

# welcome to san geronimo

We are pleased and excited that you are considering  
San Geronimo Golf Course for your special occasion.

Our facility includes a spacious banquet room and bar with floor-to-ceiling windows  
and unobstructed panoramic views of the beautiful San Geronimo Valley.

We also offer three picturesque outdoor event spaces,  
which are wonderful for any type of celebration under the sun or stars.

Our packages include a professional event coordinator to personalize your event,  
standard white linens, tableware, silverware, glassware,  
set up and clean up before and after the event,  
and outstanding service from our banquet and catering staff.\*

We welcome special requests and inquiries  
and do our very best to accommodate and make your event perfect.

We enjoy making every occasion special and unique,  
and pride ourselves in making every experience a positive one.

Thank you and we look forward to making your event memorable!

**Jennifer Kim**  
Executive Director

**Willie Anderson**  
Tournament Director

**\*20% service charge & tax have not been included**

# appetizers

## per dozen

(3 dozen minimum required per selection)

### **hot hors d'oeuvres**

assorted petite quiche	13.	smoked bbq brisket flatbread	17.
barbeque or swedish meatballs	13.	with carmelized onions & provolone	
fontina cheese flatbread	13.	buffalo or orange sesame wings	19.
with fresh herbs, olive oil & garlic		grilled steak crostini	19.
spinach or sausage stuffed mushrooms	13.	with chimichurri sauce	
warm toasts with ratatouille & basil	13.	mini crab cakes with remoulade sauce	19.
pizzettas with hot italian sausage	15.	potato blini with smoked salmon	19.
cheese stuffed artichoke hearts	17.	thai or teriyaki chicken satay	19.
with jalapeno jelly		shredded beef sliders	19.
greek spinach & cheese turnovers	17.	with horseradish sauce	
gruyere cheese bouches	17.	shredded pork sliders	19.
point reyes blue cheese gourgeres	17.	with honey bourbon sauce	
porcini & mushroom empanadas	17.	jumbo prawns wrapped with prosciutto	<i>m.p.</i>

### **cold hors d'oeuvres**

caprese salad bites	15.	port wine poached figs	19.
jamaican jerk chicken	15.	with goat cheese & toasted almonds	
with mango salsa in pastry shell		prosciutto wrapped with melon	19.
crostini with pineapple chutney	17.	or other seasonal fruit	
& nicasio organic formagella cheese		ahi poke salad in pastry shell	23.
cucumber rounds with curried shrimp	17.	smoked trout canapés	29.
duck confit with dried cherry compote	19.	profiteroles with dungeness crab salad	<i>m.p.</i>
in filo cups		local oysters on the half shell	<i>m.p.</i>

## per platter

(approximately 25 servings)

fresh seasonal fruit platter	45.	local farmhouse specialty cheeses	115.
vegetable crudite	45.	with point reyes, nicasio valley, vella, rouge et noir	
with hummus or ranch dip		chilled prawns (50 pieces)	145.
domestic cheeses	65.	with cocktail or remoulade sauce	
finger sandwiches or wraps	115.	smoked salmon	175.
with turkey, ham, chicken/tuna/shrimp salad, vegetable pinwheel rolls with herbed cream cheese		with cream cheese, tomatoes, red onions, capers & bagels	

# single course

## *golf course lunches*

### *par*

choice of up to three wraps in a flour tortilla:  
turkey with mayonnaise,  
ham & cheese with dijon mustard mayonnaise,  
roast beef with horseradish sauce  
or vegetarian with balsamic aioli  
whole fresh fruit & bag of chips  
bottled water  
12.

### *birdie*

choice of up to three sandwiches on a french roll:  
turkey with mayonnaise,  
ham & cheese with dijon mustard mayonnaise,  
roast beef with horseradish sauce  
or vegetarian with balsamic aioli  
whole fresh fruit & freshly baked cookie  
bag of chips & bottled water  
14.

## *served lunches*

substitute seared ahi tuna to salad *add 5.*

### *mediterranean chicken spinach salad*

organic spinach, rosemary chicken breast,  
roasted red peppers, artichokes,  
kalamata olives, feta cheese  
& balsamic vinaigrette  
housemade freshly baked cookies  
14.

### *asian chicken salad over baby greens*

organic baby greens, asian glazed chicken breast,  
jicama, green onions, fresh orange segments,  
candied almonds, crispy wonton strips  
& sesame lime ginger dressing  
housemade freshly baked cookies  
14.

### *turkey pesto sandwich on french bread*

roast turkey breast, tomatoes, roasted peppers,  
organic mixed greens, provolone cheese  
& housemade pesto sauce on french bread  
vegetable pasta salad  
housemade freshly baked cookies  
15.

