**Chaparral Country Club**

**Wedding Menus**

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When you enter the grounds of Chaparral Country Club,

you will be enveloped by its beauty and serenity. Nestled in picturesque, Palm Desert, California. Chaparral Country Club enjoys unobstructed and expansive views of the Santa Rosa & San Jacinto Mountains. With a lush green landscape, tall palm trees and a colorful array of flowers.

***Executive Chef / Food & Beverage Director:***

***Roland Ulber***

***AM Dining Room Manager***

***Jorge Santos***

***PM Dining Room Manager***

***Carlos Arias***

**Reception Specialties**

***Iced Caviar***

***Jumbo Shrimp*** *on Ice with Cocktail Sauce and Lemons*

***Salmon Display***

Smoked Salmon and Cold Poached Salmon, served with capers, onion, tomatoes, Cucumber dill sauce and mini bagels

***Wheel of Baked Brie En Croute***

 Served with assorted berries and crackers

***International Cheeseboard***

Imported and domestic cheeses, garnished with fresh berries and grapes,

served with assorted crackers

***Crudité Display***

Fresh garden vegetables with ranch and onion dips

***Fresh Fruit Display***

An array of whole and sliced fresh seasonal fruit, melons and berries, displayed on mirrors

***Antipasto Display***

Assorted salami, cheeses, artichokes, olives, peppers, onions and tuna, sliced French bread and Italian dressing

**Cold Hors D’oeuvres**

(100 pieces each)

Chef’s assortment of canapés

Deviled eggs with caviar

Salami cornet filled with black olive ham mousse

Roast beef with herbed goat cheese on rye rounds

Cherry tomatoes filled with papaya salad

Brochette of prosciutto ham and melon

Mushroom caps stuffed with citrus marinated crab salad

Asparagus spears rolled with honey baked ham

Baby shrimp salad in a pastry shell

Stuffed celery boats with smoked salmon cream cheese

Gravlax or Smoked salmon on crackers

Brie cheese and date on white bread crouton

Domestic cheese skewers

Baked ham and Swiss cheese Napoleon

**Hot Hors D’oeuvres**

(100 pieces each)

Mini beef taquitos with homemade salsa

Chicken quesadillas with salsa

Wild mushrooms in puff pastry

Brie cheese en croute with apricot jelly

Chicken drumettes, buffalo, oriental or barbecue

Crab cake creole with remoulade sauce

Swedish or marinara meatballs

Chicken or beef satay with peanut sauce

Fried chicken fingers with honey mustard sauce

Pork and shrimp pot stickers

Blackened New Zealand lamb chops with mint jelly

**Plated Dinner - Starters**

***Gingham Salad***

Assorted fancy greens tossed with fresh raspberries, blueberries, Bleu cheese,

Toasted almonds, mandarin oranges, and poppy seed dressing

***House Salad***

Tomato, cucumber, and choice of dressing

***Buffalo Mozzarella and Tomato***

Garnished with hot house lettuce

***Caesar Salad***

***Iceberg Wedge***

Chilled iceberg wedge topped with crumbled Blue cheese, diced tomatoes, chives,

Diced bacon and creamy Bleu cheese dressing

***Cup of Soup***

# Hot

Roasted Butternut Squash

Cream of Mushroom

Tomato Basil Bisque

Cream of Asparagus

Black Bean with Sour Cream

# Cold

Cream of Avocado

Chilled Sweet Potato with

Potato- Leek

Chilled Tomato with Basil

Chilled Asparagus Soup

**Dinner Entrées**

***Cedar Plank Salmon Fillet***

Oven-baked salmon fillet served on cedar plank with Nakayama sauce

***Sauteed Sole Fillet***

Topped with crab and shrimp with Spinach Pernod sauce

***Grilled Whitefish Fillet***

Topped with toasted almonds and lemon caper butter sauce

***Grilled 12 Oz. Prime New York Strip***

Served with thyme reduction sauce

***Roasted Prime Rib of Beef***

Au jus and horseradish sauce

***Prime Beef Tenderloin***

Sliced roasted whole tenderloin with wild mushroom or Béarnaise sauce

***Southwestern Style Chicken Breast***

Lightly smoked chicken breast, served with chipotle sauce

***Parisian Chicken Breast***

Coated with egg and fresh herbs and topped with steamed asparagus and hollandaise

***Roasted Chicken Breast***

Stuffed with prosciutto ham and Mozzarella, served with roasted tomato sauce

***Roasted New Zealand Rack of Lamb “Provençale”***

Served with thyme-mint reduction sauce

***Veal Scaloppini Piccata***

Sautéed veal dipped in parmesan cheese and egg batter, served with light tomato sauce

***Veal Osso Bucco***

Slowly braised veal shank finished with lemon zest, garlic and anchovies

***Veal Émincé Swiss Style***

Sliced veal loin sautéed with mushrooms on creamy veal reduction sauce

**Entrée Combinations**

***Beef Medallions and Prawns***

Six oz. beef medallions with two large prawns, served with Madagascar pepper sauce

***Grilled Salmon Fillet and (4oz) Beef Medallion***

Salmon with chardonnay sauce and Beef medallion with plum sauce

***Double Lamb Chop Provencal and Grilled Chicken Breast***

Topped with artichoke and mushroom sauce

***Extras***

***Cake cutting fee***

***Add Ice Cream***

***Chaparral Site Charge***

*Room rental, set up and breakdown fees, use of fire pits, heaters or misters*

Bottle of House Champagne

We offer a extended Wine selection

All Prices are without Tax and Service Charge