

# ALTADENA

TOWN & COUNTRY CLUB

est. 1910

## Social Menu



## BREAKFAST BUFFETS

### MENDOCINO CONTINENTAL

Chilled Orange, Cranberry & Apple Juices  
Fresh Baked Danish, Muffins & Brooklyn Bagels  
Cream Cheese & Sweet Butter  
Sliced & Whole Seasonal Fruit  
Fresh Brewed Coffee & Shangri-La Organic Teas

### CALIFORNIA CONTINENTAL

Housemade Granola, Assorted Yogurts & Cereals  
Chilled Orange, Cranberry & Apple Juices  
Fresh Baked Danish, Muffins & Brooklyn Bagels  
Cream Cheese & Sweet Butter  
Sliced & Whole Seasonal Fruit  
Fresh Brewed Coffee & Shangri-La Organic Teas

### AMERICAN BREAKFAST

*Minimum of 35*

Three Cheese Scrambled Eggs, O'Brien Breakfast Potatoes  
Hickory Smoked Bacon or Sausage Links  
Chilled Orange, Cranberry & Apple Juices  
Fresh Baked Danish, Muffins & Brooklyn Bagels  
Cream Cheese & Sweet Butter  
Sliced & Whole Seasonal Fruit  
Fresh Brewed Coffee & Shangri-La Organic Teas

### BREAKFAST/BRUNCH BUFFET ADD-ONS:

Pork Sausage Links  
Chicken Sausage Links  
Eggs Benedict  
Maple Tavern Ham  
Hickory Smoked Bacon  
Buttermilk Pancakes & Maple Syrup  
Ricotta Cheese Blintzes & Blueberry Compote  
Cinnamon Brioche French Toast & Maple Syrup  
Egg White Frittata (Spinach, Caramelized Onions & Pomodoro Sauce)  
Scrambled Eggs with Sauteed Mushroom, Peppers and Three Cheeses  
  
Smoked Scottish Salmon  
Cream Cheese, Red Onion & Capers

## COFFEE BREAKS & MEETING INTERMEZZOS

### BEVERAGES

Fresh Brewed Coffee  
Hot Chocolate  
Iced Tea  
Bottled Water  
Assorted Soft Drinks  
Ice Cold Milk  
Coconut Water  
Fresh Squeezed Fruit & Vegetable Juice

### FROM THE BAKE SHOP

Fresh Baked Danishes or Muffins  
Warm Butter Croissants  
Chocolate Chunk Cookies  
Brooklyn Bagels with Cream Cheese

### ENLIGHTENED SNACKS

Fresh Seasonal Sliced and Whole Fruit  
Grilled Vegetable Platter  
Assorted Gourmet Yogurt  
Crispy Tortilla Chips & Fresh Salsa  
Protein Bars & Granola Bars  
Seaweed Crisps  
Kale Chips  
Air Popped Popcorn  
Terra Chips  
Hummus & Gluten Free Rice Chips  
Vegetable Crudit 

## THEMED BREAKS

### COOKIE JAR

Fresh Baked Cookie Sampler  
Brownies & Lemon Bars  
Fresh Brewed Coffee & Shangri-La Organic Teas

### ENERGY BOOST

Assorted Yogurts  
Granola Bars & Protein Bars  
Sliced Seasonal Fruit  
Energy Drinks  
Fresh Squeezed Fruit & Vegetable Juice

### BUILD YOUR OWN TRAIL MIX

Array of Assorted Nuts and Chews  
Yogurt Covered Pretzels  
Chocolate Covered Raisins  
Almonds  
Cashews  
Walnuts  
Dried Cranberries  
Mini Chocolate Drops  
Sun-Dried Apricots

### AFTERNOON TEA

Sliced Seasonal Fruits  
Freshly Baked Scones | Devonshire Cream & Preserves  
Freshly Baked House Chocolate Chip Cookies  
Fresh Brewed Coffee & Shangri-La Organic Teas

### *Choice of 3 Finger Sandwiches:*

Smoked Salmon & Chives  
Cucumber, Watercress & Herb Cream Cheese  
Roast Beef with Cheddar & Tomato  
Tarragon Chicken Salad  
Smoked Turkey & Avocado  
Albacore Tuna Salad  
Gruyere Swiss & Tomato  
Tavern Ham & Apple Mascarpone

## BUFFET OPTIONS

### DELI BUFFET

*Minimum of 30 Guests*

Black Forest Ham, Roasted Turkey Breast,  
Salami and Roast Beef  
PepperJack Cheese, Swiss & Cheddar Cheeses  
Sliced Ripe Tomato, Leaf Lettuce, Kosher Dill Pickles  
Shaved Red Onions  
Assorted Breads & Condiments  
Mixed Green Salad, Spanish Coleslaw  
Redskin Potato Salad  
Assorted House Baked Cookies

