



Banquet and Special Events Menu

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Dear Valued Customer:

Thank you so much for your interest in hosting your event at La Contenta Golf Club. Our primary goal is to ensure that your confidence is met on every level. There is no detail too small to attend to because it is your ultimate trust that matters to us, and we are but a telephone call away. Our staff will do all that is required to ensure your utmost satisfaction.

After you have had an opportunity to peruse the material provided, please do not hesitate to give me a call to discuss the specifics of your event. All of us at La Contenta Golf Club looks forward to the opportunity of working with you.

Sincerely,

Leslie Walters

Leslie Walters
Special Events Director

BREAKFAST

Continental Breakfast \$9.00/pp

Freshly Brewed Coffee, Decaf and Assortment of Teas
Orange Juice, Grapefruit Juice and Cranberry Juice
Baked Assortment of Danish, Muffins and Pastries
Seasonally Sliced Fruit and Berries

The Vista Grille Breakfast \$14.00/pp

All Items from The Continental Breakfast and:
Scrambled Eggs
Seasonal Breakfast Potatoes
Apple Wood Smoked Bacon
Country Sausage Links

The Gold Country Breakfast \$18.00/pp

All Items from the Vista Grille Breakfast and:
Assorted Yogurts and Fresh Made Muesli
French Toast with Warm Syrup
Toasted Bagels with Cream Cheese, Jellies, Capers, Chopped Eggs and Red Onions

The Legends Brunch \$26.00/pp

All Items from the Gold Country Breakfast and:
Platter of Smoked Salmon with Sliced Cucumbers
Platter of Local and Imported Artisan Cheese, Sliced Baguettes, Assorted Crackers
Egg Salad
Peel and Eat Shrimp with Cocktail Sauce and Lemons

Action Stations (Chef/ Bartender Fee \$150)

Omelets Station \$5.00/pp

Cheese - Cheddar, Monterrey Jack or American.
Meats – Bacon, Ham or Sausage
Vegetables – Spinach, Onion, Peppers, Tomatoes, Mushrooms,

Waffle Station \$5.00/pp

Blueberries, Strawberries, Chocolate Chips, Whip Cream, Fresh Whipped Butter, Warm Syrup

Bloody Mary Bar \$10/pp (2-hr maximum)

Absolute Vodka, Absolute Pepper Vodka, Absolute Citron Vodka the Quail Inn Secret Bloody Mary Mix and a Variety of Garnishes

Meeting Room Refreshments

Beverages

Coffee, Decaf and Assortment of Teas \$5.00/pp

Sodas \$3.00/ea.

Bottled Spring Water \$3.00/ea.

Bottled Mineral Water \$3.50/ea.

Juice \$12.00/Pitcher

Ice Tea \$12.00/Pitcher

Lemonade \$12.00/Pitcher

Food

Danish/Muffins/Pastries \$18.00/Dozen

Bagels \$18.00/Dozen

Sliced Fruit \$3.50/pp

Whole Fruit \$2.00/pp

Granola Bars / Trail Mix \$2.50/pp

Assorted Candy Bars \$1.50/ea.

Fresh Baked Cookies \$18.00/Dozen

Brownies \$18.00/Dozen

Themed Lunch Buffets

Deli Maison

Mixed Green Salad with Seasonal Vegetables and Balsamic Vinaigrette

Potato Salad

Coleslaw

Platter of Pre-Made Sandwiches to Include Roast Beef, Turkey, Ham, Egg Salad & Tuna

Platter of Cookies

\$18.00 per person

All American Barbecue

The La Contenta Golfers Burger (served in a hot dog bun)

Hot Dogs

Caesar Salad

Fruit Salad

Potato Salad

Coleslaw

Warm Apple Cobbler and Vanilla Ice Cream

\$18.00 per person

Substitute the burgers and hot dogs with chicken and tri-tip add \$2.00/pp

La Fiesta

Chips and Salsa

Baby Shrimp Ceviche

Caesar Salad

Chicken and Beef Fajitas

Spanish Rice

Refried Beans

Flour and Corn Tortillas

Mexican Brownies

\$22.00 per person

The Wine Tasting Picnic Buffet

The Vista Grille Signature Clam Chowder

Soup Du Jour (Changes Seasonally)

Caesar Salad with Chicken

Mixed Green Salad with Balsamic Vinaigrette, Fresh Seasonal Vegetables, Candied

Walnuts and Fresh Seasonal Fruit

Penne Pasta, Sun-Dried Tomatoes, Albacore Tuna, Basil and Olive Oil

Tomato and Mozzarella Salad with Basil, Sliced Onion, Artichoke Hearts and Balsamic

