Catering Services

Indulge yourself and delight your guests with the country club experience

Event Menus

805.496.1995 | 4761 Valley Spring Dr. | Westlake Village, CA 91362 | northranchcc.org
COFFEE STATION
Regular & Decaffeinated Coffee
& Assorted Herbal Teas
$5.00++ per person

EXPRESS CONTINENTAL
Regular & Decaffeinated Coffee
& Assorted Herbal Teas
Assorted Danish, Muffins & Croissants
$9.00 ++per person

CLASSIC CONTINENTAL
Fresh Chilled Orange Juice
Sliced Seasonal Fresh Fruit
Assorted Danish, Muffins & Croissants
Breakfast Includes: Regular & Decaffeinated Coffee & Assorted Herbal Teas
$16++per person

DELUXE CONTINENTAL
Fresh Chilled Orange Juice
Sliced Seasonal Fresh Fruit
Assorted Danish, Muffins & Croissants
Fresh Berries | Cold Cereal
Assorted Yogurt
Assorted Bagels with Whipped Cream Cheese
Breakfast Includes: Regular & Decaffeinated Coffee & Assorted Herbal Teas
$18++per person

SUNRISE BUFFET
Fresh Chilled Orange Juice
Sliced Seasonal Fresh Fruit
Assorted Danish, Muffins & Croissants
Butter & Fruit Preserves
Fluffy Scrambled Eggs
Sausage Links & Bacon with Cottage Potatoes
Breakfast Includes: Regular & Decaffeinated Coffee & Assorted Herbal Teas
$19++ per person. Minimum 25 Guests

NORTH RANCH BREAKFAST BUFFET
Fresh Chilled Orange Juice
Sliced Seasonal Fresh Fruit & Berries
Assorted Danish, Muffins & Croissants
Fluffy Scrambled Eggs
Sausage Links & Applewood Bacon
Cottage Potatoes
French Toast or Pancakes
Smoked Salmon with Sliced Tomatoes, Capers & Red Onions
Assorted Bagels with Whipped Cream Cheese
Breakfast Includes: Regular & Decaffeinated Coffee & Assorted Herbal Teas
$32++ per person. Minimum 25 Guests

BREAKFAST BUFFET ENHANCEMENTS
Not available a la carte
Traditional Eggs Benedict
English Muffin Topped with Canadian Bacon, Poached Egg & Hollandaise
$6++ per serving

Chef Attended Omelet Station
Omelets are prepared to order & include:
Chopped Bacon, Sliced Sausage, Diced Ham, Chopped Green Onion, Bell Peppers, Tomatoes, Spinach, Mushrooms, Grated Cheddar & Jack Cheeses
$12++ per serving
Chef Attendant fee: $125

Oatmeal
With Brown Sugar, Walnuts, Apples, and Raisins
$3.50++ per person

Assorted Yogurt & Home-made Granola
$3.50++ per person

Smoked Salmon
With Sliced Tomatoes, Red Onions & Capers
$8++ per person
# Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butternut Squash Ravioli</td>
<td>Rosemary &amp; Chardonnay Cream, Shaved Asiago</td>
<td>$10</td>
</tr>
<tr>
<td>Jumbo Prawn Cocktail (3)</td>
<td></td>
<td>$15</td>
</tr>
<tr>
<td>Crispy Dungeness Crab Cakes</td>
<td>Roasted Corn Salad, Smoked Pepper Aioli</td>
<td>$16</td>
</tr>
<tr>
<td>Wild Mushroom Vol Au Vent</td>
<td>Light Flaky Puff Pastry &amp; Truffle Essence, Herb Beurre Blanc Balsamic Reduction</td>
<td></td>
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</tbody>
</table>

# Salads

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<thead>
<tr>
<th>Item</th>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Classic Caesar Salad</td>
<td>Freshly Baked Croutons, Shaved Asiago &amp; Parmesan Twill</td>
<td>$9</td>
</tr>
<tr>
<td>Iceberg Wedge Salad</td>
<td>Grape Tomatoes, Red Onion, Bacon, Croutons, Carrot Threads &amp; Creamy Gorgonzola Dressing</td>
<td>$9</td>
</tr>
<tr>
<td>Heirloom Tomato Caprese</td>
<td>Buffalo Mozzarella, Baby Spinach, &amp; Basil Vinaigrette</td>
<td>$11</td>
</tr>
<tr>
<td>Local Strawberry Salad</td>
<td>Organic Baby Greens, Sliced Strawberries, Toasted Almonds, Chevre, Carrot Threads &amp; Strawberry Vinaigrette</td>
<td>$10</td>
</tr>
<tr>
<td>Spinach Salad</td>
<td>Hard Boiled Egg, Sliced Mushrooms, Grape Tomatoes, Applewood Bacon, Sherry &amp; Dijon Vinaigrette</td>
<td>$9</td>
</tr>
<tr>
<td>Merlot Poached Pear</td>
<td>Baby Greens, Candied Walnuts, Goat Cheese, Port Wine &amp; Lavender Vinaigrette</td>
<td>$10</td>
</tr>
<tr>
<td>Organic Baby Greens</td>
<td>Cucumber, Carrot Threads, Toy Box Tomatoes, Balsamic Vinaigrette</td>
<td>$7</td>
</tr>
<tr>
<td>Harvest</td>
<td>Butter Lettuce with Royal Gala Apples, Aged Vermont White Cheddar, Toasted Walnuts, Dried Cranberries, Cider-Honey Vinaigrette</td>
<td>$8</td>
</tr>
<tr>
<td>Lyonnais</td>
<td>Baby Frisée, Poached Egg, Brioche Crouton, Bacon, Sherry Dijon Vinaigrette</td>
<td>$10</td>
</tr>
<tr>
<td>Roasted Beet</td>
<td>Hydroponic Butter Lettuce, Gorgonzola, Orange Segments, Pistachios, Blood Orange Vinaigrette</td>
<td>$10</td>
</tr>
</tbody>
</table>

