



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 \$12.00

SUNRISE BREAKFAST BUFFET (25 + PERSONS)

BREAKFAST BREADS, POTATOES, SCRAMBLED EGGS, CHOICE BREAKFAST MEATS, FRUIT, ORANGE JUICE & COFFEE \$13.00
ADDITIONAL BREAKFAST MEAT ~ \$3.00

PLATED LUNCH SELECTIONS

SALAD ENTREES (SELECT ONE)

- NAPA SALAD WITH CHICKEN \$14.00
- RASPBERRY WALDORF WITH CHICKEN \$14.00
- CHICKEN CAESAR SALAD \$14.00
- CRAB OR SHRIMP LOUIE SALAD \$17.00
- NICOISE SALAD WITH SALMON \$17.00

STARTER SALADS

SELECT ONE W/ ENTREE SELECTION

- GARDEN SALAD
- CAESAR SALAD

HOT ENTREES (SELECT ONE)

- QUICHE LORRAINE & FRUIT SKEWER (MINIMUM 10 ORDERS) \$15.00
- QUICHE VEGETABLE & FRUIT SKEWER (MINIMUM 10 ORDERS) \$15.00
- OLD FASHIONED BURGER W/ FRENCH FRIES \$15.00
- FRENCH DIP SANDWICH AU JUS W/ POTATO SALAD \$17.00
- GRILLED AIRLINE CHICKEN BREAST W/ NATURAL JUS \$17.50
- BUTTERNUT SQUASH TORTALUCCI W/ MARINARA, BROWN BUTTER & SAGE \$17.50
- PORTABELLA MUSHROOM RAVIOLI \$17.50
- GRILLED SALMON WITH LAVENDER BUERRE BLANC \$19.00
- ANGEL HAIR PASTA W/ ASPARAGUS, SALMON, LEMON CREAM SAUCE \$20.00
- GRILLED TOP SIRLOIN W/ ROASTED REDS \$21.00

BEVERAGES

FOUNTAIN SODAS (PER PERSON) \$2.00
ICED TEA & COFFEE STATION (PER PERSON) \$2.00
CORKAGE \$15.00
HOUSE WINE \$27.00

ALL FOOD & BEVERAGE ITEMS SUBJECT TO 8% SALES TAX AND 20% SERVICE CHARGE. \$4.00 ADDITIONAL CHARGE PER PERSON FOR SELECTING MORE THAN TWO LUNCH OR DINNER ENTRÉE CHOICE.

BUFFET LUNCH SELECTIONS

EACH INCLUDES TOSSED HOUSE SALAD

BAKED POTATO BAR \$17.00

BAKED POTATO/TWICE BAKED POTATOES SHREDDED CHEESE, CHIVES, BUTTER, SOUR CREAM, BACON BITES & CHILI

GOURMET SLIDER BAR \$21.00

CRAB CAKE SLIDERS W/ CAJUN AIOLI
SHORT RIB SLIDERS W/ CARMELIZED ONIONS & BLUE CHEESE
KOBE BEEF SLIDERS W/ AGED CHEDDAR

MEXICAN STATION \$21.00

BEEF, CHICKEN, HARD CORN SHELLS, WARM FLOUR TORTILLAS, SPANISH RICE, REFRIED BEANS, SHREDDED CHEESE, SHREDDED LETTUCE, PICO DE GALLO, SOUR CREAM, CORN CHIPS, SALSA

ITALIAN STATION

PENNE PASTA, GRILLED CHICKEN BREAST, MARINARA AND ALFREDO OR BOLOGNESE SAUCE, GARLIC BREAD \$21.00

SOUTHERN STATION

SLOW ROASTED PULLED PORK, BUTTERMILK MASHED POTATOES, COLESLAW, CORNBREAD \$21.00

DELI SANDWICH BUFFET \$21.50

TURKEY, ROAST BEEF, HAM, MONTEREY JACK, CHEDDAR CHEESE, BREADS, GREEN SALAD & ONE PLATTERED SALAD & COOKIES

PRIME RIB & TURKEY BREAST \$30.00

INCLUDES 1 GREEN SALAD AND 2 PLATTERED SALADS, STARCH AND VEGETABLES, 1 DESSERT CARVER AVAILABLE - \$100.00 PER ATTENDANT

PASSED HORS D'OEUVRES

COLD SELECTIONS (PRICE PER PERSON)

