

# 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 bar and banquet room 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 and work with you every step of the way, 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.\*

Our award winning executive chef believes in using fresh, local and sustainable products whenever possible. As this package is just a small sample of what our chef can do, we will customize the perfect menu with your food preferences, tastes and budget in mind.

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

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

# golf course menus

## for the course

choice of up to three  
wraps in a flour tortilla or sandwiches on a french roll  
served with a bag of chips & bottled water  
whole fresh fruit *add 1.*  
freshly baked cookie or brownie *add 2.*

roast beef  
ham & cheese  
italian  
chicken salad  
turkey  
vegetarian

*13.*

## at registration

served with a bag of chips & bottled water  
whole fresh fruit *add 1.*  
freshly baked cookie or brownie *add 2.*

burger & cheeseburger  
hot dogs & specialty sausages  
tuscan marinated sirloin steak sandwich  
braised beef sandwich with horseradish sauce  
chipotle bbq pulled pork sandwich with grilled onions  
tequila marinated chicken breast sandwich  
kalua chicken sandwich with hawaiian salsa

<b>one selection</b>	<b>18.</b>
<b>two selections</b>	<b>22.</b>
<b>three selections</b>	<b>26.</b>

# appetizers

## choice of appetizers

### *hot hors d'oeuvres*

assorted petite quiches  
greek spinach & cheese turnovers  
garlic crouton with warm ratatouille, basil & feta  
gruyere cheese bouches  
point Reyes blue cheese puffs  
cheese stuffed artichoke hearts with jalapeno jelly  
cheese & field mushroom empanadas  
spinach or sausage stuffed mushrooms  
sicilian pizza with olives, artichokes & mozzarella

flatbread with fresh herbs, garlic, olive oil & fontina or smoked bbq brisket, caramelized onions & provolone  
chicken cordon bleu bites  
orange sesame or buffalo chicken wings  
thai, teriyaki or tandoori chicken skewers  
grilled steak crostini with chimichurri sauce  
barbeque or swedish meatballs  
mini crab cakes with remoulade sauce

### *cold hors d'oeuvres*

caprese salad bites or greek salad bites  
port wine poached figs with goat cheese & toasted almonds  
toasted crostini with pineapple chutney & nicasio formagella cheese  
melon with prosciutto rosette  
filo cup filled with jamaican jerk chicken & mango salsa

profiteroles with chicken salad or tuna salad  
rye crouton with smoked salmon mousse & chive aioli  
potato blini with smoked salmon rosette  
cucumber rounds with curried shrimp or tuna tartare\*  
pastry shell filled with ahi poke salad\* or lomi lomi salmon\*

**three selections 7.**

**four selections 9.**

**five selections 11.**

**each additional appetizer 2.**

### per platter

*(approximately 25 servings)*

fresh seasonal fruit	45.	specialty sliders	125.
vegetable crudite with hummus or ranch	45.	specialty finger sandwiches and wraps	125.
domestic cheeses with crackers or bread	65.	smoked salmon with cream cheese,	195.
local farmhouse specialty cheeses with	135.	tomatoes, red onions, capers & bagels	
crackers or bread		chilled prawns with cocktail or remoulade	155.
charcuterie* with crackers or bread	225.	local oysters on the half shell	m.p.

*\*100 serving minimum*

# signature buffets

## breakfast or brunch

custom brunch menus available upon request

eggs benedict *add 5.*

housemade granola with yogurt *add 3.*

### **continental breakfast**

assorted breakfast pastries

bagels

cream cheese

5.

### **full breakfast**

scrambled eggs & breakfast potatoes

apple-smoked bacon & sausages

assorted pastries & fresh seasonal fruits

15.

## lunch or dinner

family style service *add 2.*

### **american**

balsamic vinaigrette spring mix salad

penne with chicken &

creamy tomato basil or alfredo sauce

housemade meatloaf

creamy mashed potatoes

housemade rolls & butter

27.

### **mexican**

tostada ensalada

pollo asado

carne asada or pork carnitas

spanish rice & beans

fresh pico de gallo & guacamole

fresh chips, tortillas & condiments

31.

### **asian**

asian or mandarin salad

japanese soba noodle salad

thai style chicken with noodles

korean braised beef

or korean bbq beef

himalayan curried vegetables

steamed rice

housemade hawaiian rolls

35.

### **greek**

mediterranean spinach salad

tabouli salad

grilled lemon chicken breast

traditional spiced beef

vegetable moussaka

rice pilaf

fresh hummus & tzatziki

housemade pita & condiments

35.

### **italian**

balsamic vinaigrette spring mix  
or caesar salad

chicken marsala or piccata

tuscan marinated roast tri tip

tortellini with mushroom sauce

rotelli with roasted vegetables

& tomato basil sauce

housemade focaccia

35.

### **continental**

mixed baby green or arugula salad

caprese salad

stuffed breast of chicken

with prosciutto, fontina & basil

beef bourguignon

buttered egg noodles

polenta milanese

housemade rolls & butter

37.

### **hawaiian luau**

hawaiian field greens salad

asian rice noodle

or macaroni salad

hawaiian shoyu chicken

kalua pig

okinawa mashed potatoes

steamed rice

housemade hawaiian rolls

37.

