



ORINDA COUNTRY CLUB

Breakfast Buffet

CONTINENTAL \$10

Fresh Baked Croissants
Seasonal Fruit Danish and Muffins
Seasonal Fruit Platter
Regular and Decaffeinated Coffee
Assortments of Hot Tea
Orange Juice or Cranberry Juice

DELUXE CONTINENTAL \$18

Continental Breakfast Plus:
Scrambled Eggs
Bacon or Link Sausage
Hash Brown Potatoes

DELUXE EGG CONTINENTAL \$20

Includes Deluxe Continental – instead of Scrambled Eggs, upgrade to one selection below:

Eggs Florentine: Steamed Spinach, Mornay Sauce, English Muffin, Poached Egg

Eggs Benedict: Canadian Bacon, English Muffin, Poached Egg, Hollandaise

Huevos Rancheros: Refried Beans, Crisp Tortilla, Poached Egg, Cheddar, Guacamole, Salsa, Sour Cream

Roasted Vegetable Frittata:

Grilled Vegetables, Goat Cheese, Fresh Herbs

Denver Frittata:

Ham, Cheddar, Peppers, Onions, Scallions

Quiche Florentine: Bacon, Caramelized Onion, Gruyere

Chive Scrambled Eggs: Ham, Cheddar

SOUTHERN BRUNCH

BUFFET \$20

Buttermilk Biscuits
Maple Glazed Ham
O'Brien Potatoes with Peppers, Onions & Bacon
Scrambled Eggs
Sausage Gravy
Mixed Green Salad
Maple Pecan French Toast
Regular Coffee and Decaffeinated
Assorted Hot Tea
Sweet Tea (Upon Request) Orange
Juice or Cranberry Juice

BREAKFAST UPGRADES

Yogurt and Granola Parfait \$3
Oatmeal \$3
Scones or Coffee Cake \$3
Pancakes, French Toast or Waffles \$5

OMELET STATION \$7pp

(Minimum of 25 Guests)

Chef Station Fee \$75

Choice of 6 Items:

Bacon, Chorizo, Mushrooms, Spinach, Onions, Peppers, Green Chilies, Sliced Sausage, Tomato, Salsa, Avocado, Ham, Bay Shrimp, Jack Cheese, Cheddar Cheese

Please inform us of any dietary restrictions. Vegetarian option available upon request. **Note:** Vegetables, sides and garnishes are ever changing with season and availability.





ORINDA COUNTRY CLUB

Lunch Buffet

Minimum of 25 Guests

SALAD BUFFET \$18

Mesclun Greens: Radish, Cucumber, Tomato, Red Onion, Shaved Carrot, White Balsamic Vinaigrette

Bibb Salad: Bibb Lettuce, Candied Walnuts, Grapes, Roasted Apple, Blue Cheese, Creamy Herb Dressing

Seasonal Fruit Salad

Caesar Salad: Crisp Romaine, Reggiano, Croutons, House Made Dressing

Sliced Breast of Chicken, Grilled Petite Filet or Grilled Shrimp (*choose one protein*)

TUSCAN DELI BUFFET \$25

Italian Green Salad: Provolone, Salami, Olive, Artichoke, Pepper, Onion, Italian Vinaigrette

Pasta Salad: Bowtie Pasta, Seasonal Vegetables

Marinated Cucumber Salad: Garbanzo Beans, Red Onion, Jalapeno, Dill Mustard Vinaigrette

Maple Ham

Roasted Turkey Breast

Genoa Salami

Provolone & Mozzarella

Sliced Onion, Tomato, Olives

Basil Aioli

Assorted Breads and Rolls



SMOKED BBQ BUFFET \$28

Southwestern Chopped Salad

Coleslaw

Potato Salad

Braised Green Beans & Smoked Ham

Smoked Chili Rubbed Brisket

BBQ Chicken Breast

Baked Beans

Cornbread

SOUTHWEST BUFFET

(one protein \$21, two proteins \$24)

