

Catering Menus



Maderas Golf Club

17750 Old Coach Road Poway, CA 92064
858.451.8100 maderasgolf.com

Breakfast

BREAKFAST BUFFET SELECTIONS

Maderas Continental Breakfast

Fresh Orange and Grapefruit Juice
Regular and Decaffeinated Coffee and Assorted Hot Teas
Freshly Baked Blueberry Muffins, Apple Cinnamon
& Raspberry Pastries and Mini Croissants
Whipped Butter, Fruit Preserves
\$20 per guest

Breakfast Social Buffet

Breakfast Burrito Filled with Fluffy Scrambled Eggs
Chorizo Sausage, Breakfast Potatoes, Monterey Jack Cheese & Salsa
Whole Apple or Banana
Individual Bottled Orange, or Apple Juice
\$24 per guest

Maderas Breakfast Buffet

Fresh Orange and Grapefruit Juice
Regular and Decaffeinated Coffee and Assorted Hot Teas
Seasonal Sliced Fresh Fruit
Freshly Baked Blueberry Muffins, Apple Cinnamon
and Raspberry Pastries and Mini Croissants
Whipped Butter, Fruit Preserves
Fluffy Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
\$33 per guest

PLATED BREAKFAST

Plated Breakfast Includes Freshly Baked Pastries, Regular and Decaffeinated Coffee, Assorted Hot Teas,
and choice of Orange or Grapefruit Juice

The Executive

Scrambled Eggs
Choice of: Cured Ham, Bacon, Turkey Bacon, Sausage or Chicken Apple Sausage
Choice of: Potatoes O'Brien, Hash Browns or Lyonnaise Potatoes
\$24 per guest

BREAKFAST ADDITIONS

Seasonal Sliced Fresh Fruit Display or Assorted Individual Yogurts
\$7 per guest

Assorted Pastries

\$42 per doz.

Maderas Brunch

BRUNCH BUFFETS

For a minimum of 25 guests

Brunch Buffet Includes Freshly Baked Pastries and Muffins, Café Moto Regular and Decaffeinated Coffee, Assorted Hot Teas, Fresh Orange and Grapefruit Juice

Fluffy Scrambled Eggs with Chives
Potatoes O'Brien
Breakfast Sausage
Belgium Waffles with Warm Syrup

Grilled Salmon with Dill Sauce
Chicken Piccata

Mixed Greens with Cucumber, Tomatoes, Feta Cheese, Kalamata Olives, Red Wine Vinaigrette

Maderas Confetti Rice
Roasted Red Potatoes
Grilled Vegetable Medley

Macadamia Nut Tart, Lemon Bars
Flourless Chocolate Decadence Cake
Fresh Seasonal Fruit and Local Berries

\$56 per guest

STATION ADDITIONS

(Chef Attendant Required, attendant fee \$175.00)

Omelet Station ***\$8 per guest***
(Includes: Ham, Onion, Green Pepper, Bacon Bits, Shredded Cheese)

Cambridge House Smoked Salmon Station ***\$12 per guest***
(Includes: Cream Cheese, Bagels, Diced Red Onions, Tomatoes and Capers)

Honey Glazed Ham ***\$7 per person***
Carved at the Buffet.....

Turkey Breast ***\$8 per person***

All food and beverage prices are subject to a 21% service charge and current state sales tax.

Maderas Brunch (continued)

BRUNCH BUFFET

For a minimum of 50 guests, available from 10am -3pm

\$79 per guest

Starters

Please choose three

Pancake Strawberry Stack

Mini Blueberry Muffins

Fruit Skewer

Waffle Bite with Nutella and Strawberries

Ground Marnier French Toast Shooters

Donut Hole Breakfast Skewers

Mimosa Bar or Tray Passed Champagne

(Attendant required for Mimosa Bar- please add \$175)

Juices:

Orange, Blood Orange, Peach, Watermelon

Garnishes:

Strawberries, Raspberries, Apples, Pineapple, Blackberries

BREAD

Please choose one option

Scones- choose three flavors:

Chocolate Chip, Chocolate Almond, Lemon, Pumpkin-Raisin, Plain, Blueberry and Lemon Glaze, Currant, Orange and Cranberry, Blackberry, Cherry Pistachio

