



CATERING

Thank you for your interest in The Greenview Bar & Grill Catering Services. Located in Northern California, in the southern part of Lake County. Nestled in the beautiful hills of Coyote Valley.

Your needs are our priority at The Greenview Bar & Grill Banquet & Event Center. Service is designed to accommodate all your exciting party adventures. Located in the heart of the Hidden Valley Lake Golf Course, we provide the perfect setting for your Corporate and Social Events. We offer a wide range of specialty Cocktails & Bar Services along with our Culinary Designed Menus to satisfy the most distinctive tastes and structured to offer you the most value for your event budget.

Reputation means everything to us, and our Professional Service Team goes to great lengths to ensure our guests an excellent experience while planning and enhancing each event. We are fortunate that our existing guests continue to refer new business to us. This is a great testimony to the quality of services that we are now offering to you. Our reputation as being the banquet facility of choice in Lake County is an honor that we take seriously.

On behalf of the Greenview Banquet & Event Center, we welcome you to call us to reserve one or more of our beautiful banquet rooms for your upcoming event. Contact our Banquet Staff at (707) 987-3146 Ext. 134 or email: Banquets@hvla.com to discuss your Catering needs.

*Please find Menu Selections with costs in the attached Banquet Packet.
We look forward to serving you soon.*



CATERING

Tee Time Breakfast Buffet **\$27.95**

Fresh Fruit

Seasonal Sliced Fruit & Berries

Scrambled Eggs

Light & Fluffy Farm Fresh Eggs

Sausage & Bacon

Smoked Bacon & Link Sausage

Seasoned Country Potatoes

Oven roasted Yukon Gold potatoes with sauteed onions & bell peppers

Choice of Croissant or Assorted Muffins

With Fresh Cream Butter

Includes Unlimited Coffee & Hot Tea Service



CATERING

The Mulligan Breakfast Buffet **\$26.95**

Fresh Fruit

Seasonal Sliced Fruit & Berries

Scrambled Eggs

Light & Fluffy Farm Fresh Eggs

Choice of Sausage or Bacon

Smoked Bacon & Link Sausage

Seasoned Country Potatoes

Oven roasted Yukon Gold potatoes with sauteed onions & bell peppers

Assorted Muffins

Blueberry, Chocolate & Banana Nut

Includes Unlimited Coffee, Hot Tea Service & Orange Juice



CATERING

Hole in One Breakfast Buffet **\$27.95**

Fresh Fruit

Seasonal Sliced Fruit & Berries

Scrambled Eggs

Light & Fluffy Farm Fresh Eggs

Sausage & Bacon

Smoked Bacon & Link Sausage

Pancakes

Buttermilk Hot Cakes served with Fresh Cream Butter & Maple Syrup

Seasoned Country Potatoes

Oven roasted Yukon Gold potatoes with sauteed onions & bell peppers

Includes Unlimited Coffee & Hot Tea Service



CATERING

Continental Breakfast Buffet **\$22.95**

Fresh Fruit

Seasonal Sliced Fruit & Berries

Bread Service

Assorted Muffins, Danish & Tea Breads

Yogurt

Creamy Vanilla Yogurt with Granola

Or

Oatmeal

Served with Butter, Raisins & Brown Sugar

Variety of Juices

Orange, Apple & Tomato

Includes Unlimited Coffee & Hot Tea Service



CATERING

Club Brunch Buffet **\$32.95**

Fresh Fruit

Seasonal Sliced Fruit & Berries

Eggs Benedict

Canadian Bacon, English Muffins, Lemon, Poached Eggs with a Rich & Creamy Hollandaise Sauce

Seasoned Country Potatoes

Oven roasted Yukon Gold potatoes with sauteed onions & bell peppers

Variety of Juices

Orange, Apple & Tomato

Includes Unlimited Coffee & Hot Tea Service

Add a Mimosa Bar \$15 per person



CATERING

Golfers Grab & Go Buffet **\$14**

Breakfast Handheld

*Your choice of Bacon or Sausage, Fried Egg, American Cheese
on a Toasted English Muffin*

