



# Specialty Buffet Menus & Packages



*Your Special Day is our Specialty!*



*The Clubhouse at Woodcreek*

(916) 771-4676 - [ClubhouseWoodcreek.com](http://ClubhouseWoodcreek.com) - IG: [@ClubhouseWoodcreek](https://www.instagram.com/ClubhouseWoodcreek)  
5880 Woodcreek Oaks Blvd, Roseville, CA 95747



# *Specialty Buffets*

25 Person Minimum

## *Italian Buffet*

\$24 per person

Garlic Bread

Caesar Salad

*w/ parmesan cheese & garlic croutons*

Fresh Seasonal Vegetables

Please Select One

Penne Pasta

*w/ Italian meat sausage*

Lasagna

*w/ Italian meat sausage & herb tomato sauce*

Please Select One

Chicken Parmesan

*w/ marinara sauce*

Chicken Piccata

*w/ capers & chardonnay cream sauce*

## *Santa Maria Tri Tip BBQ Buffet*

\$27 per person

Garlic Bread

Fresh Garden Salad

*Field greens & spring mix w/ tomatoes, cucumbers & honey poppyseed dressing*

Santa Maria Style Tri Tip

*Slow roasted tri tip marinated in santa maria au jus*

BBQ Chicken

BBQ Baked Beans

Home Style Potato Salad

## *Deli Lunch Buffet*

\$19 per person

Fresh Garden Salad

*Field greens & spring mix w/ tomatoes, cucumbers & honey poppyseed dressing*

Thinly Sliced Roast Beef, Ham & Turkey

Sliced Cheddar, Swiss, Jack, & Pepper Jack Cheese

Relish Tray

*w/ lettuce, tomatoes, red onions & pickles*

Assorted Fresh Breads & Deli Rolls

Marinated Pasta Salad

House Potato Chips

## ***Mexican Fiesta Lunch Buffet***

**\$23 per person**

Tortilla Chips  
*w/ housemade salsa & guacamole*

Chile Relleno Bake

Chicken Enchiladas

Beef Tacos

Refried or Black Beans

Spanish Rice

## ***South of the Border Lunch Buffet***

**\$28 per person**

Tortilla Chips  
*w/ housemade salsa & guacamole*

Chicken Fajitas

Steak Fajitas

Flour Tortillas

Refried or Black Beans

Spanish Rice

Churros

## ***Asian Lunch Buffet***

**\$23 per person**

Vegetable Spring Rolls

Fresh Garden Salad

*Field greens & spring mix w/ tomatoes, cucumbers & honey poppyseed dressing*

Teriyaki Beef & Chicken  
*w/ grilled bell peppers & onions*

Steamed Rice

Stir Fried Vegetables

Each of the above selections are subject to service charge and sales tax

# *Hors d'oeuvres*

## *Displayed Hors d'oeuvres Station*

Serves Approximately Seventy

### **Artisan Cheeses & Fresh Fruit Display \$250**

*Assorted Artisan Cheeses, Fresh Seasonal Fruit, Candied Nuts, Sliced Baguette & Crackers*

### **Bruschetta Bar \$150**

*Please Choose Three : Artichoke dip, Tomato-Basil Pistachio Olive Tapenade, Spinach Dip, or Jalapeno-Lime Hummus*

