

OAK TREE COUNTRY CLUB

2018-2019 BANQUET MENU

BREAKFAST

All prices are per person. For groups of 25 people or more.

Continental Breakfast \$14

Fresh orange and grapefruit juices

Fresh seasonal fruits

Bagels and cream cheese

Assorted fresh baked pastries

Fresh brewed coffee and assorted hot teas

A LA CARTE ADDITIONS

Daily's Thick Cut Bacon \$3.5

Steel Cut Oats \$4

Served with dried fruit and assorted condiments

Smoked Salmon Lox \$6

Served with diced egg, capers and red onions

Sausage Links \$3

Scrambled Eggs \$3.5

Breakfast Burrito \$5.5

Scrambled eggs, onions and peppers, chorizo and pepper Jack cheese in a flour tortilla

THEMED BREAKS

All prices are per person. Minimum of 12 people.

Bear Mountain Sugar High \$12

Assorted cookies, chocolate brownies, lemon bars and ice cold chocolate milk

Fiesta Cart \$13

Warm tortilla chips, assorted salsas, guacamole, cinnamon churros and seasonal agua fresca

Ballpark Breakout \$14

Mini Nathan's hot dogs, hot pretzels and sharp Cheddar fondue, house made "Cracker Jacks" and iced tea

A LA CARTE ADDITIONS

Customize your break with the addition of any of these items. All prices per person or by consumption.

Fresh Brewed Coffee and Assorted Hot Teas \$3

Fresh Brewed Iced Tea \$2

Assorted Soft Drinks \$3 each

Coke, Diet Coke, Sprite, Diet Sprite and Pibb

Mini Nathan's Hot Dogs \$4.5

Assorted Fresh Baked Cookies \$12 per dozen

Cinnamon Churros \$25 per dozen

Whole Fruit Basket \$1.5

Seasonal Agua Fresca \$3

Assorted Fresh Fruit Juices \$3

Orange, grapefruit and cranberry juices

Assorted Yogurts \$3 each

Tortilla Chips with Salsas and Guacamole \$4

Hot Pretzels and Sharp Cheddar Fondue \$3

Chocolate Brownies \$18 per dozen

Assorted Chips \$2 each

BUFFETS

All prices are per person. For groups of 25 people or more. Includes fresh brewed coffee and tea service.

Mothers Apron \$15

Grilled Cheddar cheese sandwich quarters and tomato soup
Ranch salad with mixed greens, tomato, cucumber, Cheddar-Jack and croutons
Assorted chips and Cookies
Grilled pepper-Jack, avocado and tomato (\$2 Supplement)

Deer Trail Deli \$16

Choose one salad:
Caesar salad or field greens salad with Feta, apple and candied pecans
Assorted fresh sliced breads and rolls
Roasted turkey, roasted beef, ham, tuna salad and Jack, Cheddar and Swiss cheese
Traditional sandwich accompaniments and assorted chips and cookies

Taco Fiesta \$21

Caesar salad, tortilla chips, salsas, sour cream, Jack and Cheddar,
re-fried beans, lettuce and Spanish rice, flour and corn tortillas

Choose two:

Grilled lime-cilantro chicken
Chipotle-cumin ground beef
Pork carnitas
Baja style rock cod
Chili-garlic marinated flank steak (\$2 Supplement)
Grilled lime-cilantro Mahi Mahi (\$5 Supplement)

Tres leches cake

Old Napoli \$22

Choose one:

Caesar salad or Caprese salad

Included:

Antipasto display and seasonal vegetables
Fresh rolls and butter or garlic bread
Choose two entrées:
Rigatoni Bolognese
Mushroom ravioli with garlic cream sauce
Grilled Italian sausages and peppers with creamy polenta
Chicken or eggplant Parmesan with penne pasta
Tiramisu

Cattlemen's Barbecue \$26

Included:

Fresh Assorted rolls with butter or cornbread with jalapeno butter

Choose three

Field greens salad with assorted dressings, cowboy coleslaw, fresh seasonal fruit,
oven roasted potatoes, baked beans, seasonal mixed vegetables or corn on the cob.

Choose two entrées:

Herb-mustard grilled chicken
House smoked beef brisket
Roasted pork loin
Lemon-garlic catfish
Santa Maria style Tri-Tip (\$2 Supplement)
Salmon with grilled lemon sauce (\$4 Supplement)
Assorted cream pies

ACTION STATIONS

Add a station to your buffet or reception. Prices are per person. Stations may require a Chef attendant fee.

