

Catering Menu Selections

BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST BUFFET

ASSORTED BREADS, DANISHES, FRUIT BOWL W/ ORANGE JUICE & COFFEE \$9.00

PLATED & SERVED BREAKFAST(10 - 25 PERSONS)

SCRAMBLED EGGS, BACON SAUSAGE OR HAM, POTATOES, GARNISHED W/ FRUIT, SERVED W/ ORANGE JUICE & COFFEE \$11.00

SUNRISE BREAKFAST BUFFET (25 + PERSONS)

BREAKFAST BREADS, POTATOES, SCRAMBLED EGGS, CHOICE BREAKFAST MEATS, FRUIT, ORANGE JUICE & COFFEE \$12.00
ADDITIONAL BREAKFAST MEAT ~ \$3.00

LUNCH SELECTIONS (SERVED)

SALAD ENTREES (SELECT ONE)

- RASPBERRY WALDORF WITH CHICKEN \$14.00
- NAPA SALAD WITH CHICKEN \$14.00
- CHICKEN CAESAR SALAD \$14.00
- CRAB OR SHRIMP LOUIE SALAD \$15.25

STARTER SALADS

SELECT ONE W/ ENTREE SELECTION

- GARDEN SALAD
- CAESAR SALAD
- NAPA SALAD

HOT ENTREES (SELECT ONE)

- QUICHE LORRAINE & FRUIT SKEWER \$15.00
- QUICHE VEGETABLE & FRUIT SKEWER \$15.00
- GRILLED VEGETABLE SANDWICH W/ HOUSE MADE CHIPS \$16.00
- GRILLED AIRLINE CHICKEN BREAST W/ NATURAL JUS \$17.50
- BUTTERNUT SQUASH TORTALUCCI W/ MARINARA, BROWN BUTTER & SAGE \$17.50
- CHICKEN & MUSHROOM GNOCCHI \$17.50
- PORTABELLA MUSHROOM RAVIOLI \$17.50
- GRILLED CHICKEN BLT SANDWICH W/ MIZUNA LETTUCE, TOMATO, APPLEWOOD BACON, GARLIC DILL AIOLI & HOUSE MADE CHIPS \$18.50
- NEW YORK SANDWICH SERVED OPEN FACE, PEPPERCORN SAUCE & HOUSE MADE CHIPS \$19.00
- GRILLED SALMON WITH LAVENDER BUERRE BLANC \$19.00
- GRILLED TOP SIRLOIN W/ ROASTED REDS \$21.00

DELI LUNCH BUFFET \$17.50

TURKEY, ROAST BEEF & HAM, MONTEREY JACK & CHEDDAR CHEESE, BREADS, CONDIMENTS, GREEN SALAD & ONE PLATTERED SALAD (SEE LIST UNDER BUFFET IDEAS)

DESSERTS

\$7.00 PER PERSON

- NRCC CHEESECAKE
- CARROT CAKE
- FRUIT TARTS
- CHOCOLATE MOUSSE CAKE
- CHEF'S CHOICE MINI DESSERTS \$8.00
- ASSORTED BAKED COOKIES \$4.00 PER PERSON
- CRÈME BRULEE
- FRUIT BASKET CAKE
- SORBET
- CHOCOLATE LAVA CAKE
- CHOCOLATE BROWNIE WITH ICE CREAM

DINNER SELECTIONS (SERVED)

DINNER SALADS

- SELECT ONE W/ ENTREE SELECTION
- HOUSE GARDEN SALAD W/ TOMATOES, CARROTS, CUCUMBERS, RED ONION, SPRING MIX, BALSAMIC VINAIGRETTE
 - CAESAR W/ HERBED CROUTONS
 - NAPA SALAD W/ FETA, CRAISINS, CANDIED PECANS & SLICED APPLES
 - SPINACH SALAD W/ PROSCIUTTO, MANDARIN ORANGES, CHERRY TOMATOES, CANDIED ALMONDS, AGED PARMESAN, ORANGE THAI VINAIGRETTE

ENTREES (SELECT ONE)

ITEMS BELOW SERVED WITH STARCH AND VEGETABLE

- GRILLED AIRLINE CHICKEN BREAST W/ NATURAL JUS \$21.00
- SLOW COOKED BURGUNDY BRAISED SHORT RIB \$22.00
- TOP SIRLOIN W/ RED WINE & PORT REDUCTION \$23.00
- CRISPY SNAP SALMON W/ LAVENDER BUERRE BLANC SAUCE \$29.00
- NEW YORK STEAK W/ RED WINE & PORT REDUCTION \$31.00
- SEASONAL FISH W/ VEGETABLE & STARCH MARKET
- OVEN ROASTED PRIME RIB \$35.00
- COMBO PLATE 1: GRILLED AIRLINE CHICKEN BREAST & GRILLED SALMON \$37.00
- COMBO PLATE 2: PETITE FILET MIGNON & SEASONAL FISH \$43.00
- COMBO PLATE 3: PRIME RIB & SHRIMP SKEWER \$43.00

