



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.

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, Decaf, 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
Chef Attendant Action Fee Applies \$175 per Chef
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)
\$35 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

\$39.95 per person

Chef Attendant Action Stations

Chef Attendant Action Fee Applies \$175 per Chef

Omelet Station \$10

(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 \$16

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

At the Movies \$16

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

Ice Cream \$14

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

At the Game \$20

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 \$8

Caesar Salad with Crisp Romaine Hearts and Garlic Croutons \$8

Spinach Blue Cheese Crumbles, Candied Pecans & Granny Smith Apples with Apple Vinaigrette \$9

Caprese Salad Roma Tomatoes & Fresh Buffalo Mozzarella, with Balsamic Glaze Fresh Basil \$9

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 \$30

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)

Fudge Brownie with Fresh Whipped Cream \$7

New York Cheese Cake with Raspberry Coulis \$7

Tiramisu \$9

Apple Pie \$9

Carrot Cake \$9

Chocolate Lava Cake \$9

Bread & Butter

Freshly Baked Artisan Breads & Sweet Butter

Beverage Service

Freshly Brewed Regular & Decaffeinated Coffee \$2.50 each

Assorted Flavors of Hot Tea \$2.50 each

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

Fudge Brownie with Fresh Whipped Cream \$7

New York Cheese Cake with Raspberry Coulis \$7

Tiramisu \$9

Apple Pie \$9

Carrot Cake \$9

Chocolate Lava Cake \$9

Bread & Butter

Freshly Baked Artisan Breads & Sweet Butter

Beverage Service

Freshly Brewed Regular & Decaffeinated Coffee	\$2.50 each
Assorted Flavors of Hot Tea	\$2.50 each
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

Theme Lunch Buffets

30 guests minimum

Deli Buffet \$33

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 \$35

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 \$38

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 \$40

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 \$42

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 each
Assorted Flavors of Hot Tea	\$2.50 each
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- \$9 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- \$11 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 Scallops
Petite Spring Rolls
Lobster Macaroni Cheese Balls

Tray-Passed Cold Hors d'oeuvres

Choice of Two- \$9 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 \$11 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 Shooters

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 ...\$12 per person

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

Antipasti ...\$14 per person

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

Sushi Station ...\$20 per person

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

Seafood Bar ...\$26 per person

(Choose Three Selections)

Jumbo Shrimp
Raw Oysters
Crab Legs
Clams

Blackened Tuna Sashimi
Hawaiian Poki
Sushi Maki

Pastry/Dessert ...\$16 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... \$15 per person
Tender Roast Leg of Lamb with Port sauce and Balsamic Mint Mignonette... \$17 per person
Tenderloin of Beef with Port Glace... \$19 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 \$8
Root Vegetable Shoestring Salad on Field Greens in Cranberry Vinaigrette \$8
Fresh Field Green with Danish Bleu and Toffee Pecans in Balsamic Vinaigrette \$9
Hearts of Romaine with Sunflower Seeds, Crispy Bacon & Sweet Tomatoes with Maytag Bleu Cheese \$9
Caesar Salad with Garlic Croutons \$8
Spinach with Granny Smith Apples, Roasted Pumpkin Seeds in a Stilton Poppy Seed Dressing \$9

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 \$8
Peanut Butter Fudge Brownie with Fresh Whipped Cream \$8
Apple Pie \$8
New York Cheese Cake with Raspberry Coulis \$8
Carrot Cake \$8
Chocolate Lava Cake \$8

Beverage Service

- | | |
|---|-------------|
| Freshly Brewed Regular & Decaffeinated Coffee | \$2.50 each |
| Assorted Flavors of Hot Tea | \$2.50 each |
| 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 each
Assorted Flavors of Hot Tea	\$2.50 each
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 \$38 per person

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

CCC Call Bar \$42 per person

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

CCC Premium Bar \$45 per person

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

Soft Bar \$32 per person

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

Additional Liquors are available

No Outside Liquor is permitted

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
Dance Floor Set-Up..... \$250

Audio Visual Fees

Easel \$ 10 (each)
Podium \$ 35
Podium & Wireless Mic \$75
Screen 6' \$ 45

Room Rental Fees

**In lieu of the food and beverage minimum*

<u>ROOM</u>	<u>MON-FRIDAY</u>	<u>MON-THURS EVE</u>	<u>FRI & SUN EVE</u>	<u>SAT & SUN DAY</u>	<u>SAT EVENINGS</u>
Warner Room	\$1,500	\$2,500	\$7,500	\$5,500	\$10,000
Calabash Room	\$2,500	\$3,000	\$9,500	\$6,000	\$12,000
Calabasas Terrace	\$2,000	\$3,000	\$5,500	\$3,500	\$8,000

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

\$129.99++ Per Person

Reception Fee \$2,500.00

Ceremony & reception Fee \$3,500.00

Includes Set-Up, Tables, Chairs, Linen, Silverware, 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-Marinaded Chicken Breast
- Kobe Beef Burgers
- Chicken Tequila Sausage
- Rope Andouille Sausage
- ¼ 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 19th 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