



## *Special Events Menus*

The Clubhouse at Rancho Solano is ready to help you plan your next Special Event: Business Meetings, Anniversaries, Birthday Parties, Holiday Parties, or Quinceañeras. The Clubhouse at Rancho Solano is the place for your Special Event.

Contact our Professional Special Events Coordinator (707-434-1160) today to help plan your Special Event.

Overlooking the beautiful Rancho Solano Golf Course your guests will bask in the natural beauty of Solano County. With breathtaking views and natural esthetics, The Clubhouse at Rancho Solano promises to fulfill your desires.

Clubhouse at Rancho Solano  
3250 Rancho Solano Pkwy Fairfield Ca. 94533  
Phone - 707-434-1160  
Web - [www.clubhouseranchosolano.com](http://www.clubhouseranchosolano.com)  
E-Mail - [Info\\_request@clubhouseranchosolano.com](mailto:Info_request@clubhouseranchosolano.com)

# *Breakfast Buffet*

## *Continental Starter*

\$13 per person

*Fresh Seasonal Fruit Display  
Assorted Breakfast Scones & Pastries  
Assorted Juices, Freshly Brewed Coffee & Tea*

## *Traditional Breakfast Buffet*

\$20 per person

*Fresh Seasonal Fruit  
Fluffy Scrambled Eggs  
Choice of: Smoked Bacon, Country Sausage or Ham  
Home Fried Breakfast Potatoes  
with sautéed peppers and onions  
Breakfast Scones  
Assorted Juices, Freshly Brewed Coffee & Tea*

## *Sunrise Breakfast*

\$23 per person

*Fresh Seasonal Fruit  
Fluffy Scrambled Eggs  
with onions, mushrooms & cheddar cheese  
Texas Style French Toast  
with warm maple syrup  
Smoked Bacon & Country Sausage  
Home Fried Breakfast Potatoes  
with sautéed peppers and onions  
Assorted Breakfast Pastries & Scones  
Assorted Juices, Freshly Brewed Coffee & Tea*

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

# Luncheon Buffet I

## Entrées

Please select One \$26 Please select Two \$29

### *Roasted Tri Tip*

Roasted Tri Tip, Mushroom Cabernet demi glace

### *Parmesan Crusted Tilapia*

Parmesan Crusted Tilapia, Fresh Caprese Salsa

### *Artichoke Chicken*

Oven Roasted Chicken Breast, Garden Artichoke Cream Sauce

### *Lemon Pepper Chicken Breast*

Oven Roasted Chicken Breast, Lemon Beurre Blanc Sauce

### *Chicken Marsala*

Oven Roasted Chicken Breast, Mushrooms, Prosciutto & Marsala demi glace

## *Vegetarian Options Also Available*

### *Accompaniments*

Please select three

### *Classic Spinach Salad*

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

### *Fresh Garden Salad*

Mix of Field Greens & Spring Mix, Tomatoes, Cucumbers Honey Poppy Seed Dressing

### *Hearts of Romaine Caesar Salad*

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

### *Herb Roasted New Potatoes*

### *Creamy Garlic Mashed Potatoes*

### *Fresh Roasted Vegetables*

### *Jasmine Rice*

### *Wild Rice Pilaf*

### *Penne with Sundried Tomato Pesto*

All lunches served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu

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

# Luncheon Buffet II

## Entrées

Please select One \$32    Please select Two \$36

### *Sonoma Free Range Chicken Picatta*

Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

### *Santa Maria Tri Tip*

Slow Roasted Marinated Tri Tip Santa Maria Jus

### *Scampí*

Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

### *Roasted Salmon*

Oven Roasted Salmon Creamy Dijon Dill

### *Roast Prime Rib of Beef*

Roast Prime Rib of Beef Au jus, Creamy Horseradish

*Vegetarian Options Also Available*

## Accompaniments

Please select three

### *Rancho Solano Salad*

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles Champagne Vinaigrette

### *Fuji Apple Salad*

Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

### *Hearts of Romaine Caesar Salad*

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

### *Herb Roasted New Potatoes*

### *Creamy Garlic Mashed Potatoes*

### *Potatoes Au Gratin*

### *Fresh Roasted Vegetables*

### *Jasmine Rice*

### *Penne with Sundried Tomato Pesto*

*\*Any Items on Luncheon Buffet I can be used on Luncheon Buffet II*

All lunches served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu  
Each of the above selections are subject to service charge and sales tax



# LUNCHEON SPECIALTY BUFFET

Served until 2:00 p.m.