Served with Lemon Curd, Raspberry Jam, Crème Fraiche

or

Donuts & Muffins

*Donut Holes
Glazed Sugar Donut Muffins
Lemon Poppy Seed Muffins
Blueberry Muffins
Cinnamon Sugar Donut Muffin*

or

*Grand Marnier French Toast
Casserole*

EGGS

Please choose two

Eggs Benedict

*Chorizo Eggs Chipotle Hollandaise
Traditional Canadian Bacon
Fresh Mozzarella, Egg, Tomato and Basil Hollandaise
Baja Crab Benedict with Pasilla Hollandaise
Smoked Salmon with Caviar*

FRUIT

Please choose one

Yogurt Parfaits

Berries, Granola, Raspberry Sauce, Vanilla Yogurt

or

Make your Own Fruit Cup

Honey Dew, Cantaloupe, Strawberries, Pineapple, Red, Green and Black Grapes, Blueberries, Watermelon, Mint Syrup, White Chocolate or Vanilla Syrup, Vanilla Yogurt

or

Fruit and Berry Platter

Sliced Fresh Fruits and Berries of the Season with Local Almond Honey and Cherry Whip Dips

Grille Lunch Menu

GRILLE LUNCH MENU

(For parties 13-24 guests or less in the grille room)

Please Choose Three Options From the Menu Below to be Offered to Your Guests.

Grilled Thai Chicken Salad

Grilled Chicken Breast, Mixed Greens, Shredded Green Papaya, Carrots, Green & Yellow Squash
Red Tomatoes, Cashews and Cilantro in a Lime Coconut Dressing

Traditional Cobb Salad

Chilled Hearts of Romaine, Chopped Chicken with Applewood Smoked Bacon, Diced Tomato, Bleu Cheese,
Hard Cooked Egg and Sliced Avocado with a Choice of Dressing on the Table

Blackened Ahi Dagwood

Grilled Spicy Ahi, Marinated Cucumbers, Spring Lettuce,
Crispy Onion Strings with Ginger Aioli on a Ciabatta Roll

Maderas Cheese Burger

Angus Beef, Prepared Medium
with Cheddar Cheese, Lettuce, Tomato and Spicy Remoulade

Quinoa Burger Falafel Style

Pickled Onions, Cucumbers, Lettuce, Tomato and Zataar Yogurt

Limited luncheon menu includes:

Dessert Plates of Brownies and Michael's Famous Cookies

Guest's Choice of:

Iced Tea

Café Moto Regular and Decaffeinated Coffee

Assorted of Hot Teas

Assorted Soft Drinks

\$29 per guest

Price Does Not Include Site Fee.

Plated Lunch

PLATED LUNCH

For a minimum of 25 guests

All Plated Lunches Include Café Moto Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea.

Please Choose One First Course, One Entree. And one Dessert

First Courses

California Greens, Pole Tomatoes,
Cucumbers, Herb Vinaigrette

Chilled Romaine, Fresh Parmesan Cheese,
Garlic Croutons, Caesar Dressing

Maderas Signature Tortilla Soup

Chilled Shrimp Gazpacho

Plated Entrées

Herb Stuffed Chicken Breast

Roasted Mushroom Risotto, Grilled Asparagus

\$38 per guest

Pan Seared Halibut, Warm Tomato Vinaigrette

Yukon Gold Mashed Potatoes, Asparagus

Market price

Grilled Pacific Sea Bass

Sweet Garlic Butter Sauce

Confetti Rice, Broccoli Rabe

\$39 per guest

Grilled Salmon, Sun dried Tomato Basil Sauce

Toasted Almond Cous Cous, Grilled Vegetables

\$43 per guest

Thai Chicken Salad

Mixed Greens, Julienne Vegetables, Fried Wontons,

Roasted Cashews, Coconut-Lime Vinaigrette

\$32 per guest

Traditional Chicken Cobb Salad

Grilled Chicken, Bleu Cheese, Smoked Bacon,

Avocado, Cherry Tomatoes, Chopped Egg, Ranch Dressing

\$33 per guest

Braised Beef Brisket

Yukon Gold Mash, Grilled Asparagus

\$40 per guest

Dessert

Flourless Chocolate Cake

Key Lime Pie, Graham Cracker Crust

Raspberry Swirl Cheesecake, Raspberry Coulis

Carrot Cake , Cream Cheese Frosting

Fresh Fruit Tart, Raspberry Coulis

Vanilla Bean Ice Cream with Fresh Grand Marnier
Strawberries

Lunch Buffet

LUNCH BUFFETS SELECTIONS

For a Minimum of 25 guests

Lunch Buffets include Café Moto Regular and Decaffeinated Coffee and Assorted Hot Teas and Iced Tea

