

Friendly Hills Country Club

BANQUET PACKAGE 2020

Package Inclusions

White or Ivory House Polyester Linen
White or Ivory House Polyester Napkins
Round Dining Tables
Standard Banquet Chairs
Table Numbers & Stands
Podium & Wireless Microphone



Upgrades

Color House Polyester Linen
Color House Polyester Napkins
Chiavari Chairs with Cushion
Champagne Color Chiavari Chair
Screen & Projector Rental

Bartender

Additional Fee per Bartender
Host Bar Options Available
Bar/Bartender Not Required

Breakfast

Continental Buffet

Selection of Assorted Danish & Muffins
Sliced Seasonal Fruit
Creamy Butter & Jelly
Station of: Coffee, Decaf, Tea, Orange Juice
& Cranberry Juice

Plated

*All Selections Below Include: a Fruit
Garnish, Assorted Muffins & Danish
Station of: Coffee, Decaf, Tea, Orange Juice &
Cranberry Juice*

Traditional FHCC Scramble

Scrambled Eggs with Ham, Onion,
Mushroom & Cheese
with Hasbrowns or Home Fries

Scrambled Eggs & Chives

Choice of Bacon, Sausage or Ham
with Hash browns or Home Fries

Angus NY Striploin Steak

Char Broiled NY Striploin & Scrambled
Eggs with Hashbrowns or Home Fries

Eggs Benedict

Poached with Canadian Bacon
on an English Muffin
Smothered with Hollandaise Sauce
with Hasbrowns or Home Fries

Brunch Buffet

*Minimum
requirement
of 25 guests*

Assorted Danish & Muffins
Sliced Seasonal Fruit
Scrambled Eggs with Chives
Applewood Smoked Bacon
Sausage Links
Home-Style Potatoes
Rolls, Butter & Fruit Jelly

Station of: Coffee, Decaf, Tea, Orange Juice &
Cranberry Juice

Choice of One Salad:

Traditional Caesar
California Field Greens
Italian Pasta Salad

***To upgrade to one salad below, an additional
per guest fee will apply***

Chinese Chicken Salad | Sweet Peppers, Carrots,
Peanuts, Won Ton Crisps & Mandarin Oranges
with Tangy Dressing

Chopped Cobb Salad | Seasonal Greens with Diced
Turkey Breast, Bacon, Egg, Onion, Tomatoes,
Avocado, Blue Cheese & Dressing

Kale & Quinoa Salad | Avocado, Grilled Corn,
Cherry Tomatoes, Parmesan & Cilantro-Lime
Vinaigrette

Choice of One Entree:

Breast of Lemon Herb Chicken
Breast of Chicken Parmesan
Breast of Chicken Marsala
Pan-Seared Atlantic Salmon with Pineapple Salsa
or Creamy Dill Sauce
Vegetarian Mushroom Ravioli
Vegetarian Tofu Stir Fry du Chef

Breakfast Buffet

*Minimum
requirement
of 25 guests*

Presidential Buffet

Assorted Danish & Muffins
Sliced Seasonal Fruit
Scrambled Eggs with Chives
Applewood Smoked Bacon
Sausage Links
Home-Style Potatoes
French Toast
Blueberry Pancakes
Rolls, Butter, Fruit Jelly & Maple Syrup

Station of: Coffee, Decaf, Tea, Orange Juice &
Cranberry Juice

Breakfast + Brunch Additions

Prices are per guest

Turkey Croissant Sandwich Halves
Waffles or Blueberry Pancakes
Scones with Homemade Cream & Jam
Assorted Macaroon Display
Mini Eclairs
Assorted Mini Donuts
Breakfast Flat Bread Pizza with Salsa, Egg,
Bacon & Cheese
Stuffed French Toast with Strawberries
& Cream

One Additional Salad
One Additional Entrée



Luncheon Salads

*Includes Rolls & Butter
Choice of Ice Cream
or Sorbet
Station of Coffee &
Tea (Iced or Hot)*

Traditional Croissant Sandwich

Choice of: Chicken Salad, Ham, or Turkey Served on a Croissant with Lettuce & Tomato plus Sliced Seasonal Fruit Garnish

Chinese Chicken Salad

Sweet Peppers, Carrots, Peanuts, Won Ton Crisps & Mandarin Oranges with a Tangy Dressing

FHCC Grilled Chicken Caesar Salad

Sliced, Marinated Chicken Breast, Crisp Romaine Lettuce, Parmesan Cheese, Homemade Croutons & Caesar Dressing

Blackened Salmon Salad

Organic Mixed Greens, Cherry Tomato, Sunflower Seeds, Cucumbers, Corn, Goat Cheese Croquette & Tomato Vinaigrette