Vinaigrette

Assorted Pre-Made Finger Sandwiches Including Smoked Salmon and Cucumber, Egg

Salad and Turkey Pesto Mozzarella

Assorted Fruit and Berries Drizzled in a Yogurt Citrus Dressing

\$25.00 per person

Lunch Buffet

Salads – (Choose 3)

Mixed Greens with Seasonal Vegetables and Balsamic Vinaigrette
Caesar Salad – Hearts of Romaine, Herbed Croutons and Shaved Asiago
Mediterranean – Hearts of Romaine, Tomatoes, Cucumbers, Feta Cheese, Olives,
Capers and Croutons tossed in a Sherry Vinaigrette
Asian Chicken Salad – Spinach, Asian Sesame Vinaigrette, Chicken and Tangerines
Tortellini Salad with Seasonal Vegetables and Gorgonzola Cheese
Potato Salad
Penne Pasta with Sun-dried Tomatoes, Kalamata Olives, Basil and Olive Oil
Tomato / Mozzarella Salad with Basil and Balsamic Vinaigrette (seasonal)
Fruit Salad

Accompaniments – (Choose 2)

Fresh Seasonal Vegetables
Rosemary Roasted Potatoes
Potato Au Gratin
Garlic Mashed Potatoes
Rice Pilaf
Saffron Rice
White Rice
Penne Pasta with Choice of Pesto, Marinara or Cheese Sauce

Entree's – (Choose 2) \$20.00/pp

Grilled Breast of Rosemary Chicken (sauce)
Oven Roasted Breast of Chicken with Marinara Sauce and Parmesan Cheese
Roasted Breast of Chicken with Pancetta, Roasted Garlic and Shallots
Oven Roasted Chicken with a Creamy Mushroom Ragout
Sautéed Breast of Chicken Picatta with Lemon, Capers and White Wine
Baked Snapper with a Mango Salsa
Lightly Breaded Tilapia with Herbed Beurre Blanc
Baked Ham with a Pineapple Glaze
Oven Roasted Pork Tenderloin with Pan Juices
Tri Tip Seasoned and Thinly Sliced in a Red Wine Reduction Sauce

Entree's – (Choose 2) \$24.00/pp

Korean Style Marinated London Broil with Brown Sugar and Ginger
Grilled Rib Eye with Crispy Onions, Garlic and a Red Wine and Shallot Reduction Sauce
Seafood Pasta - Scallops, Rock Shrimp and Salmon Soaked in a Creamy Alfredo Sauce
Grilled Salmon Served with Choice of Fruit Salsa or Beurre Blanc Sauce
\$5.00/pp increase for additional entree selections

Plated Lunch

*Includes a salad, entree and dessert
Choice of 2 entrees' and one vegetarian, higher price applies to all meals.*

Salad

Mixed Greens and Seasonal Vegetables, Tossed with Balsamic Vinaigrette
Caesar Salad – Hearts of Romaine with Herbed Croutons and Shaved Asiago
Mediterranean – Hearts of Romaine, Tomatoes, Cucumbers, Feta Cheese, Olives,
Capers, Croutons Tossed with a Sherry Vinaigrette
Asian Chicken Salad – Spinach, Asian Sesame Vinaigrette, Chicken and Tangerines

Entree

Oven Roasted Breast of Chicken with Pancetta, Roasted Garlic, Shallots and Roasted Potatoes \$20

Chicken Breast with Apple Wood Smoked Bacon, Fried Spinach and Garlic Mashed Potatoes \$20

Oven Roasted Chicken with a Soft Polenta and a Creamy Wild Mushroom Ragout \$20

Sautéed Breast of Chicken Picatta with Lemon, Capers, White Wine and Rice \$20

Chicken Parmesan – A Breast of Chicken Resting on Top of Angel Hair Pasta Smothered with Marinara Sauce and Mozzarella Cheese \$20

Grilled Salmon with Mango Salsa on Saffron Rice \$24
Fresh Snapper with Herb Risotto and a Lemon Thyme Sauce \$20

Lightly Breaded Tilapia with Mashed Potatoes and a Cilantro Butter \$20

Oven Roasted Pork Tenderloin with an Herb Crust, Garlic Mashed Potatoes and Whole Grain Mustard Sauce \$20

Seasoned Tri – Tip Served with Crispy Onions, Garlic Mashed Potatoes and a Red Wine Reduction Sauce \$20