Omelet Station \$10

Cage free eggs, ham, bacon, sausage,
tomato, mushroom, onion, Gruyere,
Cheddar or Jack Cheeses

Pasta Station \$14

Choose three sauces:
Marinara, Bolognese, Pesto, Alfredo or Puttanesca
Choose two pastas:
Spaghetti, Fettuccine or Penne

Street Tacos \$10

Chicken and pork
Corn tortilla, onion, cilantro radish,
red and green salsas

Belgian Waffle Bar \$7

Maple syrup, chocolate sauce, Nutella, fresh
seasonal berries, banana, chocolate chips and
white chocolate curls
/ No chef attendant required /

CARVING STATIONS

Supplemental prices are for buffet entrée substitutions

Slow Roasted Prime Rib of Beef \$12

Horseradish cream, jus
(\$5 Supplement)

Roasted Diestel Turkey \$9

Cranberry-orange relish
(\$2 Supplement)

Roasted Leg of Lamb \$10

Apple-mint compote
(\$3 Supplement)

Brown Sugar Glazed Ham \$5

Mustard-apple cider jus
(No Supplement required)

DESSERT STATIONS

Flambé Dessert Station \$8

Choose one
Bananas Foster
Peach Flambé au Grand Marnier
Crêpe Suzette

Mini Dessert Bar \$10

Choose Three: Mini Cheesecake, Mini Crème
Brulee, Assorted Mini Dessert Bars, Cake Pops,
Mini Chocolate Pot au Crème, Mini Cream Puffs or
Mini Assorted Tarts

HORS D'OEUVRES

Hand Passed. Sold per 25 pieces.

Cold Hors d'oeuvres

Bruschetta with tomatoes, Balsamic and basil \$50
Oysters on the half shell with mignonette \$100
Potato pancake with chive crème fraîche \$75
Poached prawn with bloody Mary sauce \$90
Bruschetta with white bean hummus \$55
Ahi poke with sesame crisp confetti \$85
Bruschetta with olive tapenade \$55
Prosciutto and melon skewers \$80
Rustic toasts with brie and fig \$80
Caprese skewers \$50

Hot Hors d'oeuvres

Brie and caramelized leek tart with pine nuts \$90
Piquanté peppers stuffed with goat cheese \$65
Steamed pork dumpling with pickled ginger \$70
Stuffed mushrooms with beef and tomato \$75
Meatballs with roasted tomato sauce \$50
Curry satay with peanut sauce \$75
Spinach and feta spanakopita \$65
Choice of chicken, pork or beef
Vegetable spring rolls \$65
Coconut shrimp \$65

RECEPTION DISPLAYS

Serves approximately 25 people

Antipasto display with salami and cheeses, olives and marinated vegetables \$105
Vegetable crudité with fresh and pickled vegetables with a garden-herb dip \$75
Smoked salmon display with diced egg, pickled red onion and capers \$135
Cheese display of artisanal cheeses with baguette and crackers \$120
Fresh fruit display with seasonal fresh sliced fruits \$85

BUILD A BANQUET

Your event comes with bread and butter service, seasonal vegetables and coffee and tea service

SALADS

Choose One

Country Club Salad

Mixed Greens with feta, apples, candied pecans
with Champagne vinaigrette

Ranch Salad

Mixed Greens, tomato, cucumber, Cheddar-Jack
cheese and croutons

Classic Caesar Salad

Romaine, Parmesan, creamy garlic dressing
and olive oil toasts

Beet Salad

Roasted beets, Balsamic, arugula, goat cheese
and walnuts

SIDE DISHES

Choose one per Entrée

Sweet butter mashed potatoes

3 Cheese macaroni and cheese

Sharp Cheddar-green chili grits

Butter and herb pasta

Olive oil and herb roasted potatoes

Boston baked beans

Rice Pilaf

Spanish rice

ENTRÉES

Plated events \$21 for one choice, \$26 for two entrées. Buffets \$28 for two entrées

Chicken Marsala

Mushroom cream sauce

Beef Stroganoff

Sour cream sauce

Mushroom Bolognese

White wine, mushrooms
and tomato

Roasted Pork Loin

Apple cider jus

Pulled Pork

Hawaiian Kalua or
Eastern Carolina Style

Parmesan Crusted Chicken

Basil cream sauce

Coconut Crusted Basa

Thai red curry sauce

Prime Rib of Beef

Horseradish cream, jus
(\$5 Supplement)

Buffets requires a Chef attendant

Pot Roast

Red wine, herbs and pearl onions

Rigatoni Bolognese

Beef, Pork and tomato sauce

Chicken or Eggplant Parmesan

Mozzarella and
marinara sauce

Chicken Cacciatore

Tomato, onion, squash,
mushroom and garlic

Barbeque Chicken

Kansas City barbecue sauce

Pasta Primavera

Rigatoni, seasonal vegetables
and Alfredo or Marinara Sauce

Chicken Rigatoni

Parmesan cream sauce

Baseball Cut New York Steak

Green peppercorn sauce
(\$4 Supplement)

House Smoked Brisket

Kansas City barbecue sauce
(\$2 Supplement)

Santa Maria Style Tri-Tip

Natural jus
(\$2 Supplement)

Baseball Cut Top Sirloin

Bordelaise sauce
(\$3.5 Supplement)

Herb-Mustard Airline Chicken

Chicken jus
(\$2 Supplement)

Pork Porterhouse

Apple cider jus
(\$3 Supplement)

Mahi Mahi

Tropical salsa
(\$4 Supplement)

Herb Crusted Salmon

Citrus beurre blanc
(\$4 Supplement)

DESSERTS

Choose one

Dark Chocolate Pot au Crème

Seasonal Fruit Tart

Apple Crisp a la Mode

Vanilla Crème Brulee

Buttermilk Chocolate Layer Cake

Brownie Sundae

White Chocolate Mousse

Old Fashioned Bread Pudding

S'mores Tart

BAR SERVICES

A \$150 Bartender fee, per bartender will be assessed.