FHCC Chopped Cobb Salad

Seasonal Greens with Diced Turkey Breast, Bacon, Egg, Onions, Tomatoes, Avocado, Blue Cheese & Choice of Dressing

Starter Salads

*Choice of One
included in
Entree price*

Mixed Greens

Beet Curls, Roasted Sunflower Seeds, Cherry Tomato, Cucumber & Balsamic Vinaigrette

Spinach Caprese Salad

Cherry Tomatoes, Fresh Mozzarella, Basil & Balsamic Vinaigrette

Classic Caesar Salad

Crisp Romaine, Garlic Croutons, Parmesan Cheese & a Creamy Caesar Dressing

Wedge Salad

Iceberg Lettuce, Cherry Tomato, Bacon & Blue Cheese Dressing

Roasted Beet Salad

Labne Cheese, Candied Pecans, Red Onions, Arugula, & Balsamic Vinaigrette

Served Entrees

*All Entrees include:
One Starter Salad
Chef's Selection of
Starch & Vegetables
Rolls & Butter
Choice of Ice Cream
or Sorbet
Station of Coffee &
Tea (Iced or Hot)*

*Lunch & Dinner
prices are noted
below each Entree*

**Wild Mushroom Ravioli -
Vegetarian**

**Tuscan Ratatouille Tart -
Vegan**

Lasagna
Layers of Pasta, Meat
Sauce, Mozzarella, Ricotta,
Parmesan & Romano
Cheese

Lemon Herb Chicken
Charbroiled Boneless,
Skinless
Chicken Breast finished
with a
Fresh Herbs &
Lemon Beurr Blanc Sauce

**Breast of Chicken
Parmesan**
Boneless. Skinless Chicken
Breast Atop Pasta, Baked
with a Marinara Sauce,
Mozzarella & Parmesan
Cheese

Chicken Formaggio
Boneless Breast of Chicken
with Mozzarella, Prosciutto,
Tomato, a Parmesan Crust
& Tomato Vodka Sauce

Atlantic Salmon
Pan Seared with Pineapple
Relish or
Creamy Dill Sauce

Chilean Sea Bass Du Chef

Angus Prime Rib of Beef
Slow Roasted, Served with
Creamed Horseradish & Au Jus

Filet Mignon
Charbroiled to Perfection,
finished with a Classic Forest
Mushroom Demi-Glace

Filet Mignon & Salmon Duet
Charbroiled Petit Filet with a
Classic Forest Mushroom
Demi-Glace & a Medallion of
Salmon with Pineapple Salsa

**Petite Filet Mignon &
Tiger Prawns**
Charbroiled Petit Filet with a
Classic Forest Mushroom
Demi-Glace & Tiger Prawns
with Garlic, Capers &
Oven-Roasted Tomatoes

Buffet Selections

*Minimum
requirement
of 25 guests*

*Station of Coffee &
Tea (Iced or Hot)*

***Lunch & Dinner
prices are noted
below each Buffet***

BBQ

Corn Bread

Mixed Greens with Beet
Curls, Roasted Sunflower
Seeds, Roma Tomato,
Cucumber, Croutons plus
Ranch & Balsamic Vinaigrette

BBQ Chicken
Tri-Tip of Beef

Buttermilk Mashed Potatoes
Yellow Corn
Baked Beans

Apple Cobbler a La Mode

**All Buffets may be
customized to best fit
your needs.**

One Additional Salad or Side
One Additional Entrée

Please see popular options below:

Pulled Pork
Coleslaw
Mac 'n Cheese
Potato Salad
Potato Wedges

Traditional

Rolls & Butter
Chef's Selection of Starch
& Vegetables

Choice of Three Salads/Sides

Mixed Greens with Ranch
& Balsamic Vinaigrette
Classic Caesar Salad
Spinach Caprese Salad
Spinach Salad
Italian Pasta Salad
Sliced Seasonal Fruit

Choice of Two Entrees

Wild Mushroom Ravioli
Tofu Stir Fry du Chef
Chicken Marsala
Lemon Herb Chicken
Chicken Formaggio
Sliced Roast Beef
Caramelized Atlantic
Salmon
with Pineapple Salsa

Choice of One Dessert

Apple Cobbler a La Mode
Italian Lemon Cake
Chocolate Fudge Cake
Strawberry Shortcake

