

2025 - 2026

# Catering Menus



# Maderas Golf Club



**MADERAS**  
GOLF CLUB  
EXPERIENCE TROON GOLF®

17750 Old Coach Road, Poway CA 92064

858.451.8100

[www.MaderasGolf.com](http://www.MaderasGolf.com)

# Breakfast Buffets

For a minimum of 15 guests

All Breakfast Buffet Menus include Regular & Decaffeinated Coffee & Assorted Hot Teas

## CONTINENTAL BREAKFAST BUFFET - \$18++ per guest

Sliced Seasonal Fresh Fruit  
Assorted Breakfast Muffins & Pastries | Whipped Butter & Fruit Preserves  
Individual Greek Yogurt  
Individual Bottled Orange Juice & Apple Juice

## SMART START BREAKFAST BUFFET - \$24++ per guest

Egg White Breakfast Scramble | Red Pepper | Spinach | Mushroom  
Turkey Bacon  
Greek Yogurt Parfait | Granola & Berries  
Whole Wheat Toast | Whipped Butter & Fruit Preserves  
Individual Bottled Orange Juice & Apple Juice

## MADERAS BREAKFAST BUFFET - \$28++ per guest

Sliced Seasonal Fresh Fruit  
Assorted Breakfast Muffins & Pastries | Whipped Butter & Fruit Preserves  
Greek Yogurt Parfait | Granola & Berries  
Fluffy Scrambled Eggs  
Applewood Smoked Bacon & Breakfast Sausage Patties  
Breakfast Potatoes  
Individual Bottled Orange Juice & Apple Juice

## MADERAS BRUNCH BUFFET - \$45++ per guest

Fresh Fruit & Strawberry Skewers | Honey Yogurt Dipping Sauce  
Assorted Chef Selected Breakfast Breads | Whipped Butter & Fruit Preserves  
Choice of ONE Eggs Benedict Selection:
 

- *Traditional Eggs Benedict | Canadian Bacon | Poached Egg | Hollandaise Sauce*
- *Chorizo Eggs Benedict | Poached Egg | Avocado & Cilantro | Chipotle Hollandaise Sauce (additional \$2++)*
- *Jumbo Lump Crab & Avocado Eggs Benedict | Sliced Heirloom Tomato | Citrus Hollandaise Sauce (additional \$4++)*

 Applewood Smoked Bacon & Breakfast Sausage Patties  
Yukon Gold Potato & Chorizo Hash  
Choice of ONE Salad Selection:
 

- *Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing*
- *Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing*
- *Baby Spinach Salad | Dried Cranberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette*
- *Caprese Salad | Mixed Greens | Ciliegine Mozzarella | Grape Tomatoes | Balsamic Vinaigrette*

 Choice of TWO Entrée Selections:
 

- *Grilled Bruschetta Chicken | Diced Tomato | Red Onion | Basil | Mozzarella Cheese | Aged Balsamic Reduction*
- *Seared Salmon | Lemon Garlic Butter*
- *Chef Attended Hand Carved Marinated Flank Steak\**

 Choice of ONE Dessert Selection
 

- *Chocolate Dipped Strawberries & Assorted Dessert Bars*
- *Freshly Baked Chocolate Chip Cookies & Ghirardelli Brownies*

\* Chef Attendant Fee - \$200

All Food & Beverage prices are subject to 23% Service Charge and Current State Sales Tax

# A la Carte Breakfast

For a minimum of 15 guests

## **MADERAS BREAKFAST BURRITO** - \$15++ per guest

Scrambled Eggs | Black Beans | Avocado | Oaxaca Cheese | Salsa | Bell Pepper | Pico de Gallo  
Choice of Meat: *Bacon | Ham | Sausage | Chorizo (additional \$2++)*

## **MEAT LOVERS BREAKFAST BURRITO** - \$15++ per guest

Scrambled Eggs | Chorizo | Bacon | Ham | Pepper Jack Cheese | Salsa

## **RISE & SHINE BREAKFAST SANDWICH** - \$14++ per guest

Scrambled Eggs | Cheddar Cheese | Sourdough Toast  
Choice of Meat: *Bacon | Sausage Patty*

## **SLICED FRESH FRUIT DISPLAY** - \$9++ per guest

Watermelon | Cantaloupe | Pineapple | Honeydew | Grapes

## **ASSORTED INDIVIDUAL GREEK YOGURT** - \$4++ per guest

Strawberry | Blueberry

## **CHEF SELECTED ASSORTED BREAKFAST BREADS** - \$32++ per dozen

Muffins | Danishes | Scones | Pastries

## **BAGELS & CREAM CHEESE** - \$32++ per dozen

Plain | Onion | Cinnamon Raisin

## **ASSORTED MINI QUICHES** - \$27++ per dozen

Variety of: *Lorraine | Garden Veggie | Broccoli & Cheese | Three-Cheese*

## **OMELET STATION\*** - \$10++ per guest

Ham | Bacon | Onion | Bell Pepper | Mushroom | Tomato | Jalapeño | Spinach | Shredded Cheese

## **FRENCH TOAST BAR** - \$14++ per guest | **BELGIAN WAFFLE BAR** - \$16++ per guest

Assorted Seasonal Fruit | Maple Syrup | Whipped Cream | Whipped Butter | Powdered Sugar

## **BOTTOMLESS MIMOSA BAR** - \$22++ per guest

Juices: Orange | Grapefruit | Cranberry | Pineapple  
Garnishes: Strawberries | Pineapple | Raspberries | Blackberries