- HUMMUS SHOTS W/ PITA CHIPS \$3.50
- TOMATO BRUSCHETTA W/ PARMESAN \$3.25
- PROSCIUTTO WRAPPED ASPARAGUS \$3.50
- CALIFORNIA ROLLS W/ SOY SAUCE \$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 \$4.00
- HONEY GINGER CHICKEN BITES \$4.25
- CHICKEN & HARVARTI ROLLS \$4.50
- TERIYAKI TENDERLOIN SKEWERS \$4.75
- CRAB CAKES W/ SPICY AIOLI \$5.25
- COCONUT PRAWNS \$5.50
- SPICY LAMB CHOPS \$6.00
- VEGETABLE CRUDITES W/ CHOICE OF DIPS \$7.00
- MIRROR OF SEASONAL FRESH FRUIT \$8.00
- MIRROR OF CHEESES & CURED MEATS \$10.00

PLATED DINNER SELECTIONS

DINNER SALADS (SELECT ONE)

- HOUSE GARDEN SALAD W/ TOMATOES, CARROTS, CUCUMBERS, RED ONION, SPRING MIX, BALSALMIC VINAIGRETTE
- CAESAR W/ HERBED CROUTONS
- SPINACH SALAD W/ PROSCIUTTO, MANDARIN ORANGES, CHERRY TOMATOES, CANDIED ALMONDS, AGED PARMESAN, ORANGE THAI VINAIGRETTE

ENTRÉES (SELECT ONE)

ITEMS BELOW SERVED WITH SALAD, STARCH AND VEGETABLE

- GRILLED AIRLINE CHICKEN BREAST W/ NATURAL JUS \$22.00
- SLOW COOKED BURGUNDY BRAISED SHORT RIB \$24.00
- TOP SIRLOIN W/ RED WINE & PORT REDUCTION \$24.00
- CRISPY SNAP SALMON W/ LAVENDER BUERRE BLANC SAUCE \$29.00
- PETITE FILET W/ RED WINE & PORT REDUCTION 8OZ. \$32.00
- SEASONAL FISH W/ VEGETABLE & STARCH MARKET
- OVEN ROASTED PRIME RIB \$35.00
- **COMBO PLATE 1:** CHOICE OF 2 ENTRÉES FROM ABOVE SELECTION \$40.00

BUFFET DINNER SELECTIONS

INCLUDES - CHOICE OF ONE GREEN SALAD, TWO PLATTERED SALADS, ONE STARCH, ONE VEGETABLE, TWO ENTREES, ONE DESSERT \$40.00-\$45.00

GREEN SALAD SELECTION - (SELECT ONE)

- HOUSE SALAD W/ FIELD GREENS, CHERRY TOMATOES, CUCUMBER, ONION, 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

ENTRÉE SELECTION - (SELECT TWO)

PORK LOIN, TERIYAKI CHICKEN, PRIME RIB, GRILLED SALMON, LASAGNA BOLOGNAISE, SMOKED ST. LOUIS SPARE RIBS, PETITE NY STEAK, TRI TIP

DESSERTS

\$7.50 PER PERSON

- NRCC CHEESECAKE
- CARROT CAKE
- FRUIT TARTS
- CHOCOLATE MOUSSE CAKE
- CHEF'S CHOICE MINI DESSERTS \$9.00
- ASSORTED BAKED COOKIES \$5.00 PER PERSON
- CRÈME BRULEE
- FRUIT BASKET CAKE
- SORBET
- CHOCOLATE LAVA CAKE
- CHOCOLATE BROWNIE WITH ICE CREAM



Clubhouse Use & Catering 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. The room rental fee will be waived for members hosting a family event at the club. 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 \$300.00 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 \$15.00 per each 750ml bottle. We also offer audio visual screens, 5'x5' for \$75.00 and 8'x8' for \$100.00, speaker system with IPod hook-up for \$75.00, or projector rental for \$100.00. Ceremony on the first tee is \$1,500.00, driving range \$1,200.00 and garden patio \$750.00.

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 clubhouse. 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: Cancellation of a function 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. Denim is not permitted in the dining room for any occasion. Caps, hats and visors are not to be worn in the clubhouse by men. **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, 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:

Dave Zulaica F&B Manager
dave@northridgegolf.com
(916) 347-9920