



**Chardonnay
Golf Club**

NAPA VALLEY

Hors d'Oeuvres

(choice of three)

Fresh Bruschetta Tomatoes with Basil, Garlic and Feta Cheese	\$170.00
Wild Mushroom Ratatouille on Toasted Rounds with Mascarpone Cheese	\$180.00
Goat Cheese and Tapenade on Crisp Focaccia	\$195.00
Smoked Salmon with Chive Crème Fraiche on Toast Points	\$195.00 Artichoke,
Spinach and Crab Dip served on Toasted Sourdough Rounds	\$245.00 Shaved Beef Tenderloin
Seared in Roquefort Butter on Crostini	\$265.00

First Course

(Choice of one)

Mixed Market Greens with Champagne Vinaigrette, Candied Pecans and Feta Cheese
Traditional Caesar Salad with Rustic Croutons and Shaved Parmesan
Greek Salad – Market Greens, Feta Cheese, Kalamata Olives, Sliced Cucumber, Diced Tomatoes with Preserved Lemon Vinaigrette
Waldorf Salad with Apples, Walnuts, Celery with Creamed Citrus Dressing
Spinach Salad with Enoki Mushrooms, Bacon, Boursin Cheese & Tarragon Vinaigrette

*Prices do not include service charge and applicable sales tax.
Menus and pricing are subject to change without notice.*

Menu Selections

Entrees

(choice of one)

Chicken Breast

Sautéed

Piccata - lemon garlic, shallots capers wine and butter

Marsala - marsala wine, mushroom demi glace

Monterrey - artichoke hearts, mushrooms, sherry cream sauce

Stuffed

Florentine - spinach and jack cheese wrapped in pastry with mushroom cream sauce

Grilled

Teriyaki - with pineapple mint salsa

Beef

Filet Mignon: grilled (add \$1.00 per person)

Sauces Béarnaise:

Lyonnaise - bacon, onion and balsamic vinaigrette

Brandy-peppercorn cream sauce

Stuffed with gorgonzola mousse wrapped in bacon, red currant demi glace

New York Steak: grilled

Au Poivre - brandy peppercorn cream sauce

Lyonnaise - bacon, onion, balsamic vinegar

Sautéed mushroom and marsala demi glace

Roasted garlic, button mushrooms and herbed butter

Lamb

1/2 Rack or Chops: roasted, grilled or sautéed

Spicy mint marinade

Dijon nut crusted, rosemary demi glace

Seafood

Salmon - sautéed or grilled

Hollandaise

Béarnaise

Artichoke, lemon beurre blanc

Lemon, caper aioli

Sole - stuffed, baked or sautéed

Florentine spinach mornay

Francese dipped in egg, sautéed with capers, garlic and shallots lemon wine and butter

Choron tomato and scallion glace

Dill cream sauce

Florentine spinach mornay sauce

Additional entrée selection \$5.00 per person.

Please add \$1.00 per person for plated service.

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Menu Selections Continued

Vegetarian

- Eggplant Parmesan battered slices of eggplant baked with marinara sauce and mozzarella cheese
- Portabella Florentine - oven roasted whole mushroom with blanched spinach, onion and ricotta cheese
- Harvest Pasta - julienne of vegetables with fresh basil, lemon butter sauce

Penne Pasta with Chicken or Italian Sausage

Sauces:

- Fresh tomatoes, basil and garlic
- White wine, lemon and butter
- Walnut, basil pesto alfredo
- Roasted garlic, basil, sun dried tomato cream sauce
- Artichoke hearts, mushrooms, garlic and wine
- Vodka cream sauce with bacon and onions
- Carbonara alfredo with pancetta and peas

Accompaniments

- Yukon gold whipped potatoes
- Roasted red potatoes sautéed in rosemary, garlic and extra virgin olive oil
- Roasted baby fingerling potatoes with tarragon and extra virgin olive oil
- Potato au gratin with vidalia onion slices
- Twice baked potato
- Wild rice pilaf
- Saffron rice
- Creamy asparagus risotto

Please add \$2.00 per person for an additional accompaniment.

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Passed Hors d' Oeuvre

Hors d' Oeuvres are priced per 100 pieces. Half Portions are available on request.