## **BOTTOMLESS BLOODY MARY BAR** - \$20++ per guest

New Amsterdam Vodka | Home-Made Bloody Mary Mix | Tabasco | Horseradish  
Garnishes: Celery | Olives | Lemon & Lime Wedges | Peppercornis | Pickle Spears

## **COFFEE STATION** - \$75++ per gallon

Regular & Decaffeinated Coffee | Assorted Hot Teas

## **HOT CHOCOLATE BAR** - \$75++ per gallon

Hot Cocoa | Mini Marshmallows | Peppermint Crumbles | Whipped Cream | Caramel Sauce | Cinnamon Sticks | White Chocolate Chips | Graham Cracker Crumbs | Vanilla Cream

\* Chef Attendant Fee - \$200

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# Boxed Lunches

For Golf Groups & Tournaments (12+players)

## **BOGEY HOAGIE BOXED LUNCH** - \$20++ per guest

Choice of: Turkey | Ham | *Roast Beef (additional \$2++ per guest)*  
 Hoagie Roll | Cheese | Lettuce | Tomato | Mayo & Mustard Packets  
 Bag of Chips | Pre-Packaged Chocolate Chip Cookie | Whole Apple

## **MANGIA ITALIANO BOXED LUNCH** - \$24++ per guest

Italian Sub Sandwich - Salami | Ham | Pepperoni  
 Hoagie Roll | Provolone Cheese | Lettuce | Tomato | Banana Peppers | Italian Dressing | Mayo & Mustard Packets  
 Bag of Chips | Pre-Packaged Chocolate Chip Cookie | Whole Apple

## **VEGETARIAN BOXED LUNCH** - \$20++ per guest

Marinated Veggie Sandwich  
 Hoagie Roll | Zucchini | Squash | Bell Pepper | Tomato | Onion | Mushroom | Lettuce | Mayo & Mustard Packets  
 Bag of Chips | Pre-Packaged Chocolate Chip Cookie | Whole Apple

# Boxed Lunch Enhancements

To be combined with Boxed Lunches - Not sold separately

## **GRANOLA BAR** - \$3.00++ per guest

## **DIVINE BEEF JERKY** - \$11 ++ per guest

## **10th TEE BAR** - \$5++ per guest

Peanut Honey | Oatmeal Raisin | Chocolate Peanut | Chocolate Chip

## **GATORADE** - \$6 ++ per guest

Fruit Punch | Cool Blue | Orange | Lemon-Lime

## **SMART WATER** - \$5++ per guest

# Grille Lunch Menu

For parties of less than 25 guests

All Grille Lunch Menus include pre-set Waters on tables, Iced Tea Station | Cookies & Brownies

**\$29++ per guest**

Please select **THREE** options to be offered to your guests

## MADERAS COBB SALAD

Romaine | Grilled Chicken | Smoked Bacon | Egg | Diced Tomato | Gorgonzola Crumbles | Avocado |  
Choice of Dressing: *Ranch | Blue Cheese | Balsamic*

## GRILLED CHICKEN CAESAR SALAD

Romaine | Grilled Chicken | Parmesan Cheese | Herb Croutons | Caesar Dressing

## GRILLED CHICKEN HOUSE SALAD

Mixed Field Greens | Grilled Chicken | Heirloom Grape Tomato | Cucumber | Red Onion | Carrot  
Choice of Dressing: *Ranch | Blue Cheese | Balsamic | Sesame Ginger | Honey & Champagne | Italian*

## ANGUS SIRLOIN CHUCK BURGER

Toasted Brioche Roll | Lettuce | Tomato | Red Onion | Pickle  
Choice of Cheese: *Cheddar | American | Swiss | Provolone*  
Choice of Side: *French Fries | Fruit Cup (must be the same for all orders)*

## CLUB SANDY

Toasted Sourdough Bread | Turkey | Ham | Jalapeño Bacon | Cheddar Cheese | Lettuce | Tomato | Mayo  
Choice of Side: *French Fries | Fruit Cup (must be the same for all orders)*

## BLACKENED SPICED AHI TUNA WRAP *(subject to change seasonally)*

Blackened Spiced Ahi | Organic Greens | Pickled Cucumber | Crispy Fried Onions | Ginger Soy Vinaigrette  
Choice of Side: *French Fries | Fruit Cup (must be the same for all orders)*

## DOUBLE CRUNCH CHICKEN SANDWICH

Southern Style Fried Chicken | Shredded Lettuce | Tomato | Pickle Chips | Cherry Pepper Aioli | Toasted Brioche Roll  
Choice of Side: *French Fries | Fruit Cup (must be the same for all orders)*

## OLD COACH RUBEN

Pastrami or Turkey | Thousand Island Dressing | Sauerkraut | Swiss Cheese | Butter Seared Rye Bread  
Choice of Side: *French Fries | Fruit Cup (must be the same for all orders)*

## HERITAGE TACO PLATE

Choice of Two Tacos: *Blackened Shrimp, Pork Carnitas, Carne Asada, Pollo Asada*  
Shredded Cabbage | Pico de Gallo | Pickled Red Onions | Chipotle Aioli | Cilantro | Tortilla Chips & Salsa

## SEASONAL MENU SELECTIONS

Please contact your Catering Manager for Seasonal Menu Selections available for your event

## OPTIONAL CHOICE OF STARTER - \$5++ per guest

Cup of Chicken Tortilla Soup | Side House Salad | Side Caesar Salad

*Final selections and entrée counts are due to Maderas seven (7) days prior to your event date.  
Guests may order day-of for parties less than 15 guests.*

