

The Castlewood Country Club

Hot Hors d'oeuvres

Priced per Piece - 50 piece minimum

<i>Spicy Potato Samosas with Cilantro Chutney</i>	<i>\$3.00 per piece</i>
<i>Crab Stuffed Mushrooms</i>	<i>\$4.00 per piece</i>
<i>Boorsin Cheese Stuffed Mushrooms</i>	<i>\$3.75 per piece</i>
<i>Asian Shrimp Rolls with Sweet Chile Sauce</i>	<i>\$3.50 per piece</i>
<i>Assorted Mini Quiche</i>	<i>\$3.25 per piece</i>
<i>Spanikopita</i>	<i>\$3.25 per piece</i>
<i>Chinese Veggie Pot stickers with Ponzu Dipping Sauce</i>	<i>\$3.00 per piece</i>
<i>Mini Crab Cakes with Cajun Aioli</i>	<i>\$4.00 per piece</i>
<i>Bacon Wrapped Scallops</i>	<i>\$4.00 per piece</i>
<i>Seafood Shumai</i>	<i>\$3.75 per piece</i>
<i>Buffalo Wings with Blue Cheese Sauce</i>	<i>\$3.50 per piece</i>
<i>Spicy Asian Chicken Wings</i>	<i>\$3.25 per piece</i>
<i>Dijon Crusted New Zealand Lamb Chops</i>	<i>\$4.95 per piece</i>
<i>Teriyaki Beef or Chicken Skewers</i>	<i>\$3.25 per piece</i>

Chilled Hors d'oeuvres

Priced per Piece - 50 piece minimum

<i>Artichoke Stuffed with Crab</i>	<i>\$3.95 per piece</i>
<i>Cucumber with Smoked Salmon Mousse</i>	<i>\$3.95 per piece</i>
<i>Seared Ahi Tuna on Sesame Crisp</i>	<i>\$3.00 per piece</i>
<i>Fresh Mozzarella Cheese Kalamata on the Stick</i>	<i>\$3.00 per piece</i>
<i>Heirloom (Seasonal) or Roma Tomato Bruschetta</i>	<i>\$2.95 per piece</i>
<i>Melon & Prosciutto Skewers</i>	<i>\$3.25 per piece</i>
<i>Stuffed Cherry Tomato with Cream Cheese</i>	<i>\$2.95 per piece</i>
<i>Yukon Potato with Sour Cream & Chives</i>	<i>\$2.25 per piece</i>
<i>Roast Tenderloin on Garlic Croustade with Horseradish Sauce</i>	<i>\$3.95 per piece</i>
<i>California Rolls with Soy & Wasabi</i>	<i>\$3.25 per piece</i>
<i>Vegetable Sushi Roll with Soy & Wasabi</i>	<i>\$3.75 per piece</i>
<i>Gravulax on Peppered Toast Points</i>	<i>\$3.50 per piece</i>
<i>Chilled Jumbo Prawns & Cocktail Sauce</i>	<i>\$3.50 per piece</i>
<i>Baby Potato with Caviar, Sour Cream & Chives</i>	<i>\$3.75 per piece</i>
<i>Steam Curried Mussels Thai Style</i>	<i>\$3.75 per piece</i>

**An additional labor charge WILL apply to hand pass hors d'oeuvres.
\$25.00 per server per hour**

The Castlewood Country Club

Displayed Hors d'oeuvres

50 person minimum

California Vegetable Display

Roasted, Blanched & Raw local Vegetables
Buttermilk Dipping Sauce

\$5.50 per person

Local Artesian Cheese Display

A selection of gourmet artesian cheeses from Marin, Sonoma and Napa Counties
Served with Flatbreads & Baguettes

\$7.25 per person

Antipasto Display

Italian Meats & cheeses, marinated olives & artichokes, roasted vegetables served with Italian Breads

\$6.75 per person

Sliced Seasonal Fruit & Berry Display

Seasonal Fruits, Tropical Fruits & Berries

\$5.95 per person

Japanese Sushi Display

Assortment of Fresh Japanese & California Style Sushi Rolls
Served with Pickled Ginger, Soy and Wasabi

\$8.00 per person

Baked Brie

Baked Brie with Raspberry Preserves in Puff Pastry
Served with French Baguettes & Crackers

\$95.00 per order

(Serves 25 pp.)

Seafood Displays

Priced Per Person - 50 person minimum

Iced Jumbo Monterey Prawns

\$4.25 per person

Dungeness S.F. Bay Cracked Crab Claws

\$4.95 per person

Pacific Oysters on the Half Shell

\$3.75 per person

Ice Carvings available to enhance your displays, starting @ \$395.00

The Castlewood Country Club

Reception Style "Food Stations"

Carved Roasted Prime Rib with Au Jus & Horseradish Cream, Silver Dollar Rolls

\$355.00*

(Serves 40 pp.)