Rise & Shine Burrito

*Light and Fluffy Scrambled Eggs with your choice of Sausage or Bacon,
Country Potatoes, sauteed Onions and Bell Peppers
with Cheddar Cheese*

Ham & Cheese Croissant

*Honey Ham, Fried Egg, Cheddar Cheese
on a Buttery Croissant*

Includes Unlimited Coffee & Hot Tea Service



CATERING

The Masters

\$34.95

Plated Breakfast for up to 40 People

Fresh Fruit

Seasonal Sliced Fruit & Berries

Steak & Eggs

10oz Ribeye Steak grilled to perfection

Scrambled Eggs

Light & Fluffy Farm Fresh Eggs

Seasoned Country Potatoes

Oven roasted Yukon Gold potatoes with sauteed onions & bell peppers

Variety of Juices

Orange, Apple & Tomato

Includes Unlimited Coffee & Hot Tea Service



CATERING

Lunch Handhelds

Served with your choice of Pasta or Potato Salad

Thats a Wrap \$14

Thinly Sliced Turkey or Ham, Cream Cheese, Tomato & Spinach wrapped in a Flour Tortilla

BLT – Bacon, Lettuce Tomato with Creamed Cheese Aioli

Caprese- Fresh Mozzarella, Garden Ripened Tomato, Fresh Basil with a Balsamic Reduction

Chicken Salad Croissant \$16

Chicken Breast, Celery, Onion & Dried Cranberries with Chopped Tarragon & Mayonnaise

Lobster Salad Roll \$19

Main Lobster with Celery, Bell Pepper fresh Parsley & Chives with Mayonnaise on a New England Roll

BBQ Pulled Pork Sandwich \$16

Served with Poppy Seed Slaw on a Brioche Bun

Boxed Lunches Available. Add: Chips, Brownie & Bottled Water. \$6



CATERING

Lunch Handhelds

Served with your choice of Pasta or Potato Salad

Hot Turkey Pesto \$17

Thinly Sliced Turkey with Melted Gruyere Cheese served on a French Roll

Meatball Sub \$17

House Made Marinara, Fresh Mozzarella Cheese on a Toasted French Roll

BLAT \$16

Bacon, Lettuce, Avocado & Tomato with mayonnaise served on Sourdough

Grilled Fuego Chicken Sandwich \$17

Grilled Chicken Breast, Oaxaca Cheese, Jicama Cilantro Slaw, Avocado Crème Fraiche with a side of Panko Fried Jalepnos

Prime Rib Melt \$18

Thinly Sliced Prime Rib of Beef with Grilled Onions, Bell Peppers, Cheddar Cheese topped with a Creamy Horseradish Sauce served on Garlic Herbed Butter Grilled Sourdough

Boxed Lunches Available. Add: Chips, Brownie & Bottled Water \$6



CATERING

Lunch

Build Your Own Soup Salad Sandwich

Soup \$8

Chicken Tortilla

Clam Chowder

Minestrone

Tomato Bisque

Roasted Red Pepper Gouda

Broccoli Cheddar

Half Size Salads

Fresh Mixed Green Salad \$12

Tender Baby Lettuce, Spinach, Red & Green Romain, Arugula, Endive, Candied Walnuts, Goat Cheese with Seasonal Vinaigrette

Cesear Salad \$8

Romaine Lettuce, Asiago Cheese, Garlic Croutons with Cesear Dressing

Fresh Garden Salad \$7

Romaine Lettuce, Cucumber, Vine Ripened Cherry Tomatoes & Shredded Cheese with Seasonal Vinaigrette

Beverage Service – Iced Tea, Soda or Coffee \$3 Per Person



CATERING

Plated Luncheon Salads

Served with Table Side Bread Service

The Birdie \$19

Grilled Chicken Breast, Tender Baby Lettuce, Spinach, Red & Green Romain, Arugula, Endive, Vine Ripened Cherry Tomatoes, Candied Walnuts, Goat Cheese with Seasonal Vinaigrette