Italian Express

Antipasti Salad
Fresh Romaine with Salami, Prosciutto,
Pepperoncinis, Mozzarella Cheese, Tomato,
Black Olives & Balsamic Vinaigrette
Penne Pasta with Choice of:
Creamy Alfredo or House Made Marinara Sauce
Marinated Grilled Sliced Chicken Breast
Toasted Garlic Bread
Tiramisu
\$33 per guest

The Deli Sandwich Buffet

California Greens with Tomatoes, Carrots, Cucumber
and a Selection of House Made Dressings
Deli Potato Salad and Creamy Coleslaw
Sliced Black Forest Ham, Roast Beef,
Oven Roast Turkey Breast and Salami
Cheddar, Swiss and Provolone Cheeses
Sliced Sourdough, Whole Wheat,
Seeded Baguettes and Ciabatta Rolls
Assortment of Condiments
Double Fudge Brownies
Freshly Baked Chocolate Chip Cookies
\$35 per guest

The Grille

Chilled Seasonal Greens and Tomato Salad
Penne Pasta Salad with Sun Dried Tomatoes
and Marinated Vegetables
½ Pound Angus Burger, Hebrew National Hot Dogs
Herb Marinated Chicken Breast
Sesame Seeded Rolls and Hot Dog Buns
Kosher Pickles, Sliced Red Onion, Roma Tomato,
Butter Lettuce, Sliced Cheeses and Assorted Condiments
Double Fudge Brownies,
Freshly Baked Chocolate Chip Cookies and Lemon Bars
\$38 per guest

South of the Border

Romaine Lettuce, Tomatoes, Crispy Tortilla Chips
and Avocado Vinaigrette
Spicy Melon Salad
Tortilla Chips and Salsa
Black Beans and Spanish Rice
Chicken and Beef Fajitas with
Shredded Lettuce, Sour Cream, Diced Tomatoes
Shredded Cheddar and Jack Cheese
Salsa, Guacamole and Flour & Corn Tortillas
Freshly Made Churros
Freshly Baked Chocolate Chip Cookies
\$41 per guest

Island Flair

Rasta Pasta Salad: Corkscrew Pasta with Peas, Corn,
Carrots, Sweet Peppers & Green Onions
Island Baby Greens with Mango, Macadamia Nuts,
Toasted Coconut, Lime Coconut Dressing
Grilled Seasonal Vegetables, Red Beans and Rice
Jamaican Jerk Rubbed Chicken
Grilled Salmon with Chili Mango Salsa
Key Lime and Coconut Cream Pies
\$44 per guest

Elegante

Organic Mixed Greens with Julienne Carrots, Tomatoes and
Cucumber, Choice of Ranch and Balsamic Vinaigrette
Caesar Salad with Hearts of Romaine, Parmesan Cheese,
Garlic Croutons and House Made Garlic Dressing
Roasted Red Potatoes,
Seasonal Grilled Vegetables
Salmon with Ginger Butter
Grilled Flat Iron Steak Marinated in Garlic and Rosemary*
Artisan Rolls and Butter
Freshly Baked Lemon Bars and Flourless Belgium Chocolate
Cake
\$46 per guest

*Chef Attendant Fee of \$175

All food and beverage prices are subject to a 21% service charge and current state sales tax.

Meeting Breaks

MEETING BREAKS

For a minimum of 10 guests

All Day Beverages

Regular and Decaffeinated Coffee
Assorted Hot Teas
Fresh Brewed Black Currant Iced Tea
Assorted Soft Drinks
\$15 per guest

30 MINUTE BREAKS

Apple Break

Mini Apple Crisps
Apple Cider Floats
Caramel and Chocolate Dipped Apples
Sour Apple Candies
Mini Apple Pastries
\$14 per guest

Blackberry (not your cell phone) Break

Blackberry Crisp
Hand Churned Vanilla Bean Ice Cream
Lemon Bars
Almond Biscotti
Izze Natural Sparkling Blackberry Soda
\$15 per guest