HORS D'OEUVRES

PASSED ASSORTED HORS D'OEUVRES COLD SELECTIONS (PRICE PER PERSON)

- HUMMUS SHOTS W/ PITA CHIPS \$3.25
- TOMATO BRUSCHETTA W/ PARMESAN \$3.25
- PROSCIUTTO WRAPPED ASPARAGUS \$3.50
- OYSTERS ON A HALF SHELL W/ COCKTAIL SAUCE \$4.50
- CALIFORNIA ROLLS W/ SOY SAUCE & WASABI \$4.75
- SALMON LOX W/ DILL CRÈME FRAICHE \$4.50
- NORI SEARED AHI W/ WASABI AIOLI \$4.75
- PRAWN COCKTAIL W/ COCKTAIL SAUCE \$5.00

HOT SELECTIONS (PRICE PER PERSON)

- SPRING ROLLS W/ SWEET CHILI SAUCE \$3.50
- HONEY GINGER CHICKEN BITES \$4.00
- CHICKEN & HARVARTI ROLLS W/ APPLEWOOD BACON \$4.25
- TERIYAKI TENDERLOIN SKEWERS \$4.50
- CRAB CAKES W/ SPICY AIOLI \$4.75
- CRAB RANGOONS W/ PINEAPPLE CHUTNEY \$4.75
- COCONUT PRAWNS \$5.00
- SPICY LAMB CHOPS \$5.00

RECEPTION SELECTIONS

CARVING & SLIDER STATIONS

- PRIME RIB OR PEPPER SEARED NY \$17.95
- ROASTED TURKEY BREAST OR HAM \$13.00
~ INCLUDES 1 GREEN SALAD AND 2 PLATTERED SALADS ~
(*\$100 PER CARVER ~ 150 OR MORE GUESTS 2 CARVERS NEEDED)

SALAD STATION

CHOICE OF 1 GREEN AND 2 PLATTERED SALADS (SEE LIST UNDER BUFFET IDEAS) \$11.50

PASTA STATION

CHEF'S CHOICE OF 2 PASTAS W/ MARINARA, ALFREDO, PESTO OR BOLOGNESE SAUCE \$12.25

TACO STATION W/ CONDIMENTS, RICE & BEANS

- BEEF OR CHICKEN \$1500
- BEEF & CHICKEN \$1700
- MIRROR OF SEASONAL FRESH FRUIT \$8.00
- MIRROR OF LOCAL/IMPORTED CHEESES \$10.50
- MIRROR OF CHEESES & CURED MEATS \$12.00
- VEGETABLE CRUDITES W/ CHOICE OF DIPS \$7.00
- ASSORTED MINI FINGER SANDWICHES \$10.00

BUFFET IDEAS

BUFFETS INCLUDE - CHOICE OF ONE GREEN SALAD, TWO PLATTERED SALADS, DISPLAY OF FRUIT, CHEESE PLATTER, ONE STARCH, ONE VEGETABLE, TWO ENTREES (50 GUEST MINIMUM)

GREEN SALAD SELECTION

- HOUSE SALAD W/ FIELD GREENS, CHERRY TOMATOES, CUCUMBER, ONION, CROUTONS
- CAESAR SALAD W/ CHOPPED ROMAINE, PARMESAN CHEESE, HERBED CROUTONS
- NRCC SPINACH SALAD W/ PROSCIUTTO, AGED PARMESAN, MANDARIN ORANGES, CHERRY TOMATOES, CANDIED ALMONDS, ORANGE THAI VINAIGRETTE

PLATTERED SALAD SELECTION - (SELECT TWO)

- CITRUS BEET
- TOMATO MOZZARELLA
- ANTIPASTO SALAD
- KALE SALAD
- ASIAN CHICKEN
- PASTA SALAD

CHOOSE TWO ENTREES \$41.50

PORK LOIN WITH MUSHROOM AU JUS, TERIYAKI CHICKEN, PRIME RIB, GRILLED SALMON WITH CHAMPAGNE SAUCE, LASAGNA BOLOGNAISE, HOUSE SMOKED ST. LOUIS SPARE RIBS, PETITE NY STEAK, HOUSE SMOKED TRI TIP

ASIAN NOODLE BAR \$17.95

(*\$100 PER ATTENDANT ~ 150 OR MORE GUESTS 2 ATTENDANTS NEEDED)
PHO NOODLE BAR WITH VEGETABLES

BEVERAGES

- FOUNTAIN SODAS (PER PERSON) \$2.00
- ICE TEA & COFFEE STATION (PER PERSON) \$2.00
- CORKAGE \$13.00
- HOUSE WINE \$25.00

ALL FOOD & BEVERAGE ITEMS SUBJECT TO 8% SALES TAX AND 20% SERVICE CHARGE. \$2.00 ADDITIONAL CHARGE PER PERSON FOR SELECTING MORE THAN ONE LUNCH OR DINNER ENTRÉE CHOICE.



