

BANQUET PACKAGES



Los Serranos
COUNTRY CLUB



SERVED ENTRÉES

LEMON HERB CHICKEN | \$35++

Jasmine Rice Pilaf & Seasonal Vegetables

PEPPERCORN TRI-TIP | \$37++

Garlic Whipped Potatoes and Seasonal Vegetables

SEARED SEA BASS | \$37++

Saffron Rice Pilaf and Grilled Seasonal Vegetables

SPINACH & FETA STUFFED CHICKEN | \$39++

Roasted Rosemary Potatoes, Seasonal Vegetable

ORANGE CITRUS SALMON | \$47++

Wild Rice Pilaf, and Asparagus

OVEN ROASTED RIBEYE | \$52++

Yukon Roasted Potatoes, Asparagus, Demi-glaze

PESTO BASIL BAKED HALIBUT | \$57++

Garlic Cilantro Rice Pilaf, Roasted Brussel Sprouts

GARLIC FILET MIGNON | \$60++

Garlic Mashed Potatoes, Asparagus, Bordelaise Sauce



BUFFET SELECTIONS

TRI-TIP & CHICKEN BUFFET | \$39++

Mashed Potatoes, Seasonal Vegetables, Garden Salad

ITALIAN BUFFET | \$31++

Fettucine Alfredo, Spaghetti, Garden Salad, Garlic Bread

MEXICAN BUFFET | \$35++

Carne & Pollo Asada, Spanish Rice, Refried Beans, Tortillas, House Chips & Salsa

BURGERS & BRATS | \$32++

Charbroiled Burgers, Beer Brats, Baked Beans, Garden Salad, Assorted Chips

BBQ CHICKEN | \$32++

BBQ baked leg quarters, Cornbread, Baked Beans, Garden Salad, Potato Salad

DELI LUNCHEON | \$25++

Sliced Ham, Turkey, & Roast Beef, Potato Salad, Tossed Garden Salad, Assorted Chips

BREAKFAST BUFFET | \$28++

Scrambled Eggs, Bacon, Sausage, Potatoes O'Brien, Fresh Fruit

CONTINENTAL BREAKFAST | \$20++

Chef Selection of Assorted Pastries, Fresh Fruit, Coffee and Juice

SPECIALTY SELECTIONS

VEGAN EGGPLANT AND ZUCCHINI STACK | \$35++

Marinara, Vegan Cheese, Basil

SPINACH CHEESE RAVIOLI | \$38++

Sautéed Spinach, Pesto Beurre Blanc

KIDS MENU

CHICKEN STRIPS & FRENCH FRIES | \$21++



HOR D'OEURVES

DISPLAYED SELECTIONS

ASSORTED CHEESE & CRACKER DISPLAY | \$10++

FRUIT PLATTER | \$8++

VEGETABLE CRUDITE | \$8++

DISPLAYED SELECTIONS PLATTER | \$175++

Serves 25 guests

COLD TRAY PASSED SELECTIONS

CAPRESE SKEWERS | \$6++

With Balsamic Drizzle

BRUSCHETTA | \$7++

Basil, Tomato, Balsamic Drizzle

SHRIMP COCKTAIL SHOOTERS | \$9++

PROSCIUTTO MELON SKEWERS | \$9++

With Balsamic Drizzle

HOT TRAY PASSED SELECTIONS

BEEF OR CHICKEN SKEWERS | \$8++

With Teriyaki Glaze

MUSHROOM CAPS | \$9++

Filled With Sausage

CRISPY SPANAKOPITA | \$7++

CRAB CAKES | \$9++

with spicy aioli

VEGETABLE SPRING ROLLS | \$7++

COCKTAIL HOUR HOR D'OEURVES | \$25++

CHOICE OF (2) DISPLAYED SELECTIONS

CHOICE OF (2) TRAY PASSED SELECTIONS



SERVICE STATIONS

CARVING STATION

Served With Mashed Potatoes, Seasonal Vegetables, Garden Salad, And Dinner Rolls

HERB ROASTED PRIME RIB | \$58++

GARLIC-HERB ROASTED TURKEY | \$45++

BOURBON GLAZED HAM | \$45++

DIJON RACK OF LAMB | \$60++

MADE TO ORDER OMELETTE BAR | \$30++

MADE TO ORDER PASTA BAR | \$35++

STREET TACO & SALSA BAR | \$30++

CHEF'S SPECIALTY DESSERT DISPLAY | \$18++

BLOODY MARY BAR | \$15++



EXTRAS

DANCE FLOOR | \$400

CHAIR COVERS & SASH | STARTING AT \$7 PER CHAIR

FLOOR LENGTH TABLECLOTHS | STARTING AT \$20 PER TABLE

OVERLAY TABLECLOTHS | STARTING AT \$10 PER TABLE

CHIAVARI CHAIRS | STARTING AT \$10 PER CHAIR

CAKE CUTTING | \$4++

PROJECTION SCREEN RENTAL | \$50

PORTABLE BAR | \$200

CHAMPAGNE CIDER TOAST | \$6++

CORKAGE | \$15++ PER BOTTLE

SECURITY | \$350.00 PER 100 GUESTS

HOST BAR

BEER, WINE, & SOFT DRINKS - 1 HOUR | \$12++

PREMIUM SPIRITS, BEER, WINE, & SOFT DRINKS (1 HOUR) - \$18++

DESSERTS

CREME BRULEE | \$7++

APPLE COBBLER À LA MODE | \$7++

TUXEDO STRAWBERRIES | \$8++



LOS SERRANOS COUNTRY CLUB

15656 Yorba Avenue

Chino Hills, California 91709

<https://losserranoscountryclub.com>

(909) 597-1769

JOANNA KRAMER

Catering Sales Director

jkramer@jcreorts.com

(909) 325-6943



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