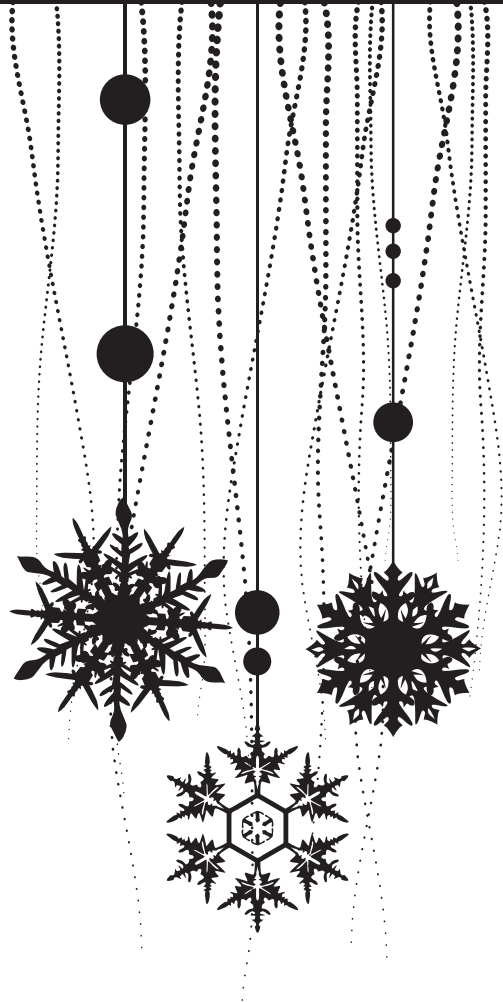


EXPERIENCE THE *holidays*

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ON SITE CATERING | COMPLETE EVENT COORDINATION  
INDOOR/OUTDOOR | CASUAL TO BLACK TIE

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WELCOME RECEPTION, SALAD, VEGETABLE, STARCH AND DESSERT  
ARE INCLUDED IN THE ENTREE COST

## WELCOME RECEPTION

One hour

### DISPLAYED HORS D'OEUVRES

Local farmstead cheeses with sliced baguette, cracker display and fruit garnish

### PASSED HORS D'OEUVRES

(please select two)

Mini Mushroom Tart

Artichoke Cheese Ball

Coconut shrimp

### SALADS

(please select one)

Caesar with hearts of romaine, classic dressing and asiago crisp

Tender greens with bitter lettuce, julienne vegetables and candied pecans with a herb vinaigrette dressing

Garden with house mixed greens, cucumber, red onion, olives and artichoke with balsamic vinaigrette

Baby spinach with goat cheese, sundried cherries, toasted pine nuts and raspberry vinaigrette

### VEGETABLES

(please select one)

Sicilian broccoli with extra virgin olive oil, garlic and chili flakes

Mixed squash with butter and parsley

Blue lake beans

Steamed cauliflower

### STARCHES

(please select one)

Roasted and crushed red potato with horseradish cream

Nutmeg and cream au gratin potato

Whipped cheddar and buttermilk mashed potatoes

Wild rice blend

PLUS TAX / PLUS SERVICE CHARGE

WWW.BROOKSIDEGOLF.NET | ST. ANDREWS DRIVE | STOCKTON, CALIFORNIA | 209.956.6200

# ENTREES

All entree selections are served with artisan rolls, sweet butter, coffee and ice tea  
(please select up to two)  
(\$3 surcharge will be applied for a third selection)

## BOURBON AND BROWN SUGAR-CURED ROAST PORK LOIN

Dijon mustard sauce  
Lunch 28 | Dinner 41

## HERB AND WINE MARINATED BREAST OF CHICKEN

brandy-nutmeg gravy  
Lunch 34 | Dinner 47

## SEARED HALIBUT

smoked tomato vinaigrette  
Lunch MP | Dinner MP

## GRILLED SALMON FILET

honey-mustard bushed  
mango-orange coulis  
Lunch 36 | Dinner 52

## GRILLED NEW YORK STRIP

port wine sauce  
Lunch 40 | Dinner 52

## CRUSTED FILET MIGNON

green peppercorn demi sauce  
Lunch 41 | Dinner 60

## PENNE PRIMAVERA

tomato-artichoke ragout, sauteed squash, kalamata olives and spinach (Vegan)  
Lunch or Dinner 35

## VEGETABLE RISOTTO

gluten free arborio rice, vegetable stock, seasonal vegetables, broccoli, red pepper,  
green bean, garlic, onion and mushroom  
Lunch or Dinner 35

# DESSERTS

(please select one)

Chocolate decadence with raspberry coulis

Tiramisu with Baileys cream

Pecan pie with caramel sauce and sweet cream

Cream brulee cheesecake with pumkin sauce

Caramel-pecan brownies with vanilla mousse

Stacked apple short crust pie

# BUFFETS

Dinner buffets require a minimum of 30 guests and are served with artisan rolls, sweet butter, coffee and iced tea.