### HOT BUFFET

*Minimum of 50 Guests*

*Choice of Two Salads, Two Entrees, One Pasta  
Accompanied by Selection of Rice or Potato, Fresh Seasonal Vegetables, Rolls & Butter  
Coffee & Iced Tea are Included.*

### SALADS

Mixed Baby Greens  
Grilled Asparagus Salad with Fresh Mozzarella  
Marinated Cannelini Bean Salad  
Melange Salad  
Vegetable Pasta Salad  
Classic Caesar  
Mediterranean Cucumber & Tomato  
Fresh Fruit Tray

### ENTREES

Roasted Chicken - Lemon Beurre Blanc  
Crispy Scottish Salmon - Lemon & Herbed Cream Sauce  
Pan Roasted Chicken Breast - Madeira Demi-Glace  
Smoked Pork Loin - Sour Apple & Red Onion Braise  
Roasted Bistro Steak - Crimini Mushroom Sauce

### PASTA

Baked Pasta - Roasted Vegetables & Tomatoes  
Spinach Tortellini - Gorgonzola Cream  
Penne Pasta Primavera - Fresh Sautéed Vegetables, Basil, Parmesan & Garlic  
Rigatoni Alfredo

### LUNCH | DINNER

## LUNCH SELECTIONS

*Includes Warm Rolls, Coffee, and Tea*

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### STARTERS

#### SOUP

Sherried Mushroom Bisque  
French Onion Soup Gratinee  
Tortilla Chicken Soup

Manhattan Clam Chowder

#### COLD STARTERS

Tuna & Avocado Ceviche  
Asian Cucumbers, Yuzu Ponzu,  
Wonton Chips

Selected Charcuterie

#### SALADS

##### House Salad

Mixed Greens, Cherry Tomatoes,  
Cucumbers, Creamy Herb Vinaigrette

##### Caesar Salad

Romaine Hearts  
Romano, Housemade Croutons

##### Baby Iceberg Salad

Blue Cheese Dressing, Grape Tomatoes, Asparagus,  
Heart of Palm, Avocado

##### Melange Salad

Baby Greens, Gorgonzola, Candied Pecans  
Pepitas, Gala Apples & Balsamic Vinaigrette

##### Beet Salad

Locally Sourced Crimson & Gold Roasted Beets,  
Mizuna, Lemongrass Vinaigrette

## LUNCH SELECTIONS

*Includes House Salad or Caesar Salad  
Rice or Potatoes & Fresh Seasonal Vegetables (\*not included in Pasta Pomodoro),  
Warm Rolls, Coffee & Tea*

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### HOT LUNCHEON ENTREES

*Choose Up to Two Entrees Below:*

**\*Pasta Pomodoro\***

Grilled Rosemary Chicken, Oven Roasted Tomatoes, Garlic,  
Extra Virgin Olive Oil & Fresh Basil

**Sautéed Chicken Breast**

Whole Grain Mustard Tarragon Cream Sauce

**Roasted Chicken Breast with Pancetta Bacon**

Pancetta Bacon & Wild Mushrooms Ragout

**Citrus Hoisin Chicken**

All Natural Chicken Breast, Housemade Yuzu Kosho

**Grilled Salmon**

Maple Bourbon Glaze

**Barramundi**

Ginger Sherry Glaze & Candied Shimeji Mushrooms

**Roasted Scottish Salmon**

Crispy Oyster Mushrooms, Capers & Citrus Butter

**Grilled Petite Bistro Steak**

Garlic & Soy Infusion | Crispy Maui Onions

**New York Strip Steak**

Horseradish Cream Sauce

## LUNCH SELECTIONS

*Includes Warm Rolls, Coffee, and Tea*

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### COLD LUNCHEON ENTREES

*Choose Up to Two Entrees Below:*

#### Quinoa Tabbouleh Salad

Ripe Tomatoes, Hummus, Feta, Kalamata Olives,  
Marcona Almonds, Bibb Lettuce, Lemon &  
Arbequina Extra Virgin Olive Oil

#### Grilled Chicken & Super Food Salad

Kale, Cabbage, Apple, Fresh Herbs, Hemp Seeds,  
Activated Turmeric Vinaigrette

#### Chicken Salad Croissant

Sun-Dried Apricots, Tarragon & Golden Raisins

#### Melange Salad with Chicken

Baby Greens, Gala Apples, Gorgonzola,  
Pepitas, Candied Pecans, Balsamic Vinaigrette

#### Grilled Wedge Salad

Petite Steak, Grilled Butter Lettuce, Roasted Corn,  
Garroxta, Oven Dried Tomatoes, Crispy Onions,  
Creamy Horseradish Dressing