Fajitas: Choice of Chicken, Steak or Shrimp

Onions, Black Beans, Tomatoes, Refried Beans, Peppers, Sliced Jalapenos

Queso Fresco, Cheddar Cheese

Guacamole, Sour Cream, House Salsa

Flour Tortillas

ROASTED CARVED BUFFET \$23

Orinda Greens Salad with Two Dressings

Potato Salad, Fruit Salad

Sliced Turkey Breast, Country Ham, Roast Beef

Onions, Tomatoes, Lettuce, Pickles

Mayonnaise, Mustard

Cheddar, Swiss, Provolone

Assorted Breads and Rolls

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ORINDA COUNTRY CLUB

Hors d'Oeuvres

Choose 2 | \$8pp

Choose 3 | \$11pp

Choose 4 | \$13pp

Cajun Chicken Lettuce Wrap, Lime Aioli
Brie, Smoked Almonds, Cranberry Crostini
Prosciutto Wrapped Melon, Fig Balsamic
Tomato & Basil Crostini w/ Reggiano
Boursin Stuffed Cucumbers
Loaded Potato Skins, Chive, Cheddar, Bacon
Smoked Salmon, Dill, Crème Fraiche
Chipotle Meatball Skewer
Sweet & Sour Chicken, Grilled Pineapple
Bay Shrimp Tostada, Chili Aioli
Korean Beef Skewer, Scallions, Sesame Seeds
Crab Rangoon, Sweet Pepper Teriyaki
Shrimp Cocktail, Classic Sauce
Vegetable Spring Rolls, Soy Ginger Sauce
Mini Quesadillas, Cheese or Chicken
Chef's Choice Deviled Eggs
Tomato and Mozzarella Crostini
Pulled Pork Sliders, Avocado, Arugula
Roasted Red Pepper Hummus in Cucumber

Buffalo Chicken Bites, Blue Cheese
Shrimp Spring Rolls, Sweet Red Chili
Chicken Spring Rolls, Spicy Teriyaki
Bacon Wrapped Prawns
Crab Cakes, Pickled Radish, Herb Remoulade
Curried Chicken Wonton Tacos
Tenderloin Crostini, Caramelized Onion and
Horseradish
Ahi Tuna Wonton Taco, Ginger & Wasabi
Lamb Lollipop, Mint, Honey
Short Rib & Polenta Spoons, Carrot Threads

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ORINDA COUNTRY CLUB

Stationed Hors d'Oeuvres

\$8 per person

Old Bay Jumbo Shrimp Cocktail

Cocktail Sauce & Lemons

Quesadilla Station

*Chicken, Pork or Steak and Vegetarian
Chips, Salsa, Guacamole*

Mediterranean Display

*Hummus, Baba Ghanoush, Olive
Tapenade, Chipotle Garbanzo Spread
Pita, Crostini*

Grilled Vegetable Platter

*Asparagus, Mushroom, Zucchini
Yellow Squash, Onion, Eggplant, Endive
Cherry Tomato, Balsamic Vinaigrette*

Imported & Domestic Cheese Display

Assorted Crackers

Spinach & Artichoke Dip

Crostini, Assorted Crackers

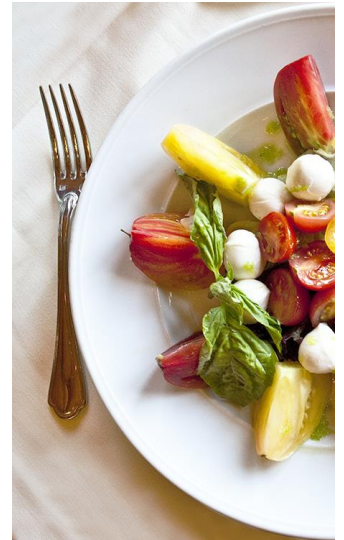
Pork, Chicken or Shrimp Empanadas

Antipasti Display

Assorted Meats, Cheeses, Italian Vegetables, Crackers & Crostini

Crudité Display

Assorted Mixed Raw Vegetables with Ranch Dipping Sauce



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ORINDA COUNTRY CLUB

Dinner Buffet

Minimum of 25 Guests

SALAD BAR

(Choose 2)

Classic Caesar Salad

Mixed Greens: Pears, Candied Pecans, Blue Cheese, Citrus Honey Vinaigrette

Arugula: Baby Arugula, Walnuts, Apples, Grapes, Celery, White Balsamic Vinaigrette

Little Gem Lettuce: Pickled Red Onions, Toasted Walnuts, Herbed Cherry Tomatoes, Baby Rainbow Carrots, Blue Cheese, Fine Herb Vinaigrette