Traditional

Mushroom Caps with Spinach, Caramelized Onion and Boursin Cheese	\$120.00
Chicken or Vegetable Quesadilla with Sonoma Jack and Cheddar Cheeses	\$150.00
Smoked Chicken Breast with Cilantro Crème on Blue Corn Tostada	\$160.00
Chicken Wings Buffalo, Honey Mustard or Honey Barbeque Style	\$175.00
Curried Chicken Salad in Phyllo Cup	\$190.00
Deep Fried Artichoke Heart stuffed with Brie Cheese	\$195.00
Spanakopita Filet with Spinach and Feta Cheese	\$195.00
Hickory Smoked Riblets with Zinfandel BBQ Glaze	\$200.00
Pot Stickers with Soy Vinegar Dipping Sauce	\$200.00
Roasted Garlic Pizzettes with Mozzarella Cheese Mushroom and Prosciutto	\$210.00
Beef Lumpia, Sweet and Sour Sauce	\$210.00
Spring Rolls with Mango Dipping Sauce	\$215.00
Grilled Figs with Prosciutto Balsamico (seasonal)	\$250.00
Mini Assorted Chicken, Beef and Vegetable Puff Pastries	\$275.00
Petite New Zealand Lamb Chop with Chutney Sauce	\$330.00

Skewers

Caprese Skewers with Basil, Tomato and Fresh Mozzarella (seasonal)	\$140.00
Curried Chicken Satay with Minted Cucumber Relish	\$190.00
Assorted Chicken and Beef Satays with Thai Peanut Sauce	\$195.00
Coconut or Panko Breaded Chicken Skewers with Plum Dipping Sauce	\$195.00
Assorted Mini Beef, Chicken and Ground Sweet Italian Sausage Kabobs	\$235.00

Seafood

Chilled Prawns with Cocktail Sauce	\$245.00
Coconut or Panko Breaded Prawns with Spicy Sweet and Sour Dipping Sauce	\$275.00
Mini Crab Cakes with Lemon Caper Aioli Sauce	\$290.00
Pancetta Wrapped Jumbo Prawn	\$290.00
Spicy Ahi Tuna Tartare served on Won Ton Crisp or Lettuce Wrap	\$300.00
Chilled Oysters on the Half Shell	\$300.00
Scallop Rounds on Toast with Caviar	\$310.00
Prosciutto Wrapped Grilled Sea Scallops	\$320.00
Oysters Rockefeller	\$350.00
BBQ Oysters on the Half Shell with Cilantro Lime Butter	\$350.00

Dessert

Fresh Strawberries stuffed with Grand Marnier Cream Cheese	\$220.00
Assorted White, Milk, Dark Ghirardelli Chocolate Dipped Strawberries	\$220.00

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Hors d' Oeuvre Displays

Crudite Display

Lightly Blanched Fresh Seasonal Vegetables, Roasted Garlic and Assorted Herb Dipping Sauces
\$3.25 per person

Fresh Seasonal Fruit Skewers

Marshmallow Citrus Dipping Cream
\$4.25 per person

Antipasto Plate

Fresh Mozzarella, Genoa Salami, Sharp Provolone, Assorted Olives, Pickled Vegetables and Peppers, Artichoke Hearts and Roasted Red Bell Pepper served with sliced Baguettes, Flatbread and Breadsticks
\$6.25 per person

International Cheese Display

Assortment of Imported Cheeses including Danish Havarti, Smoked Gouda, Danish Bleu, Port Salut, French Brie and German Cambozola served with sliced Baguettes, Flatbread and Assorted Crackers
Fresh Fruit Garnish
\$6.95 per person

Chocolate Fountain

Featuring Barry Callebaut Milk Chocolate or White Chocolate Strawberries, Pineapple, Banana, Cookies, Pretzels and Marshmallows
\$6.95 per person

Farmer's Market

Rustic Breads with Del Papa Olive Dipping Oil, Marinated Vegetables, Roasted Garlic and Herb Dipping Sauce, Imported and Domestic Cheeses, Fresh Seasonal Fresh Fruit with Honey Yogurt
\$7.95 per person