#### Beet Salad

Locally Sourced Crimson & Gold Roasted Beets,  
Mizuna, Lemongrass Vinaigrette



## HORS D'OEUVRES

*See Pricing Below For One Hundred Piece Servings*

### HOT HORS D'OEUVRES

Baked Brie En Croute

Candied Pecans & Apricot Marmalade  
Sliced Baguette & Water Crackers

Sweet Onion, Gruyère & Bacon Quiche

Korean Chicken Lollipops

Artichoke Fritters Milanese

Coconut Chicken

Mini Blini with Smoked Chicken &  
Chipotle Corn | \$225

Spanakopita

Spinach & Feta Filled Phyllo

Chicken Potstickers

Dipping Sauces

Vegetable Tempura Lollipop

Yuzu Sesame Dipping Sauce

Wild Mushroom & Feta Quesadillas

Vegetable Egg Rolls

Sweet & Sour Sauce

Stuffed Mushrooms

Crab or Spinach

Indonesian Chicken Satay

Coconut Curry Sauce

South Western Chicken Empanada

Braised Chicken & Roasted Pasilla Chili Sauce

Sweet Potato Fries

Chipotle Mayo, Bamboo Cones

Parmesan Truffle Fries

Kalamata Olive Aioli, Bamboo Cones

### CHILLED HORS D'OEUVRES

Heirloom Tomato Bruschetta

Romano Crostini

Avocado Toast, Shaved Radishes

Fruit Kabob

Agave Nectar

Fresh Thai Vegetable Spring Rolls

Prosciutto Wrapped Asparagus

Tomato Basil Vinaigrette

Soppresata & Fresh Mozzarella

on Crispy Polenta

Mushroom Tartlets

Crème Fraiche, Balsamic Reduction

Smoked Salmon

Pumpernickel, Dill Mustard

Belgian Endive

Herb Goat Cheese, Toasted Walnuts

Tomato & Mozzarella Skewers

Balsamic Glaze

ALTADENA TOWN & COUNTRY CLUB

**HORS D'OEUVRES**

*See Pricing Below For One Hundred Piece Servings*

**UPGRADE OPTIONS**

*Additional Charge will Apply*

Truffled Beef Carpaccio

Olive Tapenade

American Sturgeon Caviar

Potato Pancakes, Chive Crème Fraiche

Shrimp Ceviche Cone

Aguachille, Sesame Cornet, Avocado Mousse

Tuna Poke

Edible Spoon, Furikake

Dungeness Crab Cake

Jalapeño Citrus Aioli

Tandoori Marinated Lamb Lollipops

Tamarind Chutney

Shredded Beef Short Rib

Potato Pancake, Horseradish Cream

**LATE NIGHT SNACKS**

Mini Steamed Pork Bun

Bulgogi Mini Tacos

Kobe Sliders

Tomato Bisque & Grilled Cheese Sandwich

Assorted Ice Cream Novelties

Cookie Sampler

Macaron Sampler

Chocolate Dipped Strawberries

ALTADENA TOWN & COUNTRY CLUB

**DINNER SELECTIONS**

*Includes House Salad or Caesar Salad  
Rice or Potatoes & Fresh Seasonal Vegetables (\*not included in Pasta Pomodoro),  
Warm Rolls, Coffee & Tea  
Prices per Person*

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**ENTREES**

**\*Pasta Pomodoro\***

Roasted Plum Tomatoes, Fresh Basil, Artichokes  
Garlic, Spinach, Shaved Romano

**Portobello Mushroom Wellington**

Ricotta Cheese, Spinach, Wrapped in a Puff Pastry,  
House Made Marinara

**Roasted Chicken with Pesto**

on Mashed Red Potatoes with Merlot Sauce

**Citrus Hoisin Chicken**

All Natural Chicken Breast, Housemade Yuzu Kosho

**Roasted Chicken Breast with Pancetta Bacon**

Wild Mushrooms Ragout

**Scottish Salmon**

Mustard Bourbon Glaze, Warm Fingerling Potato Salad

**Maple Cured Pork Chop**

Grilled Apple Compote

**Braised Meyer's Ranch Beef Short Rib**

Spicy Harissa Braising Liquid

**Grilled New York Steak**

Caramelized Shallot, Red Wine Jus

**Herbed Brioche Crumb Crusted Filet**

Barolo Soubise, Porcini & Morel Mushrooms

**MIXED GRILLS**

**Roasted Chicken Breast & Salmon Filet**

Whole Grain Tarragon Cream Sauce

**Pan Seared Filet Mignon & Chicken**

Barolo Soubise, Porcini and Morel Mushrooms

**Filet Mignon & Salmon**

Ginger Sherry Glaze, Candied Shimeji Mushrooms

**Filet Mignon with Cognac Sauce & Shrimp with Herbed Butter**

*The above prices are subject to a service charge and government sales tax.*

## RECEPTION DISPLAYS

Minimum of 50 Guests

Fresh Seasonal Fruit Display

Imported & Domestic Cheese

Vegetable Crudite

### Fiesta

Taquitos, Chips & Salsa, Guacamole, Ceviche,  
Queso Fresco & Wild Mushroom Quesadillas

