PRIVATE & SEMI-PRIVATE EVENT MENU

APPETIZER OFFERINGS - Page 1

Event offerings are self-serve for 2hrs, tray pass available for an additional fee
All non-alcoholic refillable beverages included, coffee upon request

SELF-SERVE BUFFET REQUIRED FOR GROUPS OF 25PPL OR MORE

Customize your event with our scratch kitchen offerings and craft cocktails

APPETIZER BUFFETS

BASE PER PERSON PRICE $19.95

+ $6.95 PER ***FAIRWAY*** APPETIZER

+ $7.95 PER ***PRESTIGE*** APPETIZER SELECTION

FIXED QUANTITY PRICING

If you choose to do "FQP" pricing, we recommend no more than 5-6 item selections. Fixed Quantity is great if you are unsure of your guest count or want to leave more room for your bar budget over your food budget.

A minimum of (25) pieces or servings is required for each FQP item.

FAIRWAY

HOUSE ROLLS
labneh, honeycomb, za'atar, olive oil
FQP - $3

HAND CUT FRENCH FRIES
buttermilk Béarnaise
FQP - $3

CHARRED SHISHITO PEPPERS
pecorino, lemon aioli, chives
FQP - $3

CHEF EDDIE'S BROILED WINGS
magical BBQ seasoning
with kimchi aioli
FQP - $4

CHEF ANDY'S BROILED WINGS
tamarind glaze with Thai basil aioli
roasted cashews
FQP - $4

CRISPY CAULIFLOWER (gf, df, v)
maple-tahini glaze, Aleppo chili crunch, cilantro
FQP - $5

BRUSSELS SPROUTS (gf)
candied walnut, feta, mojo verde
FQP - $5

SEASONAL SOUP SHOTS
Please ask for our seasonal selection
FQP - $4

PRESTIGE

BROCCOLINI (gf)
parmesan, spicy romesco, hazelnuts
FQP - $6

ASPARAGUS (gf)
truffle aioli, parmesan, chives
FQP - $6

WILD MUSHROOMS (gf)
lemon garlic aioli, chives
FQP - $6

MOROCCAN SPICED CARROTS (gf)
goat cheese spread, candied pecans
FQP - $6

HOT CHICKEN SLIDERS
sweet slider bun, Nashville Hot Sauce,
tarragon Béarnaise slaw
FQP - $7

BRISKET TACOS OR SLIDERS
corn tortilla or sweet slider bun, house BBQ sauce,
tarragon Béarnaise slaw
FQP - $7

CHARCUTERIE DISPLAY
3 Meats, 3 Cheeses, fruits, nuts, dips and spreads
FQP - $7

CHARRED OCTOPUS
Panisse, N'duja vinaigrette, frisée,
saffron harissa aioli
FQP - $8

HAMACHI CARPACCIO
tomato ponzu, olive oil,
avocado, cucumbers, herbs
FQP - $8

DESSERT ADD-ONS, $5.95/per serving

COUNTRY CLUB CHURROS | WHITE CHOCOLATE BREAD PUDDING | CHOCOLATE GANACHE CAKE

updated 251104

PRIVATE & SEMI-PRIVATE EVENT MENU

DINNER OFFERINGS - Page 2

Event offerings are self-serve for 2hrs, tray pass available for an additional fee
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SELF-SERVE BUFFET REQUIRED FOR GROUPS OF 25PPL OR MORE

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DINNER BUFFETS - ENTRÉES

Our dinner buffet offerings include our wild greens salad and your choice of (2) appetizers, (2) entrées and (2) sides

Buffet pricing is based on the entrée selection

FAIRWAY DINNER BUFFET $64.95/pp | ***PRESTIGE*** DINNER BUFFET $74.95/pp

FAIRWAY

CACIO E PEPE
bucatini, pecorino Romano, black pepper

JIDORI CHARRED CHICKEN SANDWICH
aged cheddar, avocado mash, heirloom tomatoes, braised bacon, Chipotle aioli

MAC AND CHEESE
fontina, gruyere, aged cheddar, black truffle, baked with a crunch

PRESTIGE

LAMB BOLOGNESE TAGLIATELLE
truffle, parmesan, chive

COUNTRY CLUB BURGER
dry aged white cheddar, caramelized onions, house sauce, lettuce, tomato

JIDORI CHICKEN ENTRÉE
charred peppers, yellow squash gastrique, creamy polenta, demi glaze

BEELER BONE-IN PORK CHOP
Gochujang BBQ sauce, tempura vegetables

SCOTTISH SALMON
Gribiche dressing, spinach spätzle, herbs

CROSS-CUT NEW YORK STEAK
Please indicate your cook temp
MED or MED RARE recommended

PREMIUM ADD-ONS

(MARKET PRICE)
Please indicate your cook temp | MED or MED RARE recommended
SERVED WITH GARLIC CHIVE AND RED WINE ROSEMARY BUTTER

NEW ZEALAND ANGUS FILET

PRIME NEW YORK STEAK

16oz BONE-IN RIBEYE

CHILEAN SEABASS
(MARKET PRICE)
citrus orzo, roasted nardello peppers, beurre blanc

DESSERT ADD-ONS, $5.95/per serving

COUNTRY CLUB CHURROS | WHITE CHOCOLATE BREAD PUDDING | CHOCOLATE GANACHE CAKE

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PRIVATE & SEMI-PRIVATE EVENT MENU

DINNER OFFERINGS - Page 3

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SELF-SERVE BUFFET REQUIRED FOR GROUPS OF 25PPL OR MORE

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DINNER BUFFETS - SALAD + SIDES

Our dinner buffet offerings include our wild greens salad and your choice of (2) appetizers, (2) entrées and (2) sides

Buffet pricing is based on the entrée selection

FAIRWAY DINNER BUFFET $64.95/pp | ***PRESTIGE*** DINNER BUFFET $74.95/pp

SALAD

WILD GREENS SALAD
mixed greens, marinated baby heirloom tomatoes, cucumber

Dijon Vinaigrette | Green Goddess | SoCal Pesto
(all dressings served on the side)

UPGRADES

AVOCADO
+ $3.95/per person

PREMIUM SALAD UPGRADE
+ $6.95/per person

ROASTED JIDORI CHICKEN BREAST
+ $4.95/per person

GRILLED LITTLE GEM
crispy cheese, marinated baby heirloom
toasted pistachio
Green Goddess dressing

WESTCLIFF
Cotija cheese, roasted corn, dried cranberry
marinated baby heirloom
SoCal Pesto dressing

BABY BEET & BURRATA
heirloom tomatoes, ponzu, seasonal fruit
orange caramel
Served with toasted sourdough

SIDES

HAND CUT FRENCH FRIES

ASPARAGUS

CRISPY CAULIFLOWER

MOROCCAN SPICED CARROTS

ROSEMARY GARLIC POTATO PUREE

CHARRED SHISHITO PEPPERS

BRUSSELS SPROUTS

WILD MUSHROOMS

CREAMY POLENTA

BROCCOLINI

DESSERT ADD-ONS, $5.95/per serving

COUNTRY CLUB CHURROS | WHITE CHOCOLATE BREAD PUDDING | CHOCOLATE GANACHE CAKE

updated 251104