# Soups

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilled Tomato Gazpacho</td>
<td>with Avocado and Parmesan Twist</td>
<td>$8</td>
</tr>
<tr>
<td>Wild Mushroom Bisque</td>
<td></td>
<td>$9</td>
</tr>
<tr>
<td>French Onion Soup Au Gratin</td>
<td></td>
<td>$10</td>
</tr>
<tr>
<td>Roasted Butternut Squash</td>
<td>with Toasted Pepitas</td>
<td>$8</td>
</tr>
<tr>
<td>Cream of Asparagus</td>
<td>with Fresh Tarragon</td>
<td>$7</td>
</tr>
<tr>
<td>Lobster Bisque with Cognac Cream</td>
<td></td>
<td>$10</td>
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</tbody>
</table>
Hors d’Oeuvres
North Ranch Country Club

Minimum 30 pieces per order | Priced individually

**VEGETARIAN**

Grape Tomato, Fresh Mozzarella & Olive Skewers with Basil Vinaigrette ........................................... $3
Tomato & Basil Bruschetta with Feta Cheese .................................................................................. $3
Poached Pear & Goat Cheese in Phylo Cups ................................................................................. $3
Vietnamese Summer Rolls with Peanut Sauce ........................................................................... $3
Endive Spear with Stilton & Walnut Mousse .............................................................................. $2.75
Tomato Bisque and Grilled Cheese .......................................................................................... $3.50
Watermelon with Mozzarella Spheres & Aged Balsamic .......................................................... $3.50
Vegetable Pot Sticker with Soy Ginger Sauce ........................................................................ $3
Saffron Risotto Croquets with Sundried Tomato & Mozzarella ........................................... $3.50
Wild Mushroom Beggar’s Purse .................................................................................................. $3.50
Fava Bean Falafel with Cucumber & Yogurt Riata .................................................................... $3.50
Artichoke & Boursin Beignets .................................................................................................. $3.50
Potato Latke with Crème Fraiche & Fresh dill ......................................................................... $4

**SEAFOOD**

Buckwheat Bilini with Caviar & Crème Fraiche ........................................................................... $8
California Rolls with Caviar and Soy Sauce ................................................................................. $3
Cherry Tomatoes Stuffed with Smoked Trout Salad & Mint .................................................. $3.50
Seared Ahi Wonton with Wasabi Caviar & Pepper Aioli ........................................................... $4
Plantain Tostonés with Grilled Shrimp & Mango Avocado Salsa ........................................... $4
Cucumber Cups with Ahi Poki & Wasabi Vinaigrette ........................................................... $4
Alaskan Crab Claw with Cajun Cocktail Sauce ........................................................................ $4
Ahi Poke Tacos, Wasabi Cream .................................................................................................... $4
Smoked Salmon Rosette on Toasted Brioche Round................................................................. $3.50
Cucumber Wrapped Shrimp with Lemon Cocktail Sauce ....................................................... $4
Lobster Profiteroles with Cognac Cream ..................................................................................... $5
Tandoori Salmon Satay with Mango Lime Chutney ................................................................. $4
Coconut Shrimp with Mango Dipping Sauce ............................................................................. $4
Mini Crab Cake with Saffron Aioli ............................................................................................ $4.50
Shrimp and Corn Fritters with Smoked Paprika Aioli ............................................................... $4
Pancetta Wrapped Shrimp with Quince & Mustard Puree ..................................................... $4.50
Tempura Shrimp with Yuzu Sauce ............................................................................................ $4.50

**MEAT**

Assorted Tea Sandwiches ........................................................................................................ $3
Crispy Duck Spring Rolls with Plum Sauce ............................................................................. $3.75
Asparagus Wrapped with Prosciutto Dipped in Hollandaise Sauce ....................................... $3.25
Wine Cured Tenderloin and Watercress Rolls with Horseradish Crème .................................... $3.75
Country Pâté & Cornichon Canapé with Violet Mustard ......................................................... $3
Antipasto Skewers ..................................................................................................................... $3
Prosciutto, Arugula & Gorgonzola Bundles with Balsamic Syrup ......................................... $3.50
Chicken Curry Salad with Fresh Grapes on Endive .............................................................. $3.50
Swedish Meatballs .................................................................................................................... $3
Open Faced Mini Reuben on Tiny Rye Toast ............................................................................ $3.25
Chicken Empanadas with Chipotle Crema .............................................................................. $3

805.496.1995 | northranchcc.org | jenelle@northranchcc.org or renae@northranchcc.org
Hors d’Oeuvres Stations

30 person minimum | Price is per person | Two station minimum

BRUSCHETTA BAR
Fresh Roma Tomatoes, Basil, Garlic & Olive Oil
Mediterranean Olive Tapenade • Balsamic Marinated Mushrooms • Roasted Peppers, Artichoke & Feta • Parmesan Crostinis
$12.00

SLIDER BAR
2 oz. Fresh Ground Angus Chuck Patties, Brioche Buns, American Cheese, Lettuce, Tomato, Pickles, Ketchup, Mustard, Mayonnaise, Bacon, Crispy Onions & Shoe String Fries
$14

MARKET BASKET
Fresh Vegetable Crudités with Gourmet Dips • Select Imported and Domestic Cheeses with Fresh Baked Breads and Crackers • Ripe Seasonal Fruits and Berries display
$15

ITALIAN
Grilled Vegetable Display • Homemade Meatballs in Marinara • Assorted Cheeses & Cured Meats • Bruschetta Bar with Marinated Mushrooms, Tomato & Basil, Olive Tapenade & Pesto • Crispy Butternut Squash Ravioli with Sage & Roasted Tomato Sauce
$16