Butter Leaf Salad: Cucumbers, Carrots, Apples, Walnuts, Shaved Parmesan, Red Wine Vinaigrette

Hearts of Romaine: Roasted Corn, Black Beans, Avocado, Tortilla Threads, Tomato, Ancho-Ranch Dressing

Endive and Arugula: Candied Walnuts, Apples, Goat Cheese, Sherry Vinaigrette

Kale & Romaine & Hazelnut: Tomato, Avocado, Warm Bacon Vinaigrette

Five Spice Chicken Salad: Shaved Carrots, Broccoli, Soy Ginger Vinaigrette, Toasted Sesame Seeds

Seasonal Fruit Salad: with Berries in Season

Rotini Pasta Salad: Avocado, Tomato, Kalamata Olives, English Cucumbers, Feta Cheese, Oregano Vinaigrette

Shaved Brussel Sprouts: Slivered Almonds, Cranberries, Goat Cheese, Shaved Carrot, Citrus Vinaigrette



*Vegetarian option available upon request

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ENTREES

(Chef's Choice of Seasonal Vegetables and Starch)

Tier One: \$35 pp

Roasted Airline Chicken Breast

Carved Pork Loin with Caramelized Apples

Tri Tip, Caramelized Pearl Onions

Grilled Shrimp Brochettes

Local Milanese Crusted Cod

Chef's Choice Pasta

Pan Seared Salmon

Tier Two: \$45 pp

Roasted Carved Beef Tenderloin, 6 oz

Smoked Half Chicken

NY Steak, 10 oz

Seared Ahi Tuna

Red Trout Fillet

Tier Three: \$55 pp

Tomahawk Ribeye

Pan Roasted Halibut

Filet Mignon, 8 oz

Lamb Chops

Seasonal Local Fish, Please Inquire

Pepper Crusted Venison Loin

Chef's Choice Surf and Turf

SLICING STATION

\$18 pp / Chef Station Fee: \$75 / Minimum of 25 Guests

Salmon Fillet: Seasonal Garnishes & Accompaniments

Smoked Beef Brisket: Caramelized Onions

NY Strip: Mushroom Bordelaise Sauce

Roasted Loin of Pork: Maple-Dejon Jus

Roasted Chateaubriand: Red Wine Sauce

Herb Crusted Turkey Airliner, Pan Gravy

PASTA STATION

\$10 pp

Farfalle: Shitake Mushrooms, Peas, Alfredo, Reggiano

Penne with Smoked Chicken & Hot Sausage

Spinach and Ricotta Ravioli: Sage Brown Butter

Linguine & Chicken with Basil Pesto

Baked Penne, Ricotta, Mozzarella, Marinara



ORINDA COUNTRY CLUB

Plated Dinners

SALAD COURSE

Choice of 1

Classic Caesar Salad

Mixed Greens: Roasted Pears, Candied Pecans, Carrot, Blue Cheese, Citrus Honey Vinaigrette

Bibb Salad: Bibb Lettuce, Walnuts, Apples, Cranberries, Orange, Sherry Vinaigrette

Baby Spinach: Marinated Red Onion, Bacon, Mushrooms, Tomatoes, Balsamic Reduction

Baby Arugula: Chickpeas, Roasted Peppers, Cherry Tomatoes, Sherry Vinaigrette

Grilled Romaine: Roasted Corn, Avocado, Tomato, Black Beans Ancho-Ranch Dressing

ENTREES

Choice of 2

Includes Chef's Choice Seasonal Vegetables and Starch

Tier One: \$35 pp

Roasted Chicken Breast

Spiced Pork Loin

Petit Bistro Steak

Milanese Crusted Cod

Carved Breast of Turkey

Tier Two: \$40 pp

Pan Seared Salmon

Roasted Beef Tenderloin 6 oz

Smoked Half Chicken

NY Steak, 10 oz

Veal Medallions

Lamb Chops

Prime Rib

Breast of Sonoma Duck

Tier Three: \$45 pp

Filet Mignon & Shrimp Brochette

Ribeye Steak, 12 oz

Pan Roasted Halibut

Chef's Choice Surf and Turf

NY Steak, 12 oz

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ORINDA COUNTRY CLUB

Beverage Packages

All Packages are for Four Hours

Package A: \$26 pp

Domestic and Imported Beers
House Red, White Wines and Sparkling Wines
Assorted Non-Alcoholic Beverages