# Plated Lunch

For a minimum of 25 guests

All Plated Lunch Menus include pre-set Waters on tables & Iced Tea Station | Bread Rolls & Butter

## FIRST COURSE - \$8++ per guest

Choice of ONE Salad Selection for all guests:

- Baby Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing
- Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing
- Spinach Salad | Dried Cranberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette
- Maderas Greek Salad | Field Greens | Tomato | Cucumber | Kalamata Olives | Feta Cheese | Red Wine Vinaigrette
- Caprese Salad | Mixed Greens | Ciliegine Mozzarella | Grape Tomatoes | Balsamic Vinaigrette

## ENTRÉES

Choice of THREE Pre-Selected Entrées: (Guests to choose prior to event)

All Entrees served with California Vegetable Medley | Broccoli | Cauliflower | Carrots

### Grilled Bruschetta Chicken - \$23++ per guest

Diced Tomato | Red Onion | Basil | Mozzarella Cheese | Aged Balsamic Reduction | Yukon Gold Mashed Potatoes

### Maderas Chicken Cordon Bleu - \$24++ per guest

Breaded Chicken Breast | Ham | Smoked Gouda | Sauce Suprême | Roasted Red Potatoes

### Grilled Salmon - \$26++ per guest

Sun Dried Tomato Pesto | Marinated Vegetable Couscous

### Herb Marinated Grilled Sirloin Steak - \$28++ per guest

Red Wine Sauce | Yukon Gold Mashed Potatoes

### Butternut Squash Ravioli - \$22++ per guest

Sage Beurre Noisette | Goat Cheese | Crispy Sage

## DESSERT - \$10++ per guest

Choice of ONE Dessert Selection for all guests:

- Raspberry Swirl Cheesecake
- Flourless Chocolate Torte
- Carrot Cake | Cream Cheese Frosting
- Tiramisu
- Lemon Meringue Pie

Final selections and entrée counts are due to Maderas seven (7) days prior to your event date.

# Lunch Buffets

For a minimum of 15 guests

All Lunch Buffet Menus include pre-set Waters on tables & Iced Tea Station

## DELI SANDWICH LUNCH BUFFET - \$32++ per guest

Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing

Choice of THREE Sandwich Selections:

- Turkey & Havarti | Lettuce | Tomato
- Roast Beef & Provolone | Lettuce | Tomato
- Ham & Swiss | Lettuce | Tomato
- Italian Sub | Salami | Ham | Pepperoni | Provolone Cheese | Lettuce | Tomato | Banana Peppers | Italian Dressing
- Grilled Marinated Veggie & Mozzarella

Choice of ONE Side Selection:

- Potato Salad
- Pasta Salad

Freshly Baked Chocolate Chip Cookies & Brownies

## ALL-AMERICAN LUNCH BUFFET - \$35++ per guest

Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing

Southern Style Cole Slaw

Yukon Gold Potato Salad

Bacon & Bourbon Baked Beans

Angus Sirloin Chuck Burgers & Hebrew National Hot Dogs

Brioche Rolls & Hot Dog Buns

Cheddar Cheese | Swiss Cheese | Pepper Jack Cheese

Green Leaf Lettuce | Sliced Tomato | Red Onion | Kosher Pickle

Ketchup | Mustard | Mayo | Relish | Diced Red Onion | Shredded Cheddar Cheese

Apple Tart & Chocolate Chip Cookies

## ITALIAN EXPRESS LUNCH BUFFET - \$34++ per guest

Choice of ONE Salad Selection:

- Antipasti Salad | Chilled Romaine | Salami | Prosciutto | Pepperoncini | Mozzarella Cheese | Tomatoes | Black Olives | Balsamic Vinaigrette
- Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing

Choice of ONE Pasta Selection: (Add: Grilled Chicken - \$4++ per person, Grilled Shrimp - \$6++ per person)

- Farfalle Alfredo
- Penne Pesto
- Tortellini Marinara

Choice of ONE Entrée Selection:

- Chicken Parmesan or Eggplant Parmesan
- Chicken Piccata
- Chicken Marsala
- Italian Sausage & Meatballs

Toasted Garlic Bread

Tiramisu

# Lunch Buffets continued...

For a minimum of 15 guests

All Lunch Buffet Menus include pre-set Waters on tables & Iced Tea Station

## **BAJA TACO LUNCH BUFFET - \$34++ per guest**

Corn & Flour Tortillas  
 Ground Taco Beef & Shredded Chicken  
 Black Beans | Spanish Rice  
 Shredded Cheese | Lettuce | Tomato | Sour Cream  
 Tortilla Chips & Salsa  
 Guacamole (*additional \$4++ per person*)  
 Warm Churros with Nutella Dipping Sauce

## **ISLAND FLAIR LUNCH BUFFET - \$36++ per guest**

Caribbean Salad | Kale & Shaved Brussels Blend | Pineapple | Cilantro | Mandarin Orange | Honey Lime Dressing  
 Jamaican Pasta Salad  
 Choice of TWO Entrées:  
 • *Island Spice Jerk Chicken*  
 • *Caribbean Style Pulled Pork Sliders | Marinated Veggie Slaw | Pineapple & Pimento Salsa | Jerk Sauce*  
 • *Mango Shrimp Skewers*  
 Cilantro Pineapple Rice  
 Rasta Stewed Red Beans  
 Mini Key Lime Pie & Coconut Cupcakes