## *Italian Buffet*

\$29.00 per person

Please Choose One

### *Chicken Piccata*

with imported capers & Chardonnay cream sauce

### *Chicken Parmesan*

lightly breaded chicken breast in marinara with melted mozzarella

Please Choose One

### *Penne Pasta*

with sun-dried tomato & pesto cream sauce

### *Lasagna*

with Italian sausage & herb tomato sauce

### *Three-Cheese Tortellini*

sun dried tomato pesto

Includes

*Caesar Salad - Anti pasta Salad*

*Grilled Eggplant - Garlic Bread*

### **Beverage Station**

*Fresh Brewed Coffee, Iced Tea & Water*

## *Deli Buffet*

\$23 per person

*Thin Sliced Roast Beef, Salami, Ham & Turkey*  
*Sliced Cheddar, Swiss, Jack Cheese & Relish Tray*

with lettuce, tomatoes, red onion and pickles

*Assorted Fresh Breads, Deli Rolls or Croissants*

Also Please Select Two

*Fresh Seasonal Fruit Display*

*Fresh Field Greens*

*Marinated Pasta Salad*

*Caesar Salad*

*Home Style Potato Salad*

*Spinach Salad*

with bacon, red onions & raspberry vinaigrette

### **Beverage Station**

*Fresh Brewed Coffee, Iced Tea & Water*

# LUNCHEON SPECIALTY BUFFET *(continued)*

## *Mexican Fiesta Buffet*

\$29 per person

*Chile Relleno Bake*  
*Chicken Enchiladas*  
*Beef Tacos*  
*Refried Beans*  
*Spanish Rice*  
*Green Salad*  
*House Made Churros*

### **Beverage Station**

*Fresh Brewed Coffee, Iced Tea & Water*

## *Tri Tip Barbeque Buffet*

\$27 per person

*Marinated Tri Tip*  
in Burgundy mushroom sauce  
*Garlic Bread*  
*BBQ Baked Beans*  
*Caesar Salad*  
*Penne Pasta*

with sun-dried tomato pesto sauce

*Home Style Potato Salad*  
*Marinated Pasta Salad*  
*Corn on the Cob*

### **Beverage Station**

*Fresh Brewed Coffee, Iced Tea & Water*

*t h e Clubhouse*

# *Light Hors d'oeuvres Reception \$26*

Your selection of five options from appetizer menu, two will be served as display station and four will be passed by servers

## *Butler Passed Select Four*

### *English Cucumber Canapés*

English Cucumber Canapés, Smoked Salmon & Bleu Cheese Mousse

### *Chicken Skewers*

Chicken Skewers, Sweet Spicy Thai Sauce

### *Spanakopita*

Spanakopita Spinach Feta, Balsamic Reduction

### *Stuffed Jumbo Mushrooms*

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

### *Crab Baguettes*

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

### *Teriyaki or Beef Skewers*

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

### *Roasted Grape Crostini or Italian Crostini*

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

### *Italian Crostini*

Tomato, Artichoke Hearts & Kalamata Olives

### *Turkey Pinwheel Sandwich*

## *Displayed Select One*

### *Artisan Cheeses*

Assorted Artisan Cheeses, Sliced Baguette & Crackers

### *Fresh Fruit Display*

Fresh Seasonal Fruit & Candied Nuts

### *Garden Vegetable Crudité*

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

### *Grilled Vegetable Display*

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

## *Bruschetta Bar*

Toasted Baguettes Artichoke dip, Italian Tapenade, Spinach Dip, Jalapeno-Lime Hummus

## *Taste Of Asia*

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

100pp = 3 choices, 50-99pp = 2 choices, <49pp 1 = choice

## **Beverage Station**

*Fresh Brewed Coffee, Iced Tea & Water*

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

# Heavy Hors d'oeuvres Reception \$39

*Butler Passed Select Four*  
*English Cucumber Canapés*  
*Chicken Skewers*

*Spanakopita*  
*Stuffed Jumbo Mushrooms*  
*Crab Baguettes*

*Argentinean Beef Skewers*  
*Chef Damian's Baja Bites*  
*Roasted Grape Crostini & Italian Crostini*  
*Smoked Salmon Toast Points*  
*Basil Pesto Focaccia*

*Display Select One*  
*Artisan Cheeses*

Assorted Artisan Cheeses, Sliced Baguette & Crackers

*Fresh Fruit Display*

Fresh Seasonal Fruit & Candied Nuts

*Garden Vegetable Crudité*

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

*Bruschetta Bar*

Toasted Baguettes Artichoke dip, or Tomato-Basil Pistachio Olive Tapenade, or Spinach Dip, or Jalapeno-Lime Hummus