### Asian Wok

Thai Spring Rolls, Indonesian Chicken Satay,  
Potstickers, Shrimp & Pork Shumai,  
Vietnamese Rice Noodle Salad

### Antipasto

Bruschetta, Risotto Fritters, Soppressata,  
Mozzarella, Roasted Vegetables,  
Balsamic Basil Syrup, Marinated Olives,  
Crispy Polenta, Roasted Peppers, Pesto

### Deluxe Imported Cheese Display

Humboldt Fog, Grana Padano, St. Andre,  
Mahon, Stilton Blue, Red Dragon Cheddar,  
Honeycomb, Quince Paste, Imported Olives,  
with Seasonal Accompaniment

## SPECIALTY STATIONS

Minimum of 50 Guests  
Prices per Person

### Italian Table

Served with Garlic Bread  
Pastas (Choice of Two)  
Penne, Cheese Tortellini, Rigatoni,  
Mushroom Ravioli, Gemelli  
Sauces (Choice of Three)  
Tomato Basil, Bolognese,  
Alfredo, Marinara, Pesto

### South of the Border Fajitas

Choice of Chicken or Beef,  
Flour & Corn Tortillas, Pico de Gallo,  
Guacamole, Queso Fresco,  
Lime Crema, Black Beans, Rice

### Caviar Station

Red Onions, Chopped Egg, Crème Fraiche,  
Chives, Fresh Blinis & Potato Pancakes

### Seafood

Poached Spiced Shrimp,  
Marinated Mussels & Little Neck Clams,  
Sardinian Calamari Salad

### Salad Stations

Altadena Melange, Classic Caesar,  
American Chop, Beet & Goat Cheese

### Whole Poached Scottish Salmon

Cucumber Mignonette &  
Citrus Dill Crème Fraiche

## CARVING STATIONS

*Accompanied by House Baked Rolls*  
Minimum of 50 Guests  
Prices per Person

### Roasted Diestel Farms Turkey

Cranberry Orange Relish, Giblet Gravy

### Honey Baked Nueske Ham

Charred Pineapple Sauce & Whole Grain Mustard

### Slow Roasted Angus Beef Sirloin

Cabernet & Forest Mushroom Demi-Glace

### Sonoma Leg of Lamb

Rosemary & Mint Lamb Jus

### Roasted Tenderloin of Sterling Beef

Horseradish Sauce, Dijon, Tarragon Mayo

### Prime Rib of Beef

Au Jus & Horseradish

## DESSERTS

**Chocolate Pot Au Creme**  
Rich Housemade Silken Custard, Chantilly Cream

**New York Cheesecake**  
Chambord Raspberry Sauce

**Lemon Tart**  
Fresh Lemon Curd, Shortbread Crust

**Fosselman's Sorbet Trio**

**Molten Chocolate Cake**  
Vanilla Creme Anglaise

**L'Opera**  
Espresso Soaked Almond Sponge Cake, Chocolate Ganache, Coffee Buttercream

**Raspberry Layer Cake**  
Almond Daquoise, Raspberry Coulis, White Chocolate Mousse,  
Lady Fingers, Hazelnut Crunch

**Sundae Bar**  
Oreo Crumbs, Mini M&Ms, Rainbow Sprinkles, Chocolate Dots,  
Chocolate Covered Raisins, Yogurt Pretzels

**Dessert Buffet**  
Selection of Cookies, Brownies, Cakes, & Assorted Pastries

**French Macaron**

**Specialty Coffee Station**  
Cappuccino, Espresso & Cafe Lattes

## ADDITIONAL INFORMATION

### ADDITIONAL CHARGES:

Security Fee (included in packages)	LCD Projector & Screen
Grand Piano	TV & DVD Player
10'x 10' Projector Screen	Easel Stand
8'x 8' Projector Screen	Flipchart

### SPECIAL ARRANGEMENTS & UPGRADES:

Tablecloth Upgrades  
Ceiling Tulle with Lights  
Chair Cover with Sash  
Chiavari Chairs

### BAR SELECTIONS:

Bartender and Bar Set-Up

### HOSTED & NON-HOSTED ITEMS:

Soda	Well Drinks
Domestic Beer	Calls
Imported Beer	Premium
House Wine	Super Premium
House Champagne	Special Fruit Punch
Martinellis	House Wine
Champagne Punch	Coffee, Tea or Iced Tea
Fruit Punch	Lemonade