Classic Break

Organic Vegetable Display from our Local Farmers with Ranch Dressing
California Cheese Display
Smoked Gouda, Pepper Jack, Cheddar, Shaft Bleu Cheese, Humboldt Fog Goat Cheese
Fruit Kabob of Strawberries, Pineapple, Cantaloupe, Honeydew and Watermelon
Freshly Squeezed Maderas Lemonade
\$14 per guest

Padres Special

Warm San Diego Pretzel with Elaborate Display of Condiments:
Warm Chocolate Sauce or Nacho Cheese Sauce with Sliced Jalapenos
Classic Yellow, Dijon & Honey Mustard
House Made Ranch Chips
Root Beer Floats
\$16 per guest

Chocolate Attack

Double Fudge Brownies
Freshly Baked Chocolate Chip Cookies
Chocolate Dipped Strawberries
Hot Chocolate with Marshmallow or Hershey's Mini Chocolate Milk Shake
\$17 per guest

Cookies / Brownies

\$42 per dozen

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Hors D'oeuvres

INDIVIDUAL HORS D'OEUVRES

(minimum of 50 pieces)

Cold

- Parma Ham, Goat Cheese and Asparagus Spear \$4.75
- Smoked Salmon on Gaufrette Potato Chive Crème Fraîche \$5.00
- Grilled Chicken and Tomato Bruschetta with Balsamic Glaze \$3.50
- Tuna Sashimi on a Crispy Wonton, Wasabi Sauce \$5.00
- Dungeness Crab Wonton with Sweet Corn Aioli \$6.00
- Marinated Shrimp with Papaya- Avocado Salsa \$5.00
- California Rolls with Pickled Ginger, Soy Sauce and Wasabi \$4.25
- Tomato and Buffalo Mozzarella Crostini \$4.50

Hot

- Spinach & Feta Cheese Spanakopita \$4.75
- Crab Cake with Chipotle Aioli \$5.75
- Tandoori Chicken Skewer with Cilantro Pesto \$4.50
- Beef or Chicken Yakatori with Teriyaki Sauce \$4.75
- Vegetable Spring Rolls, Plum Sauce \$4.50
- Spicy Meatballs in Smoked Tomato Chipotle Sauce \$3.50
- Filet Wellington \$6.00
- Oaxaca Cheese, Corn, Black Bean Mini Quesadilla \$4.50

Displayed Hors D'oeuvres

DISPLAYED HORS D'OEUVRES

International and Domestic Cheese Display

Brie, Humboldt Fog, St. Andre, Point Reyes Blue, Pepper Jack,
Swiss and Smoked Cheddar, Sliced Baguettes, Crackers and
Seasonal Fruit
\$11 per guest

Wrapped Baked Brie

Brie with Almonds, Sun-Dried Cranberries,
Mango Chutney, Wrapped in Puff Pastry
\$145 per 2 lb. wheel

Smoked Salmon Display

Smoked Scottish Salmon, Red Onion, Capers,
Cream Cheese, Sourdough Toast Points
\$14 per guest

Seasonally Fresh Fruit Display

Assortment of Seasonal Fruits, Fresh Pineapple,
Watermelon, Honeydew, Cantaloupes,
Berries and Grapes
\$8 per guest
**available as kebobs*

Grilled Mediterranean Vegetable Display

Marinated and Grilled Vegetables,
House-Made Hummus Dip
Served with Pita Chips and Pita Bread
\$11 per guest

Seasonal Vegetable Display

Gold Bar Squash, Carrot Baton Nets, Asparagus,
Served with Bleu Cheese Dip or Ranch
\$10 per guest

Dips

Tortilla Chips, with Guacamole and Salsa or
Hummus and Pita Chips
\$6 per guest

GOURMET FINGER SANDWICHES

Warm Grilled Sandwiches

Artichoke and Spinach on French Bread
Tomato, Mozzarella and Pesto on French Bread
Smoked Gouda with Bacon and Pear on Whole Wheat

Cold Sandwiches

Smoked Turkey with Pesto on Sour Dough
Grilled Chicken with Roasted Tomatoes, Daikon Sprouts and Guacamole on Ciabatta
Roasted Beets, Goat Cheese and Avocado on Whole Wheat
Roast Beef with Horseradish Cream and Arugula on Rye

\$49 per dozen

Plated Dinner

PLATED DINNER

For a Minimum of 20 guests

All plated dinners include Café Moto regular and decaffeinated coffee, assorted hot teas, and iced tea.

