



# Private & Semi-Private Event Lunch/Dinner Buffet Menu

All event offerings are self-serve for 2hrs, tray pass available for an additional fee

All non-alcoholic refillable beverages included, coffee upon request

Fairway Menu	\$64.95/pp	Appetizer Only Service	
Prestige Menu	\$74.95/pp	Choose 4 Fairway* Apps	\$44.95/pp
Elite Menu	\$84.95/pp	<i>*upgrades apply for Prestige and Elite appetizer selections</i>	

## APPETIZERS

(CHOOSE 2 APPETIZERS)

ADDITIONAL FAIRWAY ITEM \$5.95/PP | ADDITIONAL PRESTIGE ITEM \$7.95/PP | ADDITIONAL ELITE ITEM \$9.95/PP

### FAIRWAY SELECTIONS

#### HOUSE ROLLS

Labneh, Honeycomb, Za'atar, Olive Oil

#### HAND CUT FRENCH FRIES

Buttermilk Bernaise Sauce

#### ASPARAGUS

Truffle Oil, Parmesan, Chives

#### SAUTEED WILD MUSHROOMS

Lemon Garlic Aioli, Chives

#### CHARRED SHISHITO PEPPERS

Za'atar Aioli, Feta

#### MOROCCAN SPICED CARROTS

Goat Cheese Spread, Candied Pecans

#### BROCCOLINI

Parmesan, Hazelnuts, Spicy Romesco

### PRESTIGE SELECTIONS

#### CRISPY CAULIFLOWER

Maple-Tahini Glaze  
Aleppo Chili Crunch, Cilantro

#### BRUSSELS SPROUTS

Candied Walnut, Feta, Mojo Verde

#### BRISKET TACOS OR SLIDERS

Handmade Tortilla or Sweet Roll  
House BBQ Sauce  
Tarragon Béarnaise Slaw

#### BROILED WINGS

Eddie's Magical BBQ, Onion Dip

#### SEASONAL SOUP SHOTS

Seasonal Soup Shots

### ELITE SELECTIONS

#### CHARCUTERIE DISPLAY

3 Meats, 3 Cheeses  
Marcona Almonds, Olives, Pickled Bites

#### CHARRED OCTOPUS

White Bean Hummus, Frisée  
Crispy Potatoes, Rasin Caper Vinaigrette

#### HAMACHI CARPACCIO

Buttermilk Ponzu, Cucumber  
Pickled Ramps, Citrus Micros, Aleppo Oil

#### OYSTERS

Mignonette, Horseradish, Cocktail Sauce

#### RICOTTA TOAST

Salame Cotto, Whipped Ricotta  
Asparagus Salsa, Micro Arugula  
Sourdough

## SALAD COURSE

### WILD GREENS SALAD

Mixed Greens, Tomatoes, Cucumber, Carrot

Choice of Dressing: Dijon Vinaigrette, Basil Poblano Vinaigrette, Green Goddess, SoCal Pesto

(PREMIUM SALAD SELECTION, ADDITIONAL \$6.95/PER PERSON)

### GRILLED LITTLE GEM SALAD

Toasted Pistachio, Crispy Cheese  
Marinated Baby Heirloom Tomatoes  
Green Goddess Dressing

### BABY BEET & BURRATA SALAD

Candied Pecans, Herbs  
Roasted Baby Beets, Seasonal Fruit  
Basil Poblano Vinaigrette

### WESTCLIFF SALAD

Cotija, Roasted Corn, Dried Cranberry  
Marinated Baby Heirloom Tomato  
SoCal Pesto Dressing

Add Roasted Jidori Chicken Breast \$4.95/pp | Add Avocado \$3.95/pp



## **FAIRWAY ENTREE OPTIONS**

(CHOOSE 2 ENTRÉES | ADDITIONAL FAIRWAY ENTREE \$9.95/PER PERSON)

### **CACIO E PEPE**

Bucatini, Pecorino Romano, Black Pepper

### **MAC AND CHEESE**

Fontina, Gruyere, Aged Cheddar, Black Truffle, Baked with A Crunch

### **JIDORI CHARRED CHICKEN SANDWICH**

Aged Cheddar, Avocado Mash, Roasted Poblanos, Heirloom Tomatoes, Braised Bacon, Morita Aioli

## **PRESTIGE ENTREE OPTIONS**

(CHOOSE 2 ENTRÉES | ADDITIONAL PRESTIGE ENTREE \$11.95/PER PERSON)