Buffet Selections

*Minimum
requirement of
25 guests*

*Station of Coffee &
Tea (Iced or Hot)*

***Lunch & Dinner
prices are noted
below each Buffet***

Italian

Homemade Garlic Bread

Mixed Greens with Assorted
Dressings & Condiments
Caesar Salad

Fettuccini Alfredo with
Chicken Breast
Baked Ziti with Italian
Sausage & Peppers
Lasagna - Vegetarian or Meat

Sliced Seasonal Fruit Display
Vegetables du Chef

Tiramisu

Fiesta

Chips & Salsa

Mexican Caesar Salad

Seasoned Ground Beef
Chicken Fajitas

Spanish Rice
Refried Beans
Corn & Flour Tortillas

Assorted Condiments:
Chopped Tomatoes,
Shredded Cheese,
Sour Cream, Pico de
Gallo & Guacamole

Churros with Vanilla Ice
Cream

**All Buffets may be
customized to best fit
your needs.**

One Additional Salad or Side
One Additional Entrée

Please see popular options below:

Carnitas
Enchiladas
Chopped Antipasto Salad
Eggplant Parmesan
Wild Mushroom Ravioli

Buffet Selections

*Minimum
requirement
of 25 guests*

*Station of Coffee &
Tea (Iced or Hot)*

Elaborate Buffet

Rolls & Butter

Choice of Two Salads

Mixed Greens with Ranch & Balsamic
Vinaigrette
Classic Caesar Salad
Spinach Caprese Salad
Italian Pasta Salad
Sliced Seasonal Fruit
Seasonal Vegetables

Choice of Two Sides

Garlic Mashed Potatoes
Seasonal Vegetables
Au Gratin Potatoes
Wild Rice Pilaf
Herb Roasted Potatoes

Choice of Two Entrees

Wild Mushroom Ravioli
Tofu Stir Fry du Chef
Chicken Marsala or Lemon Herb Chicken
Chicken Formaggio
Caramelized Atlantic Salmon
with Pineapple Salsa
Almond-Crusted Halibut
with Amaretto Beurre Blanc

Choice of One Carving Station

Oven-Roasted Turkey with Cranberry & Gravy
Prime Rib with Au Jus & Creamy Horseradish
Honey Baked Ham with Dijon Glaze

Venetian Dessert Station

Assorted Petite Fors, Eclairs, Tarts, & Mini
Cheesecakes



Specialty Stations

Minimum requirement of Two Stations & 25 guests

Station of Coffee & Tea (Iced or Hot)

Salad Station

Mixed Green Salad with Assorted Condiments, Ranch & Balsamic Vinaigrette Dressings
Classic Caesar Salad

Pasta Station (in chafers)

Choice of Two Pastas:

Linguini, Bow Tie, Fettuccini, Penne, Cheese Tortellini

Choice of Two Sauces:

Alfredo, Marinara, Italian Meat Sauce, White Clam Sauce, or Italian Pesto

Choice of Two Proteins:

Chicken, Italian Sausage, or Clams

Standard Accompaniments:

Garlic Bread, Parmesan Cheese, Crushed Red Pepper
Steamed Vegetable Medley du Chef

*** LIVE Pasta Station – additional for 2 Chefs ***

Additional Accompaniments: Mushrooms, Sun Dried Tomatoes, Basil, Garlic, Red Onions, & Olive Oil

Fajita Station

Seasoned Skirt Steak & Marinated Grilled Chicken
Refried Beans & Spanish Rice
Corn & Flour Tortillas
Sour Cream, Pico de Gallo & Guacamole

Carving Station

Santa Maria-Style Tri Tip with Roasted Shallot Au Jus & Assorted Rolls

Chilled Seafood on an Ice Sculpture

Market Price

Display of Fanny Bay Oysters
Jumbo Shrimp Cocktail
Snow Crab Claws
Lemons & Cocktail Sauce

Slider Station (Flavor options below)

Seared Ahi Tuna | Avocado & Sriracha Aioli
Classic | Angus Beef, Cheese, Pickles & Thousand Island
BBQ Pulled Pork | Coleslaw
Fried Chicken | Honey Mustard, Coleslaw & Pickles
Vegetarian | Roasted Peppers, Herbed Goat Cheese, Arugula & Caramelized Onions

Hors d'oeuvres

*Minimum
requirement
of 25 pieces*

*Prices are per
piece, per item*

*All items available for
Tray-Pass or Display*

Chilled

Brie & Pear Canapé with
 Balsamic Glaze
 Caprese Crostini with
 Balsamic Glaze
 Prosciutto-Wrapped
 Asparagus
 Seared NY Steak Frite &
 Roasted
 Shallot Sour Cream
 Mediterranean Antipasto
 Kabob with
 Tomato, Olives, Artichoke
 & Mozzarella
 Tuna Poke Skewers
 Scallions &
 Soy Dressing