Hosted Bar

Priced per drink. Prices are exclusive of tax.

- House Spirits \$5.5
- Premium Spirits \$6.5
- Domestic Beer \$3.5
- Imported/Micro Beer \$4
- House White Wines \$4
- House Red Wines \$4
- Premium White Wines \$7
- Premium Red Wines \$7
- Martini \$7
- Cordials \$6
- Soft Drinks \$3

Cash Bar

Priced per drink. Prices are inclusive of tax.

- House Spirits \$6
- Premium Spirits \$7
- Domestic Beer \$4
- Imported and Specialty \$4.5
- House White Wines \$4.5
- House Red Wines \$4.5
- Premium White Wines \$7.5
- Premium Red Wines \$7.5
- Martini \$7.5
- Cordials \$6
- Soft Drinks \$3

HOUSE AND PREMIUM WINE SELECTIONS

Please Select up to 4 house or premium wines for hosted and cash bars.

House Wines

- Wycliff Brut Champagne
- Canyon Road, White Zinfandel
- Canyon Road, Pinot Grigio
- Canyon Road, Chardonnay
- Canyon Road, Merlot
- Canyon Road, Cabernet

Premium Wines

- Tarrica, Sauvignon Blanc
- Clos Du Bois, Chardonnay
- Fossil Point Rosé
- Concha Y Toro, Merlot
- Tobin James, Red Blend
- Clos Du Bois Cabernet

BEERS AND ALES

Please select up to 4 Beers for hosted and cash bars.

Domestic

- Budweiser
- Bud Light
- Coors
- Coors Light
- Michelob Ultra
- Miller Light
- O'Douls

Import and Premium

- Corona
- Guinness Draught
- Union Jack IPA
- Lagunitas IPA
- Newcastle Brown Ale
- Blue Moon
- Stella Artois

SPIRITS MENU

House Spirits

- Vodka - Nikolai
- Gin - Krista
- Tequila - Torada
- Rum - Ron Rio
- Scotch - Clan Macgregor
- Bourbon - Ancient Age

Premium Spirits

- Vodka - Smirnoff
- Gin - Beefeater
- Tequila - Cuervo Gold
- Rum - Bacardi
- Scotch - Ballantine's
- Bourbon - Jack Daniels

EVENT FOOD AND BEVERAGE POLICY

California State Law (California Retail Food Code section 114021) and our policy does not to permit outside food and beverages to be brought into our event space. Exceptions may be considered for special occasion cakes, such as wedding cakes or other exceptions, if the items are from a licenced, approved source. The Oak Tree Country Club must pre-approve the exceptions and they must be noted in your Banquet Event Order. The Oak Tree Country Club's policy strictly prohibits the removal of food from any catered function by any attendee. (California Retail Food Code section 114000, 114002)

If alcoholic beverages are to be served on the OTCC premises (or elsewhere under the OTCC alcoholic beverage license) the Association will require that only Club servers and bartenders dispense beverages. The OTCC alcoholic beverage license requires the Club to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the Managements judgment, appears intoxicated.

Guests may use non-damaging wall hangers, such as 3m command strips and hooks to decorate the event space. Guests are not permitted to use any type of mechanical fasteners, such as nails, screws or staples. The use of Glitter or Confetti is not permitted. Please discuss decoration plans with your Special Event Coordinator. In the event that special cleaning and/or repairs are required by BVSA, a portion or all of the original deposit will be used toward the required cleaning and/or repairs at a rate of \$50 per hour plus supplies and materials.

GUARANTEE

Room Rental Fee serves as the booking deposit. The Room Rental Fee is non-refundable if cancelled less than 120 days prior to the event. Engager agrees to pay current state and local taxes and a 20% service charge on all applicable items.

The OTCC Catering Manager must be notified of the exact attendance, entrée counts and payment for the event no later than 12:00 noon, five business days prior to the scheduled function. Functions scheduled on Monday or Tuesday must give the exact expected attendance to the OTCC Catering Manager no later than 12:00 noon on the preceding Thursday. This number shall constitute a guarantee not subject to reductions, and charges will be made accordingly. A balance due may be required for increased attendance, bar charges, room damage or increased attendance after final payment.

The OTCC cannot be responsible for the service of more than 5 % over the guarantee. If a guarantee is not received at the appropriate time, the OTCC will assign a guarantee number equal to the indicated anticipated attendance. If attendance is higher than the guarantee given, the actual attendance number will be charged.