Strips of Korean Style Marinated London Broil with Garlic Mashed Potatoes \$24

Vegetarians

Penne Pasta in a Creamy Alfredo Sauce with Steamed Seasonal Vegetables and
Parmesan Cheese \$18

Wild Mushroom Cannelloni – Seasonal Wild Mushrooms and Ricotta Cheese
Topped with Marinara Sauce and Pecorino Cheese \$18

Grilled Portobello Mushrooms Stuffed with Spinach and Gruyere Cheese, with
Pearl Cous Cous and Roasted Garlic Aioli \$21

Dessert

Ice Cream Sundae
Vanilla Ice Cream Served Chocolate Sauce, Sprinkled Nuts and a Cherry

Chocolate Kiss
Warm Soufflé-like Cake Served with a Raspberry Coulis

Seasonal Fruit Cobbler

Carrot Cake

Parfait

Plain Yogurt, Granola, and Fresh Seasonal Berries

Lemon or Raspberry Sorbet

Cookie and Brownie Assortment

Hors d'oeuvres (Tray Pass or Station)

We Provide 1 Piece per Person per Selection. We Recommend 2-3 Selections.

- Tortilla of Avocado and Smoked Chicken \$2.00
- Grilled Sausage with Mustard Dipping Sauce \$2.00
- Oven Roasted Portobello Mushrooms with Bread Crumbs and Pecorino Cheese \$2.00
- Marinated Skewer of Chicken Tenderloin \$2.00
- Smoked Chicken and Brie Quesadilla \$2.00
- Prosciutto Wrapped Melon \$2.00
- Spanikopota – Spinach, Cream Cheese and Feta Wrapped and Baked in Phyllo \$2.00
- Mini Beef Wellingtons Served with Horseradish Aioli \$3.00
- Deep Fried Mozzarella Sticks \$2.50
- Mini Maryland Crab Cakes Served with a Chipotle Aioli \$2.50
- Scallops Wrapped in Bacon \$3.50
- Homemade Meatballs with a Mushroom Gravy \$2.00
- Marinated Lamb Kebabs with Gorgonzola Salsa \$3.50
- Grilled Seasoned Shrimp on a Skewer \$2.50
- Mini Lamb Chops with Béarnaise Sauce \$3.50
- Spicy Ahi Cucumber Rolls \$3.50
- Pancetta Wrapped Prawns \$3.50
- Prosciutto Wrapped Asparagus \$2.50

Stationary Hors d'oeuvres

Cheese Display \$4.00/pp

Local Artisan and Imported Cheeses, Fresh Fruit and/or Berries, Seasonally Dried Fruit, Sliced Baguettes and Assorted Crackers

Antipasto and Vegetable Station \$5.00/pp

Bountiful Display of Seasonal Grilled, Steamed and Raw Vegetables with Dipping Sauces, Artichoke Hearts, Roasted Peppers, Olives, Prosciutto, Salami, Coppa and Sliced Baguettes with Assorted Crackers

Pizza Station with Homemade Focaccia Bread \$6.50/pp

Grilled Eggplant, Fresh Mozzarella, Seasonal Vegetables and Marinara Sauce
An Array of Italian Meats and Cheeses on Marinara Sauce
Seasonally Baked Chicken, Sun Dried Tomatoes and Pesto Sauce

Mashed Potato Martini Bar \$7.00/pp

Mashed Potatoes served in a Martini Glass with your Choice of Toppings Including Sour Cream, Bacon, Grated Cheese, Chives and Butter

Dinner Buffets

Salads – (Choose 3)

- Mixed Greens with Seasonal Vegetables and Balsamic Vinaigrette
- Caesar Salad – Hearts of Romaine, Herbed Croutons and Shaved Asiago
- Mediterranean – Hearts of Romaine, Tomatoes, Cucumbers, Feta Cheese, Olives, Capers and croutons tossed in a sherry vinaigrette
- Asian Chicken Salad – Spinach, Asian sesame Vinaigrette, Chicken and Tangerines
- Potato Salad
- Penne Pasta and Albacore Tuna Sun-dried Tomatoes, Kalamata Olives, and Olive Oil
- Tomato / Mozzarella Salad with Basil and Balsamic Vinaigrette (seasonal)
- Fruit Salad
- Spinach Salad with Candied Walnuts, Red Wine Marinated Pears, Gorgonzola Cheese and Raspberry Vinaigrette

Accompaniments – (Choose 2)

- Fresh Seasonal Vegetables
- Rosemary Roasted Potatoes
- Potato Au Gratin
- Garlic Mashed Potatoes
- Rice Pilaf
- Saffron Rice
- Penne Pasta with Choice of Pesto, Marinara or Cheese Sauce