*Grilled Vegetable Display*

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

*Taste Of Asia*

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

100pp = 3 choices, 50-99pp = 2 choices, <49pp 1 = choice

## **Carving Station**

*Santa Maria Tri Tip*

Slow Roasted Marinated Tri Tip, Santa Maria Jus

*Roast Breast of Turkey*

Fresh Roasted Turkey Breast

*Sandwich Rolls & Condiments*

## **Beverage Station**

*Fresh Brewed Coffee, Iced Tea & Water*

*Add Fabulous Dessert Buffet \$5 per person*

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



# *Hors d'oeuvres by the Tray*

Fifty Pieces per Tray

## *Warm Brie En Croute \$105*

Puff Pastry Baked Brie, & Cranberry Relish

## *Taste Of Asia \$105*

Choose One

Pot Stickers or Mini Won Ton or Spring Rolls with Three Dipping Sauces

## *Artisan Cheeses Display \$130*

Assorted Artisan Cheeses, Candied Nuts, Sliced Baguette & Crackers

## *Fresh Fruit Display \$130*

Fresh Seasonal Fruit

## *Garden Vegetable Crudité \$105*

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

## *Bruschetta Bar \$105*

Choose One

Toasted Baguettes Artichoke dip, Italian Crostini, Spinach Dip, Jalapeno-Lime Hummus

## *Grilled Vegetable Display \$105*

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

## *English Cucumber Canapés \$105*

English Cucumber Canapés, Smoked Salmon Mousse (100 pieces)

## *English Cucumber Canapés \$105*

Bleu Cheese Mousse (100 pieces)

## *Chicken Skewers \$130*

Chicken Skewers, Sweet Spicy Thai Sauce

## *Spanakopita \$130*

Spanakopita Spinach Feta, Balsamic Reduction

## *Jumbo Mushrooms \$105*

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

## *Jumbo Prawns \$130*

Chilled Jumbo Prawns, House-Made Cocktail Sauce

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

Fifty Pieces per Tray

### *Crab Baguettes \$105*

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

### *Teriyaki or Beef Skewers \$130*

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

### *Chef Damian's Baja Bites \$155*

Carnitas on a Housemade Tortilla Chip Topped with Guacamole and Pico de Gallo

### *Roasted Grape Crostini \$105*

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

### *Italian Crostini \$105*

Toasted Baguette, Tomato, Artichoke, Kalamata Olives Tapenade

### *Ahi Tuna Tartar Crostini \$155*

Ahi Tuna Tartar Sriracha Aioli, Red Onion, Micro Greens

### *Crab Stuffed Mushrooms \$155*

Warm Crab Herb Cream Cheese and Toasted Almonds

### *Smoked Salmon Toast Points \$130*

Smoked Salmon Toast Points, Chive Mascarpone

### *Turkey Pinwheel Sandwiches \$105*

Fresh Sliced Turkey Breast, Lettuce, Tomato, Cilantro Cream Cheese

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

# *Celebration of Life Hors d'oeuvres Buffet*

## *Option One \$22*

Your selection of four options from appetizer menu, one will be served as display station and three will be passed by servers

## *Option Two \$28*

Your selection of six options from appetizer menu, two will be served as display station and four will be passed by servers

### *Displayed*

#### *Artisan Cheeses*

Assorted Artisan Cheeses, Sliced Baguette & Crackers

#### *Fresh Fruit Display*

Fresh Seasonal Fruit & Candied Nuts

#### *Garden Vegetable Crudité*

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

### *Butler Passed*

#### *Chicken Skewers*

Chicken Skewers, Sweet Spicy Thai Sauce

#### *Crab Baguettes*

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

#### *Smoked Chicken Quesadillas*

Smoked Chicken, Roasted Red Peppers, Pepperjack, Cheddar Crispy Onions Corn Relish & Chipotle Aioli

#### *Spanakopita*

Spanakopita Spinach Feta, Balsamic Reduction

#### *Jumbo Mushrooms*

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

#### *Chef Damian's Baja Bites*

Carnitas on a Housemade Tortilla Chip Topped with Guacamole and Pico de Gallo

#### *Roasted Grape Crostini or Italian Crostini*

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

#### *Taste Of Asia*

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

100pp = 3 choices, 50-99pp = 2 choices, <49pp 1 = choice

### *Add Carving Station \$10 per person*

#### *Santa Maria Tri Tip*

Slow Roasted Marinated Tri Tip, Santa Maria Jus

#### *Roast Breast of Turkey*

Fresh Roasted Turkey Breast

#### *Sandwich Rolls & Condiments*

### **Beverage Station**

*Fresh Brewed Coffee, Iced Tea & Water*

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

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

# Special Event Dinner Buffet I \$40 per person

## *Salads* Please select two

*Hearts of Romaine Caesar Salad* - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