## HOLIDAY EXTRAVAGANZA

Caesar salad with classic dressing and asiago crisp

Presentation of seasonal sliced fresh fruit

Carved filet mignon served with maderia and wild mushroom sauce \$85.00 Chef attendant fee

Chicken marsala

Seasonal vegetable medley

Baked red potatoes with sage and citrus butter

Chef's selection of fresh pastries, cakes, cookies and pies

Lunch 45 | Dinner 58

## NUTCRACKER

California garden salad with three house dressing

Baby spinach with pancetta, blue cheese crumbles and orange-honey vinaigrette

Seared Brussel sprouts with toasted almonds and crispy onions

Seared chicken breast, sweet red pepper cream

Grilled New York steak, mushroom-truffle demi-sauce

Steamed gold potato, brown butter & rosemary

Chef's selection of pastries, cakes and cookies

Lunch 44 | Dinner 52



PLUS TAX / PLUS SERVICE CHARGE

# BEVERAGES

All beverage charges are based on consumption and subject to a 20% service charge in addition to Federal, State and local sales tax. If there is a beverage you would like for us to provide that is not listed, please ask.

## LIQUOR

<b>WELL</b>	9 Inc	<b>PREMIUM</b>	11 Inc	<b>ULTRA PREMIUM</b>	14 Inc
Costillo Rum		Bailey's Coffee Liqueur		Chambord Liqueur	
Early Times Whiskey		Belvedere Vodka		Gentleman Jack Whiskey	
Gilbey's Gin		Bombay Sapphire Gin		Hendrick's Gin	
Gilbey's Vodka		Botonist Gin		Jonnie Walker Black Label Scotch	
Heavenly Hill Bourbon		Breckenridge Spiced Rum		Knob Creek Bourbon	
Herradura Silver Tequila		Bulleit Bourbon		Knob Creek Rye Bourbon	
Hot Damn Whiskey		Bulleit Rye Bourbon		Templeton Rye Bourbon	
Jacques Bonet Brandy		Cazadores Blanco		Grey Goose Vodka	
McCormick Whiskey		Compari Liqueur			
Montezuma Gold Tequila		Fistfull of Bourbon		<b>TOP SHELF</b>	15 Inc
Old Forester		Goldschlagger		Basil Hayden's Bourbon	
Old Smuggler Scotch		J & B Scotch		Courvoisier VSOP Cognac	
Peach Schnapps		Jack Daniels Whiskey		Glenfiddich 12 yr Single Malt	
		Jagermeister		Glenlivet 12 yr Single Malt	
<b>CALL</b>	10 Inc	Kahlua Liqueur		Patron Silver Tequila	
Absolut Vodka		Stolen X Rye Whiskey			
Bacardi 151		Stoli Vodka		<b>TOP SHELF PREMIUM</b>	16+ Inc
Bacardi Gold Rum		Tanqueray Gin		Breckenridge Bourbon	16
Bacardi Light Rum		Tuaca		Don Julio Anejo Tequila	20
Beefeater Gin				Don Julio Blanco Tequila	17
Bombay Gin		<b>SUPER PREMIUM</b>	13 Inc	El Tessoro Anejo Tequila	26
Breckenridge Gin		B & B Liqueur		El Tessoro Blanco Tequila	19
Breckenridge Vodka		Casadores Anejo		El Tessoro Reposado Tequila	22
Captain Morgan Rum		Casadores Reposado Tequila		Glenglassaugh Scotch	19
Chopin Vodka		Chivas Regal Scotch		Glenfiddich 14 yr Single Malt	16
Dubonnett		Classic 12 Whiskey		Glenlivet 14 Yr Single Malt	19
Fireball Whiskey		Cointreau Liqueur		Glenlivet 18 yr Single Malt	52
Korbel Brandy		Crown Royal Whiskey		Hennesey VS Cognac	16
Malibu Rum		Dewar's Scotch		Hennesey Privilage Cognac	22
Meyers Dark Rum		Disaranno Amaretto Liqueur		Macallan 12 yr Single Malt	22
Midori Melon Liqueur		Frangelico Liqueur		Macallan 18 yr Single Malt	82
Sailor Jerry's Rum		Grand Marnier Liqueur		Oban Single Malt	23
Santory Roku Gin		Jameson Irish Whiskey		Remy Martin V.S.O.P.	16
Sauza Hornitos Tequila		Johnnie Walker Red Label Scotch		Remy Martin XO Excellence	18
Seagram's 7 Whiskey		Ketle One Cucumber Mint Vodka		Whistle Pig 6 Year Bourbon	17
Seagrams VO Whiskey		Ketel One Vodka		Whistle Pig 10 Year Bourbon	21
Sipsmith Gin		Maker's Mark Bourbon			
Smirnoff Vodka's		Woodford Reserve			
Tito's Vodka		Coursoisier VS Cognac			
Tremana Reposad					

