

The menu is set against a background of a large, light gray oak tree. The tree's branches spread across the top and sides, while its roots are visible at the bottom. The text is centered and uses a clean, sans-serif font. Gold-colored L-shaped corner brackets are positioned in the top-left and bottom-right corners of the page.

Oak Tree

Country Club Banquet Menu

2023-2024

BEVERAGES

Ice Water Available Upon Request

Freshly Brewed Ice Tea \$15

Coffee Charged per Large Carafe \$15
(Regular or Decaf Available)

- Hot Water & Tea Service Included

ASSORTED COOKIES

Chocolate Chip, Oatmeal Raisin, Peanut
Butter, Sugar \$1.00
Per
Cookie

Lemon Cooler, Snickers Chunk, Double
Chocolate Chunk, Toffee Chunk \$1.50
Per
Cookie

STATIONS

Priced to Serve 100 People

Crudite Platter

\$85

Fruit Platter

\$100

Cheese Display

\$175

HORS D'OEUVRES

Hand Passed, Sold per 25 Pieces

COLD

Bruschetta with Tomatoes, Balsamic & Basil \$50

Bruschetta with White Bean Hummus \$55

Prosciutto & Melon Skewars \$80

Caprese Skewers \$50

Shrimp Cocktail with Bloody Mary Sauce \$90

HOT

Steamed Pork Dumplings with Pickled Ginger \$70

Curry Satay with Peanut Sauce \$75

Meatballs with Roasted Tomato Sauce \$50

Spinach & Fetta Spanakopita \$65

Chicken, Pork, Beef, or Vegetable Spring Rolls \$65

BUFFETS

\$15

Grilled Cheddar Cheese Sandwich
Quarters

Choose One Soup:

Tomato Soup, Chicken Tortilla or
Loaded Baked Potato

Choose One Salad:

Classic Caesar or House Salad
Assorted Chips & Cookies

\$21

Tortilla Chips, Salsa, Sour Cream, Jack
& Cheddar, re-fried Beans, Lettuce &
Spanish Rice, Flour & Corn Tortillas

Caesar Salad

Choose Two:

Grilled Cilantro Chicken
Chipotle - Cumin Ground Beef
Pork Carnitas

\$26

House Salad Bar-

Spring Mix & Iceberg Lettuce, Tomato,
Cucumber, Croutons, Ranch Dressing

Assorted Dinner Rolls

Cowboy Coleslaw

Roasted Potatoes

Herb Marinated Half Roasted Chicken

Pork Tenderloin

\$28

Ranch Salad Bar-

Spring Mix & Iceberg Lettuce, Tomato,
Cucumber, Croutons, Ranch Dressing

Assorted Dinner Rolls

Fettuccini Pasta Primavera

Herb Marinated Roasted Chicken Thighs

Seasonal Vegetables

Rice Pilaf

\$32

Ranch Salad Bar-

Spring Mix & Iceberg Lettuce, Tomato,
Cucumber, Croutons, Ranch Dressing

Shrimp Pasta Primavera

Herb Marinated Roasted Chicken

Thighs

Seasonal Vegetables

Rice Pilaf

Ranch Salad Bar-

Spring Mix & Iceberg Lettuce, Tomato,
Cucumber, Croutons, Ranch Dressing

Pasta Primavera

Roasted Pork Tenderloin with Pork

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Seasonal Vegetables

Rice Pilaf

BUILD A BANQUET

SALAD ADD ONS

COUNTRY CLUB SALAD \$3

Mixed Greens with Fetta, Apples,
Candied Pecans with Champagne
Vinaigrette

CLASSIC CAESAR \$3

Romaine, Parmesan, Creamy
Garlic Dressing, & Olive oil to
taste

CAPRESE \$4

Tomato, Fresh Mozzarella, Basil,
California Olive Oil, Balsamic
Reduction, & Sea Salt

HOUSE SALAD \$2

Mixed Greens, Cherry
Tomatoes, Cucumbers, &
Croutons

SIDE DISHES

Vegetable Medley

Sweet Butter Mashed Potatoes

Creamed Spinach

Butter & Herb Pasta

Rice Pilaf

Olive Oil & Herb Roasted
Potatoes

ENTREES

Served with Two Sides

\$17 PER PERSON

Chicken Marsala
Served with Linguini & 1 side

Beef Stroganoff
Served with Egg Noodles & 1
Side

Pasta Primavera
Served with Linguini & 1 side

Chicken Alfredo
Served with Linguini & 1 side

Pulled Pork

\$20 PER PERSON

Pot Roast

Rigatoni Bolognese

Chicken or Eggplant Parmesan

Grilled mahi Mahi Tacos

Herb Crusted Salmon

\$28 PER PERSON

Basball Cut Top Sirloin

Pork Tenderloin

Santa Maria Style Tri Tip

Parmesan Crusted
Chicken

Half Roasted Chicken

MINI DESSERT BAR

\$1.50

Mini Cheesecake

Pot De Creme

Creme Brulee

\$2.50

Fruit Tart

Cake Pop

BAR SERVICES

A \$250 Bartender Fee, Per Bartender will be Assessed. Prices are exclusive of tax (up to 5 hours, \$20 per additional hour)

Hosted Bar

House Spirits \$5.5

Premium Spirits \$6.5

Domestic Beers \$3.5

Imported/Micro Beers \$4

House White Wine \$4

House Red Wines \$4

Premium White Wines \$7

Premium Red Wines \$7

Martini \$7

Cordials \$6

Soft Drinks \$3

Cash Bar

House Spirits \$6

Premium Spirits \$7

Domestic Beers \$4

Imported/Micro Beers \$4.5

House White Wine \$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 PREMIUM WINE SELECTIONS

Select up to 4 house or premium Wines

House Wines

Whycliff Brut Champagne
Canyon Road White Zinfandel
Canyon Road Pinot Grigio
Canyon Road Chardonnay
Canyon Road Merlot
Canyon Road Cabernet

Premium Wines

Terrica Sauvignon Blanc
Salt of the Earth Moscato
Justin Rose
Opolo Merlot
Tobin James Red Blend
Dark Horse Chardonnay

BEERS & ALES

Domestic
Budweiser
Bud Light
Coors
Coors Light
Michelob Ultra
805 Cerveza

Import & Premium
Corona
Launitas IPA
Blue Moon
New Castle
Stella Artois

SPIRITS MENU

House Spirits

Vodka – Seagrams
Gin – Krista
Tequila –
Rum – Myers Platinum
Scotch – Clan Macgregor
Bourbon – Ancient Age

Premium Spirits

Vodka – Titos
Gin – Beefeater
Tequila – Cuervo Gold
Rum – Bacardi
Scotch – Ballantines
Bourbon – Jack Daniels