



## BREAKFAST MENU

### UPGRADES & ADD-ONS

Price Per Person

ASSORTED PASTRIES, CROISSANTS & DANISH \$24

PLAIN OR BERRIES YOGURT & HOMEMADE GRANOLA \$5

CHOICE OF SAUSAGE: \$6

TURKEY BACON \$3

MUNG BEAN VEGAN EGG SUBSTITUTE \$6

SMOKED SALMON, CAPERS & RED ONION \$8

EGGS & OMELET STATION \$12

PANCAKE & FRENCH TOAST STATION \$12

BAGEL & CREAM CHEESE \$3

## PLATED BREAKFAST

### THE AMERICAN BREAKFAST

\$24 Per Person | Minimum 25 People

ASSORTED PASTRIES, CROISSANTS & DANISH

SCRAMBLED EGGS

CHOICE OF: APPLEWOOD SMOKED BACON OR BREAKFAST PORK LINKS

HOUSE POTATOES

CHOICE OF TOAST: SOURDOUGH OR WHEAT

COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICES

### GRILLED FEAST BREAKFAST

\$29 Per Person | Minimum 25 People

ASSORTED PASTRIES, CROISSANTS & DANISH

6 OZ FLAP GRILLED STEAK & HOLLANDAISE SAUCE

SCRAMBLED EGGS, SCRAMBLED EGG WHITES OR POACHED EGGS

HOUSE POTATOES

CHOICE OF TOAST: SOURDOUGH OR WHEAT

COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICE

## MORNING BUFFETS

all buffets are priced per person and based on three hours of service

### CORONADO CONTINENTAL BUFFET

\$17 Per Person | Minimum 25 People

ASSORTMENT OF TOAST, CREAM CHEESE & HOMEMADE FRUIT JAMS

HOMEMADE GRANOLA

PLAIN & BERRIES YOGURT

SLICED SEASONAL FRUIT

ASSORTED PASTRIES, CROISSANTS & DANISH

COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICES

### CLASSIC AMERICAN BUFFET

\$22 Per Person | Minimum 25 People

ASSORTMENT OF TOAST, CREAM CHEESE & HOMEMADE FRUIT JAMS

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

BREAKFAST PORK LINKS

HOUSE POTATOES

COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICES

### FAREWAY BREAKFAST BUFFET

\$35 Per Person | Minimum 25 People

ASSORTMENT OF TOAST, CREAM CHEESE & HOMEMADE FRUIT JAMS

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

BREAKFAST PORK LINKS

HOUSE POTATOES

OMELET BAR (MADE TO ORDER) HAM, BELL PEPPERS, ONIONS, JALAPENOS, MUSHROOMS, TOMATOES, BACON, SPINACH & CHEESE

COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICES

### BAY BRUNCH BUFFET

\$35 PER PERSON | MINIMUM 25 PEOPLE

HOMEMADE GRANOLA

PLAIN & BERRIES YOGURT

SLICED SEASONAL FRUIT

ASSORTMENT OF BAGELS

SMOKED SALMON, CREAM CHEESE, CAPERS & RED ONION

SCRAMBLED EGGS & SCRAMBLED EGG WHITES

APPLEWOOD SMOKED BACON

SAUSAGE

ASSORTED PASTRIES, CROISSANTS & DANISH

COFFEE & SELECT TEAS

FRESHLY SQUEEZED ORANGE JUICE, APPLE & GRAPEFRUIT JUICE



## LUNCH BUFFET MENU

ALL BUFFETS ARE PRICED PER PERSON AND BASED ON THREE HOURS OF SERVICE

ASSORTED DESSERT BAR CAN BE ADDED TO ANY PACKAGE FOR AN ADDITIONAL \$4 PER PERSON.