### **Garden Vegetable Crudit  \$140**

*Garden Vegetable Crudit  Displayed Raw Vegetables w/ Assorted Dipping Sauces*

### **Grilled Vegetable Display \$140**

*Grilled Seasonal Vegetables Dressed in Basil Balsamic Marinade*

### **Meatball Station \$120**

*Swedish, BBQ & Thai Meatballs*

### **Taste Of Asia \$170**

*Pot Stickers, Mini Won Ton & Spring Rolls w/ Three Dipping Sauces*

### **Warm Brie En Croute \$150**

*Puff Pastry filled with Baked Brie and Cranberry Relish*

## *Hors d'oeuvres by the Tray*

Trays of Fifty Pieces

*May Be Served Butler Passed or as a Display*

### **Ahi Tuna Tartar Crostini \$125**

*Ahi Tuna Tartar w/ Sriracha Aioli, Red Onion & Micro Greens*

### **Argentinean Beef Skewers \$120**

*Grilled Marinated Beef Skewers w/ Argentinean Chimichurri Sauce*

### **Artisan Cheese Tray \$105**

*Variety of Artisan and Domestic Cheeses served w/ Crackers*

### **Basil Pesto Focaccia \$95**

*Fresh Basil Pesto Focaccia w/ Smoked Bacon & Asiago Cheese*

### **Beef or Chicken Taquitos \$85**

*Served with Chipotle Cream Sauce*

### **Carnitas Baja Bites \$95**

*Carnitas on a Tortilla Scoop w/ Guacamole & House-Made Salsa*

### **Chicken Skewers \$110**

*Chicken Skewers w/ Sweet Spicy Thai or Peanut Sauce*

### **Crab Baguettes \$100**

*Warm Crab Herb Cream Cheese on Sliced Baguette*

### **Crab Stuffed Mushrooms \$110**

*Warm Crab Herb Cream Cheese and Toasted Almonds*

### **Crispy Shrimp \$95**

*Served w/ Chipotle Ranch Sauce*

### **English Cucumber Canap s \$95 (100 pcs)**

*English Cucumber Canap s w/ Smoked Salmon Mousse*

## *Hors d'oeuvres by the Tray (continued)*

### Trays of Fifty Pieces

*May Be Served Butler Passed or as a Display*

#### **Fresh Seasonal Fruit Tray \$120**

*Fruit Selections Vary by Seasonal Availability*

#### **Grilled Santa Maria Tri Tip Skewers \$135**

*Fresh Tri Tip w/ Bell Peppers and Onions*

#### **Jumbo Prawns \$130**

*Chilled Jumbo Prawns w/ House-Made Cocktail Sauce*

#### **Lumpia \$110**

*Pilipino Style Egg rolls w/ Sweet Thai Dipping Sauce*

#### **Meatballs \$95**

*Swedish, BBQ or Thai Meatballs*

#### **Mini Pulled Pork Slider \$110**

*Pulled Pork Mini Slider w/ Cole Slaw & Garlic Aioli*

#### **Mini Quesadillas \$90**

*Hand Rolled Chicken Mini Quesadillas Served w/ Chipotle Cream Sauce*

#### **Roasted Grape Italian Crostini \$95**

*Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette*

#### **Smoked Salmon Toast Points \$110**

*Smoked Salmon Toast Points w/ Chive Mascarpone*

#### **Spanakopita \$95**

*Greek Pastry w/ Spinach, Feta Cheese, Onions, Egg & Balsamic Reduction*

#### **Stuffed Jumbo Mushrooms \$95**

*Choice of: Sweet Italian Sausage, Pecorino-Romano or Garlic Parmesan Cream Cheese*

#### **Taste Of Asia \$100**

*Choose One: Pot Stickers, Spring Rolls or Mini Won Tons w/ Dipping Sauces*

#### **Turkey Pinwheel Sandwiches \$105**

*Fresh Sliced Turkey w/ Lettuce, Tomato & Cream Cheese*

#### **Thai Chicken Wings \$95**

*Tossed in Legend's Thai Sauce & Served w/ Bleu Cheese*

#### **Tortilla Chips \$65**

*Served w/ House-Made Salsa & Guacamole*

#### **Add Carving Station - \$8 per person**

##### **Santa Maria Tri Tip**

*Slow Roasted Tri Tip Marinated in Santa Maria Au Jus*

##### **Fresh Roasted Turkey Breast**

**Sandwich Rolls & Condiments**

**Add Fabulous Dessert Buffet \$5 per person**

**Add Mashed Potato Martini Bar \$4 per person**

Each of the above selections are subject to service charge and sales tax

# *Dessert Selections*

*A La Carte - \$5.95 per person*  
*Added to Menu Selection - \$3.95*

**New York Style Cheesecake**  
*with Strawberry Coulis*

**Chocolate Fudge Brownies**  
*with Powdered Sugar and Mint Leaf*

**Carrot Cake**  
*with Sour Cream Icing*

**Pound Cake**  
*with Fresh Fruit Compote*

**German Chocolate Layer Cake**

**Chocolate Mousse Torte**  
*with Raspberry Coulis*

**Petit Fours & Mini Cheesecakes**

**Strawberry Shortcake**

## *Specialty Dessert Options*

**Dessert Buffet- \$6.50 per person**

*Variety of Petit Fours, Mini Cheesecakes, Chocolate Chip Cookies & Fudge Brownies*