NAPA VALLEY
Pancetta wrapped Figs with Gorgonzola and Balsamic Reduction • Brine En Croûte with Walnuts and Cranberry Merlot Compote • Grilled Vegetable Crudités with Roasted Pepper & Garlic Aioli • Artichoke & Sun-dried Tomato Risotto Croquettes • Fruit Skewers with Honey Mint Dipping Sauce • Antipasto Skewers
$17

ASIAN
Vegetable Spring Rolls with Ginger Plum Wine Sauce• Pork & Shrimp Pot Stickers with Sweet & Spicy Soy • Chicken Satay with Spicy Peanut Sauce • Tea Smoke Duck Breast and Vegetable Summer Rolls with Thai Basil Sauce
$19

MEDITERRANEAN
Chicken and Vegetable Kebabs with Lemon and Oregano Glaze • Freshly Made Fava Bean Falafel with Tzatziki Sauce • Baked Pitas with Fresh Hummus
• Bruschetta with Fig, Goat Cheese and Pine Nuts • Mixed Olives with Olive Oil and Rosemary • Roasted Garlic & Herb Walnuts
$18

FRENCH
Caramelized Shallot, Bacon & Gruyere Galettes
• Freshly Baked Spinach Quiche • Country Pâté and Cheeses with Toasted Baguette and whole Grain Mustard • Vegetable Crudités with Breakfast Radishes
$17

SPANISH TAPAS
Potato Croquettes with Chorizo and Manchego
Crispy Calamari with Saffron Aioli • Assorted Artisanal Cheeses and Cured Meats • Poquillo Peppers Stuffed with Spanish Tuna Salad • Assorted Olives • Marcona Almonds Roasted in Olive Oil and Spices
$22.00

JAPANESE
California Rolls • Spicy Tuna Rolls • Shrimp and Asparagus Rolls • Vegetable Rolls • Teriyaki Beef and Chicken Skewers with Spicy Mustard Sauce • Cucumber Salad • Chuka Salad
$23.00

CAVIAR STATION
Your choice of Domestic or Imported Caviar served with Buckwheat Blinis, Toast Points, Hard Boiled Egg, Lemon Wedges, Parsley, Capers and Crème Fraîche
Market Price
**CANAPÉS AND TRAYS**
- Deviled Eggs
- Sliced Smoked Salmon, Herbed Cream Cheese, Brioche Toast
- Artisanal Cheese Display

**TEA SANDWICHES**
- Cucumber & Dill Cream Cheese
- Sliced Roast Beef, Cheddar, Dijonaise, Watercress
- Curry Chicken Salad

**SALADS**
- Pesto Pasta Salad
  - Penne Pasta, Sliced Olives, Sundried Tomatoes, Vegetable Confetti
- Baby Kale Salad
  - Dried Cranberries, Kalamata Olives, Toasted Sunflower Seeds, Feta Cheese, Balsamic Vinaigrette
- Chinese Chicken
  - Baby Greens, Napa Cabbage, Red Cabbage, Carrot Threads, Toasted Peanuts, Celery, Green Onions, Crispy Noodles, Sesame Dressing

**HOT FOOD**
- Vegetable Quiche
- Spanakopita
- Freshly Baked Assorted Scones
- Fresh Lemon Curd & Whipped Butter

**SWEETS**
- Chocolate Dipped Strawberries, Petit Fours, Assorted Cookies, Brownies, Lemon Bars

$35++ per person
**APPETIZERS**

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<td>Mixed Green Salad</td>
<td>$6</td>
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<tr>
<td>Caesar Salad</td>
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<td>Demitasse of Chef's Special Soup</td>
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**Cup of Soup**
Roasted Tomato Bisque, Creamy Asparagus with Tarragon, Roasted Butternut Squash or Chicken Tortilla
$7

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**ENTRÉE SALADS**

**CHICKEN AND ASPARAGUS SALAD**
Grilled Chicken Breast atop Baby Field Greens Tossed in a Dijonaise Dressing with Poached Asparagus, Fresh Tomato, Artichoke Hearts, Kalamata Olives and Red Onion
$18

**CALIFORNIA CHICKEN CAESAR**
Grilled Chicken Breast, Oven Roasted Tomatoes, Sliced Avocado, Croutons, Shaved Asiago
$18
Substitute Grilled Shrimp $21

**MEDITERRANEAN SALMON SALAD**
Baby Greens, Artichoke Hearts, Oven Roasted Tomatoes, Kalamata Olives & Cucumber Tossed in Red Wine & Oregano Vinaigrette Garnished with Parmesan Crostini
$22

**AVOCADO AND SHRIMP**
Half of a California Avocado with Refreshing Gazpacho
$22

**GRILLED SHRIMP CHOP**
Green Beans, Tomatoes, Feta Cheese, Cucumber, Carrots, Kalamata Olives and Jumbo Shrimp over Baby Greens with Basil and White Balsamic Vinaigrette
$22

**BBQ CHICKEN SALAD**
Grilled Chicken, Chopped Romaine, Black Beans, Roasted Corn, Pico de Gallo, and Olives Tossed in a BBQ Ranch Dressing
$18

**COBB SALAD**
Romaine Lettuce, Diced Tomato, Chopped Egg, Crumbled Blue Cheese, Crisp Bacon, Sliced Avocado, and Slow Roasted Turkey Breast
$18

**BANGKOK CHICKEN SALAD**
Baby Greens, Shredded Cabbage, Tossed in a Ginger and Kaffir Lime Vinaigrette with Crispy Wonton Skins, Carrot Ribbons, Spicy Cashews, Cucumber, Tangerines, Topped with Grilled Chicken Breast and Crispy Onions
$18

**ANTIPASTO SALAD**
Salami, Provolone, Prosciutto, Sliced Olives, Artichoke Hearts, and Chopped Romaine Tossed in Zesty Red Wine Vinaigrette
$18