### *tuscan turkey sandwich on focaccia bread*

roast turkey breast, organic spinach,  
& olive tapenade on housemade focaccia bread  
organic spring mix salad with mustard vinaigrette  
nicasio valley organic farmstead cheese  
housemade freshly baked cookies  
15.

### *muffaletta sandwich on sourdough bread*

sourdough bread filled with layers of  
mortadella, salame, coppa, ham,  
provolone cheese & olive giardiniera salad  
arugula salad with raspberry vinaigrette  
housemade freshly baked cookies  
16.

### *new york steak sandwich on french roll*

new york steak, melted teleme cheese,  
tomato, lettuce & garlic herb butter  
on sweet french roll  
served with housemade wedge fries  
housemade freshly baked cookies  
25.

# signature buffets

## breakfast or brunch

eggs benedict add 5.  
housemade granola with yogurt add 3.

### **continental breakfast**

assorted breakfast pastries  
bagels  
cream cheese  
7.

### **full breakfast**

scrambled eggs & breakfast potatoes  
apple-smoked bacon & housemade sausages  
assorted pastries & fresh seasonal fruits  
14.

## lunch or dinner

seasonal fish with choice of lemon tarragon beurre blanc,  
trio of citrus champagne or fennel tomato chardonnay sauce add 8.

### **american**

coleslaw, pasta  
or potato salad  
niman ranch burger  
specialty sausages  
grilled chicken breast  
buns & condiments  
22.

### **mexican**

tostada ensalada  
organic pollo asado  
slow roasted pork carnitas  
verde rice & beans  
taco shells, chips & condiments  
fresh pico de gallo & guacamole  
26.

### **greek**

tabouli salad  
mediterranean spinach salad  
traditional spiced lamb or beef  
lemon organic chicken breast  
grilled vegetables & rice pilaf  
housemade pita & condiments  
30.

### **asian**

asian salad  
japanese soba noodle  
with edamame salad  
korean bbq  
or braised beef shortrib  
thai style chicken with noodles  
himalayan curried vegetables  
steamed rice  
32.

### **italian**

balsamic vinaigrette  
spring mix or caesar salad  
cacciatore, marsala  
or piccata chicken breast  
osso bucco style braised beef  
tortellini with mushroom sauce  
rotelli with tomato basil sauce  
housemade focaccia  
34.

### **pub grub**

garden salad with  
dijon vinaigrette  
toasted barley  
vegetable salad  
white cheddar mac-n-cheese  
chicken pot pie  
shepards pie  
housemade rolls & butter  
34.

### **texas bbq**

coleslaw  
potato salad  
bbq beef brisket  
bbq pork sparerib  
grilled chicken breast  
garlic mashed potatoes  
baked beans  
housemade cornbread  
38.

### **mediterranean**

arugula salad  
caprese salad  
paella valencia  
organic breast of chicken  
stuffed with prosciutto,  
fontina & basil  
mousake with lamb & beef  
housemade rolls & butter  
38.

### **hawaiian luau**

(50 person minimum)  
organic field greens  
macaroni salad  
lomi lomi salmon  
kalua pig  
fish & chicken laulau  
okinawa mashed potatoes  
steamed rice  
38.

# custom menus

buffet service with housemade fresh rolls, choice of sides & entrées

family style service *add 1.*

plated service *add 2.*

## **choice of entrées**

braised short rib of beef with choice of merlot sauce, osso bucco or korean style

stuffed flank steak with mushroom duxcelle

roasted cross rib of beef with choice of pan gravy or dijon tarragon sauce

roasted tri tip with madeira demi glaze

pork scallopini with porcini mushrooms & marsala wine

roasted fennel crusted pork loin with madeira demi glaze

stuffed breast of chicken with prosciutto, fontina & basil

chicken florentine with spinach & mozzarella

chicken cacciatore

sautéed chicken breast with lemon caper sauce

roasted rosemary chicken with pan gravy

chicken scallopini with marsala mushroom sauce

stuffed breast of turkey with marinated dried fruit & madeira wine

roasted turkey breast with pan gravy & cranberry sauce

paella valencia with chorizo, clams, rock shrimp & cod in a rich saffron rice

grilled or poached salmon medallions with choice of lemon tarragon beurre blanc,  
trio of citrus champagne or fennel tomato chardonnay sauce *add 5.*

leg of lamb with basil kalamata olive sauce *add 7.*

roasted tenderloin of beef with choice of three peppercorn cognac or dijon tarragon sauce *add 10.*