# *Vegetarian Selections*

*May Be Substituted for Any Luncheon or Dinner Buffet*

**Eggplant Parmesan**

*Oven Baked Eggplant with Parmesan and Marinara Sauce*

**Vegetarian Lasagna**

*with Fresh Seasonal Vegetables and Marinara Sauce*

**Three Cheese Tortellini**

*with Sundried Tomato Pesto*

**Pasta Primavera**

*with Fettucine Noodles and Fresh Seasonal Vegetables*

**Vegan Stir Fry**

*Short Grain White Rice w/ Seasonal Vegetables and Teriyaki Sauce*

Each of the above selections are subject to service charge and sales tax

# *Our Promise to Our Clients....*

**Dependable:** The Clubhouse at Woodcreek is an experience you can count on, we make clear agreements with our clients about what we can do, by when, and at what price and we make sure we deliver on our promise.

**High Quality:** Our Culinary and Event Coordinating Experts are specialists in their respective areas. We've invested in having the most up to date, state-of-the art industry knowledge and experience. This expertise we make available to all our clients, all the time.

**Full Service:** We not only offer experience in Catering and Event Planning. Our event professionals are trained in all aspects of event coordination. Weddings and special events our specialty.

**Seamless:** We have a culture based on solidarity and team-work

**Cost-Effective:** We offer our clients the highest standards of service without the highest rates and focus on our client's needs as well as building unforgettable events that ensure the best value.

**A One Stop Shop:** We want to make sure that we bring all resources and vendors together to guarantee the most effective and innovative approach to helping clients with their Special Events needs. Our Event Specialists have years of experience in creating the perfect stress free solution.



# Policies & Procedures

- \_\_\_\_1. To reserve your event date, a booking fee is required within 14 days of making your reservation. A signed copy of these policies and procedures and a signed credit card authorization must be presented at this time. The booking fee is non-refundable should your event be cancelled.
- \_\_\_\_2. Payment in full and final guest count is required a minimum of 7 working days prior to your event. If your final count is not received at least 7 days prior, we will automatically default to your estimated count for billing.
- \_\_\_\_3. We will make every effort to accommodate your unexpected guests. Additional guests will be billed at contract rates. A credit card authorization is required for all additional charges incurred over your estimated event cost. Any damages to the facility or its contents will be applied to this credit card. If for any reason any remaining balance is not paid within 2 weeks, the authorized credit card will be used to complete payment.
- \_\_\_\_4. All food and beverage must be consumed on the premises. (Health Department regulations do not permit food or beverage to be removed from the premises.)
- \_\_\_\_5. Menu prices are subject to change and cannot be guaranteed earlier than 90 days prior to your event.
- \_\_\_\_6. A service charge of 22% (includes staff gratuity) will be added to all food, beverage, and related charges. Service charges are subject to sales tax. (California State Board of Equalization regulation #1603).
- \_\_\_\_7. A security deposit or private security may be required at the discretion of Clubhouse at Woodcreek.
- \_\_\_\_8. Food or beverage from outside sources is not permitted in the banquet rooms or on the golf course.
- \_\_\_\_9. No alcoholic beverages other than those provided by Clubhouse at Woodcreek may be consumed on the premises.
- \_\_\_\_10. No minors will be served alcoholic beverages. Consumption of alcoholic beverages by minors may result in the termination of your event.
- \_\_\_\_11. Minimum charges may apply on weekends, holidays, and during the Christmas holiday season. Minimum charge.
- \_\_\_\_12. No decorations are allowed on the walls or ceilings of the banquet room without prior approval from Clubhouse Woodcreek Events. No tacks, nails, tape or confetti are allowed. No silk petals are allowed outside or in the garden areas. If ceremony arch and chairs are decorated, pipe cleaners only may be used, no tape or wire allowed. A \$200 cleanup fee or appropriate damage fee will be applied to credit card on file. All decorations must be removed at the conclusion of your event.
- \_\_\_\_13. All entertainment provided by banquet clients must be in good taste and approved by Clubhouse at Woodcreek
- \_\_\_\_14. Clubhouse at Woodcreek is not responsible for any lost, damaged, or stolen articles.
- \_\_\_\_15. Banquet clients must pay for all theft or damages to Clubhouse at Woodcreek.
- \_\_\_\_16. Set up changes received 24 hours or less from the date of your event may be subject to an additional \$100 fee.
- \_\_\_\_17. The Clubhouse is not responsible for decorating, placing event favors or place cards. A \$200.00 fee will apply for any related services.