**FALAFEL SALAD**
Chopped Romaine, Grilled Squash, Roasted Sweet Peppers, Feta Cheese, Diced Cucumbers, and House Made Falafel Balls with a Roasted Pepper Taziki Sauce
$18

**SANTA FE STEAK SALAD**
Sliced Grilled Sirloin, Chopped Romaine, Pico de Gallo, Jack and Cheddar Cheese, Crispy Tortillas, Grilled Scallions, and Cilantro Ranch Dressing
$22

**SIRLOIN SALAD**
Sliced Angus Sirloin Grilled Medium and Served over Chopped Iceberg Lettuce with Sliced Cherry Peppers, Marinated Artichokes, Crumbled Gorgonzola and Chopped Bacon Tossed in a Cabernet & Roasted Garlic Vinaigrette
$24

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**Appetizers**

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**Cup of Soup**
Roasted Tomato Bisque, Creamy Asparagus with Tarragon, Roasted Butternut Squash or Chicken Tortilla
$7

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**Entrée Salads**

**Chicken and Asparagus Salad**
Grilled Chicken Breast atop Baby Field Greens Tossed in a Dijonaise Dressing with Poached Asparagus, Fresh Tomato, Artichoke Hearts, Kalamata Olives and Red Onion
$18

**California Chicken Caesar**
Grilled Chicken Breast, Oven Roasted Tomatoes, Sliced Avocado, Croutons, Shaved Asiago
$18
Substitute Grilled Shrimp $21

**Mediterranean Salmon Salad**
Baby Greens, Artichoke Hearts, Oven Roasted Tomatoes, Kalamata Olives & Cucumber Tossed in Red Wine & Oregano Vinaigrette Garnished with Parmesan Crostini
$22

**Avocado and Shrimp**
Half of a California Avocado with Refreshing Gazpacho
$22

**Grilled Shrimp Chop**
Green Beans, Tomatoes, Feta Cheese, Cucumber, Carrots, Kalamata Olives and Jumbo Shrimp over Baby Greens with Basil and White Balsamic Vinaigrette
$22

**BBQ Chicken Salad**
Grilled Chicken, Chopped Romaine, Black Beans, Roasted Corn, Pico de Gallo, and Olives Tossed in a BBQ Ranch Dressing
$18

**Cobb Salad**
Romaine Lettuce, Diced Tomato, Chopped Egg, Crumbled Blue Cheese, Crisp Bacon, Sliced Avocado, and Slow Roasted Turkey Breast
$18

**Bangkok Chicken Salad**
Baby Greens, Shredded Cabbage, Tossed in a Ginger and Kaffir Lime Vinaigrette with Crispy Wonton Skins, Carrot Ribbons, Spicy Cashews, Cucumber, Tangerines, Topped with Grilled Chicken Breast and Crispy Onions
$18

**Antipasto Salad**
Salami, Provolone, Prosciutto, Sliced Olives, Artichoke Hearts, and Chopped Romaine Tossed in Zesty Red Wine Vinaigrette
$18

**Falafel Salad**
Chopped Romaine, Grilled Squash, Roasted Sweet Peppers, Feta Cheese, Diced Cucumbers, and House Made Falafel Balls with a Roasted Pepper Taziki Sauce
$18

**Santa Fe Steak Salad**
Sliced Grilled Sirloin, Chopped Romaine, Pico de Gallo, Jack and Cheddar Cheese, Crispy Tortillas, Grilled Scallions, and Cilantro Ranch Dressing
$22

**Sirloin Salad**
Sliced Angus Sirloin Grilled Medium and Served over Chopped Iceberg Lettuce with Sliced Cherry Peppers, Marinated Artichokes, Crumbled Gorgonzola and Chopped Bacon Tossed in a Cabernet & Roasted Garlic Vinaigrette
$24

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**LUNCH**

**SANDWICHES**

Includes Potato Salad, Fresh Fruit or French Fries

**COUNTRY CLUB**
Triple Decker Sandwich on Sourdough with Smoked Turkey, Country Ham, Sliced Vine Ripe Tomatoes, Lettuce, Apple Smoked Bacon, Avocado, Pesto Mayonnaise
$18

**CHICKEN AND BRIE TARTINE**
Grilled Chicken Breast with Caramelized Onions, Fig & Olive Tapenade, Melted Brie and Toasted Walnuts, open face atop freshly baked Focaccia Bread with Basil Aioli
$18

**NEW YORK STEAK SANDWICH**
7oz New York Steak on Herb Focaccia, Sautéed Mushrooms, Gruyere, and Violet Mustard Served with French Fries and Crispy Onions
$26

**GRILLED VEGETABLE BAGUETTE**
Grilled Squash, Onions, Carrots, Peppers, Green Leaf Lettuce, Fresh Tomatoes, Basil Aioli, Provolone and Balsamic Reduction in Toasted French Roll
$17

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*Chicken and Brie Tartine*
**CHICKEN DIJONNAISE**  
Crusted with Dijon and Parmesan Bread Crumbs,  
Served with Yukon Gold Mashed Potatoes and a Tarragon Glace de Poulet  
$25

**CHAMPAGNE CHICKEN**  
Airline Breast of Chicken with a Champagne and Mushroom Sauce Served with Yukon Gold Mashed Potatoes and Fresh Vegetables  
$25

**CHICKEN FLORENTINE**  
Breast of Chicken Stuffed with Spinach & Parmesan Cheese Served with a Roasted Pepper & Pinot Grigio Coulis and Yukon Gold Mashed Potatoes  
$25