## **SOUTH OF THE BORDER LUNCH BUFFET - \$38++ per guest**

Southwest Salad | Romaine | Tomatoes | Red Onion | Roasted Corn | Black Beans | Tortilla Strips | Spicy Avocado Ranch  
 Choice of TWO Entrées:  
 • *Cheese Enchiladas*  
 • *Beef Enchiladas*  
 • *Chicken Enchiladas*  
 • *Steak Fajitas | Bell Peppers | Onions*  
 • *Chorizo Monterey Chicken*  
 Black Beans | Mexican Rice  
 Tortilla Chips & Salsa  
 Guacamole (*additional \$4++ per person*)  
 Tres Leches Cupcakes & Warm Churros with Nutella Dipping Sauce

## **ELEGANTE LUNCH BUFFET - \$45++ per guest**

Spinach Salad | Grilled Pear | Feta Cheese | Candied Walnuts | Red Onion | Honey Champagne Vinaigrette  
 Grilled Marinated Flank Steak\*  
 Seared Salmon | Basil Garlic Butter  
 Roasted Red Potatoes  
 Broiled Vegetables | Zucchini | Squash | Red & Green Bell Pepper | Red Onion | Grape Tomato  
 Artisan Rolls & Butter  
 Flourless Chocolate Torte & Lemon Bars

\* Chef Attendant Fee - \$175+



# Tray Passed Appetizers

Minimum 50 pieces per selection

## *\$4++ per piece*

Cheese & Berry Skewer

Tomato Bruschetta Crostini

Mini Caesar Salad in Phyllo Cup

Cream Cheese Artichoke Croquet

Mini Fajita Quesadilla | Bell Pepper & Onion | Chicken or Beef (*additional \$2++ per piece*)

Spanakopita

Vegetable Spring Roll | Thai Chili Lime Glaze

## *\$5++ per piece*

Caprese Skewer | Grape Tomato | Mozzarella | Basil | Balsamic Glaze

Tomato & Cucumber Herbed Goat Cheese Crostini

Mac & Cheese Bite Skewers | Candied Bacon

Jalapeño Poppers

Mini Meatballs | Choice of Sauce: BBQ | Marinara | Spicy | Swedish

Caribbean Jerk Chicken Skewer | Honey Bourbon BBQ

Asian Style Pork Dumpling | Ginger Soy Dipping Sauce

## *\$6++ per piece*

Smoked Salmon & Cucumber Canapé

Shrimp Cocktail

Cumin Seared Ahi Tuna | Wrapped in Cucumber | Pickled Corn Salsa

Bacon Wrapped Jumbo Shrimp | Chipotle Aioli

Braised Beef Short Rib Flauta | Avocado Ranch

Jumbo Lump Crab Cake | Tomato & Chipotle Remoulade

# Displayed Appetizers

For a minimum of 15 guests

## **INTERNATIONAL & DOMESTIC CHEESE DISPLAY - \$16++ per guest**

Brie | Goat Cheese | Bleu Cheese | Pepper Jack | Smoked Cheddar | Sliced Baguette | Assorted Gourmet Crackers | Seasonal Fruit Garnish

Add on: Charcuterie Selection | Prosciutto | Salami | Pepperoni (*additional \$5++ per person*)

## **CHEESE BITE DISPLAY - \$10++ per guest**

Cheddar | Swiss | Pepper Jack | Assorted Seasonal Fruit | Assorted Gourmet Crackers

## **SLICED FRESH FRUIT DISPLAY - \$9++ per guest**

Watermelon | Cantaloupe | Pineapple | Honeydew | Grapes

## **VEGETABLE CRUDITÉ DISPLAY - \$7++ per guest**

Zucchini | Yellow Squash | Broccoli | Carrots | Celery | Bell Pepper | Cucumber | Grape Tomato | Ranch Dressing Dip

## **GRILLED MARINATED MEDITERRANEAN VEGETABLE DISPLAY - \$10++ per guest**

Zucchini | Yellow Squash | Peppers | Onions | Portobello Mushroom | Asparagus | Roasted Red Pepper Hummus | Garlic Hummus | Assorted Flatbread & Gourmet Crackers

## **DIP DISPLAY - \$10++ per guest**

- Salsa & Guacamole with Freshly Made Corn Tortilla Chips
- Spinach & Artichoke Dip with Assorted Flatbreads & Gourmet Crackers
- Olive & Caper Tapenade with Assorted Flatbreads & Gourmet Crackers
- Roasted Red Pepper Hummus with Assorted Flatbreads & Gourmet Crackers
- Garlic Hummus with Assorted Flatbreads & Gourmet Crackers

## **GOURMET FINGER SANDWICHES - \$42 per dozen (minimum 2 dozen per selection)**

- Dill & Lemon Cream Cheese with English Cucumber on Rye Bread
- Tomato, Mozzarella & Pesto French Bread
- Turkey & Fontina Cheese with Pesto on Sourdough Bread
- Egg Salad | Tuna Salad | Chicken Salad on Wheat Bread (*Shrimp Salad - additional \$2++ per dozen*)

## **GOURMET FINGER SANDWICHES - \$45 per dozen (minimum 2 dozen per selection)**

- Smoked Gouda with Bacon & Pear on Wheat Bread
- Grilled Chicken, Roasted Tomatoes & Avocado on Focaccia Roll
- Roast Beef with Arugula & Horseradish Cream on Rye Bread

# Plated Dinner

For a minimum of 25 guests

All Plated Dinner Menus include pre-set Waters on tables & Iced Tea Station | Bread Rolls & Butter

## FIRST COURSE - \$8++ per guest

Choice of ONE Salad Selection for all guests:

- Baby Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing
- Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing
- Spinach Salad | Dried Cranberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette
- Caprese Salad | Mixed Greens | Ciliegine Mozzarella | Grape Tomatoes | Balsamic Vinaigrette

## ENTRÉES Final selections & entrée counts are due to Maderas seven (7) days prior to your event date.

Choice of THREE Pre-Selected Entrées: (Guests to choose prior to event)

### Herb Marinated Frenched Chicken Breast - \$39++ per guest

Lemon Caper Artichoke Butter Sauce | Yukon Gold Whipped Potatoes | Sautéed Haricot Verts

### Herb Brined Grilled Pork Tenderloin - \$40++ per guest

Apple Cider Gastrique | Roasted Fingerling Potatoes | Sautéed Broccoli, Carrot & Cauliflower Medley

### Grilled Scottish Salmon - \$42++ per guest

Sun-Dried Tomato Tuscan Cream Sauce | Wild Rice Pilaf | Sautéed Green Beans, Baby Carrot, Yellow Squash, Grape Tomato

### Grilled 10 oz. Ribeye - \$44++ per guest

Chipotle Steak Sauce | Garlic & Herb Roasted Red Bliss Potatoes | Sautéed Broccolini | Crispy Fried Onion Strings

### Braised Boneless Beef Short Ribs - \$44++ per guest

Red Wine & Tomato Jus | Yukon Gold Whipped Potatoes | Garlic Butter Braised Kale

### Grilled 7 oz. Beef Tenderloin - \$49++ per guest

Red Wine & Herb Infused Demi Glaze | Yukon Gold Whipped Potatoes | Garlic Butter Sautéed Haricot Verts

### Surf & Turf - \$60++ per guest

Grilled 4 oz. Filet Mignon with Red Wine & Herb Demi Glaze | 4 oz. Cold Water Butter Poached Lobster Tail with Béarnaise Sauce | Yukon Gold Whipped Potatoes | Sautéed Jumbo Asparagus

### Vegetarian Wellington - \$36++ per guest

Roasted Chef Selected Vegetables | Goat Cheese | Puff Pastry | Marinara Sauce

### Vegetable Risotto Stuffed Portobello Stack - \$37++ per guest

Basil Pomodoro Sauce | Grilled Portobello Mushroom | Roasted Vegetable Risotto | Parmesan Cheese

## DESSERT - \$10++ per guest

Choice of ONE Dessert Selection for all guests:

- Raspberry Swirl Cheesecake
- Flourless Chocolate Torte
- Carrot Cake | Cream Cheese Frosting
- Wild Berry Fruit Tart
- Mini Key Lime Pie

Final selections and entrée counts are due to Maderas seven (7) days prior to your event date.

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# Dinner Buffets

For a minimum of 25 guests

All Dinner Buffet Menus include pre-set Waters on tables & Iced Tea Station

## WHEN IN ROME DINNER BUFFET - \$47++ per guest

Mediterranean Salad | Romain Lettuce | Parmesan Cheese | Grape Tomatoes | Red Onions | Banana Peppers | Garlic Croutons | Red Wine Vinaigrette

Dinner Rolls | Whipped Butter

Choice of TWO Entrée Selections:

- *Lasagna Bolognese | Ground Beef | Pancetta | Ricotta Cheese | Garlic | Basil | Marinara Sauce | Mozzarella*
- *Tuscan Chicken | Garlic, Spinach & Sun Dried Tomato Herb Cream Sauce*
- *Three Cheese Manicotti | Marinara Sauce*
- *Shrimp Carbonara | Garden Peas | Parmesan | Fresh Basil | Smoked Bacon Cream Sauce*

Roasted Fingerling Potatoes

Herb Roasted Seasonal Vegetables | Balsamic Reduction

Limoncello Cupcakes & Chocolate Chip Cannoli

## GUADALAJARA DINNER BUFFET - \$47++ per guest

Chopped Salad | Roasted Corn | Black Beans | Pico de Gallo | Onions | Queso Fresco | Avocado |

Honey Cilantro Lime Dressing

Chips | Salsa | Guacamole

Choice of TWO Entrée Selections:

- *Steak & Chicken Fajitas | Bell Peppers | Onions | Corn & Flour Tortillas*
- *Grilled Chicken Chorizo | Pepper Jack Cheese Sauce | Pico de Gallo*
- *Salsa Verde Cheese Enchiladas*

Spanish Rice

Braised Pinto Beans

Abuelita Chocolate Brownies & Caramel Flan

## ON THE BAYOU DINNER BUFFET - \$49++ per guest

Creole Caesar Salad | Romaine Lettuce | Parmesan Cheese | Herb Croutons | Spiced Creamy Caesar Dressing

Jalapeño Cheddar Cornbread Muffins

Fried Okra | Creole Dipping Sauce

Choice of TWO Entrée Selections:

- *Shrimp & Andouille Sausage Jambalaya*
- *Cajun Stuffed Cheesy Chicken*
- *Crawfish Étouffée*

New Orleans Red Beans & Rice

Chocolate Bourbon Pecan Pie & Classic Beignets | Powdered Sugar

## SMOKEHOUSE BARBEQUE DINNER BUFFET - \$50++ per guest

Mixed Field Greens Salad | Grape Tomato | Cucumber | Red Onion | Carrots | Cheddar Cheese | Ranch & Balsamic

Dinner Rolls | Whipped Butter

Choice of TWO Entrée Selections:

- *Slow Roasted Baby Back Ribs*
- *Smoked Beef Brisket*
- *Herb Marinated Grilled Chicken Breast*