Salmon Caesar \$28

Grilled Seasoned Salmon Filet, Romain Lettuce, Asiago Cheese, & Garlic Croutons tossed in Caesar Dressing

The Cobb \$22

Grilled Chicken, Bacon, Avocado, hard boiled Egg, Bleu Cheese Crumble, Tomato, Cucumber & Red Onion tossed in Bleu Cheese Dressing

Go For the Green \$14

Garden Salad of Romain Lettuce, Cucumber, Vine Ripened Cherry Tomatoes, Hard Boiled Egg, Croutons & Cheddar Cheese with Seasonal Vinaigrette

Beverage Service – Iced Tea, Soda or Coffee \$3 Per Person



CATERING

Par Tee Platters & Charcuterie

Charcuterie Boards \$ Mkt Price

Assorted Cured Meats, Cheeses, Nuts, Olives, Dried Fruit & a Variety of Sweet & Savory Bites

Prawn Cocktail \$ Mkt Price Per Doz

Served with Lemon & our House Made Cocktail Sauce

Bruschetta \$24 Per Doz

Toasted Crostini with Fresh Vine Ripened Tomatoes, Onion, Mozzarella Cheese topped with Balsamic Glaze

Hummus Board \$10 Per Person

A Smooth & Creamy puree of Chickpeas, Tahini, Fresh Lemon Juice & Garlic Drizzled with Olive Oil served with Fresh Bell Peppers, Carrots, Celery & Pita Chips

Bacon Wrapped Prawns \$36 Per Doz

Served with our House Made Chipotle Aioli

Loaded Potato Boats \$26 Per Doz

Potato Skins with Bacon, Cheddar Cheese, Fresh Chives & Crème Fraiche Drizzle



CATERING

Par Tee Platters & Charcuterie

Caprese Bites \$25 Per Doz

Mozzarella, Sliced Vine Ripened Tomatoes, Fresh Basil with a Balsamic Reduction Drizzle on Toasted Baguette Slices

Pin Wheels \$24 Per Doz

Thinly Sliced Turkey or Ham, Cream Cheese, Tomato & Spinach wrapped & sliced in a Flour Tortilla
Caprese- Fresh Mozzarella, Garden Ripened Tomato, Fresh Basil with a Balsamic Reduction wrapped & sliced in a Flour Tortilla

Stuffed Mushrooms \$24 Per Doz

A Savory Combination of Garlic, Fresh Herbs, Breadcrumbs & Cheese

Sliders \$28 Per Doz

Your Choice of Pulled Pork in our House Made BBQ Sauce or Philly Cheese Steak of thinly sliced Prime Rib with Onions, Bell Peppers & Gruyere Chesse

Seafood Sliders \$36 Per Doz

Lobster or Crab Salad of Celery, Bell Peppers, Fresh Chives & Parsley with Mayonnaise



Par Tee Platters & Charcuterie

Chicken Wings \$24

*Your choice of Buffalo, Honey Siracha, Spicy Sesame or BBQ
Served with jicama spears and Blu or Ranch dressing*

Tuna Tartare 32

*Ahi tuna, green onion, sesame seeds and sesame dressing served with wonton
chips*

Seafood Platter \$ Mkt Price Per Dozen

Your choice of Crab Legs, Shrimp or Oysters



CATERING

Par Four Dinner Menus

*Three Course Dinner Selections
Your choice of Starter, Two Sides & Dessert
Bread & Butter Service*

Lemon Rosmary Chicken \$32

Seasoned & Grilled Chicken Breast in a Lemon Gravy

Pork Loin \$34

Oven Roasted to a juicy perfection

Prime Rib \$38

Slow Roasted Prime Rib of Beef with House Made Au Jus & Creamy Horseradish

Salmon \$38

Pan Seared Salmon in a Lemon Herb Butter Sauce

Auxiliary Bars & Wine Pairings Available



CATERING

Par Three Dinner Menus

*Three Course Dinner Selections
Your choice of Starter, Seasonal Vegetable & Dessert
Bread & Butter Service*