*Classic Spinach Salad* - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

*Fresh Garden Salad* - Mixed Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

*Rancho Solano Salad* - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

*Mediterranean Salad* - with Feta cheese, Kalamata Olives & Cherry Tomatoes

## *Entrées* Please select Two

*Lemon Pepper Chicken Breast* - Oven Roasted Chicken Breast, Lemon Beurre Blanc Sauce

*Roasted Tri Tip* - Slow Roasted Marinated Tri Tip, Mushroom Cabernet demi glace

*Artichoke Chicken* - Oven Roasted Chicken Breast, garden artichoke cream sauce

*Chicken Marsala* - Oven Roasted Breast of Chicken Marsala demi glace

*Parmesan Crusted Tilapia* - Parmesan Crusted Tilapia, fresh Caprese Salsa

*Caprese Chicken* - Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

*Santa Maria Tri Tip* - Slow roasted Marinated Tri Tip, Santa Maria Jus

*Vegetarian Options Also Available*

## *Accompaniments* Please select Two

*Herb Roasted New Potatoes* - Creamy Garlic Mashed Potatoes

*Fresh Roasted Vegetables* - Wild Rice Pilaf - Jasmine Rice

*Penne Pasta Sundried Tomato Pesto* - Garlic Infused Rice

*Ask sales associate for additional menu options*

**All dinners served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu**

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

# Special Event Dinner Buffet II \$49 per person

## Hors d'oeuvres

**Butler Passed** Please select Two

*English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Chicken Skewers - Italian Crostini - Crab Stuffed Mushrooms -*

**Displayed** Please select One

*Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité*

## Salads

Please select Two

*Hearts of Romaine Caesar Salad* - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

*Classic Spinach Salad* - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

*Fresh Garden Salad* - Mixed Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

*Rancho Solano Salad* - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

*Mediterranean Salad* - with Feta cheese, Kalamata Olives & Cherry Tomatoes

## Entrées

Please select Two

*Caprese Chicken* - Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

*Santa Maria Tri Tip* - Slow Roasted Marinated Tri Tip, Santa Maria Jus

*Artichoke Chicken* - Oven Roasted Chicken Breast, garden artichoke cream sauce

*Roasted Tri Tip* - Slow Roasted Marinated Tri Tip, Mushroom Cabernet demi glace

*Roasted Salmon* - Oven Roasted Salmon, Creamy Dijon Dill

*Chicken Marsala* - Oven Roasted Breast of Chicken Marsala demi glace

*Scampí* - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

*Vegetarian Options Also Available*

## Accompaniments

Please select Two

*Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes*

*Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice*

*Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice*

*Ask sales associate for additional menu options*

All dinners served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu

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



# Special Event Dinner Buffet III \$59 per person

## Hors d'oeuvres

**Butler Passed** Please select Three

*Crab Baguettes - Chicken Skewers - Smoked Chicken Quesadillas - Jumbo Prawns - English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Italian Crostini - Crab Stuffed Mushrooms - Argentinean Beef Skewers - Taste of Asia*

**Displayed** Please select One

*Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité or Bruschetta Bar*

## Salads

Please select Two

*Fuji Apple Salad* - Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing

*Hearts of Romaine Caesar Salad* - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

*Classic Spinach Salad* - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

*Mediterranean Salad* - with Feta cheese, Kalamata Olives & Cherry Tomatoes

*Rancho Solano Salad* - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

*Baby Green Citrus Salad* - Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette

## Entrées

Please select Two

*Scampi* - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay

*New York Strip* - New York Strip Steak, Compound Truffle Butter

*Pan Seared Salmon* - Pan Seared Salmon Shrimp & Corn salsa

*Roast Prime Rib of Beef* - Roast Prime Rib of Beef Au jus, Creamy Horseradish

*Sonoma Free Range Chicken Picatta* - Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce

*Artichoke Chicken* - Oven Roasted Chicken Breast, garden artichoke cream sauce

*Macadamia Crusted Mahi Mahi* - with fresh tropical fruit salsa

*Vegetarian Options Also Available*

## Accompaniments

Please select Three

*Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes - Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice*

*Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice*

**Any menu item from Dinner Buffet I or II may be selected for this menu**  
*Ask sales associate for additional menu options*

**All dinners served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu**  
Each of the above selections are subject to service charge and sales tax

