**

**CRAB CAKE- LEMON PEPPER AIOLI \$5**

**STUFFED MUSHROOM FLORENTINE \$2.25**

**ITALIAN SAUSAGE PEPPER SKEWER- SWEET HOT MUSTARD \$2.75**

**FRIED CHICKEN & WAFFLE- BLUEBERRY REDUCTION \$2.75**

**FILET MIGNON FLATBREAD- BLUE CHEESE HORSERADISH \$3.25**

**SPANAKOPITA \$3.25**

**FRIED VEGETABLE EGG ROLL- PLUM SAUCE \$3.25**

**SZECHUAN BEEF SKEWERS \$3.50**

**CHICKEN SATAY- PEANUT SAUCE \$3.75**

**PETITE BEEF WELLINGTON- ZINFANDEL REDUCTION \$5.50**

**LOLLIPOP LAMB CHOP- MINT CHIMICHURRI \$6.50**

**TURKEY AND ROAST BEEF PINWHEELS \$2.75**

**DEVILED EGG \$2.250**

**TOMATO BRUSCHETTA ON CROSTINI \$2.50**

**TOMATO CAPRESE SKEWERS \$2.50**

**THAI CHICKEN LETTUCE CUPS \$3.50**

**AHI TUNA POKE- SESAME WONTON CRISP \$4**

*Stationed Appetizers*  
(priced per person- minimum of qty. 25)

**DOMESTIC CHEESE- PEPPER JACK, CHEDDAR, SWISS, LAURA CHENEL GOAT, DRY FRUIT, GRAPE CLUSTERS, FIG JAM, CRACKERS, FRENCH BAGUETTE, MIXED NUTS \$7**

**CHARCUTERIE BOARD- PROSCIUTTO, FRAMANI CALABRESE SALAMI, CAPIOCOLLA, PEPPERONCINI, BLACK AND GREEN OLIVES, GRAIN MUSTARD, DIJON, CORNICHON, GRILLED FOCACCIA BREAD \$9**

**ARTISAN CHEESE- POINT REYES BLUE, BRIE, HUMBOLDT FOG GOAT, FISCALINI BANDAGED WRAPPED CHEDDAR, DRY FRUIT, GRAPE CLUSTERS, FIG JAM, CRACKERS, FRENCH BAGUETTE, MIXED NUTS \$10**

**SEAFOOD- GRAND DISPLAY OF PRAWNS AND OYSTERS, GARNISHED WITH FRESH MEYER LEMON SLICES, HOUSE MADE COCKTAIL, MIGNONETTE AND TARTAR SAUCES \$14**