**CHICKEN COQ AU VIN**  
Merlot, Bacon, Mushroom & Pearl Onion Sauce and Roasted Fingerling Potatoes  
$25

**POTATO CRUSTED PACIFIC SEA BASS**  
Champagne Chive Beurre Blanc, Julienne Vegetables  
$29

**MISO & ORANGE GLAZED BLACK COD**  
Wasabi Mashed Potatoes, Braised Baby Bok Choy Yuzu and Marin Beurre Blanc  
$29

**HORSERADISH CRUSTED ALASKAN HALIBUT**  
Yukon Gold Mashed Potatoes, Apricot and White Wine Sauce  
$34

**PORK LOIN BRETAGNE**  
Apple, Bacon & Calvados Sauce, Boursin Mashed Potatoes  
$25

**SLICED ANGUS SIRLOIN**  
Caramelized Shallot and Bourbon Sauce, Yukon Gold Mashed Potatoes  
$29

**ANGUS FILET MIGNON**  
Roasted Fingerling Potatoes, Crispy Shallots, Merlot Demi-Glace  
$36

**SLICED PRIME FLAT IRON**  
Horseradish Mashed Potatoes, Cabernet Onion Jam  
$32

**GRILLED PORTABELLA & VEGETABLE STACK**  
Roasted Pepper Coulis and Basil Beurre Blanc  
$21

**BUTTERNUT SQUASH RAVIOLI**  
Sautéed Spinach, Shaved Asiago, Toasted Pine Nuts  
$26

**GRILLED VEGETABLE WELLINGTON** *(Minimum 20 people)*  
Spinach and Parmesan Mousse and Grilled Vegetables Baked in a Flaky Puff Pastry and Served with a Roasted Pepper and Chardonnay Sauce  
$28
North Ranch Country Club

Minimum 40 People | Served with warm rolls & butter, regular and decaf coffee, and iced tea

**EXECUTIVE DELI BUFFET**

Served with appropriate condiments, pickles & olives
Red Bliss Potato Salad with Creamy Dill Sauce
Organic Baby Greens With Strawberry Vinaigrette, Carrot Threads, Toasted Almonds & Cucumber
Pesto Pasta Salad with Sun-Dried Tomatoes & Kalamata Olives
Sliced Seasonal Fruit Platter

Assorted Luncheon Meats & Cheeses:
Sliced Hickory Smoked Ham, Prime Angus Roast Beef, Turkey & Genoa Aged Salami
Emmental Swiss, Mild Cheddar, Provolone & Pepper Jack Cheeses
Green Leaf Lettuce, Vine Ripe Tomato, Garlic Dill Pickles, Olives

Assortment of Sliced Breads, Rolls & Assorted Chips
NRCC Chocolate Brownies, Lemon Squares & Freshly Baked Cookies
$28++ Per Person

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**SANTA MARIA BBQ BUFFET**

Old Fashioned Potato Salad
Country Coleslaw
Grilled Marinated Tri-Tip
Charbroiled BBQ Chicken Breast
Santa Maria Style Paquito Beans
Baked Mac and Cheese
Garlic Bread with Asiago Cheese

Hot Apple Cobbler, Assorted Cookies & Brownies
$29.95++ Per Person
Minimum 40 People
Served with Warm Rolls & Butter, Regular and Decaf Coffee, and Iced Tea

**Mexican Buffet**
Warm Flour & Corn Tortillas
Tortilla Chips, Salsa Fresca, Guacamole
Caesar Salad
Jicama Orange Salad
Beef or Chicken Fajitas
Three Cheese Enchiladas
Spanish Rice & Refried Beans
Hot Churros with Cinnamon Sugar
Traditional flan
$29.95++ Per Person

**Italian Buffet**
Garlic Bread with Asiago Cheese
Caesar Salad
Antipasto Salad
Lasagna Bolognese
Chicken Marsala
Four Cheese Ravioli
Served with Roasted Tomato Primavera Sauce
Seasonal Squash
With Fresh Oregano & Olive Oil
Tiramisu & Cannolies
$32++ Per Person
North Ranch Custom Luncheon Buffet

Create your own buffet by selecting from each category

SALADS: SELECT THREE OF THE FOLLOWING:
- Organic Baby Greens
  With Hot House Cucumber, Carrot Threads, Grape Tomatoes, Strawberry Vinaigrette & Ranch Dressing
- North Ranch Caesar Salad
  Freshly Baked Croutons & Parmesan Cheese
- Iceberg Salad
  Grape Tomatoes, Croutons, Carrot Threads and Buttermilk Dressing
- Pesto Pasta Salad
  With Sun-Dried Tomatoes & Olives
- Sliced Seasonal Fruit Platter
- Grilled Vegetable Salad
  Eggplant, Squash, Peppers, Red Onion & Carrots
  Marinated in Balsamic & Olive Oil, Grilled & Chilled
- Spinach Salad
  With Mushrooms, Grape Tomatoes, Red Onions and Sherry Dijon Vinaigrette
- Greek Salad
  Artichoke Hearts, Red Onion, Tomato Wedges, Kalamata Olives, Feta Cheese & Lemon Oregano Vinaigrette
- Asian Peanut Slaw
  Shredded Cabbage, Carrot, Cilantro, Chopped Peanuts, Diced Tomatoes and Peanut Lime Vinaigrette
- Classic Potato Salad

SELECT ONE OF THE FOLLOWING:
- Chicken Marsala
- Chicken Teriyaki
  With Grilled Pineapple
- Baked Chicken Breast
  Served over a Bed of Spinach with a Dijon Chardonnay Sauce

SELECT ONE OF THE FOLLOWING:
- White Fish with Lemon Caper Sauce
- Grilled Salmon with Basil Beurre Blanc
- Blackened Red Snapper with Mango Salsa
- Filet of Sole with Champagne and Dill sauce
- Vegetable Lasagna
- Three Cheese Enchiladas

ACCOMPANIMENTS: SELECT TWO:
- Wild Rice Pilaf
- Herb Roasted Red Potatoes with Asiago
- Garlic Mashed Potatoes
- Steamed Jasmine Rice
- Penne Pomodoro
- Fresh Seasonal Vegetables

DESSERTS
Assorted Cakes, Pies, Cookies & Brownies

$40++ Per Person

Minimum 40 People | Served with warm rolls & butter, regular and decaf coffee, and iced tea

805.496.1995 | northranchcc.org | jenelle@northranchcc.org or renae@northranchcc.org
THEMED DINNER BUFFETS

All Buffets require a minimum of 50 Guests. If minimum is not met, you will be charged the minimum required.