### HOLE IN ONE

\$21 Per Person | Minimum 25 People

#### HOT DOG AND BURGER STATION

Served with Fries

Lettuce  
Tomatoes  
Pickles  
Onions  
Bacon  
Cheddar Cheese

### BBQ BUFFET

\$32 Per Person | Minimum 25 People

Choice of Potato Salad or Coleslaw

#### PROTEIN

Grilled BBQ Chicken  
BBQ Pork Ribs

#### SIDES

Corn Bread  
Baked Beans  
Corn on the Cob

### OFF THE GRILL BUFFET

\$34 Per Person | Minimum 25 People

Includes Grill Buffet, Bread, & Your Choice of Two Prepared Deli Salads

#### PROTEIN (CHOOSE TWO)

Chicken Breast  
Catch of the Day  
Flap Meat

#### SAUCES

Teriyaki Sauce  
Chimichurri  
Balsamic Reduction

#### SIDES

Roasted Potatoes  
Steamed Rice  
Seasonal Vegetables

### GARDEN BUFFET

\$25 Per Person | Minimum 25 People

Includes Salad Bar, Protein, Bread, & Seasonal Fruit Salad

#### PROTEIN

Grilled Chicken  
Grilled Salmon

#### SALAD BAR

Romaine Lettuce  
Spring Mix  
Cherry Tomatoes  
Cucumbers  
Bell Pepper  
Red Onion  
Olives  
Pickles  
Blanched Broccoli  
Rigatoni Pasta  
Cheddar Cheese  
Parmesan Cheese  
Croutons  
Blue Cheese Dressing  
House Ranch  
Caesar Dressing  
Balsamic Vinaigrette

### MEXICAN BUFFET

\$28 Per Person | Minimum 25 People

Includes Original Caesar Salad

#### PROTEINS

Grilled Chicken  
Grilled Carne Asada

#### TOPPINGS

Guacamole  
Pico de Gallo  
Sour Cream

#### SIDES

Beans  
Mexican Rice  
Corn Tortilla Chips  
Warm Flour and Corn Tortillas

### DELI BUFFET

\$28 Per Person | Minimum 25 People

Select 3 Salads and 3 Sandwiches

#### SALADS

##### ORIGINAL CAESAR SALAD

Romaine Lettuce, Homemade Dressing, Croutons, & Parmesan

##### GREEK SALAD

Tomatoes, Red Onion, Cucumber, Black Olives, Green Bell Pepper, Feta Cheese, & Herb Vinaigrette

##### ARUGULA SALAD

Smoked Peaches, Fennel, Goat Cheese, Cherry Tomatoes, & Lemon Vinaigrette

##### WEDGE SALAD

Tomato, Bacon, & Blue Cheese Dressing

##### RIGATONI PESTO SALAD

Sun Dried Tomatoes, Fresh Mozzarella, Basil, & Roasted Bell Pepper

##### POTATO SALAD

Mixed Potatoes, Onions, Celery, & Spicy Mayo

#### SANDWICHES

Includes Chips

##### BLT

Sourdough, Applewood Smoked Bacon, Heirloom Tomatoes, & Iceberg Lettuce

##### SMOKED TURKEY

Brioche, Herb Spread, Sliced Turkey, Mozzarella & Cheddar Cheese, Applewood Smoked Bacon, Tomatoes, & Avocado

##### CUBANO

French Hoagie, Roasted Garlic Aioli, Dijon Mustard, Pickles, Grilled Tomatoes, Swiss Cheese, & Sliced Pork Tenderloin

##### TUNA SALAD

Caramelized Onion Toast, Avocado, Tomato, & Spring Mix

##### PRIME RIB (+\$2.00)

French Baguette, Swiss Cheese, Caramelized Onions, Horseradish, & Au Jus

##### CAPRESE WRAP

Spinach Wrap, Heirloom Tomatoes, Fresh Mozzarella, Basil, & Pesto Spread

##### CHICKEN AVOCADO WRAP

Chipotle Wrap, Avocado Spread, Grilled Chicken, Roasted Bell Pepper, Spring Mix

Includes: House Linen Cloths & Napkins (White, Black or Ivory) Water, Coffee, & Iced Tea Station

All Food and Beverage is Subject to a 4% Service Fee and Current CA Sales Tax.. A 50% Non-Refundable Deposit is Due to Secure Event Date. Confirmation and Meal Count Due 7 days prior. Final Guarantee Due 72 Hours Prior.