# HOUSE WINE AND SPARKLING WINE

## HOUSE WINE - TIER 1

Almos Malbec  
EOS Pinot Grigio  
Kenwood Chardonnay  
Kenwood Merlot  
Kenwood Cabernet  
Kenwood Sauvignon Blanc  
Kenwood Pinot Noir  
Kenwood Brut  
Riesling

11 Glass Inc / 26++ Bottle

Moscato Split 12++

## HOUSE WINE - TIER 2

7 Deadly Zins  
Kendall Jackson Chardonnay  
Klinker Brick Zinfandel  
Petit Syrah  
Rodney Strong Chardonnay  
Rodney Strong Cabernet  
St. Supery Sauvignon Blanc

15 Glass Inc / 32++ Bottle

## SPARKLING WINE

Kenwood Cuvee Brut  
26++ bottle

Chandon Brut  
39++ bottle

Chandon Etoile Brut  
40++ bottle

Veuve Clicquet  
110++ bottle

Martinelli Sparkling Cider  
12++ bottle

A FULL LIST OF WINES AND SPARKLING WINES  
WILL GLADLY BE PROVIDED UPON REQUEST.

## BEER

### ON TAP

805  
Morgan Territory Hoppy Lager  
Morgan Territory Pale Ale  
Morgan Territory Hazy IPA  
Morgan Territory Honey  
Wheat  
Morgan Territory Double IPA  
Coors Light  
Guinness  
8 inc

### DOMESTIC

Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
7 Inc

### PREMIUM

Amstel Light  
Anchor Steam  
Corona  
Heineken  
New Castle  
Pacifco  
Smirnoff Ice  
Corona Light  
Modelo  
Sierra Nevada Porter  
Angry Orchard Cider  
8 Inc

### NON ALCOHOLIC

O'Douls Amber  
St. Pauli Girl  
6 Inc

# RECOMMENDED VENDORS & RENTAL ITEMS

## ACCOMMODATIONS

Courtyard by Marriott	209 472.9700
Residence Inn by Marriot	209 472.9800
The Hilton	209 957.9090
Waterfront Hotel	209 944.1140

## CAKES, CUPCAKES & SWEET TREATS

Creative Cakes by Deb	209 985.6692
Something Sweet	209 745.9000
M & W Dutch American Bakery	209 473.3828
Fizz Bakery	209 951.3499

## FLORIST

Blossoms by Lisa	209 629.1825
Charter Way Florist	209 956.9087
Silveria's Flower Shop	209 477.4407

## JEWELRY

Gary Long Village Jewelers	209 477.6881
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## PROFESSIONAL DJ'S

Elite Entertainment	209 952.3548
Dee Jays	916 256.6547
Jade Entertainment - Edwin	209 406.7175
Mirage Entertainment	209 846.9332
DJ Liquid - Carlos	209 351.4744

## CHURCHES

UOP Morris Chapel	209 946.2538
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## PHOTOGRAPHY

Briggs Photography	209 239.7542
Peyton's Photography	209 482.5841
Mr. & Mrs. Photography	209 954.2648

## TRANSPORTATION

Aurora Transportation	209 662.1800
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## VALET & TRANSPORTATION

Neumann Enterprises Valet	916 922.5466
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## VIDEOGRAPHY

Hans Webb Productions	408 306.0993
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## PHOTO BOOTH

Mr. & Mrs. Photography	209 954.2648
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## SPECIALITY EVENT DECOR

Weddings & Events by Veronica	209 598.4798
Stockton Supplies	209 932.0864
Giuffra's Party Rentals	209 333.2322

Additional hour	425
Bartenders	95 (per 75 guests)
Cake cutting	1.50/person
Attendant Fee	85
(required for all action stations)	
Coat check	15 per hour
Corkage	12 per 750ml bottle
Dance floor (In House)	300
Uplights	25/each
Bar setup	100
Votive holder with tea light	1.25 each
Podium	50
Wireless Micrphone	100
Lapel Micrphone	175
Piano	125
Riser (4x8)	50/each
AV - please ask about your specific needs	
Screen	85
Projector	150
Sound Mixer	60
Linen (colored)	5 each
Napkins (colored)	.50 each
Silver Chargers	1.00 each
Gold Chargers	.50 each
Ivory Chair Cover	2.50 each
Chair Sash	2.00 each

## NOTES

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