Grand Seafood Display

Chilled Jumbo Prawns, King Crab Legs, Dungeness crab meat, Littleneck Clams, Oysters, Chilled Lobster, Steamed Mussels displayed on crushed ice.
Fresh Lemon and Lime, House Made Cocktail Sauce, Salsa Veracruzana, Chipotle Cream, Cucumber Mignonette, Horseradish Mustard, Key Lime Mustard
Market Price – please inquire

Chilled Asparagus Spears

Fresh Asparagus Spears marinated in Dijon Balsamico, grilled and served with Dijon Mustard Dipping Sauce
\$100.00 per 100 pieces

Baked Brie En Croute

(serves 25)
Fresh French Brie baked with Cognac, Brown Sugar and Toasted Almonds
Garnished with Grape Clusters and Berries
Served with Sliced Baguettes
\$100.00

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First Course Appetizers

Caramelized Onion Tartlet

Caramelized Onion and a savory Custard in a Quiche Crust and topped with Swiss Cheese
\$7.95 per person

Chilled Prawn or Dungeness Crab Cocktail

Served on a bed of Arugula, House made Cocktail Sauce and Lemon Wedge
in Chilled Martini Glass
\$9.95 per person

Chilled Avocado and Bay Scallop Ceviche

Cured with Fresh Lime Juice, Fresh Salsa Fresca
in Chilled Martini Glass
\$9.95 per person

Jumbo Lump Crab Cakes

with Grilled Mango Relish
\$9.95 per person

Portabella Napoleon

Grilled Portabella Mushroom layered with grilled Squash & Zucchini, Caramelized Onions and
Roasted Red Pepper served with a Red, Green and Yellow Bell Pepper Sauce
\$10.95 per person

Crab Stuffed Jumbo Prawns

Whole Jumbo Prawns stuffed with Seasoned Crabmeat and Baked with
Italian Breadcrumbs and Parmesan Cheese
\$12.95 per person

Rosemary Dijon Lamb Chops

Frenched Baby Lamb Chops coated with a layer of Country Style Dijon Mustard, Rosemary Infused
Wine,
Seasoned Breadcrumbs and Fresh Rosemary
\$13.95 per person

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Bar Selections

Hosted Full Bar Package

Includes unlimited consumption of Club Brand Liquor, Imported and Domestic Beer, House Wines and Non Alcoholic Beverages. For Call Brand Liquors add \$3.00 per person; for Premium Brand Liquors add \$4.00 per person.

Two Hours	Three Hours	Four Hours	Five Hours
\$16.50	\$20.00	25.00	\$28.00

Hosted Soft Bar Package

Includes unlimited consumption of House Wines, Premium and Domestic Beer and non-alcoholic beverages.

Two Hours	Three Hours	Four Hours	Five Hours
\$12.00	\$15.00	\$17.00	\$19.00

No shots will be poured with drink packages.

Bar Pricing

<u>Mixed Cocktails</u>	<u>Wine by the Glass</u>	<u>Beer</u>	<u>Wine by the Bottle</u>	<u>Keg</u>
Well Brands \$6.00	House \$7.00	Domestic \$3.50	House \$24.00	Domestic \$225.00
Call Select \$7.00		Imported \$4.50		Premium \$350.00
Premium \$9.00				

Our House Merlot and Chardonnay are produced Grayson Cellars from the Laird Family Estate Winery

Bottled and Keg Beers Available: Bud, Bud Light, Coors, Coors Light and Heineken

Premium Keg Beer Available: Sierra Nevada Pale Ale, Widmer Hefeweizen and Fat Tire Amber Ale

Semi Hosted and No Host Bar

Available with a \$150.00 Set-up Fee and Bartender fee. One bartender is recommended for every 100 guests.

Wine/Sparkling Corkage \$10.00 per 750ml Bottle.

California State Law requires you be 21 years of age to purchase and/or consume alcoholic beverages. Guests must provide valid proof of identification. We have the right to refuse service to any guest at any time.

All alcoholic beverages must be purchased from Chardonnay Golf Club with the exception of wine by the bottle.

Non Alcoholic Beverage Station

\$5.95 per person

Iced Tea, Lemonade, Coffee, Decaffeinated Coffee and Premium Hot Tea Selection

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