## PLATED LUNCH MENU

INCLUDES THREE COURSES

### FIRST COURSE

choose one

**ORIGINAL CAESAR SALAD**  
Romaine Lettuce, Homemade Dressing, Croutons, & Parmesan

**GREEK SALAD**  
Tomatoes, Red Onion, Cucumber, Black Olives, Green Bell Pepper, Feta Cheese, & Herb Vinaigrette

**ARUGULA SALAD**  
Smoked Peaches, Fennel, Goat Cheese, Cherry Tomatoes, & Lemon Vinaigrette

**WEDGE SALAD**  
Tomato, Bacon, & Blue Cheese Dressing

**ROASTED BEET SALAD**  
Gold & Red Beets, Burrata, Lemon Vinaigrette, & Basil

**TORTILLA SOUP**  
**BUTTERNUT SQUASH SOUP**

**CLAM CHOWDER**  
**TOMATO BASIL BISQUE**

**DUO OF SOUP AND SALAD CAN BE ADDED FOR AN ADDITIONAL \$5 PER PERSON**

### SECOND COURSE

choose two

**GARLIC & HERB AIRLINE CHICKEN BREAST \$35**  
with Roasted Baby Vegetables & Potatoes

**SEARED SALMON \$38**  
with Sweet Potato Puree, Beurre Blanc, & Grilled Asparagus

**MACADAMIA NUT CRUSTED CATCH OF THE DAY \$38**  
with Pineapple Salsa, Wild Rice & Baby Vegetables

**PETITE FILET MIGNON \$40**  
with Gorgonzola Sauce, Lyonnaise Potatoes, & Brussel Sprouts

**MUSHROOM RAVIOLI \$33**  
with Aglio Olio, Basil, & Nuts

**BLACK TRUFFLE RISOTTO \$34**  
with Spinach, Asparagus, and Roasted Tomatoes

**RATATOUILLE LASAGNA \$30**

### THIRD COURSE

choose one

**RASPBERRY NEW YORK CHEESECAKE**

**PASSION FRUIT PANNA COTTA**

**CREME BRULEE WITH SEASONAL BERRIES**

**MOLTEN LAVA CAKE**

Includes: House Linen Cloths & Napkins (White, Black or Ivory) Water, Coffee, & Iced Tea Station

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## DINNER BUFFET MENU

ALL BUFFETS ARE PRICED PER PERSON AND  
BASED ON THREE HOURS OF SERVICE

### MEXICAN BUFFET

\$32 Per Person | Minimum 25  
People

Includes Original Caesar Salad

#### PROTEINS

Grilled Chicken  
Grilled Carne Asada

#### TOPPINGS

Guacamole  
Pico de Gallo  
Sour Cream

#### SIDES

Beans  
Mexican Rice  
Corn Tortilla Chips  
Warm Flour and Corn Tortillas

#### DESSERT

Assorted Dessert Bar

### OFF THE GRILL BUFFET

\$38 Per Person | Minimum 25 People

Includes Grill Buffet, Bread, & Your Choice  
of Two Prepared Deli Salads

#### PROTEIN (CHOOSE TWO)

Chicken Breast  
Catch of the Day  
Flap Meat

#### SAUCES

Teriyaki Sauce  
Chimichurri  
Balsamic Reduction

#### SIDES

Roasted Potatoes  
Steamed Rice  
Seasonal Vegetables

#### DESSERT

Assorted Dessert Bar

### PRIME RIB BUFFET

\$42 Per Person | Minimum 25 People

Includes Assorted Bread Rolls

#### SALADS

ARUGULA SALAD  
Smoked Peaches, Fennel, Goat Cheese,  
Cherry Tomatoes, & Lemon Vinaigrette

#### FARM SALAD

Spinach, Fresh Tangerine, Feta Cheese,  
Walnuts, Honey Vinaigrette

#### ENTREES

Slow Roasted Prime Rib  
Potatoes Au Gratin  
Seasonal Vegetables

#### DESSERT

Assorted Dessert Bar

### BBQ BUFFET

\$36 Per Person | Minimum 25 People

Choice of Potato Salad or Coleslaw

#### PROTEIN

Grilled BBQ Chicken  
BBQ Pork Ribs

#### SIDES

Corn Bread  
Baked Beans  
Corn on the Cob

#### DESSERT

Assorted Dessert Bar

### ITALIAN BUFFET

\$36 Per Person | Minimum 25 People

Includes Cheesy Garlic Bread

#### SALADS

Original Caesar Salad  
Antipasto Salad

#### ENTREES

Chicken Parmesan  
Ziti Pasta Carbonara  
Bowtie Pesto Pasta.  
Eggplant And Vegetable Ratatouille Lasagna

#### DESSERT

Assorted Dessert Bar

### SURF & TURF BUFFET

\$45 Per Person | Minimum 25 People

Includes Assorted Bread Rolls

#### SALADS

ARUGULA SALAD  
Smoked Peaches, Fennel, Goat Cheese,  
Cherry Tomatoes, & Lemon Vinaigrette

#### FARM SALAD

Spinach, Fresh Tangerine, Feta Cheese,  
Walnuts, Honey Vinaigrette

#### ENTREES

Catch Of The Day  
Slow Roasted Prime Rib  
Potatoes Au Gratin  
Seasonal Vegetables

#### DESSERT

Assorted Dessert Bar

Includes: House Linen Cloths & Napkins (White, Black or Ivory) Water, Coffee, & Iced Tea Station

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Event Date. Confirmation and Meal Count Due 7 days prior. Final Guarantee Due 72 Hours Prior.



