

THE CLUBHOUSE  
AT ANAHEIM HILLS  
GOLF COURSE  
TOURNAMENT MENU

Meeting \* Banquet \* Convention  
&  
Catering Services

07/10

# TOURNAMENT MENU

Monday – Thursday Non - Holiday

## BEVERAGES, DANISH & SWEETS

Coffee, Decaf, or Tea  
Fruit Juice or Milk  
Assorted Sodas  
Mineral Water or Bottled Juices  
Assorted Fruit Yogurts  
Assorted Whole Fresh Fruit  
Assorted Pastries or Muffins  
Brownies or Assorted Cookies  
Assorted Monster Cookies  
Bagels w/ Cream Cheese, or Croissants with Assorted Jellies  
Mixed Nuts or Assorted Hard Candies

## STARTER CONTINENTALS

Minimum 25 Guests

### AMERICAN

Assorted danishes/muffins, coffee, decaf or tea, orange juice

### DELUXE

Assorted danishes/muffins, coffee, decaf or tea, orange juice, fresh fruit display

### SUPER DELUXE

Assorted danishes/muffins, coffee, decaf or tea, orange juice, fresh fruit display, assorted yogurts

## BOX LUNCHES

Served with Whole Fruit, Chips, Cookie  
and Condiments on the Side

### SUBMARINE HERO

Assorted cold cuts & cheeses, lettuce, tomato, pickles & onions on a french roll

### TURKEY CROISSANT

Breast of turkey, provolone cheese, lettuce & tomato on a freshly baked croissant

\*MONDAY – THURSDAY (NON-HOLIDAY) \*\*FRIDAY - SATURDAY - SUNDAY

Holiday prices may vary.

Must be used in conjunction with a tournament. Prices & Selections Subject To Change

07/10 All Prices Subject to Service Charge and State Sales Tax

## TOURNAMENT THEME BUFFETS

Minimum 25 Guests

Served with Coffee, Decaf, Tea or Milk

### DELI BUFFET

Mixed greens with choice of dressing, pasta pesto, fresh fruit, assorted sliced cold cuts and cheeses, appropriate condiments, assorted breads

### TASTE OF ITALY

Classic caesar salad, linguine with marinara and garlic cream sauce, meatballs, garlic bread

### SOUTH OF THE BORDER

Fiesta salad, \*chicken or beef fajitas, tomato, lettuce, shredded cheese, refried beans, spanish rice, sour cream, fresh salsa, flour tortillas  
Chicken and beef  
Add guacamole

### PACIFIC RIM

Fried rice, egg rolls, kung pao chicken, cucumber julep salad, stir-fry vegetables

### CLUBHOUSE BARBEQUE

\*Chicken or pork ribs, cole slaw, fresh fruit, sourdough rolls and butter  
mashed potatoes with country gravy  
Chicken and pork ribs

**ADD - vanilla ice cream, chocolate mousse, or rainbow sherbet**  
To any lunch buffet for an additional amount

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## PLATED LUNCH OR DINNER ENTREES

Served with Mixed Greens or Caesar Salad, Rolls, Butter, Rice or Potatoes & Vegetables  
Vanilla Ice Cream, Rainbow Sherbet, or Chocolate Mousse. Coffee, Decaf, Tea or Milk

### CHICKEN COQ AU VIN

Grilled boneless breast, rich red wine sauce with fresh mushrooms

### CHICKEN DIJONNAISE

Baked boneless breast, served with mild dijon sauce

### LEMON HERB CHICKEN

Slow roasted boneless breast, in a delicate lemon butter sauce, fresh rosemary

### CLUBHOUSE CHICKEN ROYALE

Baked boneless breast, stuffed with sun-dried tomatoes & sonoma jack cheese  
rolled in bread crumbs with a mild garlic cream sauce

### CHICKEN FLORENTINE

Baked boneless breast, stuffed with spinach and goat cheese

### CHERRY PORK TENDERLOIN

Oven roasted with a black cherry-port wine glaze

### GINGER-APRICOT CHICKEN

Baked boneless breast, ginger infused apricot glaze

### BAKED HALIBUT

Simply basted with lemon dill buerre blanc or piquillo pepper sauce

### OVEN BAKED ORANGE ROUGHY

Served with a citrus buerre blanc sauce

### PRIME RIB OF BEEF

8 oz. Slow roasted, juicy and succulent served with au jus & creamed  
horseradish