Roasted Garlic Mashed Potatoes

Country Style Green Beans | Caramelized Onions | Bacon

Cinnamon Spiced Apple Cobbler

Chocolate Chip Cookies

# Dinner Buffets continued...

For a minimum of 25 guests

All Dinner Buffet Menus include pre-set Waters on tables & Iced Tea Station

## CREATE-YOUR-OWN DINNER BUFFET - \$50++ per guest

Choice of ONE Salad Selection:

- *Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing*
- *Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing*

Choice of TWO Entrée Selections:

- *Grilled Bruschetta Chicken | Diced Tomato | Red Onion | Fresh Basil | Mozzarella | Aged Balsamic Reduction*
- *Pan Seared Chicken Francaise | Lemon White Wine Butter Sauce*
- *Seared Salmon | Honey Dijon Glaze*
- *Grilled Mahi-Mahi | Citrus Herb Butter*
- *Garlic & Rosemary Marinated Grilled Flank Steak\**
- *Roasted Pork Loin | Cranberry BBQ Glaze*

Choice of ONE Side Selection:

- *Herb Roasted Potatoes*
- *Yukon Gold Mashed Potatoes*
- *Sweet Potato Hash*
- *Jasmine Rice Pilaf*
- *Cheddar & Pepper Jack Mac n' Cheese*

Choice of ONE Vegetable Selection:

- *Sautéed Hericot Verts*
- *Vegetable Medley | Zucchini | Squash | Bell Peppers | Onions | Green Beans*
- *Butter Poached Broccolini*
- *Sautéed Asparagus*
- *Sautéed Butternut Squash & Kale*

Choice of ONE Dessert Selection:

- *Raspberry Swirl Cheesecake*
- *Flourless Chocolate Torte*
- *Carrot Cake | Cream Cheese Frosting*
- *Wild Berry Fruit Tart*
- *Mini Key Lime Pie*

\* Chef Attendant Fee - \$200

# Dinner Buffets continued...

For a minimum of 25 guests

All Dinner Buffet Menus include pre-set Waters on tables & Iced Tea Station

## LIVE GRILL BURGER BUFFET\* - \$59++ per guest

Displayed Appetizers | Hummus & Pita | Fresh Vegetable Display

Choice of ONE Salad Selection:

- *Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing*
- *Traditional Caesar Salad | Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing*

French Fries | Sweet Potato Waffle Fries

Choice of ONE Side Selection:

- *Macaroni Salad*
- *Potato Salad*
- *Coleslaw*

Choice of THREE Protein Selections from the Grill:

- *Angus Beef Burger*
- *Turkey Burger*
- *Tuna Burger*
- *Impossible Burger*

Lettuce | Sliced & Grilled Onion | Tomatoes | Sprouts | Guacamole | Sautéed Mushrooms | Sliced Pickles |

Provolone Cheese | Cheddar Cheese | Havarti Cheese | Swiss Cheese | Pepper Jack Cheese |

Ketchup | Mustard | Mayonnaise

Warm Apple Pie

## SYCAMORE VALLEY DINNER BUFFET\* - \$65++ per guest

Displayed Appetizer | Artesian Cheese, Salami, Fruit & Nuts Platter

Choice of ONE Salad Selection:

- *Mixed Organic Field Greens Salad | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic & Ranch Dressing*
- *Spinach Salad | Dried Cranberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette*
- *Caprese Salad | Mixed Greens | Ciliegine Mozzarella | Grape Tomatoes | Balsamic Vinaigrette*

Guest Choice of Protein Selection from the Grill:

- *Prime Flat Iron Steak*
- *Herb Marinated Jidori Chicken Breast*
- *Tequila Lime Shrimp Skewers*

Choice of ONE Side Selection:

- *Roasted Red Potatoes*
- *Yukon Gold Garlic Whipped Potatoes*
- *Vegetable Rice Pilaf*

Choice of ONE Vegetable Selection:

- *Roasted Vegetable Medley | Zucchini | Squash | Bell Peppers | Onions | Green Beans*
- *Sautéed Green Beans & Grape Tomatoes*
- *Butter Poached Broccolini*

Choice of ONE Dessert Selection:

- *Wildberry Crisp*
- *Peach Cobbler*
- *Blueberry Cobbler*

\* Chef Attendant Fee - \$200

**STREET TACO BAR - \$18++ per guest**

Tortilla Chips | Salsa | Guacamole  
 Marinated Chicken & Ground Beef  
 Corn & Flour Tortillas  
 Shredded Lettuce | Pico de Gallo | Sour Cream | Shredded Cheddar | Jalapeños | Cilantro

**NACHO BAR - \$18++ per guest**

Tortilla Chips  
 Cheddar Cheese Sauce  
 Grilled Chicken & Marinated Flank Steak  
 Marinated Black Beans | Black Olives | Scallions | Pico de Gallo  
 Salsa | Guacamole | Sour Cream

**POTATO BAR - \$11++ per guest**

Choice of ONE:

- *Baked Potato*
- *Yukon Gold Mashed Potatoes*

Smoked Bacon | Whipped Butter | Sour Cream | Brown Gravy | Shredded Cheddar | Parmesan |  
 Blue Cheese Crumbles | Caramelized Onions | Roasted Mushrooms | Scallions

**MAC & CHEESE BAR - \$19++ per guest**

Three Cheese Mac & Cheese  
 Smoked Bacon | Braised Pulled Pork | Shredded Cheddar | Parmesan | Blue Cheese Crumbles |  
 Scallions | Jalapeños | Pico de Gallo | Diced Tomato | Mushrooms | Toasted Breadcrumbs

