# *The Golf Club Tierra Oaks*

## *Ceremony Package*

**A Beautiful Grassy Knoll Overlooking**
**Our Picturesque 18th Hole**

**Professional Event Coordinator**

**Well Appointed Dressing Accommodations**

**Fruit and Cheese Platter for Wedding Party**

**White Padded Chairs**

**Power Available for DJ**

**Inquire about pricing for groups of 99 and under**
**Inquire about pricing for groups of 100 plus**

*All Prices Subject to Service Charge and Current Sales Tax. All Prices and Menu Items Subject to Change*

**ALL RECEPTION PACKAGES**

Complete Reception Package with Your choice of Ivory or White Linen
With an Array of Napkin Color Choices
Skirted Bridal, Gift, Cake, Guest, and Buffet Tables
Complimentary Cutting and Serving of the Wedding Cake
Use of Dining Room for a Five-Hour Time Frame and a
Professional Wedding Coordinator to Assist with
Planning Rehearsal, Ceremony and Reception Details.

**Traditional Package**

Unlimited Iced Tea
One Glass Champagne or Cider for Toast
Well Appointed No Host Bar
Plated Meal or Buffet
Coffee

**Deluxe Package**

Specially Selected Hors d'oeuvres (choice of two)
Unlimited Iced Tea
Champagne or Cider Toast
Plated Meal or Buffet
No Host Bar, One Keg Draft Beer Included
One glass of wine per person
Coffee

**Premiere Package**

Specially Selected Hors d'oeuvres (choice of three)
Unlimited Iced Tea
Champagne or Cider Toast
Complete Open Bar for Two Hours
Draft Beer, House Wine, & Single Shot Well Drinks
Gourmet Coffee and Tea Station
Including Whipped Cream, Shaved Chocolate, Cinnamon Sticks,
Flavorings, Sprinkles, and Gourmet Teas

**PACKAGE PRICE AND PLATED DINNER OPTIONS**

**Traditional / Deluxe / Premiere**

Chicken Saltimbocca
Pan Seared filled with Prosciutto and Smoked Mozzarella
~or~
Chicken Wellington

Roast Tri Tip with Au Jus

Oven Roasted Salmon with Dill Mustard Sauce

Char Grilled Pork Tenderloin with Apple Cider Sauce

Roast Prime Rib of Beef with Au Jus

Chicken Dijon
Chicken Chardonnay with Light Wine Sauce
Chicken with Artichoke Hearts and Roma Tomatoes

Barbecued Mahi Mahi with Grilled Pineapple and Chipotle Cranberry Glaze
Seafood Linguine with Scallops, Shrimp, and Fresh Fish

Rosemary Roasted Beef Tenderloin with Gorgonzola Butter

Eggplant Parmesan
~or~
Cheese Filled Ravioli and Tortellini, Alfredo and Marinara Sauces

Tierra Oaks Buffet

## Inquire about pricing

If Two Entrees are Chosen the Higher Priced Entrée will be Charged for All Guests.

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# Tierra Oaks Buffet

## Stationary Appetizers

Vegetable Crudite with Savory Dipping Sauces
Imported and Domestic Cheese Display

## Choice of Two Salads

Fresh Garden Salad with Choice of Dressing
Italian Pasta Salad
Fresh Fruit Display
Spinach Salad with Raspberry Vinaigrette
Caesar Salad with Fresh Parmesan cheese

## Choice of Two Entrees

Carved Molasses Glazed Ham, or Turkey Breast
Fresh Fillet of Salmon
Roasted Pork Tenderloin With Port Wine Sauce
Roasted Tri-Tip with Wild Mushroom Sauce
Tortellini Choices of Alfredo and Marinara Sauces
Choice of One Of Our Many Chicken Dishes

Fresh Seasonal Vegetables
Rice, or Potatoes
Penne Pasta with Marinara or Alfredo Sauce
Fresh Baked Breads
Whipped Butter

## HORS D'OEUVRES SELECTIONS

**Cold**

Chilled Prawns with Cocktail Sauce (2pp)
Vegetable Crudite
Salmon canapé with Dill Crème on Cracker
International or Domestic Cheese Display
Prosciutto Wrapped Asparagus
Fresh Seasonal Fruit
Spicy Chicken on Cucumber Rounds
Baked Brie en Brioche
Shrimp Ceviche Salsa With Chips
Seared Tuna with Sesame Aioli
California Sushi Roll
Bruschetta

**Hot**

Spinach and Artichoke Dip
Chicken and Roasted Garlic mini Pizza Squares
Assorted Petite Quiche
Potstickers with Soy Dipping Sauces
Bacon Wrapped Scallops
Filled Tyropitas
Beef or Chicken Teriyaki Sate
Chicken Wings and Drumettes
Quick Fried Artichokes stuffed with Bleu Cheese
Pulled Pork Quesadillas
Stuffed Mushroom caps
Pork or Vegetable Egg Rolls

## SALAD SELECTIONS

Baby Spinach, Shaved Red Onions, Dried Cranberries, Toasted Almonds w/ Raspberry Vinaigrette