Smoked Salmon Crostini
 California Roll with Soy
 Drizzle
 Ceviche Tostada with
 Seasonal Fish

Hot

Vegetarian Spring Rolls
 with Sweet Thai Chili
 Chicken Won Tons with
 Chili Soy Oil
 White Chocolate Molé
 Meatballs
 Spanakopita with Spinach,
 Feta & Phyllo
 Mac-N-Cheese Bites
 Tandoori Chicken with
 Cucumber Yogurt
 Chicken Satay with Hoisin
 Peanut Sauce

Coconut Shrimp with
 Plum Sauce
 Bacon-Wrapped Shrimp
 Mini Crab Cakes with
 Remoulade
 Chipotle Steak Churrasco
 Mini Beef Wellington
 Lobster Empanada with
 Avocado Créma
 Coconut Chicken Skewer

Displayed Hors d'oeuvres

*Each display listed
serves 100 guests*

Vegetable Crudité with Ranch Dressing
 Sliced Seasonal Fruit
 Imported & Domestic Cheeses & Crackers
 Smoked Salmon with Capers, Onion & Egg
 Imported & Domestic Cheeses with Charcuterie & Crackers

Sweet Treats

*Minimum
requirement
of 25 guests
& prices are
per guest*

Assorted Cookies + Brownie Bites

Chocolate Chip, Peanut Butter, White Chocolate
Macadamia Nut, & Oatmeal Raisin

Chocolate Dipped Strawberries

Dessert Sundae Bar

Self-Serve Chocolate & Vanilla Ice Cream
Accompanied by Caramel, Chocolate Sauce, Chopped Nuts,
Strawberries, Chocolate Sprinkles, Whipped Cream, &
Cherries

Venetian Dessert Station

Assorted Petite Fors, Eclairs, Tarts, & Mini Cheesecakes

Assorted Mini Donut Bar

Sorbet Intermezzo

Mango, Raspberry, or Lemon

NY Cheesecake with Raspberry Drizzle

Apple Cobbler a La Mode

Children's Meals

3-10 years old

Choice of One:

Chicken Tenders, French Fries & Fruit
Penne Pasta with Marinara or Alfredo Sauce & Fruit

Please ask the Event Team for additional Menu & Dietary Considerations.



Late Night Snacks

Prices are per guest

Taco Bar
Nacho Station
Mashed Potato Bar
Flatbread Pizzas
Mac-N-Cheese Bar
Sliders

Bar + Beverage Service

To Add a Private Bartender to your Event, an additional fee per Attendant will apply

Soft Drinks
Juice
Domestic Beer
Imported Beer
House Wine
Well
Call
Premium
Super Premium
Martini or Margarita

Unlimited Fountain Sodas
Tray-Passed Champagne Greeting
Mimosa Station with Orange & Cranberry Juices
Add: Fresh Mixed Berry Garnish
Wine and/or Champagne Corkage Fee per Bottle
(or 750mL Equivalent)

Spirit Options

Brands are subject to change without notice

Domestic Beers | Budlight, Budweiser, Coors Light, Miller Light
Imported Beers | Angel City IPA, Corona, Dos Equis, Heineken, Sam Adams, Stella Artois
House Wine | Sycamore Lane Chardonnay, Cabernet & White Zinfandel
WELL | Seagrams Vodka, Gordon's Gin, Castillo Rum, Early Times Whiskey, 100 Pipers Scotch, Giro Tequila
CALL | Pearl Pomegranate, Russian Standard & Three Olives Vodka, Beefeater Gin, Captain Morgan, Bacardi, Flor de Cana & Malibu Rums, Cutty Sark Scotch, Jose Cuervo Tequila
PREMIUM | Absolut, Fuzzy's, Hangar One, Ketel One, Stolichnaya & Tito's Vodkas, Bombay, Plymouth, St. George Botanavoir & Tanqueray Gins, Myers, Mount Gay, Black Barrel, Pepes Pillar Solera, & Sailor Jerry Rums, Dewars & J&B Scotch, Cazadores & Patron Silver Tequilas
SUPER PREMIUM | Belvedere & Grey Goose Vodkas, Bombay Sapphire, Tanqueray 10 Gin, Zaya Rum, Chivas Regal & Johnny Walker Black Scotch, Herradura Anejo Tequila

Please ask the Team about signature drink details, special requests & the list of wines offered.
NO outside alcohol is permitted, except for approved wine or champagne with applicable corkage fees.
Any found will be confiscated & may result in termination of your event.
Alcohol service for all events will conclude thirty minutes prior to your vacate time.