### **JIDORI CHICKEN ENTREE**

Charred Peppers, Yellow Squash Gastrique

### **COUNTRY CLUB BURGER**

Dry Aged, Pickle, White Cheddar, Caramelized Onions, House Sauce

### **STEAK SANDWICH**

Brioche Roll, White Cheddar, Chipotle Aioli, Spinach, Mushroom

### **LAMB BOLOGNESE TAGLIATELLE**

Truffle, Parmesan, Chive

### **SCOTTISH SALMON**

Bruléed Sweet Potatoes, Asparagus Chimi, Kale Chip

### **PORK CHOP**

Brown Sugar Jus, Fried Lollipop Kale, Herb Vinaigrette, Bacon Glazed Apple

### **CROSSCUT NEW YORK STEAK**

## **ELITE ENTREE OPTIONS**

(CHOOSE 2 ENTRÉES | ADDITIONAL ELITE ENTREE \$13.95/PER PERSON)

### **POTATO GNOCCHI**

Garden Pesto, Aerated Pecorino, Fried Spigarillo

### **BUTTERFLIED BRANZINO**

Ramp Zhoug, Caramelized Yogurt, Baby Squash, Fried Shallots

### **PETITE FILET**

### **PRIME NEW YORK STEAK**

### **TOMAHAWK**

## SIDES

(CHOOSE 1 STARCH, 1 VEGETABLE | ADDITIONAL SIDE SELECTION \$5.95/PER PERSON)

CREAMY POLENTA

ROSEMARY GARLIC POTATO PUREE

HAND CUT FRENCH FRIES

## DESSERT

(OPTIONAL ADD-ON | OK TO MIX/MATCH | DESSERT SELECTION \$6.95/PER PERSON)

CHOCOLATE GANACHE CAKE

Chocolate Sponge Cake, Chantilly Cream, Seasonal Fruit

CARAMELIZED WHITE CHOCOLATE BREAD PUDDING

Bourbon Caramel

## SIGNATURE DRINKS

(NOTE: ALL LIQUOR IS RANG IN AND CHARGED BASED ON CONSUMPTION - WE DO NOT OFFER "ALL YOU CAN DRINK")

HOUSE MARGARITA 12.

Tequila, Lime, Simple Syrup

MOSCOW MULE 12.

Vodka, Ginger Beer, Bitters

GIMLET 12.

Gin, Lime, Simple Syrup

COSTA MESA OLD FASHIONED 12.

Whiskey, Bitters, Orange Peel

STRAWBERRY FARMS 16.

Tito's Vodka, Strawberry, Lemon, Sparkling Wine

BEEKEEPER 16.

Roku Gin, St. Germaine, Honey, Lemon

SAZERAC... 16.

Sazerac Rye, Demerara Syrup, Bitters, Absinthe Mist

ESPRESSO MARTINI 18.

Vodka or Whiskey, Espresso, Coffee, Vanilla Liqueur

SMOKING JACKET 19.

Bacon Washed Angel's Envy Bourbon  
Maple Syrup, Chocolate Bitters, Applewood Smoked



## SELF SERVE WINE STATION

CORKAGE FEE \$25

(NOTE: WE WILL ONLY CHARGE FOR BOTTLES THAT ARE OPENED FOR SERVICE)

### REDS

CABERNET SAUVIGNON

Daou | Paso Robles, CA 64.

Domaines Barons de Rothchild Légende Médoc | Bordeaux, FR 72.

Faust | Napa Valley, CA 95.

### PINOT NOIR

Martin Ray | Sonoma Coast, CA 52.

Benton Lane | Willamette Valley, OR 68.

### OTHER

Tamari Malbec | Mendoza, AR 52.

The Pairing Red Blend | Santa Barbara, CA 64.

### WHITES

CHARDONNAY

San Simeon | Monterey, CA 42.

Sonoma Cutrer | Sonoma, CA 64.

Levendi | Napa Valley, CA 80.

### OTHER

Bianchi Sauvignon Blanc | San Luis Obispo, CA 40.

Wild Song Sauvignon Blanc | New Zealand 45.

Symphonie Sainte Marguerite Rosé | Cotes de Provence, FR 56.

The Landing Pinot Gris | New Zealand 64.

### BUBBLES

Chandon Brut SPLIT | CA 14.

Mia Perla Prosecco | Italy 42.

Mumm Napa Rosé Brut | Napa Valley, CA 49.

Veuve Clicquot Brut | Reims, FR 130.