# Special Event Dinner Buffet IV \$69 per person

## *Hors d'oeuvres*

**Butler Passed** Please select Four

*Ahi Tuna Tartar Crostini - Crab Baguettes - Chicken Skewers - Smoked Chicken Quesadillas - Jumbo Prawns - English Cucumber Canapés - Grilled Flatbread - Roasted Grape Crostini - Jumbo Mushrooms - Italian Crostini - Crab Stuffed Mushrooms - Argentinean Beef Skewers - Taste of Asia - Smoked Salmon Toast Points*

**Displayed** Please select Two - *Artisan Cheeses or Fresh Fruit Display or Vegetable Crudité or Bruschetta Bar*

## *Salads* Please select Three

*Fuji Apple Salad - Chopped Romaine, Iceberg, Butter Lettuce, Fuji Apple, Roasted Pecans, Bleu Cheese Crumbles, Dried Cranberries, Mandarin Oranges, Honey Poppy Seed Dressing*

*Hearts of Romaine Caesar Salad - Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing*

*Classic Spinach Salad - Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette*

*Mediterranean Salad - with Feta cheese, Kalamata Olives & Cherry Tomatoes*

*Rancho Solano Salad - Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette*

*Baby Green Citrus Salad - Spring Mix, Orange Segments, Golden Beets, Toasted Almonds, Lemon Honey Vinaigrette*

## *Entrées* Please select Two

*Scampi - Shrimp Scampi Jasmine Rice & Lemon Butter Chardonnay*

*Roast Filet Mignon Medallions - Roast Filet Mignon Medallions, Purple Onion Port Wine Reduction*

*Pan Seared Halibut - Pan Seared Halibut, Mango Avocado Salsa*

*Roast Prime Rib of Beef - Roast Prime Rib of Beef Au jus, Creamy Horseradish*

*Pan Seared Salmon - Pan Seared Salmon Shrimp & Corn salsa*

*Sonoma Free Range Chicken Picatta*

*Grilled Sonoma Free Range Breast Light Chardonnay Lemon Caper Cream Sauce*

*Artichoke Chicken - Oven Roasted Chicken Breast, garden artichoke cream sauce*

*Vegetarian Options Also Available*

## *Accompaniments* Please select Three

*Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes*

*Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice*

*Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice*

**Any menu item from Dinner Buffet I, II, or III may be selected for this menu**

*Ask sales associate for additional menu options*

**All dinners served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu**

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

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

*We are:*

**Dependable:** The Clubhouse at Rancho Solano 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. Therefore we are better than anyone else in working closely with our clients.

**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.



## *Your Special Day is Our Specialty!!!!*

*Clubhouse at Rancho Solano*

# *Policies & Procedures* (Please Read & Initial Before Signing)

- \_\_\_\_ 1. To reserve your event date, a booking fee is required within 10 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. Facility is booked in a 4 hour block. Up to two additional hours may be purchased. Maximum time allowed for any event is 6 hours.
- \_\_\_\_ 3. Maximum time allowed for any bar service is 5 hours.
- \_\_\_\_ 4. 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.
- \_\_\_\_ 5. 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.
- \_\_\_\_ 6. 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.)
- \_\_\_\_ 7. Menu prices are subject to change and cannot be guaranteed earlier than 90 days prior to your event.
- \_\_\_\_ 8. 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).
- \_\_\_\_ 9. A security deposit or private security may be required at the discretion of The Clubhouse at Rancho Solano.
- \_\_\_\_ 10. Food or beverage from outside sources is not permitted in the banquet rooms or on the golf course.
- \_\_\_\_ 11. No alcoholic beverages other than those provided by The Clubhouse at Rancho Solano may be consumed on the premises.
- \_\_\_\_ 12. No minors will be served alcoholic beverages. Consumption of alcoholic beverages by minors may result in the termination of your event.
- \_\_\_\_ 13. Minimum charges may apply on weekends, holidays, and during the Christmas holiday season.  
Minimum charge: \_\_\_\_\_  
Deposit Required \_\_\_\_\_
- \_\_\_\_ 14. No decorations are allowed on the walls or ceilings of the banquet room without prior approval from The Clubhouse at Rancho Solano. 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.
- \_\_\_\_ 15. All entertainment provided by banquet clients must be in good taste and approved by The Clubhouse at Rancho Solano.
- \_\_\_\_ 16. The Clubhouse at Rancho Solano is not responsible for any lost, damaged, or stolen articles.
- \_\_\_\_ 17. Banquet clients must pay for all theft or damages to the Clubhouse at Rancho Solano.
- \_\_\_\_ 18. Set up changes received 24 hours or less from the date of your event may be subject to an additional \$100 fee.
- \_\_\_\_ 19. 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 \_\_\_\_\_