Please choose one first course, one entree, and one dessert.

First Course

Wild Field Greens with Teardrop Tomatoes, Cucumbers,
Kalamata Olives, Feta Cheese, Red Wine Herb Vinaigrette

Chilled Romaine, Fresh Parmesan Cheese,
Garlic Croutons, Caesar Dressing

Mixed Baby Greens, Sun-Dried Pears, Glazed Walnuts,
Gorgonzola Cheese, Balsamic Vinaigrette

Tomato, Mozzarella Caprese Salad

Cream of Lobster Bisque

Baby Spinach, Frisee, Macerated Strawberries,
Goat Cheese, Toasted Almonds, Berry Vinaigrette

Entrees

Pistachio Herb Crusted Chicken Breast

Creamy Medjool Date Sauce, Meyer Lemon
Boulangere Potatoes
\$51 per guest

Braised Boneless Beef Short Ribs

Baby Carrots, Turnips, Celery root and Fingerling
Potatoes with Braised Swiss Chard in Merlot sauce
\$62 per guest

Lemon Crusted Pacific Sea Bass

Lemon Beurre Blanc
Israeli Cous Cous
\$65 per guest

Roasted Rack of Pork

Garlic Roasted Au Jus and Fingerling Potatoes
\$57 per guest

Grilled Salmon

Dill Honey Mustard Sauce,
Fingerling Potatoes
\$58 per guest

7 oz. Filet Mignon

Port Wine Reduction, Roasted Shallots
Rosemary and Garlic Potatoes
\$70 per guest

Duet: 4 oz. Filet Mignon and Scampi Style Shrimp

Spinach, Fresh Herbs, Confetti Rice
\$69 per guest

All entrees are accompanied with a fresh vegetable bouquet

Add \$3 per guest for a second entrée choice

Dessert

Raspberry Swirl Cheesecake

Macadamia Nut Tart, Carmel Sauce

Chocolate Sin Cake, Raspberry Coulis

Fresh Strawberries with Almond Cream Angalise

Bavarian Chocolate Mousse Tower

S'mores Bread Pudding

All food and beverage prices are subject to a 21% service charge and current state sales tax.

Action Stations

THEMED STATIONS

For a minimum of 50 guests, please choose four or more stations

Some stations require a Chef Attendant, the fee is \$175.00, please inquire

All themed stations include Café Moto Regular and Decaffeinated Coffee, Assorted Hot Teas and iced tea

South of the Border

Marinated Beef or Chicken,
Flour Tortillas, Roasted Salsa, Cilantro
Shredded Cheese, Sour Cream
Tortilla Chips, Salsa and Guacamole
\$23 per guest

Salad Station

(choice of three)

Traditional Caesar Salad
Baby Spinach, Frisee, Strawberries, Goat Cheese
Almonds, Berry Vinaigrette
Thai Salad with Julienne Vegetables, Cashews
Fried Wontons, Coconut Lime Vinaigrette
Romaine Hearts, Chopped Roasted Vegetables
Grilled Flatbread, Mustard Dressing
\$20 per guest

Live Pasta Station

Bowtie & Penne Pasta
Pesto & Marinara Sauce
Grilled Chicken Breast, Italian Sausage
Artichoke Hearts, Spinach, Mushrooms, Basil and Parmesan Cheese
\$21 per guest
(Add \$175 chef fee)

Risotto Bar

Sweet Arborio Rice with Wild Mushroom, Breast of Chicken and
Fresh Basil
Sweet Arborio Rice with Sun-Dried Tomatoes, Grilled Vegetables,
Shrimp and Parmesan Cheese
\$21 per guest

CARVING STATIONS

All carving stations are served with assorted warm dollar rolls and require a chef attendant

