

The Clubhouse at Rancho Solano

H O R S D ' O E U V R E S M E N U

Option I

\$36 per person

Selection of 5 hors d'oeuvres

Displayed or butler passed

\$36 per person

Option II

\$45 per person

Selection of 6 hors d'oeuvres

Displayed or butler passed

Dessert bar

Option III

\$49 per person

Selection of 6 hors d'oeuvres

Displayed or butler passed

Champagne or apple cider Greet

Dessert bar

The Clubhouse at Rancho Solano

H O R S D ' O E U V R E S M E N U

50 pieces per tray

2 tray per item minimum

Artisan Cheese Display

Assorted cheese and variety of crackers

\$160.00 per Tray

Fresh Fruit Display

Seasonal fruit

\$150.00 per Tray

Garden Vegetable Crudite

Raw garden crudite display

\$125.00 per Tray

Bruschetta Bar

Toasted baguettes with artichoke dip, tomato basil pistachio
olive tapenade and spinach dip

\$160.00 per Tray

The Clubhouse at Rancho Solano

H O R S D ' O E U V R E S

50 pieces per tray

2 tray per item minimum

Charcuterie Board

Berries, assorted nuts, meats, variety of cheese, crackers and dips

\$200.00 per Tray

Taste of Asia

Pot stickers, mini wontons, and vegetable spring rolls
with a variety of dipping sauces

Three items: \$225 per Tray

Two items: \$195 per Tray

One option: \$165 per Tray

Jalapeno Lime Hummus with Crackers

\$135 per Tray

English Cucumber Canapes

With smoked salmon and bleu cheese mousse

\$135 per Tray

\$125 per Tray without Salmon

Chicken Skewers

With sweet and spicy thai sauce or peanut sauce or teriyaki sauce

\$150 per Tray

Spanakopita

Spanakopita spinach feta and balsamic reduction

\$150 per Tray

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H O R S D ' O E U V R E S

50 pieces per tray

2 tray per item minimum

Stuffed Jumbo Mushrooms

Choice of sweet italian sausage or garlic parmesan cream cheese

\$135 per Tray

Crab Stuffed Mushrooms

Warm crab herb cream cheese and toasted almonds

\$155 per Tray

Crab Baguettes

Warm crab herb cream cheese and toasted almonds on sliced
toasted baguettes

\$135 per Tray

Argentinian Beef Skewers

Grilled marinated beef skewers with argentinian chimichurri sauce

\$145 per Tray

Chef Damian's Baja Bites

Carnitas on a homemade tortilla chip topped with guacamole and
pico de gallo

\$155 per Tray

Roasted Grape Crostini

Roasted red grapes balsamic reduction on bleu cheese
toasted baguette

\$125 per Tray

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H O R S D ' O E U V R E S

50 pieces per tray

2 tray per item minimum

Italian Crostini

Tomatoes, artichoke, kalamata olives tapenade on toasted baguette

\$125 per Tray

Ahi Tuna Crostini

Ahi tuna tartare Sriracha aioli, red onion, microgreens

\$155 per Tray

Smoked Salmon Toast Points

Smoked salmon toast points and chive mascarpone

\$145 per Tray

Jumbo Prawns

Chilled jumbo prawns with homemade cocktail sauce

\$155 per Tray

Bacon Wrapped Prawns

Prawns wrapped in bacon with homemade cocktail sauce

\$225 per Tray

Turkey Pinwheel Sandwiches

Fresh sliced turkey breast, lettuce, tomato and cilantro cream cheese

\$125 per Tray

Displayed Pulled Pork Mini Sandwiches

Barbeque pulled pork with warmed bread buns

\$150 per Tray

The Clubhouse at Rancho Solano

HORS D'OEUVRES

50 pieces per tray

2 tray per item minimum

Flatbread Pizza
Cheese or Pepperoni toppings
\$120 per Tray

Chicken Wings
With variety of dipping sauces
\$150 per Tray

Tri Colored Tortilla Chips
with Salsa and Fresh Made Guacamole
\$150 per Tray

Churros
With cinnamon and sugar
\$125 per Tray

Warm Brie En Croute Display
Puff pastry baked brie and cranberry relish
\$135 per Tray

Bacon Wrapped Chicken Bites
\$155 per Tray

Caprese Skewers
With cherry tomatoes, mozzarella cheese, basil and
vinaigrette
\$135 per Tray