**CON QUESO SUPREME- WARM MONTEREY JACK CHEESE, CHORIZO, PICO DE GALLO, GUACAMOLE, TORTILLA CHIPS, JALAPENOS \$3.50**

**VEGETABLE CRUDITE- ASSORTED RAW VEGETABLES SERVED WITH ROASTED SHALLOT DIP \$4.50**

**HUMMUS TRIO- ROASTED PEPPER, LEMON GARLIC, AND CARROT, PITA CHIPS \$5**

**FRESH FRUIT DISPLAY- SEASONAL FRESH FRUIT & BERRIES SUCH AS MELON, PINEAPPLE, GRAPES & STRAWBERRIES \$6**

*Plated Dinners- Entrees  
(priced per person)*

**CHICKEN:**

**SIGNATURE CHICKEN PICCATA- PAN SEARED WITH CAPER AND BUTTER SAUCE \$30**

**HERB ROASTED CHICKEN WITH ROSEMARY AND THYME \$29**

**CHICKEN FLORENTINE- SPINACH AND FONTINA CHEESE STUFFED BREAST WITH A  
ROASTED RED PEPPER SAUCE \$31**

**CHICKEN MARSALA- SAUTEED BREAST, MARSALA WINE SAUCE WITH  
MUSHROOMS \$30**

**BEEF:**

**BRAISED BEEF SHORT RIBS- RED WINE AND HERB REDUCTION \$33**

**PETITE FILET MIGNON- WITH DRIED PORCINI MUSHROOM RUB, SERVED WITH  
RED WINE REDUCTION \$35**

**GARLIC HERB ROASTED TRI-TIP \$32**

**PRIME RIB- AU JUS, CREAMY HORSERADISH \$38**

**PORK:**

**GRILLED CENTER CUT CHOP- DRIED CHERRY PORT WINE REDUCTION SAUCE \$31**

**APPLE WALNUT STUFFED LOIN- ROSEMARY JUS \$32**

*Plated Dinners- Entrees  
(priced per person)*

**SEAFOOD:**

**FILET OF SALMON- WITH CITRUS BUTTER SAUCE \$32**

**CRAB CAKES- TWO TRADITIONAL CLUBHOUSE CRAB CAKES TOPPED WITH  
SPICY CREOLE TARTAR SAUCE \$35**

**CALIFORNIA SEA BASS- WITH MANGO & PINEAPPLE RELISH \$34**

**PAN SEARED TILAPIA- LIGHTLY SEASONED \$30**

**VEGETARIAN & VEGAN:**

**BOW TIE PASTA (VEGETARIAN)- WITH ROASTED VEGETABLE RATATOUILLE AND  
SUN-DRIED TOMATO CREAM \$25**

**CHEESE RAVIOLI (VEGETARIAN)- ROASTED BELL PEPPER SAUCE \$23**

**TRI COLOR CHEESE TORTELLINI (VEGETARIAN)- CREAMY BASIL PESTO \$23**

**GRILLED VEGETABLE NAPOLEON (VEGAN)- ZUCCHINI, YELLOW SQUASH, RED  
PEPPER, EGGPLANT GRILLED AND STACKED SERVED WITH BALSAMIC DRIZZLE \$26**

**DUET OF 2 ENTREES- ADD \$5 TO HIGHER PRICED ENTREE  
OR ADD SEARED SCALLOPS OR PRAWNS FOR \$5 ADDITIONAL PER PERSON**

*ABOVE ITEMS SERVED WITH CHOICE OF: STARTER SALAD,  
ACCOMPANIMENT, SEASONAL VEGETABLES, AND WARM BAKED BREAD,  
WATER, ICED TEA AND FRESHLY BREWED COFFEE*

*Buffet Dinners- Select 2 Entrees  
(\$37 per person- minimum of 25 guests)*

**SIGNATURE CHICKEN PICCATA- PAN SEARED WITH CAPER AND BUTTER SAUCE**

**HERB ROASTED CHICKEN WITH ROSEMARY AND THYME**

**CHICKEN MARSALA- SAUTEED BREAST, MARSALA WINE SAUCE WITH MUSHROOMS**

**BRAISED BEEF SHORT RIBS- RED WINE AND HERB REDUCTION**

**GARLIC HERB ROASTED TRI-TIP**

**SIRLOIN STEAK WITH FRESH SAGE DEMI GLAZE**

**FILET OF SALMON- WITH CITRUS BUTTER SAUCE**

**CALIFORNIA SEA BASS- WITH MANGO & PINEAPPLE RELISH**

**PAN SEARED TILAPIA- LIGHTLY SEASONED**

**CHEESE RAVIOLI (VEGETARIAN)- ROASTED BELL PEPPER SAUCE**

**TRI COLOR CHEESE TORTELLINI (VEGETARIAN)- CREAMY BASIL PESTO**

**CARVING STATION:**

**ROAST PRIME RIB OF BEEF- CREAMY HORSERADISH & AU JUS (\$ADD \$5)**

*ABOVE ITEMS SERVED WITH CHOICE OF: TWO ENTREES,  
SALAD, ACCOMPANIMENT, SEASONAL VEGETABLES,  
AND WARM BAKED BREAD,  
WATER, ICED TEA AND FRESHLY BREWED COFFEE*