Free-Range Turkey Breast

Orange Cranberry Relish and
Savory Herb Gravy
\$9 per guest

Bone in Roast

Rack of Pork Loin
Rosemary and Garlic Au Jus
\$12 per guest

Slow Baked Ham with

Cloves, Mustard and Honey
Pineapple Relish
\$12 per guest

Roasted Rib Eye with

Garlic and Thyme
Apple Cider Sauce
\$19 per guest

Braised Kobe Beef Brisket

Red Wine Sauce, Horseradish
Cream
\$15 per guest

Seared Medium Rare

Tuna Loin
Lime, Cilantro Vinaigrette
\$14 per guest

Herb Roasted

Tenderloin of Beef
Melange of Wild Mushrooms
\$22 per guest

DESSERT STATIONS

Petite Desserts

Chef's Selection of Miniature Éclairs,
Crème Puffs and Petite Fours
\$13 per guest

Cherries Jubilee

Flambé of Tart Cherries and Brandy
Served Over Vanilla Ice Cream
\$15 per guest

Bananas Foster

Flambé' of Bananas, Spiced Rum and Cinnamon
Served Warm Over Vanilla Ice Cream
\$16 per guest

Chocolate Fondue

Warm White, Milk or Dark Chocolate
Served with Your Choice of Three of the Following
Strawberries, Marshmallows, Pretzels, Pound Cake
Peanut Butter Cookies
\$14 per guest

THEMED DINNER BUFFETS

For a minimum of 35 guests

All themed dinner buffets include Café Moto Regular and Decaffeinated Coffee and Assorted Hot Teas and Iced Tea

When in Rome

Tossed Baby Spinach, Roasted Pears, Goat Cheese, Walnuts and Balsamic Vinaigrette

Baked Penne, Roasted Chicken, Portabella Mushrooms and Alfredo Sauce

Cheese Tortellini tossed in Marinara Sauce with Italian Sausage

Bowtie Pasta with Roasted Red Bell Peppers and Pesto

Grilled Seasonal Vegetables, Balsamic Glaze

Warm Garlic Bread

Assorted Cheesecakes and Cannoli

\$51 per guest

Ranch House Grille

Traditional Caesar Salad, Garlic Croutons

Asparagus, Tomato, and Red Onion Salad with Feta Cheese, Fresh Mint

Barbeque Baby Back Ribs

Braised Beef Brisket*

Dry Rubbed Roasted Chicken

Red Roasted Potatoes & Seasonal Vegetables

Warm Rolls, Sweet Butter

Apple Crumb Pie

\$58 per guest

Across the Border

Romaine Lettuce, Pine Nuts, Chopped Tomatoes, Crispy Tortilla Strips, Avocado Vinaigrette

Watermelon and Jicama Salad

Marinated Chicken and Beef Fajitas with Red Onions, Bell Peppers and Cilantro

Cheese Enchiladas, Rice & Beans

Corn and Flour Tortillas, Shredded Lettuce, Sour Cream, Diced Tomatoes,

Shredded Cheddar and Jack Cheeses, Tortilla Chips, Salsa and Guacamole

House-Made Churros and Flan

\$53 per guest

Land & Sea

Mixed Field Greens, Tomatoes, Cucumbers, Red Wine Vinaigrette

Chopped Vegetable Salad, Honey Mustard Dressing

Roast New York Sirloin of Beef, Roasted Mushrooms*

Seared Atlantic Salmon, Corn and Red Bean Succotash

Seasonal Vegetables, Tarragon Butter

Garlic Roasted Potatoes

Warm Rolls, Butter

Chef's Selection of Assorted Desserts

\$75 per guest

*Chef Attendant Fee of \$175

All food and beverage prices are subject to a 21% service charge and current state sales tax.

Dinner Buffet

DINNER BUFFET

For a minimum of 35 guests

All dinner buffets include Café Moto Regular and Decaffeinated Coffee and Assorted Hot Teas and Iced Tea

Salad Selections

Spinach Salad

Baby Spinach, Frisee, Macerated Strawberries,
Balsamic Vinaigrette

Thai Vegetable Salad

Mixed Greens, Julienne Vegetables, Cashews,
Fried Wontons, Coconut-Lime Vinaigrette

Watermelon & Jicama

Cilantro, Lime & Cayenne

Chopped Vegetable & Romaine

Chopped Roasted Vegetables,
Grilled Flatbread, Mustard Dressing

Caesar

Romaine Hearts, Garlic Croutons,
Asiago, Roasted Garlic Caesar Dressing

Tomato Salad

Roma Tomatoes, Asparagus, Red Onion,
Mint, Feta Cheese, Red Wine Vinaigrette

Side Selection

Potato Gratin Dauphinoise
Rosemary Roasted Potatoes
Mashed Yukon Gold Potatoes
Wild Mushroom Risotto
Confetti Blend Rice