## PLATED DINNER MENU

INCLUDES THREE COURSES

### FIRST COURSE

choose one

**ORIGINAL CAESAR SALAD**  
Romaine Lettuce, Homemade Dressing, Croutons, & Parmesan

**GREEK SALAD**  
Tomatoes, Red Onion, Cucumber, Black Olives, Green Bell Pepper,  
Feta Cheese, & Herb Vinaigrette

**ARUGULA SALAD**  
Smoked Peaches, Fennel, Goat Cheese, Cherry Tomatoes, & Lemon Vinaigrette

**WEDGE SALAD**  
Tomato, Bacon, & Blue Cheese Dressing

**ROASTED BEET SALAD**  
Gold & Red Beets, Burrata, Lemon Vinaigrette, & Basil

**SWEET SPINACH**  
Apple, Goat Cheese, Onion, & Honey Vinaigrette

**MINISTRONE SOUP**

**BUTTERNUT SQUASH SOUP**

**SHRIMP BISQUE**

**TOMATO BASIL BISQUE**

**DUO OF SOUP AND SALAD CAN BE ADDED FOR AN ADDITIONAL \$5 PER PERSON**

### SECOND COURSE

choose two

**LAMB CHOP \$45**  
with Mint Jelly & Vegetable Couscous

**PRIME RIB \$48**  
Horseradish, Au Jus, & Potatoes au Gratin

**PORK CHOP \$42**  
in Smoked Peach Sauce & Seasonal Vegetables

**CREAMY PESTO GNOCCHI \$36**  
with Parmesan Crust

**FILET MIGNON AU POIVRE \$55**  
with Caramelized Vegetables & Lyonnaise Potatoes

**COLD WATER LOBSTER TAIL \$62**  
with Garlic Wild Rice

**SEARED AHI TUNA \$48**  
with Ginger Soy Glaze, Wasabi Cream, & Cauliflower Puree

**AIRLINE CHICKEN BREAST \$40**  
Red Wine Demi, Mushrooms, & Polenta

**SLOW BRAISED SHORT RIB \$50**  
with White Cheddar Mashed Potatoes & Seasonal Vegetables

### ADD ONS

**CHARCUTERIE BOARD (SERVES 4) MP**  
Selection of Cold Meats, Cheese, & Bread

**CRAB CAKE \$6**  
Lemon Beurre Blanc & Capers

**BRUSCHETTA \$2**  
with Balsamic Reduction

**CRISPY GINGER DYNAMITE SHRIMP \$3**

**FRIED CHEESE RAVIOLI \$4**  
with Fresh Marinara

**SHRIMP AND GRITS \$5**  
with Sweet Corn

### THIRD COURSE

choose one

**RASPBERRY NEW YORK CHEESECAKE**

**CREME BRULEE WITH SEASONAL BERRIES**

**PASSION FRUIT PANNA COTTA**

**MOLTEN LAVA CAKE**

Includes: House Linen Cloths & Napkins (White, Black or Ivory) Water, Coffee, & Iced Tea Station

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# HOSTED BAR PACKAGES & VENUE RENTAL RATES

## HOSTED BAR PACKAGE

### BEER & WINE

Fallbrook Winery Chardonnay, Cabernet Sauvignon, Merlot, Sauvignon Blanc & Rosé, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: \$22 PER GUEST  
2 HOURS: \$27 PER GUEST  
3 HOURS: \$31 PER GUEST

### STANDARD BAR

Seagram's Vodka, Seagram's Gin, Lunazul Tequila, Cruzan Rum, Evan Williams Bourbon, J&B Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: \$24 PER GUEST  
2 HOURS: \$33 PER GUEST  
3 HOURS: \$40 PER GUEST

### CALL BAR

Tito's Vodka, Stolli Vodka, Tanqueray Gin, Bombay Gin, Milagro Tequila, Captain Morgan Rum, Bacardi Rum, Jameson Whiskey, Jack Daniels Bourbon, Johnny Walker Red Scotch, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: \$27 PER GUEST  
2 HOURS: \$36 PER GUEST  
3 HOURS: \$43 PER GUEST

### PREMIUM BAR

Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Casamigos Tequila, Myers Rum, Makers Mark Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

1 HOUR: \$29 PER GUEST  
2 HOURS: \$38 PER GUEST  
3 HOURS: \$45 PER GUEST

## VENUE RENTAL

### CLUBHOUSE PATIO

Friday – Sunday: \$750.00  
Monday – Thursday: \$500.00

### CLUBHOUSE ROOM & PATIO (AM ONLY)

Friday – Sunday: \$1,500.00  
Monday – Thursday: \$750.00

### CLUBHOUSE ROOM & PATIO + FAREWAY ROOM & PATIO

Please contact your Sales Director for all potential site buyout pricing.

### FAREWAY PATIO

Friday – Sunday: \$1,000.00  
Monday – Thursday: \$500.00

### FAREWAY ROOM & PATIO

Friday – Sunday: \$1,500.00  
Monday – Thursday: \$1,000.00