*Plated Dinners & Buffet- Starter Salads*

**TRADITIONAL CAESAR- HEARTS OF ROMAINE, SOURDOUGH HERB CROUTONS  
AND GRANA PADANO WITH CREAMY CAESAR DRESSING**

**CLASSIC MIXED GREENS- LOCAL MIXED GREENS, CARROTS, CHERRY TOMATO  
AND ENGLISH CUCUMBERS WITH HOUSE MADE CHAMPAGNE VINAIGRETTE**

**THE WEDGE- ICEBERG WEDGE TOPPED WITH POINT REYES BLUE, SMOKED  
BACON AND BOILED EGG WITH BUTTERMILK DRESSING**

**NAPA VALLEY- BUTTER LETTUCE, RED APPLES, CANDIED WALNUTS, GOLDEN  
RAISINS, DRIED CRANBERRIES AND CRUMBLLED POINT REYES BLUE WITH  
MAPLE-APPLE VINAIGRETTE**

**PEAR SALAD- MIXED GREENS WITH ASIAN PEARS, BLEU CHEESE, AND CANDIED  
WALNUTS, PEAR AND WHITE BALSAMIC VINAIGRETTE**

**STRAWBERRY SPINACH SALAD- BABY SPINACH, SLICED CALIFORNIA  
STRAWBERRIES, SONOMA GOAT CHEESE, SESAME SEEDS, STRAWBERRY AND  
WHITE TRUFFLE INFUSED VINAIGRETTE**

*Plated Dinners & Buffet- Accompaniments*

**WHIPPED GARLIC MASHED POTATOES  
THYME AND ROSEMARY ROASTED POTATOES  
RICE PILAF  
AU GRATIN POTATOES  
PARMESAN RISOTTO  
WILD MUSHROOM RISOTTO  
PESTO PENNE PASTA  
CREAMY MASHED POTATOES**