### **texas bbq**

coleslaw

potato or macaroni salad

grilled chipotle chicken

bbq beef brisket or pork sparerib

mashed potatoes

or mac-n-cheese

baked beans

housemade cornbread

37.

# custom menus

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

family style service *add 2.*

plated service *add 3.*

additional courses *add 1.*

## choice of entrées

choice of entrée from any signature buffet

stuffed flank steak with mushroom duxcelle

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

tuscan marinated roasted sirloin tip or tri tip with garlic, lemon & rosemary

balsamic glazed roasted tri tip with madeira demi glaze

beef bourguignon

roasted fennel crusted pork loin with madeira demi glaze

stuffed breast of chicken with prosciutto, fontina & basil

chicken florentine with spinach & mozzarella

sautéed chicken breast with lemon caper sauce

roasted rosemary chicken with pan gravy

chicken scallopini with marsala mushroom sauce

grilled charmoula spiced chicken

chicken paella with chicken, chorizo, peas & peppers in a rich saffron rice

braised short rib of beef with choice of merlot sauce, osso bucco or korean style *add 3.*

seafood paella with clams, rock shrimp, cod & chorizo in a rich saffron rice *add 5.*

grilled or poached salmon with choice of lemon tarragon beurre blanc,

trio of citrus champagne or fennel tomato chardonnay sauce *add 5.*

roasted sirloin of beef with bordelaise sauce *add 6.*

prime rib with au jus *add 9.*

roasted tenderloin of beef with choice of three peppercorn cognac or dijon tarragon sauce *m.p.*

**one entrée & two sides 29.**

**two entrées & two sides 34.**

**each additional side 2.**

**each additional entrée 5.**

# custom menus

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

## **choice of hot sides**

choice of seasonal soup

choice of hot side from any signature buffet

steamed, sautéed or roasted seasonal vegetables

fingerling potatoes sautéed in garlic butter

creamy mashed, scalloped or roasted rosemary potatoes

creamy polenta with parmesan & fontina 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 mushrooms & white wine or milanaise saffron & parmesan

moroccan couscous with dried fruits, roasted vegetables & moroccan spices

vegetable paella with peas & peppers in a rich saffron rice

steamed sticky rice, basmati rice pilaf or brown rice

## **choice of cold sides**

choice of salad or cold side from any signature buffet

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

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

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

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

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

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

caprese salad with fresh mozzarella, basil & balsamic vinaigrette

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

mandarin salad with romaine, oranges, sliced almonds, crispy wonton & sesame vinaigrette

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

japanese soba salad with edamame, bell peppers, carrots, red onions, romaine & soy ginger dressing

italian or pesto pasta vegetable salad

toasted barley vegetable salad or marinated vegetable salad

orzo salad with bay shrimp

# desserts & beverages

## bite size desserts

port wine poached figs with  
goat cheese & almonds  
chocolate covered strawberries  
strawberry filled crème brûlée  
strawberry shortcakes bites

lemon bars or meringues  
petite pies\* or tartlets\*  
petits fours\* or cupcakes\*  
madeleines or rice krispies\*  
donut holes or cream puffs\*

bread pudding cups\*  
cheesecake or brownie bites\*  
biscotti\* or cookies\*  
mouse filled chocolate cups\*  
chocolate truffles\*

**one selection 3.**  
**two selections 5.**  
**three selections 7.**

**each additional dessert 2.**

## beverages

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

per meal per person

hot teas & coffees 3.

all non-alcoholic beverages 5.

### **hosted bar per hour**

all beer, wine & non-alcoholic beverages are included

	<b>beer &amp; wine</b>	<b>well</b>	<b>call</b>	<b>super call</b>	<b>premium</b>
1 hour bar	15.	18.	21.	24.	27.
2 hour bar	22.	26.	30.	34.	38.
3 hour bar	27.	32.	37.	42.	47.
4 hour bar	30.	36.	42.	48.	54.

### **hosted bar per consumption**

draft beer 16oz	6.	super call wine	9.
domestic beer 16oz	5.	premium wine	10.
domestic beer 24oz	6.	house/well cocktail	6.
micro & import beer 12oz	6.	call cocktail	7.
micro & import beer 16oz	7.	super call cocktail	8.
house/well wine	7.	premium cocktail	9.
call wine	8.	super premium cocktail	10.

### **beverage tickets**

6. per ticket

#### **1 ticket**

non-alcoholic beverages  
domestic beers  
draft beers  
well cocktails

#### **2 tickets**

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

### **wine by the bottle**

selections may change & other selections available upon request

<b>white</b>	<b>sparkling</b>	<b>red</b>
chardonnay, chateau st. jean 24.	brut, pol clement 24.	cabernet, beaulieu vineyard 24.
pinot grigio, mirassou 24.		cabernet, souverain 28.
riesling, j. lohr 28.	<b>wine corkage</b> per 750mL 12.	merlot, souverain 28.
sauvignon blanc, souverain 28.	<b>beer corkage</b> per 12oz 2.	pinot noir, j. lohr 36.

\*choice of flavor