roasted sirloin of beef with bordelaise sauce *add 5.*

prime rib with au jus *add 5.*

**choice of two sides & one entrée 28.**

**choice of two sides & two entrées 33.**

**additional side 2.**

**additional entrée 5.**

# custom menus

buffet service with housemade fresh rolls, choice of sides & entrées

family style service *add 1.*

plated service *add 2.*

## **choice of hot sides**

roasted butternut squash soup (seasonal)

cream of mushroom & spinach soup

clam & corn chowder

beef barley vegetable soup

lemon chicken & rice soup

steamed or grilled seasonal vegetables

buttermilk or garlic mashed potatoes

scalloped potatoes

roasted rosemary potatoes

corn bread stuffing

traditional sage dressing

creamy polenta with parmesan & fontina cheese

white cheddar mac-n-cheese

penne pasta with choice of tomato basil, garden vegetable or pesto cream sauce

cheese or meat ravioli with choice of bolognese or tomato basil sauce

cheese tortellini with choice of peas & prosciutto, porcini mushroom alfredo or pesto cream sauce

risotto with choice of field mushroom & white wine or traditional saffron & parmesan

paella rice with peas, peppers & chorizo

steamed sticky rice

basmati rice pilaf

# custom menus

buffet service with housemade fresh rolls, choice of sides & entrées

family style service *add 1.*

plated service *add 2.*

## **choice of cold sides**

tossed organic baby green salad with choice of dijon or balsamic vinaigrette

butter lettuce salad with tomatoes, julienne carrots & creamy lemon cilantro dressing

organic mixed green salad with apples, dried fruit & raspberry vinaigrette

hearts of romaine salad with pears, point reyes blue, toasted almonds & creamy lemon dressing

traditional caesar salad with fresh grated parmesan & sourdough croutons

arugula salad with dried figs, goat cheese, toasted almonds & port wine vinaigrette

mediterranean organic spinach salad with feta, red peppers, kalamata olives & red onions

autumn organic spinach salad with apples, candied walnuts, point reyes blue & balsamic vinaigrette

tomato or grilled vegetables caprese salad with fresh mozzarella, basil & balsamic vinaigrette

organic field greens with strawberries, mangoes, macadamia nut brittle & passion fruit vinaigrette

asian salad with oranges, crispy rice noodles & sesame lime dressing

japanese soba noodle with edamame salad

curried rice & vegetable salad

toasted barley vegetable salad

tabouli salad

marinated vegetable salad

panzanella salad

orzo salad with bay shrimp

three bean salad

cajun rice salad

pasta vegetable salad

macaroni salad

texas potato salad

coleslaw

# desserts & beverages

## desserts

fresh seasonal fruit crisp  
fresh seasonal fruit éclair  
guittard chocolate dipped rum cream puff french pastry cake  
guittard chocolate mousse with orange shortbread cookies  
traditional tiramisu  
7.

## beverages

### **hosted bar packages**

per hour per person

non-alcoholic beverages are included

	<b>domestic beer &amp; wine</b>	<b>well bar</b>	<b>call bar</b>
1 hour bar	15.	18.	21.
2 hour bar	23.	27.	31.
3 hour bar	29.	34.	39.
4 hour bar	33.	39.	45.

### **hosted non-alcoholic beverage packages**

per meal per person

organic coffees & organic teas 3.

all non-alcoholic beverages (includes housemade fruit punch) 5.

### **beverage tickets**

5.50 per ticket

#### **1 ticket**

non-alcoholic beverages  
domestic beers  
draft beers  
well cocktails

#### **2 tickets**

house wines  
micro & import beers  
call & super call cocktails  
premium & super premium cocktails

### **beer, wine & liquor**

per serving

draft beer 16oz	5.50	well	5.50
domestic beer 16oz	4.75	call	6.50
micro & import beer 12oz	5.75	super call	7.50
micro & import beer 16oz	6.75	premium	8.50
micro & import beer 24oz	7.75	super premium	9.50
sapporo beer	9.25	ultra	10.50
house wine	6.50	super ultra	11.50
champagne split	10.50	ultra premium	12.50

### **house wines**

per 750mL bottle

other selections may be available on request

<b>whites</b>		<b>sparkling</b>		<b>reds</b>	
chardonnay, cedar brook	22.	brut reserve, segura viudas	22.	merlot, motos liberty	24.
chardonnay, kenwood yulupa	26.	mumms napa	34.	merlot, j. lohr	32.
sauvignon blanc, clifford bay	21.	gloria ferrer blanc de noir	36.	cabernet, domaine laurier	28.
pinot grigio, motos liberty	24.	<b>corkage</b>	12.	cabernet, kenwood yulupa	30.