Vegetable Selections

Marinated and Grilled Seasonal Vegetables
Baby Carrots, Yellow Squash, Asparagus, Zucchini
Asparagus, Parmesan Cheese, Balsamic Vinaigrette

Entrée Selections

Sautéed Atlantic Salmon Filet

Sorrel Cream

Sautéed Chicken Breast

Marsala, Sage, Shiitake Mushrooms, Pearl Onions, Tomato

Grilled Chicken Breast

Red Wine Rosemary Demi-Glace

Lobster Mac and Cheese

White Cheddar Sauce with Black Truffles

Herb Crusted Red Snapper

Crispy Capers Butter

Dessert Selections

Almond Joy Tart
Raspberry Swirl Cheesecake
Fresh Fruit Tart
Bavarian Chocolate Mousse Torte

Key Lime Torte
Lemon Tart
Macadamia Nut Tart
Carrot Cake with Cream Cheese Frosting

OLD COACH SELECTION

Includes choice of two salads, two side dishes,
one vegetable option, two entrees, two desserts

\$69 per guest

HERITAGE SELECTION

Includes choice of two salads, two side dishes,
one vegetable option, three entrees, three desserts

\$86 per guest

Beverages

BAR PACKAGES

Ultra Premium Bar Package

Bombay Sapphire Gin, Patron Tequila, Myers Rum, Grey Goose
Vodka, Ketel One Vodka

Crown Royal, Johnny Walker Black Scotch, Makers Mark Bourbon

Includes House Wine, Ultra Premium Brand Liquor, Domestic, Craft &
Imported Beer, Sodas, Bottled & Mineral Water, Juices

1 hour: \$29 per guest

2 hours: \$38 per guest

3 hours: \$45 per guest

4 hours: \$52 per guest

5 hours: \$57 per guest

Premium Bar Package

Tito's Vodka, Tanqueray Gin, Milagro Tequila, Captain Morgan Rum,
Bacardi Rum, Seagram's VO Whiskey, Jack Daniels Bourbon, Johnny
Walker Red Scotch

Includes House Wine, Premium Brand Liquor, Domestic, Craft &
Imported Beer, Sodas, Bottled & Mineral Water, Juices

1 hour: \$27 per guest

2 hours: \$36 per guest

3 hours: \$43 per guest

4 hours: \$49 per guest

5 hours: \$55 per guest

Standard Bar Package

New Amsterdam Vodka, Seagram's Gin, Sauza Tequila, Cruzan Rum,
Jim Beam Bourbon

Christian Brothers Brandy, J&B Scotch, Seagram's 7

Includes House Wine, Standard Brand Liquor, Domestic, Craft &
Imported Beer, Sodas, Bottled & Mineral Water, Juices

1 hour: \$24 per guest

2 hours: \$33 per guest

3 hours: \$40 per guest

4 hours: \$47 per guest

5 hours: \$53 per guest

Beer & Wine Package

Includes House Wine, Domestic, Craft & Imported Beer,
Sodas, Bottled & Mineral Water, Juices

1 hour: \$22 per guest

2 hours: \$27 per guest

3 hours: \$31 per guest

4 hours: \$33 per guest

5 hours: \$35 per guest

Wine List

Maderas Golf Club features a comprehensive wine list.

Consult with your event coordinator for availability.

Corkage fee is \$21 per bottle.

Bartender Charge

A bartender fee of \$175 will be applied unless bar sales exceed
\$500 per bar.

HOST BAR

House Wine by the Glass	\$9
Premium Wine by the Glass	\$10 - \$13
Standard Brand Liquor	\$9
Premium Brand Liquor	\$10
Ultra Premium Brand Liquor	\$11
Super Premium Brand Liquor	\$11 (and up)
Domestic Beer	\$7
Craft & Imported Beer	\$9
Bottled Water	\$5
Soft Drinks	\$5

Add \$1 per drink for cash bar pricing (to include tax)

NON ALCOHOLIC BEVERAGES

Gallon of Coffee/Hot Tea	\$50 per gal.
Orange, Apple or Grapefruit Juice	\$50 per gal.
Lemonade or Ice Tea	\$50 per gal.