**SANTA MARIA BBQ BUFFET**

Traditional Corn Muffins, Jalapeno & Cheese Corn Muffins with Regular & Honey Whipped Butter

Regular, Decaffeinated Coffee & Hot Teas

**SALADS**

Old Fashioned Potato Salad • Country Coleslaw • Bowtie Pasta Salad

**ENTRÉES**

Grilled Marinated Tri-Tip & Charbroiled BBQ Chicken Breast

**VEGETABLES**

Grilled Onions, Peppers, Zucchini & Eggplant, Brown Sugar Baked Beans, & Corn on the Cob

**DESSERT**

Hot Apple Cobbler, Assorted Cookies & Brownies

$45++ Per Person

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**CARIBBEAN BUFFET**

Warm Rolls & Butter

Regular, Decaffeinated Coffee & Hot Teas

**SALADS**

Cuban Salad

Butter Lettuce, Avocado, Red Onion, Tomato Wedges, Olive Oil & Lime Juice

**TROPICAL SALAD**

Pineapple, Mango, Papaya, Baby Greens & Cucumber with Achioté Vinaigrette

Jicama Orange Salad with Cilantro Dressing

**ENTRÉES**

Jamaican Jerk Chicken, Grilled Brazilian Skirt Steak & Cuban Style Sea Bass

**ACCOMPANIMENTS**

Fried Plantains, Braised Greens, Black Beans and Rice Pilaf

**DESSERT**

Banana Rum Cream Pie, Baked Coconut Custard & Tropical Fruit Tarts

$45++ Per Person
Dinner Buffets
North Ranch Country Club

THEMED DINNER BUFFETS
All Buffets require a minimum of 50 Guests. If minimum is not met, you will be charged the minimum required

**Latin Buffet**
Warm Flour & Corn Tortillas
Regular, Decaffeinated Coffee & Hot Teas

**Starters**
Tortilla Chips, Salsa Fresca, Guacamole & Sour Cream

**Salads**
- Caesar Salad with Croutons & Fresh Parmesan Cheese
- Marinated Vegetable Salad with Cilantro Vinaigrette, Jicama, Cucumber, Tomato Wedges, Cotija Cheese & Bell Peppers Marinated with Olive Oil, Citrus & Herbs
- Jicama Orange Salad

**Entrées**
- Beef Fajitas with Soft Corn & Flour Tortillas
- Chicken Enchiladas with Salsa Verde & Monterey Jack Cheese
- Pescado Vera Cruz
- Spanish Rice & Refried Beans
- Sautéed Squash & Peppers with Achiote & Lemon

**Desserts**
Kahlua Bread Pudding, Crème Anglaise, Hot Churros With Cinnamon Sugar & Traditional Flan
$45++ per person

**Italian Buffet**
Garlic Bread
Regular, Decaffeinated Coffee & Hot Teas

**Salads**
- Caesar Salad with Croutons & Fresh Parmesan Cheese
- Caprese Salad with Fresh Roma Tomatoes, Mozzarella & Basil
- Antipasto Salad

**Entrées**
Lasagna Bolognese, Chicken Marsala, White Fish Picatta, Four Cheese Ravioli served with Roasted Tomato Primavera Sauce & Seasonal Squash with Fresh Oregano & Olive Oil

**Desserts**
Assortment Gourmet Miniature Tarts, Tiramisu & Assorted Cannolies
$45++ Per Person

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THEMED DINNER BUFFETS

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PACIFIC RIM BUFFET
Warm Rolls & Butter
Regular, Decaffeinated Coffee & Hot Teas

SALADS
Mandarin Orange Salad with Baby Greens, Mandarin Oranges, Fried Wontons, Sesame Seeds, Carrot Threads, Celery & Ginger Sesame Dressing • Cucumber Salad • Asian Slaw with Cilantro Peanut Dressing

ENTRÉES
Grilled Chicken with Ginger Lime Glaze, Grilled Teriyaki Sirloin & Pacific Mahi-Mahi with Pineapple Salsa

ACCOMPANIMENTS
Steamed Jasmine Rice, Pan Fried Vegetable Lo Mein & Stir Fried Vegetables

DESSERTS
Assorted Miniature Tarts, Key Lime Cheesecake, Pineapple Upside Down Cake
$45++ Per Person

MEDITERRANEAN BUFFET
Warm Rolls & Butter
Regular, Decaffeinated Coffee & Hot Teas

SALADS
Antipasto Salad with Salami, Prosciutto, Pepperoni, Roasted Peppers, Marinated Artichokes, Sliced Tomato, Buffalo Mozzarella, Assorted Olives & Cherry Peppers

Grilled Vegetable Salad with Eggplant, Squash, Peppers, Red Onion & Carrots Marinated in Balsamic & Olive Oil then Grilled & Chilled

Mixed Green Salad with Green Leaf Lettuce with Cucumber, Tomato, Carrot Threads, Shredded Mozzarella, Chickpeas with Oregano Red Wine Vinaigrette

ENTRÉES
Grilled Marinated Beef Brochettes, Herb Chicken with Lemon Caper Sauce & Red Snapper Provencal

ACCOMPANIMENTS
Herbed Rice Pilaf, Seasonal Vegetables, & Penne Pasta with Eggplant, Artichoke Hearts, Tomatoes, Kalamata Olives & Basil in a Garlic & White Wine Sauce

DESSERT
Cherry Clafoutis, Apricot & Hazelnut Tart & Mini Pastries
$45++ Per Person
### Custom Dinner Buffet