**SALAD BAR - \$15++ per guest**

Romaine Lettuce | Organic Mixed Field Greens | Baby Spinach  
 Heirloom Grape Tomatoes | Cucumbers | Shaved Red Onion | Shredded Carrots | Kalamata Olives |  
 Sliced Bell Pepper | Hardboiled Egg | Scallions | Smoked Bacon | Grilled Chicken | Shredded Cheddar |  
 Parmesan | Blue Cheese Crumbles | Feta Cheese  
 Ranch Dressing | Balsamic Vinaigrette | Italian Dressing

**SLIDER STATION - \$19++ per guest**

Choice of TWO Selections: (*all served on Mini Hawaiian Slider Rolls*)

- *Chicken Parmesan Slider | Breaded Chicken Breast | Marinara Sauce | Mozzarella | Parmesan*
- *Caribbean Jerk Chicken Slider | Grilled Chicken Breast | Roasted Pineapple | Caribbean Jerk Sauce*
- *Fried Green Tomato Slider | Breaded Green Tomatoes | Jalapeño Pimento Cheese Spread | Smoked Bacon*
- *Wagyu Beef Slider | Grilled Wagyu Beef | Smoked Shallot Aioli | Cheddar Cheese | Caramelized Onion*
- *Pulled Pork Slider | Apple Cider Braised Pulled Pork | BBQ Sauce | Crispy Onions*
- *Beef Brisket Slider | Smoked Beef Brisket | Bourbon Molasses BBQ Sauce | Crispy Onions*

\* Chef Attendant Fee - \$200

**LIVE PASTA STATION\*** - \$20++ per guest

Penne Pasta | Farfalle Pasta  
 Marinara Sauce | Alfredo Sauce  
 Mild Italian Sausage | Grilled Chicken Breast  
 Tomatoes | Artichokes | Spinach | Caramelized Onion | Roasted Mushrooms | Roasted Vegetables |  
 Parmesan | Fresh Basil | Crushed Red Pepper Flakes  
 Grilled Cheese Garlic Bread

**LIVE RISOTTO STATION\*** - \$19++ per guest

Parmesan Arborio Rice  
 Butter Poached Shrimp | Grilled Chicken Breast  
 Sun-Dried Tomatoes | Artichokes | Spinach | Caramelized Onion | Sautéed Mushrooms | Roasted Vegetables  
 Parmesan | Fresh Basil | Crushed Red Pepper Flakes

**SHELLFISH STATION** - \$29++ per guest

Raw Oysters on the Half Shell  
 Poached Icy Blue Mussels  
 Citrus Poached Shrimp Cocktail  
 Raw Middle Neck Clams on the Half Shell  
 Jonah Crab Claws  
 Raw Horseradish | Cocktail Sauce | Lemon Wedges | Cucumber Mignonette | Tabasco

**SKEWER STATION** - \$12++ per guest

Choice of THREE Selections:

- *Caribbean Jerk Chicken Skewer*
- *Thai Peanut Chicken Skewer*
- *Barbeque Chicken Skewer*
- *Garlic & Herb Marinated Beef Skewer*
- *Sesame Teriyaki Beef Skewer*
- *Garlic & Bourbon Glazed Beef Skewer*
- *Balsamic Glazed Roasted Vegetable Skewer*
- *Tequila Lime Glazed Shrimp Skewer*
- *Chinese Five Spice Rubbed Pork Skewer*

\* Chef Attendant Fee - \$200



# Carving Stations

For a minimum of 25 guests

All Carving Stations include Dinner Rolls & Whipped Butter

## **FREE-RANGE FRENCHED TURKEY BREAST\*** - \$11++ per guest

Sage Gravy | Cranberry Sauce

## **ROASTED BONELESS CENTER CUT PORK LOIN\*** - \$9++ per guest

Honey Garlic Sauce | Spiced Peach Chutney

## **HONEY SMOKED BONELESS HAM\*** - \$10++ per guest

Brown Sugar Maple Glaze | Pineapple Cherry Chutney

## **SLOW ROASTED PRIME RIB\*** - \$19++ per guest

Rosemary Au Jus | Horseradish Cream Sauce

## **HERB MARINATED BEEF TENDERLOIN\*** - \$22++ per guest

Red Wine Demi Glaze | Horseradish Cream Sauce

## **CHILI RUBBED ROASTED TRI TIP\*** - \$17++ per guest

Cilantro & Avocado Chimichurri | Roasted Garlic Au Jus

# Dessert Stations

For a minimum of 25 guests

## **ASSORTED MINI DESSERTS** - \$13++ per guest

Chocolate Covered Strawberries  
Luscious Lemon Squares  
Butter Toasted Pecan Bars  
Chocolate Raspberry Tango  
Cheesecake Tarts

## **COOKIES & BROWNIES** - \$36++ per dozen

Warm Chocolate Chip Cookies | Ghirardelli Brownies

## **S'MORES BAR** - \$12++ per guest

Honey Graham Crackers | Marshmallows  
Hershey's Milk Chocolate Bars  
Reece's Peanut Butter Cups  
Raspberry Purée  
Nutella Hazelnut Chocolate Spread  
Macadamia Nuts

\* Chef Attendant Fee - \$200

All Food & Beverage prices are subject to 23% Service Charge and Current State Sales Tax

# Hourly Bar Packages

## Beer & Wine Package

House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

## Standard Bar Package

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum, Hornitos Tequila, J&B Scotch, Four Roses Bourbon, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