*Desserts*  
*(priced per person)*

**STATIONED:**

**OATMEAL RAISIN & CHOCOLATE CHIP COOKIES \$3.25**

**GHIRADELLI CHOCOLATE BROWNIES \$3.50**

**COOKIES & BROWNIE ASSORTMENT \$4.25**

**ASSORTED MINIATURE CHEESECAKES \$4.50**

**ASSORTED DESSERT BARS \$6**

**ASSORTED EUROPEAN PETIT FOURS \$7.25**

**PLATED-SERVED:**

**STRAWBERRY SHORTCAKE NAPOLEON \$5.50**

**APPLE CRISP WITH CARAMEL SAUCE \$5.75**

**PEACH OR BERRY COBBLER \$6**

**CHOCOLATE MOUSSE IN TUILE COOKIE \$5.50**

**CHOCOLATE TUXEDO CAKE \$6**

**NEW YORK CHEESECAKE WITH BERRIES \$5.75**

**RED VELVET CAKE WITH WHIPPED FROSTING \$6**

**MOLTEN LAVA CAKE \$6.50**

**TIRAMISU WITH AMARETTO CRÈME ANGLAISE \$7.25**

*Children's Meals (for guests 12 and Under)*  
*\$16 per person*

**CHICKEN STRIPS WITH FRESH FRUIT & FRENCH FRIES**

**CHEESEBURGER SLIDERS (2) WITH FRESH FRUIT & FRENCH FRIES**

**CHEESE OR PEPPERONI PIZZA**

**MACARONI & CHEESE**



## *Libations*

### **HOUSE WINE:**

**GLASS- \$7**

**BOTTLE- \$25**

**SPARKLING- \$20**

**\*\* A SELECTION OF ADDITIONAL WINES IS AVAILABLE UPON REQUEST \*\***

### **BEER:**

**DOMESTIC BOTTLE- \$5**

**IMPORT/ CRAFT BOTTLE- \$6**

**DOMESTIC KEG- \$325**

**IMPORT/ CRAFT- \$425**

### **COCKTAILS:**

**HOUSE BRANDS- \$8**

**CALL BRANDS- \$10**

**TOP-SHELF BRANDS- \$12**

### **NON-ALCOHOLIC:**

**SPARKLING CIDER BOTTLE- \$12**

**SOFT DRINKS, BOTTLED WATER OR JUICE- \$2**

### **OTHER CONSIDERATIONS:**

**NO-HOST BAR: \$75 EACH BARTENDER**

**PORTABLE BAR SET UP IN ROOM: \$125 (INCLUDES BARTENDER)**

**CORKAGE: \$12 PER 750 ML. BOTTLE**

## *Room Rentals*

### **DELTA BALLROOM**

**\$2000 FRIDAY OR SATURDAY AFTER 3 PM**

**\$1250 SUNDAY - THURSDAY ANYTIME; FRIDAY/ SATURDAY BEFORE 3 PM**

**ACCOMMODATES 300 GUESTS WITH A DANCE FLOOR OR 350 GUESTS WITHOUT (MAXIMUM CAPACITY), ALSO INCLUDES DELTA BAR LOUNGE AND TERRACE ACCESS**

### **SOUTH SECTION OF BALLROOM**

**\$1250 FRIDAY OR SATURDAY AFTER 3 PM**

**\$750 SUNDAY - THURSDAY ANYTIME; FRIDAY/ SATURDAY BEFORE 3 PM**

**ACCOMMODATES 100 GUESTS WITH A DANCE FLOOR OR 150 GUESTS WITHOUT (MAXIMUM CAPACITY), ALSO INCLUDES DELTA BAR LOUNGE AND TERRACE ACCESS**

### **NORTH SECTION OF BALLROOM**

**\$750 FRIDAY OR SATURDAY AFTER 3 PM**

**\$500 SUNDAY - THURSDAY ANYTIME; FRIDAY/ SATURDAY BEFORE 3 PM**

**ACCOMMODATES 60 GUESTS WITH A DANCE FLOOR OR 100 GUESTS WITHOUT (MAXIMUM CAPACITY), NO BAR ACCESS- PORTABLE BAR AVAILABLE FOR \$125**

### **FOUNDER'S ROOM**

**\$500 FRIDAY OR SATURDAY AFTER 3 PM**

**\$250 SUNDAY - THURSDAY ANYTIME; FRIDAY/ SATURDAY BEFORE 3 PM**

**ACCOMMODATES 50 GUESTS, DINING ONLY (MAXIMUM CAPACITY)**

**NO BAR ACCESS- PORTABLE BAR AVAILABLE FOR \$125**

### **BOARDROOM**

**\$50 ANYTIME**

**ACCOMMODATES 20 GUESTS, DINING ONLY (MAXIMUM CAPACITY)**

**NO BAR ACCESS- COCKTAIL SERVICE AVAILABLE**

*Daytime Events- 4 Hours (ending no later than 3 PM)*

*Evening Events- 5 Hours (ending no later than 12 AM)*

### **ROOM RENTAL INCLUDES:**

**STANDARD BANQUET CHAIRS**  
**8' BANQUET & 66" ROUND TABLES—(CAN SEAT UP TO 10 GUESTS)**  
**STANDARD HOUSE LINEN—85" SQUARE**  
**HOUSE CHINA, GLASSWARE & FLATWARE**

### *Additional Time:*

*Overtime is available for an additional \$400 per hour. A maximum of 2 additional hours may be purchased, however, your event cannot extend past midnight.*

### **ADDITIONAL RENTAL & FEES:**

**DANCE FLOOR- \$300**  
**BARTENDERS (NO-HOST BAR)- \$75 EACH**  
**PORTABLE BAR SET UP - \$125**  
**CORKAGE- \$12 PER 750 ML. BOTTLE**  
**BABY GRAND PIANO- \$200**  
**6' X 8' TRI-POD SCREEN- \$75**  
**LCD PROJECTOR- \$75**  
**SPECIALTY LINENS- VARIES, PLEASE INQUIRE**  
**CHIAVARI CHAIR WITH CUSHION- \$8 EACH**  
**CHARGER PLATE- \$1 EACH**  
**SECURITY- \$30 PER HOUR PER GUARD**

*Members receive 25% discount off room rental & 15 % service charge for personal use only- Not valid for company or associate groups*