Citrus Roasted Turkey Breast with Cranberry Apricot Chutney

Or

Maple Glazed Ham with Caramelized Apple Salsa

\$290.00*

(Serves 40pp.)

Roasted New York Sirloin, Brandy Peppercorn Demi Glaze

Silver Dollar Rolls

\$355.00*

(Serves 50 pp.)

Pasta Action Station

Penne Pasta with Marinara, Alfredo and Pesto Sauces, Grilled Chicken

\$295.00*

(Serves 50 pp.)

Asian Noodle Bar

Soba Noodles, hand tossed, with guests' choice of accompaniments:

Teriyaki & Miso Sauce, Grilled Chicken & Beef, Baby Shrimp and Asian Stir-fried Vegetables

\$350.00*

(Serves 50 pp.)

The Ultimate Sweet Table

A variety of House-Made specialty desserts, sweet & salty treats, and fresh fruits

*Served with the famous Chocolate Fountain***

\$8.95* per person

***Chocolate fountain Rental is an additional \$400.00*

****Chef Attendant Required- \$125.00 per Chef***

The Castlewood Country Club

Plated Dinner Options

Please Select One of the Following:

The Hacienda Salad

Oakville Mixed Greens, Fuji Apples, Gorgonzola Cheese, Candied Pecans, Maple Vinaigrette

Classic Caesar Salad

Baby Hearts of Romaine with Brioche Croutons & Shaved Asiago Cheese, Creamy Caesar Dressing

Baby Spinach Salad

Fresh Baby Spinach, Apple Smoked Bacon, Chopped Egg and Red Onion, Warm Bacon-Vinaigrette

Lobster Bisque Soup add \$3.00 per person

Topped with Sherry & Fresh Chives

House Specialty

Famous Black Bean Soup

Premiere Dinner Starters

Please select one only, to create an elegant 4-course dinner

Porcini Risotto Cake with Roma Tomato Marmalade

Add \$4.50 per person

Mixed Sonoma Greens with Gala Apples, Natural Blue Cheese, Petaluma Duck Julienne,

Champagne Vinaigrette

Add \$5.75 per person

Quinoa Salad with Dried Fruit, Smoked Chicken with Orange Cumin Dressing

Add \$4.50 per person.

Chilled Crabmeat, Avocado & Grape Tomatoes over Sonoma Micro Greens with Cilantro,

Tomato Vinaigrette

Add \$5.00 per person

The Castlewood Country Club

Plated Dinner Entrées

*Herb Roasted Free Range Chicken Breast, Natural Jus & Herbs
Basil Mashed Potatoes and Seasonal Vegetables*

\$34.00

*Basil-Thyme Grilled Chicken Breast, Asiago Pesto Sauce
Porcini Risotto and Seasonal Vegetables*

\$36.00

*Pumpkin Seed Crusted Atlantic Salmon, Fire Roasted Red Pepper Coulis
Saffron Rice Pilaf and Seasonal Vegetables*

\$40.00

*Mesquite Grilled Mahi Mahi, Charred Thai Pineapple Salsa
Roasted Yukon Potatoes and Seasonal Vegetables*

\$39.00

*Dijon Crusted Colorado Rack of Lamb, Caramelized Pear Demi Glaze
White Cheddar Au Gratin Potatoes and Seasonal Vegetables*

\$49.00

*10 oz. Grilled New York Strip Steak in Brandy Peppercorn Sauce
Chef's Potato and Seasonal Vegetable*

\$42.00

*8 oz. Charbroiled Angus Filet of Beef, Wild Mushroom Ragout & Cabernet Demi Glaze
Roasted Yukon Potatoes and Seasonal Vegetable*

\$46.00

*Mushroom Papardelle Pasta, Caramelized Asparagus, Tomatoes &
Asiago Cheese Porcini Cream Sauce*

\$29.00

The Castlewood Country Club

Duet Dinner Entrées

*Pan Roasted Free Range Chicken and Grilled Atlantic Salmon Filet
Croquette Potatoes and Seasonal Vegetable*

\$43.00

*Grilled Tenderloin of Beef and Sautéed Monterey Bay Prawns, Maytag Blue Cabernet Sauce
White Cheddar Au Gratin Potatoes and Seasonal Vegetable*

\$48.00

*Grilled Tenderloin of Beef and Australian Rock Lobster Tail
Pomme Chateau and Seasonal Vegetable*

\$59.00

Entrées for Juniors

For your guests ages 12 and under

All entrées include fruit cup and choice of raspberry sorbet or vanilla ice cream

Chicken Tenders with French Fries and Dipping Sauce

or

Hamburger with French Fries

(add \$1.00 for cheese)