## Premium Bar Package

Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, Buffalo Trace Bourbon, Johnnie Walker Red Scotch, Herradura Tequila, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

## Ultra-Premium Bar Package

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Woodford Reserve Bourbon, Whistle Pig 6-Year Rye, Johnnie Walker Black Label Scotch, Casamigos Tequila, Ultra-Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

## Premium Refresher Package

Unlimited Sodas, Lemonade, Iced Tea & Assorted Juices for the entire event - \$17 per guest

*Priced Per Guest*

	<b>Beer &amp; Wine</b>	<b>Standard</b>	<b>Premium</b>	<b>Ultra-Premium</b>
1 hour	\$23	\$25	\$30	\$35
2 hours	\$29	\$35	\$42	\$45
3 hours	\$35	\$43	\$49	\$54
4 hours	\$40	\$50	\$56	\$61
5 hours	\$45	\$56	\$64	\$68

# Hosted Bar On Consumption

Domestic, Craft & Imported Beer, \$8  
 House Wine by the Glass, \$10  
 Premium Wine by the Glass, \$12  
 Ultra-Premium Wine by the Glass, \$14  
 Standard Brand Liquor, \$10  
 Premium Brand Liquor, \$12  
 Ultra-Premium Liquor, \$14  
 Soft Drinks/Juices, \$5

House Wine	Premium Wine	Ultra-Premium Wine	Beer
Stone Cellars, Pinot Grigio, California	The Crossings, Sauvignon Blanc, New Zealand	Dashwood, Sauvignon Blanc, New Zealand	
Stone Cellars, Chardonnay, California	Sea Sun, Chardonnay, California	Boen, Chardonnay, California	Coors Light Corona Extra Firestone 805 Blonde
Stone Cellars, Pinot Noir, California	Sea Sun, Pinot Noir, California	Boen, Pinot Noir, California	Lagunitas IPA Heineken N/A High Noon Seltzer
Stone Cellars, Cabernet Sauvignon, California	Firestone Vineyard, Cabernet Sauvignon, Paso Robles	Educated Guess, Cabernet Sauvignon, Napa County	

## CHAMPAGNE TOAST

A house champagne toast is included with all hosted bar packages exceeding \$1,500.

## WINE SERVICE WITH DINNER

Please ask your catering manager for more details!

## BARTENDER CHARGE

One bartender is included with all hosted bar packages exceeding \$1,000.

Any additional Bartenders are \$250 each.

Any additional Bar Setups are \$350 each.

## ALCOHOL SERVICE POLICIES

Maderas Golf Club is the only authorized licensee to sell and serve alcoholic beverages during your event. Wine may be brought in for a corkage fee, but must be served by Maderas Golf Club staff.

In accordance with Alcoholic Beverage Control policies, our bartenders are required to request identification from all guests appearing to be under 30 years of age. Maderas Golf Club reserves the right to refuse alcohol services to any guest who appears to be intoxicated. Beverages cannot be self-serve. **Shots and neat drinks are not permitted.** Wine or other liquor bottles cannot be placed on the Dining tables. Bar must close 30 minutes prior to the end of the Event.

# Event Policies

## **Service Charge & Sales Tax**

All Food & Beverage prices are subject to 23% Service Charge and Current State Sales Tax.  
\* Service charge is taxable per California State Board of Equalization, Regulation No. 1603.

## **Payment**

A deposit will be due at the time of contract signing. Final payment is due seven (7) days prior to your event in the form of a credit card, cash or cashier's check or certified bank check (personal checks are accepted for deposit only).

## **Menus**

Our Executive Chef will gladly design a custom menu for your event based on dietary, religious preferences or cultural needs. There may be increases in pricing due to unforeseen changes in market conditions at the time of your event. We will communicate these increases to you in advance. Alternatively, we, at our option, may in such event make reasonable substitutions in menus and you agree to accept such substitutions.

## **Alcohol Service**

Maderas Golf Club is the only authorized licensee to sell and serve alcoholic beverages during your event. Wine may be brought in for a corkage fee, but must be served by Maderas Golf Club staff. In accordance with Alcoholic Beverage Control policies, our bartenders are required to request identification from all guests appearing to be under 30 years of age. Maderas Golf Club reserves the right to refuse alcohol services to any guest who appears to be intoxicated. Shots are not included in hourly packages.

## **Final Meal Guarantee**

The guaranteed number of guest meals is due seven (7) days prior to your event and is not subject to reduction. A 3% allowance in food preparation over the initial guaranteed number of guests is allowed. If a meal choice is given to your guests, we ask that you provide meal indicators at least 72 hours in advance. This is usually placed on the table seating card.

## **Parking**

Conveniently located complimentary self-parking is available on property for all guests. Valet services are available at an additional charge. Please inquire with your Maderas Catering Sales Manager if you are interested in this service.

## **Decorations**

Maderas Golf Club is not responsible for any loss of damage to your property and does not maintain insurance covering it. Maderas Golf Club prohibits the use of confetti, rice, sand, glitter, fireworks, smoke/fog machines or open flame candles. All displays and decorations will be subject to prior written approval and we reserve the right to contract and charge for staff to provide the labor for any installations or removals of such. All items must be taken at the conclusion of your event. Maderas Golf Club is not responsible for any items left behind on property. In the case that Maderas Golf Club is required to hire an outside vendor to clean the space after your event a cleaning fee will be charged at the client's expense.

## **Overtime**

The service fee is \$325++ per half hour of overtime beyond your contracted event time.