### PACIFIC SALMON FILLET

Grilled with fresh basil, garlic and sun-dried tomatoes or ponzu-miso glazed

### GRILLED TOP SIRLOIN

Lightly seasoned, brushed with Maitre D' butter

### WINEMAKER'S FILET

Filet mignon with a cabernet sauvignon wine sauce

### KANSAS CITY LONDON BROIL

Slow-roasted, sliced beef tri-tip au poivre with marsala sauce

## UPGRADES

**SALADS** - substitute delicata salad, clubhouse medley salad or wedge salad

**SIDES** - substitute saffron risotto cake, mediterranean cous-cous, mashed yukon gold potatoes,  
baked potato, mashed purple peruvian potatoes or cream mascarpone truffle risotto

**DESSERTS** - substitute cheesecake with strawberry sauce or chocolate decadence cake

**COMBINATIONS** - combine any two entrees by adding to the higher priced selection

**ADDITIONAL ENTRÉE CHOICES** - offer your guests a pre selected choice, add to the higher priced selection

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## HORS D' OEUVRES

### Service for 50

fresh fruit display

vegetable crudités with ranch dressing

domestic cheese board with assorted crackers

imported cheese board with assorted crackers

tri-color tortilla chips with salsa & guacamole

antipasto platter

whole poached decorated salmon

sliced smoked salmon with condiments

barbequed pork tenderloin

hot spinach and artichoke dip with garlic toast

**MINIMUM 2 PER PERSON OR 5 DOZEN, PER SELECTION**

**(Whichever is Greater)**

### **HOT (PER DOZEN)**

spicy chicken wings

swedish or barbequed meatballs

egg rolls

potstickers

spanakopita - spinach and feta cheese in phyllo dough

assorted mini-quiche

crab-stuffed mushrooms

teriyaki chicken or beef kabobs

coconut shrimp skewers with mango chutney

mini crab cakes with pepper aioli

beef or chicken empenadas

crisp asparagus with asiago cheese

baked phyllo with raspberries and almonds

balsamic glazed gig and mascarpone puffs

mini beef wellington

### **COLD (PER DOZEN)**

deviled eggs

prosciutto with melon

bruschetta - balsamic basil tomato concasse

belgian endive with bleu cheese butter and candied walnuts

spiced shredded chicken on belgian endive

smoked salmon canapes with caviar & crème fraiche

assorted sushi - wasabi, pickled ginger, aged soy sauce

assorted canapes

chocolate-dipped strawberries

prawns with cocktail sauce

assorted cocktail sandwiches

assorted petit fours

fruit tarts

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## BEVERAGE SERVICE

### Host Bar Package Priced Per Person

During a Host Bar, Beverages are Complimentary to Your Guests (minimum of 2 hours)

### Bar Charges Based On Consumption

Soft Drinks, House Brands, Fruit Juices, Call Brands, Sparkling Water, Premium Brands, Domestic Beer, Top Shelf, Imported Beer, Cordials/Cognacs, House Wine, Chardonnay, Cabernet

**Cash Bar** - Guests pay for their own beverages. \*Cash bar prices include tax.

**Host Bar Based on Consumption** - Host determines a prepaid dollar amount and will only be charged for drinks guests order

**Host Bar based on time**-Host sets time period that drinks are complimentary to guests.

**Partial Host Bar**-Host determines the type of beverages to be hosted by consumption.

**Keg Beer** - Domestic  
Imported

**Champagne, Etc.** - Martinelli's (Non-Alcoholic)  
House Brand Champagne  
Fruit Punch  
Champagne Punch

**Wine** - Chardonnay, White Zinfandel, Cabernet, Merlot (750 ml. Bottle)  
Please Inquire About Additional Premium Selections.

**Corkage Fee** - We will prearrange service of your Wine or Champagne (750ml. Bottle.)  
Larger bottles charged accordingly. No other food or beverage may be brought on premises.

**Labor Charges** - A private bar and bartender fee of will be refunded if bar sales exceed  
Tray Passed Hors D' Oeuvre or Cocktail Service is available for hour/server.

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