Entree's – (Choose 2) \$25/pp

- Roasted Breast of Chicken with Pancetta, Roasted Garlic and Shallots
- Oven Roasted Chicken with a Creamy Mushroom Ragout
- Sautéed Breast of Chicken Picatta with Lemon, Capers and White Wine
- Baked Snapper with a Mango Salsa
- Lightly Breaded Tilapia with Herbed Beurre Blanc
- Baked Ham with a Pineapple Glaze
- Oven Roasted Pork Tenderloin with Pan Juices
- Tri Tip Seasoned and Thinly Sliced in a Red Wine Reduction Sauce

Entree's – (Choose 2) \$30/pp

- Korean Style Marinated London Broil with Brown Sugar and Ginger
 - Seafood Pasta - Scallops, Rock Shrimp and Salmon Soaked in a Creamy Alfredo Sauce
 - Grilled Salmon Served with Choice of Fruit Salsa or Beurre Blanc Sauce
 - Grilled Rib Eye with Crispy Onions, Garlic and a Red Wine and Shallot Reduction Sauce
- \$5.00/pp more for additional entree selections***

Plated Dinner

*Includes an entree and choice of two courses (Appetizer / Salad / Dessert)
Choice of 2 entrees' and one vegetarian, higher price applies to all meals.
Add the third course for \$5 per person*

Appetizer Course

Crab Cakes with Fried Onions and a Chipotle Sauce
Mushroom Raviolis in a White Wine Cream Sauce with Cippolini Onions.
Antipasto Platter
Smoked Salmon Wrapped Asparagus
Pancetta Wrapped Scallops
Grilled Asian Sesame Beef Kabobs
Shrimp Ceviche

Salad Course

Mixed Greens and Seasonal Vegetables, Tossed with Balsamic
Vinaigrette
Caesar Salad – Hearts of Romaine with Herbed Croutons and Shaved Asiago
Mediterranean – Hearts of Romaine, Tomatoes, Cucumbers, Feta Cheese, Olives,
Capers, Croutons Tossed with a Sherry Vinaigrette
Spinach Salad with Raspberry Vinaigrette, Candied Walnuts, Gorgonzola Cheese and
Strawberries
Asian Chicken Salad – Spinach, Asian Sesame Vinaigrette, Chicken and Tangerines

Entree

Oven roasted Breast of Chicken with Pancetta, Roasted Garlic, Shallots and
Roasted Potatoes \$26

Chicken Breast with Apple Wood Smoked Bacon, Fried Spinach and Garlic
Mashed Potatoes \$26

Oven Roasted Chicken with Soft Polenta and a Creamy Wild Mushroom sauce
\$26

Sautéed Breast of Chicken Piccata with Lemon, Capers, White Wine and Rice \$26

Chicken Parmesan – A Breast of Chicken Resting on Top of Angel Hair Pasta
Smothered with Marinara Sauce and Mozzarella Cheese \$26

Entree Continued

Grilled Salmon with Mango Salsa \$30

Fresh Snapper with Herb Risotto and Seasonal Vegetables \$26

Lightly Breaded Tilapia with Mashed Potatoes \$26

Oven Roasted Pork Tenderloin with an Herb Crust, Garlic Mashed Potatoes and Whole Grain Mustard Sauce \$26

Seasoned Tri – Tip Served with Crispy Onions, Garlic Mashed Potatoes and a Red Wine Reduction Sauce \$26

Korean Style Marinated London Broil with Brown Sugar and Ginger, Oven Roasted Potatoes and Fresh Seasonal Vegetables \$30

Seafood Linguini - Scallops, Rock Shrimp and Salmon Soaked in a Creamy Alfredo Sauce served with garlic bread and fresh seasonal vegetables \$32

New York Steak Served with Twice Baked Potatoes, and a Sautéed Mushroom Sauce \$34

Vegetarians

Penne Pasta in a Creamy Alfredo Sauce with Steamed Seasonal Vegetables and Parmesan Cheese \$22

Wild Mushroom Cannelloni – Seasonal Wild Mushrooms and Ricotta Cheese Topped with Marinara Sauce and Pecorino Cheese \$22

Grilled Portobello Mushrooms Stuffed with Spinach and Gruyere Cheese, with Pearl

Cous Cous and Roasted Garlic Aioli \$22

Cheese Tortellini with Marinara Sauce, Seasonal Vegetables and Garlic Bread \$22

Dessert Course

Ice Cream Sundae

Vanilla Ice Cream Served Chocolate Sauce, Sprinkled Nuts and a Cherry Chocolate Kiss