**SALADS | CHOICE OF THREE:**
- Organic Baby Greens
- Hot House Cucumber, Carrot Threads, Grape Tomatoes, Strawberry Vinaigrette & Ranch Dressing
- Spinach Salad
  - Mushrooms, Grape Tomatoes, Red Onions & Sherry Dijon Vinaigrette
- Pear Salad
  - Baby Greens, Crumbled Goat Cheese, Candied Walnuts, Poached Pears & Lavender Port Vinaigrette
- Sliced Seasonal Fruit Platter

**CHEF ATTENDED* CARVING STATION**
*Chef Attendant Fee: $125++ per Chef (Minimum of 1 Chef per 30 Guests Required)

**CHOOSE ONE:**
- Slow Roasted Pork Loin with Apricot Brandy Sauce
- Smoked Pit Ham with Pineapple Rum Chutney
- Roast Turkey Breast with Chardonnay Gravy
- Herb Crusted Prime Rib with Rosemary Port Jus
- Grilled Tri-Tip with Roasted Shallot & Bourbon Sauce
- Herb Crusted Leg of Lamb with Natural Lamb Jus & Mint Jelly
  - Cedar Plank Roasted Side of Salmon with Apple & Horseradish Gremolata

**CHOOSE ONE:**
- Chicken Teriyaki with Grilled Pineapple
- Ragout of Filet Mignon & Wild Mushroom
- Chicken Florentine with Roasted Pepper Coulis
- Breast of Chicken Mushroom Marsala Sauce
- Grilled Tri-Tip with Roasted Shallot & Bourbon Sauce

**CHOOSE THREE:**
- Grilled Salmon with Basil Beurre Blanc
- Orange Roughy with Lemon Caper Sauce
- Blackened Catfish with Mango Salsa
- Sea Bass Provencal

**DESSERT**
- Assorted Cakes, Pies, Fruit Tarts & Mini Pastries

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$65++ Per Person
Includes Chef’s choice Seasonal Vegetable

CHAMPAGNE CHICKEN
Airline Breast of Chicken with a Champagne and Mushroom Sauce
Served with Yukon Gold Mashed Potatoes and Fresh Vegetables
$29

CHICKEN NAPOLI
Chicken Breast Stuffed with Roasted Peppers, Basil & Provolone & Served with a Pesto Cream Sauce & Sun-Dried Tomato Orzo
$32

CHICKEN PICATTA
Pan Sautéed Chicken Breast in a Caper & Sherry Butter Sauce with Lemon & Basil Risotto
$29

CHICKEN MARSALA
Mushroom & Marsala Demi-Glace & Yukon Gold Mashed Potatoes
$29

CHICKEN DIJONAISE
Crusted with Dijon & Parmesan Bread Crumbs, Served with Yukon Gold Mashed Potatoes & a Tarragon Glace de Poulet
$29

ASIAN BBQ CHICKEN
Grilled & Served over Sticky Rice with our Special Asian BBQ Sauce & Sautéed Snap Peas
$29

CHICKEN COQ AU VIN
Merlot, Bacon, Mushroom & Pearl Onion Sauce & Roasted Fingerling Potatoes
$30

CHICKEN FLORENTINE
Breast of Chicken Stuffed with Spinach & Parmesan Cheese Served with Roasted Pepper & Pinot Grigio Coulis & Yukon Gold Mashed Potatoes
$32

CHICKEN EN CROÛTE
Chicken Breast Stuffed with Wild Mushrooms in a Flaky Puff Pastry Served with Chardonnay & Tarragon Sauce & Yukon Gold Mashed Potatoes
$32

MAPLE BRINED DIESTEL FARMS TURKEY BREAST
Sage & Cranberry Risotto, Chablis Gravy
$29

ROASTED CORNISH HEN
Pomegranate Herb Glaze, Wild Rice Pilaf
$33

SEARED BREAST OF DUCK
Kumquat & Ginger Gastrique, Chinese Black Rice, Braised Baby Bok Choy
$37
Dinner Entrees

North Ranch Country Club

Includes Chef's choice Seasonal Vegetable

GRILLED SALMON
Yukon Gold Mashed Potatoes, Basil Beurre Blanc
$35

POTATO CRUSTED PACIFIC SEA BASS
Champagne Chive Beurre Blanc & Julienne Vegetables
$37

MISO & ORANGE GLAZED BLACK COD
Wasabi Mashed Potatoes, Braised Baby Bok Choy Yuzu & Marin Beurre Blanc
$38.00

HORSEADISH CRUSTED ALASKAN HALIBUT
Yukon Gold Mashed Potatoes, Apricot & Chardonnay Sauce
$44.00

SLICED ANGUS SIRLOIN
Caramelized Shallot & Bourbon Sauce,
Yukon Gold & Vermont Cheddar Mashed Potatoes
$30.00

PORK LOIN BRETAGNE
Apple, Bacon & Calvados Sauce,
Boursin Mashed Potatoes
$29.00

NEW ZEALAND RACK OF LAMB
Roasted Shallot, Port Wine & Mint Demi-Glace, Goat Cheese Mashed Potatoes
$49.00

BRAISED BONELESS KOBE SHORT RIB
Shitake Rice, Braised Baby Bok Choy
$37.00

ANGUS FILET MIGNON
Roasted Fingerling Potatoes Served with a Merlot Herb Reduction
$45.00

SLICED PRIME FLAT IRON
Horseradish & Chive Mashed Potatoes,
Cabernet Onion Jam
$38.00
**Desserts**

North Ranch Country Club

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**CHOCOLATE BOMB**
Chocolate Cake & Belgian Chocolate Mousse in a Chocolate Mirror Glazed Dome with Blood Orange Coulis, Chocolate Sauce and Whipped Cream  
$10

**VANILLA BEAN CRÈME BRÛLÉÉ**
Hazelnut Biscotti Whipped Cream & Berries  
$9

**THE TRIO**
Chocolate Decadence Cake with Grand Marnier Sauce, N.Y. Style Cheese Cake with Strawberry Sauce and Raspberry Sorbet in a Florentine Cup with Fresh Berries  
$13