\$10.95

- ☞ A maximum of 2 Main Entrées, plus a Vegetarian Entrée may be selected.*
- ☞ A surcharge of \$1.50 per person will apply if more than 2 Main Entrées are offered.*
- ☞ The same salad and dessert selection will apply to all entrées if more than one is selected.*
- ☞ Guest/Entrée counts will be given to the catering department by the event host 5 business days prior to event.*
- ☞ The event host will provide entrée cards for all guests indicating their meal selection.*

The Castlewood Country Club

Premiere Dinner Dessert Selections

Please select only one

White Chocolate Cheesecake with Rhubarb Raspberry Sauce..... Please Add \$4.95 per person

Triple Chocolate Mousse with Chocolate Coulisse Please Add \$5.95 per person

White Chocolate Mousse with Macadamias & Guava Puree Please Add \$4.95 per person

Chocolate Torte Please Add \$4.95 per person

Mixed Berry Tart with Crème Fraiche (Seasonal)..... Please Add \$4.95 per person

The Ultimate Sweet Table.....\$ 8.95 per person*

*A variety of House Made specialty desserts, sweet & salty treats, and cubed fresh fruits.
Served with the famous Chocolate Fountain***

**Chef Attendant \$125.00*

***Chocolate fountain Rental is an additional \$400.00*

The Castlewood Country Club

Dinner Buffet Options

50 person Minimum for all Buffets

The Phoebe Apperson Dinner Buffet

\$42.00 Per Person

Salads

The Hacienda Salad

Oakville Mixed Greens, Fuji Apples, Gorgonzola, Candied Pecans and Maple Vinaigrettes

Tomato and Buffalo Mozzarella Salad

Tri Color Lentil Salad, Champagne Vinaigrette

Entrées

Herb Roasted Free Range Chicken, Pan Jus

Horseradish Crusted Tri-Tip, Wild Mushroom Ragout

Brie Cheese Potato Gratin

Seasonal Vegetables

Artisan Breads & Baguettes, California Sweet Butter

The Castlewood Country Club

The Julia Morgan Dinner Buffet

\$58.00 Per Person

Hors d'oeuvre Reception Display

Local Artisan Cheese Board Featuring Cheeses from Sonoma, Marin and Napa Counties

Served with Flatbreads & Baguettes

And

Sliced Seasonal Fruit, Tropical Fruit & Berry Display

Salads

The Hacienda Salad

Oakville Mixed Greens, Fuji Apples, Gorgonzola, Candied Pecans and Maple Vinaigrettes

Tortellini Salad with Pesto Sun Dried Tomato and Kalamata Olives

Roasted Portobello and Endive Salad

Entrées

Free Range Chicken, Stuffed with Spinach, Proscuitto & Asiago Cheese, Natural Jus

Halibut with Braised Leeks, Garlic, Spinach & Warm Bacon Vinaigrette

*Roasted Prime Rib, Au Jus & Horseradish Cream**

*Lemon Thyme Marinated Turkey, Cranberry Apricot Chutney & Garlic Sage Gravy**

**Chef Attendant \$125.00 to Carve*

Oven-Crisped Yukon Gold Potatoes

Seasonal Vegetable

The Castlewood Country Club

The William Randolph Dinner Buffet

\$58.00 Per Person

Hors d'oeuvre Reception Display

Local Artisan Cheese Board Featuring Cheeses from Sonoma, Napa and Marin Counties

Served with Flatbreads & Baguettes

And

Fresh Seasonal Fruit, Tropical Fruit & Berry Display

Salads

Hacienda Salad:

Oakville Mixed Greens, Fuji Apples, Gorgonzola, Candied Pecans & Maple Vinaigrettes

Classic Caesar Salad, with Brioche Croutons & Shaved Parmesan

Haricot Verts, Baby Potato & Torpedo Onion Salad

Three Chilies Marinated Skirt Steak tossed with Mixed California Greens & Lime Vinaigrette

Entrées

Black Walnut Crusted Chicken Breast with Charred Maui Onion Gravy

Grilled Oregon Salmon with Rock Shrimp Arugula Salad and Yellow Pepper Sauce

*Carved Prime Rib with Au Jus and Horseradish Sauce**

*Lemon Thyme Marinated Turkey with Cranberry Apricot Chutney**

**Chef Attendant \$ 125.00 to Carve*

Roasted New Potatoes with Twice Smoked Bacon, Shallots and Balsamic Vinegar

Seasonal Vegetables

The Castlewood Country Club

Premiere Dessert Selections for Dinner Buffets

Please select only one

White Chocolate Cheesecake with Rhubarb Raspberry Sauce..... Please Add \$4.95 per person

Triple Chocolate Mousse with Chocolate Coulisse Please Add \$5.95 per person

Chocolate Mousse with Macadamias & Guava Puree Please Add \$4.95 per person

Chocolate Torte Please Add \$4.95 per person

Mixed Berry Tart with Crème Fraiche (Seasonal)..... Please Add \$4.95 per person

The Ultimate Sweet Table.....\$8.95 per person*

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