Warm Soufflé-like Cake Served with a Raspberry Coulis Seasonal Fruit Cobbler

Carrot Cake

Lemon or Raspberry Sorbet

New York Cheesecake with raspberry coulis

Beverage Selections

Bar Packages are for 4-hour durations

The Vista Grille Bar \$16.00 per person

House Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Brandy, Domestic Beer and House White Wine and Red Wine, Soft Drinks and Waters

Premium Bar \$18.00 per person

Absolute Vodka, Bombay Gin, Dewar's Scotch, Jack Daniels Bourbon, Bacardi Light Rum, Jose Cuervo Tequila, Korbel Brandy, Domestic and Premium Beer, Premium White and Red Wine, Soft Drinks and Waters

Top Shelf Bar \$20.00 per person

Ketel One Vodka, Bombay Sapphire Gin, Meyer's Dark Rum, Johnny Walker Black Scotch, Sauza Hornitos Tequila, Maker's Mark Bourbon, Premium and Domestic Beer, Premium Wines, Soft Drinks and Waters

Cordial Bar \$12.00 per person

Bailey's Irish Cream, Kahlua, Grand Mariner, Hennessey VS, Variety of Ports, Amaretto, Jameson Bourbon, Starbucks Coffee, Hot Tea

Martini Bar \$12.00 per person

Served with Absolute Vodka – Lemon Drop, Apple Martini, Classic Martini, Cosmopolitan, Orange-tini,

Champagne and Wine Bar \$12.00 per person

House wine and champagne

Beer / Wine / Soda Bar \$14.00 per person

Budweiser, Coors Light, Premium Beer, House White Wine and House Red Wine, Soft Drinks and Water

No Host (Cash Bar)

House Liquor \$4.00

House Wine \$4.00

Domestic Beer \$3.00

Premium Beer \$4.00

Sodas / Waters \$2.00

Bartender Fee of \$150 will apply if \$250 in sales is not met.

You may bring your own wine and champagne for your party with a corkage fee of \$10.00 per 750ml bottle. All other beverages must be purchased by The La Contenta Golf Club

Social Gatherings

Food Stations are set up around perimeter of room with small plates to encourage socializing.

Salad Station

Mixed Greens with Balsamic Vinaigrette and Seasonal Vegetables
Caesar Salad
Pasta Salad
Potato Salad

Sandwich Station

Variety of Sandwiches Made with Fresh Focaccia Bread
Turkey, Roast Beef, Ham and Tuna

Hot Food Station (select three)

Spicy Chicken Wings with Dipping Sauce
Grilled Sausage with Mustard
Crab Cakes with Chipotle Aioli
Meatballs with a Turkey Gravy Sauce
Chicken and Brie Cheese Quesadilla

Dessert and Coffee Station

Cookies and Brownies
Assorted Pies
Starbucks Coffee

Wine and Champagne Station

House White Wine, Red Wine and Champagne
Sodas and Waters Available on Request

**Package is good for three hours without incurring additional charges
Prices below are a flat fee and include all food, beverage, service
charge, tax and use of the room**

25 - 50pp	\$1500
50-75pp	\$2200
75-100pp	\$3100
100 - 125pp	\$4000
125 - 150pp	\$4900
150 - 175pp	\$5700
175 - 200pp	\$6600
200 - 225pp	\$7500

*We are happy to make substitutions to menu items.
Please contact Food & Beverage Director to discuss further options.*

Room Rental

(Sunday – Friday)

Room rental fee is based on a four-hour use of the property as follows:

La Contenta Event Center

Use of Upper and Lower Scenic Event Rooms, service bar, private restrooms, and entrance area

<u>With a Meal Room Rental</u>	Room Rental No Meal	&	Minimum Food & Beverage
40 guests or less	\$100		\$300
41-60 guests	\$150		\$600
61-120	\$250		\$1000
121-150	\$350		\$1500
151-200	\$500		\$2000

A meal consists of a breakfast, lunch or dinner selection. Groups not ordering a meal are subject to the room rental fee and the minimum food and beverage.

Overtime rates are \$150 per hour for each additional hour.

Room rate pricing does not include weddings. Please ask about our wedding fees.

Room fees include: tables, chairs, linens, silverware, glassware and china

Dance Floor \$275

Saturday Minimum Requirements

	May – October	November - April
Food and Beverage	\$3,500	\$1,000
Room Rental	\$1,000	\$350

Room Rental, gratuities, tax, and all labor charges do NOT count toward the Food and Beverage Minimums. 20% Service charge and Sales Tax will be added to all Food & Beverage Charges.