Garden Salad w/ Assorted Dressings

Pasta Salad with Roasted Seasonal Vegetables in a Basil Pesto Dressing

Classic Caesar w/ House made Croutons

Mixed Greens, Crumbled Gorgonzola, Candied Walnuts w/ Balsamic Vinaigrette

Caprese Salad, Fresh Mozzarella, Tomato, Basil Drizzled w/ Olive Oil & Balsamic Vinaigrette

**Chocolate Fondue**
Served with snicker pieces, pound cake, marshmallows, assorted cookies,
rice krispie treats, and fresh strawberries
$50.00 rental plus 3.50 per person for chocolate and an assortment of dipping pieces

## Italian Buffet

Appetizer: Antipasto display
Chicken Marsala with wild mushrooms
Grilled polenta & Italian sausage
with roasted pepper marinara
Tortellini with pesto alfredo sauce
Fresh seasonal vegetables
Wild baby greens with champagne vinaigrette
Garlic bread or focaccia bread

## Mardi Gras Buffet

Appetizer: Jalapeno poppers
Shrimp Creole and sausage
Garlic or blackened chicken
Jambalaya
combination of rice, ham, andouille sausage and chicken
Fresh seasonal vegetables
Carnival salad with honey mustard dressing
Jalapeno corn muffins with pepper jelly

## Mediterranean Buffet

Appetizer: Crostini with goat cheese, roasted peppers and eggplant
Grilled Lamb or Swordfish kebobs
with rosemary and feta cheese
Roasted chicken with oregano and lemon
Saffron rice pilaf with pine nuts
Spanikopita pie
feta cheese and fresh spinach baked in buttery phyllo dough until golden brown
Greek Salad
tomatoes, goat cheese, red onions and cucumbers in a vinaigrette dressing
Grape leaves stuffed with rice and pine nuts
Marinated olives

## German Buffet

Appetizer: Soft pretzels and mustards
Assorted sausages
*bratwurst, knockwurst and chicken apple*
Sauerbraten
*marinated pot roast in red wine sauce*
Warm potato salad with bacon
Rye or pumpernickel bread

## American Buffet

Appetizer: Garden fresh crudité
Roast turkey with natural gravy
Tri-tip with au jus & horseradish
Garlic herb mashed potatoes
Fresh seasonal vegetables
Garden salad with champagne vinaigrette
Rolls and butter

## Hawaiian Buffet

Appetizer: Scallop with orange ginger marinade
Barbecued pork loin with plum brandy sauce
Ahi tuna with soy ginger sauce
Garden salad with balsamic vinaigrette
Sesame noodle salad
Tropical fruit display
Sautéed green beans, zucchini and water chestnuts
Rolls and butter

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## Fiesta Buffet

Appetizers: Chips, salsa & guacamole
Mashed potato stuffed Anaheim chile peppers topped with cheese
Create your own mini tostada with ground beef or chicken, beans, cheese, tomatoes, lettuce, onions, sour cream, salsa & guacamole
Chicken enchiladas la crema
served with sour cream and salsa
Spanish rice
Spicy black bean salad
Cilantro slaw

## Caribbean Buffet

Appetizer: Chicken & vegetarian empanadas
Chicken or seafood brochette marinated in rum, guava and jerk spices
Pork Loin with plum brandy sauce
Grilled artichokes, eggplant and zucchini
Wild rice with pecans
Baby mixed greens with avocado, citrus sections, hearts of palm and chile vinaigrette
Tropical fruit display
Fresh baked breads

## Barbeque Buffet

Appetizer: Fresh Garden Crudite
Fresh Fruit with Chantilly Cream

Fall off the Bone Pork Ribs
Grilled Chicken Leg and Thigh Combo smothered in the BBQ Sauce
Cheesy Garlic Mashed Potatoes
Corn on the Cob
Fresh Garden Salad with Ranch and Italian
Watermelon Wedges
Garlic Bread

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# Appetizer Station Wedding

**Appetizers Station**

Baked Brie en Brioche
Prosciutto Wrapped Asparagus

## Station 1

Fresh Seasonal Fruit
Antipasti Display
Artichoke Hearts filled with Blue Cheese
Tortilla Points with avocado and Shrimp
Boneless Buffalo Chicken Skewers with Dipping Sauce

## Station 2

### Exhibition Pasta Station

Cheese Filled Tortellini with
Alfredo and Marinara Sauces
Caesar Salad and a Garden Salad with Ranch and Italian Dressing

## Station 3

### Carving Station

Roast Prime Rib of Beef
Horseradish Cream and Au Jus
**or**
Roast Breast of Turkey
Giblet Gravy and Cranberry Relish
Served with mini rolls

Includes 1 keg of beer
Glass of Champagne for Toast
Glass of Wine with Dinner per person~ or~ one bottle red and white on each table Unlimited Soda Package
Coffee and Tea Service

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## EXTRAS

DANCE FLOOR
EXTRA HOUR FOR RECEPTION
FLOOR LENGTH WHITE ROUND TABLE LINENS
GOLD OVERLAYS
EIFFEL TOWER VASES
FISH BOWLS
EXTENSIVE SET-UP AND BREAKDOWN (BEYOND THE GIVEN ALLOTMENT)