**PETITE CHOCOLATE SUNDAE**
Vanilla Bean Ice Cream, Chocolate Sauce, Toasted Nuts, Maraschino Cherry  
$6.50

**A PAIR OF JUMBO STRAWBERRIES DIPPED IN WHITE & DARK CHOCOLATES**  
$6

**CHOCOLATE KAHLUA MOUSSE**
White Chocolate & Raspberry Drizzle  
$7

**TRIO OF CHEESECAKE**
Chocolate, Pumpkin & Vanilla Cheesecakes with Chocolate, Caramel and Strawberry Sauces  
$12

**OLD FASHIONED BUTTERMILK CHOCOLATE LAYER CAKE**
Raspberry Coulis  
$8

**INDIVIDUAL APPLE GALETTE**
Caramel Sauce, Whipped Cream  
$9

**CHOCOLATE PECAN BREAD PUDDING**
Jack Daniels Caramel, Cinnamon Gelato, Chocolate Coulis  
$10

**STRAWBERRY SHORT CAKE**
Buttery Lemon Short-bread, Frangelico Strawberry Compote, Whipped Cream  
$8

**CHOCOLATE PROFITEROLES**
Filled with Vanilla Bean Ice Cream & Served with Godiva Chocolate Sauce & Whipped Cream  
$9

**WARM CHOCOLATE LAVA CAKE**
With Liquid Chocolate Center & Vanilla Bean Anglaise, Fresh Berries  
$10

**ALMOND CRUSTED PEAR**
Stuffed with Dark Chocolate Ganache and Served with a Spiced Port Reduction and Amaretto Anglaise  
$12

**LEMON LAVENDER CHEESECAKE**
Almond Crust, Blueberry Coulis, Meyer Lemon Zest, Whipped Cream  
$9

**CREAMY N.Y. STYLE CHEESECAKE**
Local Strawberry Sauce, Whipped Cream  
$9

**THREE FLAVORS OF SORBET**
Raspberry, Mango & Lemon Sorbet in a Florentine Cup with Whipped Cream & Fresh Berries  
$9

**BUTTERSCOTCH PUDDING**
Served in a Mason Jar with Salted Caramel, Toasted Peanuts, Whipped Cream and Chocolate Sauce  
$9

**CAKE CUTTING AND SERVING**
$3 per person
Drink Packages

North Ranch Country Club

Well Bar
Seagrams’ Vodka
Gilby’s Gin
Antigua Rum
Triple Sec
Old Crow Bourbon
Lauders Scotch
Parrot Brandy
Vermouth
$30 per Person
$3 Champange Toast

Premium Liquors
Belvedere
Grey Goose
Tanqueray
Makers Mark
Cointreau
Grand Marnier
1800 Tequila
Crown Royal
Chivas
Patron Tequila

Add one Premium bottle
$2.50++ per person

Wine & Beer
CK Mondavi Chardonnay
Hogue Merlot
Robert Mondavi Cab
White Zinfandel
Coors Light
Miller Light
Corona
Heineken
$27 per person
$3 Champange Toast

Full Bar
Absolute Vodka
Kettle One
Absolute Citron
Stoli
Beefeater
Bombay
Bacardi
Captain Morgan
Malibu
Meyers
Seagram’s 7
Seagram’s VO
Cuervo Gold
Johnny Walker Red
Dewar’s
J&B
Jack Daniels
Jim Beam
$36 per person
$3 Champange Toast

North Ranch Country Club reserves the right to refuse service to anyone. • We do not offer a cash bar option.
There will be a $18 per bottle corkage fee on wine and/or champagne brought into the club by the host (750 ML bottle). • All Beverage Packages are unlimited up to a maximum of four hours.
**SMALL BANQUET ROOMS**
- 10:30 a.m.-4 p.m.: $1,000 food and beverage minimum per room
- 6:30-11:30 p.m.: $2,500 food and beverage minimum per room

**AMBASSADOR BANQUET ROOM**
- Capacity: Up to 25 people (depending on the setup)

**EMBASSY/CROWN**
- These banquet rooms can be connected to accommodate up to 100.

**CROWN BANQUET ROOM**
- Capacity: Up to 50 people (depending on the setup)

**EMBASSY BANQUET ROOM**
- Capacity: Up to 40 people (depending on the setup)

**AMBAASSADOR/EMBASSY/CROWN**
- All three banquet rooms can be connected into one large room to accommodate up to 125 people.

**ADDITIONAL EVENT CHARGES**

- Dance Floor: .................................................. $500
- Riser/Stage: ................................................... $250
- Sound System and Microphones: ...................... $250
- Portable Bar: .................................................. $150
- Screen: ............................................................ $75
- Projector: ......................................................... $150
- Outdoor Heating Lamps: ................................. $75 each
- Cake/Challah Cutting: .................................... $3 per person
- Coat Check: ..................................................... $35 per hour
- Silent Auction/Boutique Setup: ......................... $250
- Bat and Mar Mitzvahs (Mandatory Security Fee): $700
- Patio Set Up and Wedding Ceremony Fee: ........ $1,000
- Overtime: ......................................................... $500 per hour
- Day of Wedding Coordinator: ......................... $1,000
- Site Fee: ........................................................... $1,200
- 10 x 10 Canopy Tent: ....................................... $100

**GUEST DETAILS**
- No food will be taken off the premises. A 20% service fee and 7.50% state sales tax will be added to your food and beverage charges.
- Linen: Ask our catering staff as to the availability of the linens at no additional cost.
- Storage: Any personal belongings or rented items must be removed immediately following the event.
- Our Oak Room is our main dining room, and an additional half hour will be added for ceremonies.
Contact Us
North Ranch Country Club

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Let’s keep in touch
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