Chicken Parmesan \$35

Chicken Parmesan Served with Penne Pasta of Roasted Tomatoes, Caramelized Onions, Arugula & Asiago cheese

Shrimp Scampi \$33

Shrimp, Garlic, Shallots, and tomatoes on a bed of Fettuccine Pasta

Chicken Marsala \$32

Pan Seared Chicken thighs in a rich Marsala Wine Sauce. Served with White Rice

Pesto Pasta \$30

Creamy Pesto Sauce with Garlic & Pine Nuts over a bed of Pasta

Auxiliary Bars & Wine Pairings Available



CATERING

Dinner Sides

Starch

Creamy Mashed Potatoes with Gravy

Garlic Mashed Potatoes

Cheddar Grits

Rice Pilaf

Creamy Pesto Pasta

Loaded Potato Boats



CATERING

Dinner Sides

Vegetables

Green Beans

Sauteed Broccoli

Glazed Carrots

Sauteed Spinach

Corn Succotash

Asparagus



CATERING

Taco Bar Buffet

Your choice of Chicken or Carnitas & Vegetarian Fajita \$32

Chicken, Carnitas & Vegetarian Fajita \$34

Chips & Pico Table Service

Chicken

Boneless Diced Chicken Thighs slow braised in our house made Taco Seasoning

Carnitas

House Made Marinade slow braised Pork

Vegetarian Fajita

Green & Red Peppers, Onion in our House Made Taco Seasoning

Sides

Spanish Rice & Refried Beans

Accompaniments

Soft Corn & Flour Tortillas, Romaine Lettuce, Cheddar Cheese, Jalapenos, Chopped Onion, Pico, Guacamole, Cilantro, Sour Cream, Cilantro, Salsa & Salsa Verde

Dessert

Churros with Sweet Cream filling topped with Powdered Sugar and Chocolate Drizzle garnished with Strawberry



CATERING

BBQ Menu

Served with Baked Beans, Coleslaw, Potato Salad & Cornbread

Pork Baby Back Ribs \$34

Grilled Chicken Thighs \$29

Beef Ribs \$32

Chicken or Beef Skewers \$28

Boxed Dinners Available



CATERING

Desserts

Brownies

Assorted Cookies

Carrot Cake

Chocolate Mousse Cake

Lemon Bars

Angel Food Cake with Berry Compote

Sorbet

Assorted Cheesecakes

Chocolate Temptation Cake



CATERING

Service Fees

Room Rental: *3 Hour Standard Rental/ \$50 Additional Hourly Rate/ 7.25%Tax & 20%Gratuity*

- **Oak Room** ~ \$300 Resident/\$450 Public/ Room Capacity 83 Guests
 - **Food & Beverage Purchase Discount of \$3,000.00**
 - ~ \$150 Resident/\$225 Public
 - **Add Oak Room Patio** 50 Guests \$100 Resident/\$150 Public
- **Tee Room** ~ \$300 Resident/\$450 Public/Capacity 91 People
 - **Food & Beverage Purchase Discount of \$3,000 or more**
 - ~ \$150 Resident/\$225 Public
- **Oak & Tee Room** ~ \$500 Resident/\$750 Public/Capacity 174
 - **Add Oak Room Patio** 50 Guests \$100 Resident/\$150 Public
- **Oak, Tee & Fountain Room** ~ \$3,100 Resident/\$4400 Public Capacity 254
 - *(Minimum \$10,000 Food & Beverage Purchase for Fountain Room Rental)*
 - **Add Oak & Fountain Room Patio** 100 Guests \$200 Resident/\$250 Public

Room Rental Inclusions:

- Room Set Up & Break Down
- Linen Fees
- Centerpiece/Salt & Peppers/ Silver/ Glassware
- Service staff
- Background Music
- Display/Raffle/Awards Tables

Room Rental Extras:

- Bartender \$100
- TV/Stand \$15
- Action/Carving Station \$75
- Podium/Microphone \$10
- Chair Covers \$3 per person
- Chair Sash \$2 per person