Package B: \$32 pp

Includes Package A PLUS Well Cocktails

Package C: \$39 pp

Includes Packages A & B PLUS Call Cocktails
Passed Lunch or Dinner Wine Service

Package D: \$44 pp

Includes Packages A, B & C PLUS Premium Cocktails

No Host Bar Package

One Bartender Per 60 Guests | \$150 each
Corkage Fee (per 750 mL Bottle) | \$20
Portable Bar Fee | \$150

Consumption Bar

One Bartender Per 60 Guests | \$150 each





Spirits Selection



Bourbon

Canadian Club	8
Crown Royal	11
Gentleman Jack	10
Jack Daniels	9
Jameson	9
Knob Creek	10
Makers Mark	12
Seagram's 7	8
Seagram's VO	8
Southern Comfort	8
Woodford Reserve	9

Brandy

Christian Brothers	7
Courvoisier	10

Gin

Beefeater	8
Bombay	8
Bombay Sapphire	11
Citadelle	9
Gordon's	8
Tanqueray	11
Tanqueray 10	11

Liquor

Bailey's	11
Comari	9
Grand Marnier	10
Kahlua	10
Midori	10

Rum

Bacardi	8
Bacardi Dark	8
Captain Morgan	9
Meyers	9
Mt. Gay	10

Scotch

Chivas Regal	10
Dewars	9
Glenlivet	12
Johnny Walker Black	10
Johnny Walker Red	10
Laphroaig	12
Macallan	13
Stuart	8
Talisker	12

Tequila

Don Julio Anejo	10
Don Julio Silver	10
El Jimador	10
Herradura	12
Jose Cuervo	8
Patron Silver	12

Vodka

Absolut	9
Absolut Citron	9
Absolut Mandarin	9
Absolut Ruby Red	9
Belvedere	10
Chopin	12
Gilbey's	8
Grey Goose	11
Hanger 1	9
Hanger 1 Mandarin	9
Ketal 1	11
Smirnoff	8
Stoli	8
Titos	9

Note: All prices subject to change



WINE SELECTIONS

<u>Sparkling Wines/Champagne</u>	<u>Glass</u>	<u>Bottle</u>
Villa Sandi, Prosecco <i>Treviso, NV</i>	8	32
Roederer Estate, Brut <i>Alexander Valley, NV</i>	9	36
Collet, Brut Rose <i>Champagne, NV</i>		50
Veuve Clicquot, Brut <i>Champagne, NV</i>		77
<u>Rose</u>		
Chateau Gassier <i>Cote de Provence 2016</i>	7	28
<u>White Wines</u>		
Donati, Pinot Blanc <i>Central Coast, 2016</i>	8	32
Greywacke, Sauvignon Blanc <i>Marlborough 2016</i>	9	36
Ferrari Carano, Sauvignon Blanc <i>Alexander Valley 2016</i>	8	32
J. Lohr, Chardonnay <i>Monterey, 2016</i>	7	28
Stags Leap, Stags Leap <i>Napa Valley 2016</i>	12	48
DuMol, Chardonnay <i>Sonoma Coast 2014</i>	17	68
<u>Red Wines</u>		
Talbott "Kali Hart," Pinot Noir <i>Monterey, 2016</i>	9	36
DuMol, Pinot Noir <i>Sonoma Coast 2014</i>	15	60
J. Lohr "Los Osos," Merlot <i>Paso Robles 2014</i>	7	28
Seghesio, Zinfandel <i>Sonoma County, 2015</i>	9	36
Sycamore Lane, Cabernet Sauvignon, California 2015	7	28
Joel Gott "815," Cabernet Sauvignon, 2015	9	36
Silver Oak, Cabernet Sauvignon <i>Alexander Valley 2013</i>	23	89

BEER SELECTIONS

Sierra Nevada Pale Ale	7
Budweiser	6
Bud Light	6
Coors	6
Coors Light	6
Amstel Light	7
Anchor Steam	7
Corona	7
Stella	7
Heineken	7
Pacifico	7
Non Alcoholic Selections	
Buckler	6
O'Doul's	6



Note: All prices subject to change