I have read, understand, and will abide by the stipulations of this agreement.

Signature \_\_\_\_\_

Date \_\_\_\_\_

Print Name \_\_\_\_\_

Event Date \_\_\_\_\_





**AT WOODCREEK**  
(916) 771-4676



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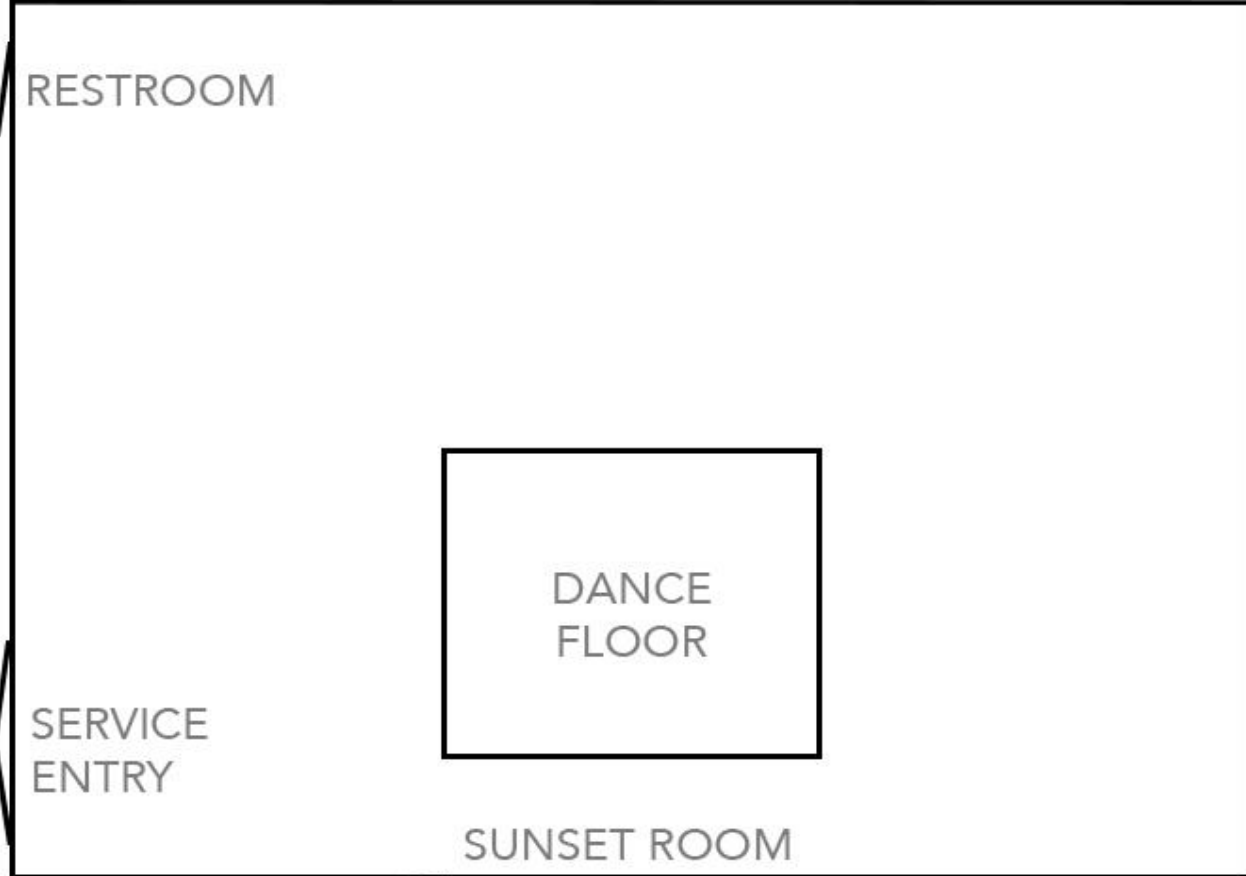
SUNRISE ROOM

GRILL  
ENTRY

WALL DIVIDER



FOYER



RESTROOM

DANCE  
FLOOR

SERVICE  
ENTRY

SUNSET ROOM

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