Catering & Information Guide

POLICIES & PROCEDURES

North Ridge Country Club and its staff look forward to the pleasure of serving you and your guests. Please be assured of our complete cooperation in every way to ensure the success of your event.

FACILITY: The club has three rooms available for functions. The ballroom seats up to 350 for company meetings, dinner parties of 200-250 comfortably, and contains a complete bar and dance floor. The Oak room seats 25-30, and the Acom room seats 10-20.

BOOKING: All events held at North Ridge are for club members, or are sponsored by club members. **In either case, the full charges of functions are billed directly to the North Ridge Member's account.** Dates are held on a "first-come, first-served basis" and must be secured by a **non-refundable deposit** based on room and date booked.

PAYMENT: Functions can be paid by cash or check. Please make checks payable to North Ridge Country Club, include the name/date of the function on the memo line. We do not accept debit or credit cards of any type.

PRICES: All prices for food and beverage are subject to a 20% service charge and 8% California state sales tax. Prices contained in this brochure are subject to change at any time. Confirm current pricing at time of booking. There is a \$2.00 additional charge per person for selecting more than one lunch or dinner entrée choice.

RENTAL: A room rental fee of \$4.00 per person applies for all evening events, and a \$3.00 per person for lunch events. This is in addition to any charges for food and beverage. Included in rental fee are services such as house linens, PA system, set-up, clean-up, and nominal breakage. Items not covered in rental fees include special order linens, extra table/chair rentals, decorations, music, security, damage or insurance. Receptions and parties should be concluded in 3 hours for Luncheon events or 4 hours for evening events. Events extending beyond these

time parameters will be subject to an additional fee of \$250.00 per hour or portion of an hour. A \$350.00 Bar minimum guarantee or \$100.00 Bar fee is required for a Bar setup. Corkage is currently \$12.00 for members, \$13.00 per non-members per 750 ml bottle. Votives are \$7.95 per table. We also offer audio visual screens, 5'x5' for \$50.00 and 8'x8' for \$100.00, speaker system with iPod hook-up for \$75.00, or projector rental for \$100.00. Ceremony on First Tee is \$1,500.00, Driving Range \$1,200.00. \$750.00 Garden Patio

For more information, please find us online at www.northridgegolf.com

DAMAGE: North Ridge Country Club is not responsible for damage or loss of personal property or equipment left in any room prior to, during, or after a function. North Ridge reserves the right to inspect and control all private functions. No nails, tacks, tape etc may be used to secure decorations to surfaces in club house. Liability for damages to the premises will be charged accordingly to the member's account.

RESTRICTIONS: No food or beverage of any kind will be permitted to be brought into the function room by the patron or their guests, with the exception of wedding/ anniversary cakes from a licensed caterer. No food will be permitted to be taken from the North Ridge premises. California state law prohibits consumption of alcoholic beverages by any person under the age of 21 years. The Club reserves the right to terminate liquor service at any function if it is evident that minors are present with the intention of consuming alcoholic beverages, or if North Ridge staff observes intoxicated guests attempting to procure liquor after being denied such.

GUARANTEE: All events must guarantee the minimum number of attendees at least one week prior to the function. The Club will attempt to prepare for five percent above the guarantee but will charge at least the guaranteed count plus any additional guests served.

CANCELLATION: Function cancellation must be received at least one month

prior to the event. Cancellations received with less than one month's notice may be charged 50 percent of the anticipated charges.

CELL PHONE USE: The use of cell phones within the club house is **prohibited**. Silent use such as texting or checking emails is allowed. Please advise all attendees of the event to turn off cell phone sounds and/or leave in their vehicle.

DRESS CODE: **Dining Events ~** Clothing attire should be appropriate for the occasion, usually formal or cocktail ~ evening wear. Blue denim is not permitted in the club house for any occasion. **Golfing Events ~** Proper golfing attire for females is considered to be skirts, slacks, or shorts no shorter than mid-thigh and appropriate blouses, shirts, or sweaters. Men must wear collared shirts or golf shirts with mock collars. Shirt tails are to be tucked in at all times while on the golf course. Attire not considered appropriate for men or women includes gym, jogging, tennis or swim shorts, cut-offs, blue denim clothing of any type, tank tops, halter tops, bare midriffs, and T-shirts. Metal or ceramic spikes are not permitted at North Ridge.

CHECKLIST:

- o Table Decoration
- o Head Table
- o Check-in Table
- o PA/Podium
- o Coat Room/Rack
- o Patio Tables (Smokers)
- o Linens
- o Staging
- o Music
- o Gift Table
- o Dance Floor
- o Misc:

CONTACT:

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