

# Events Menu



1440 E. BASTANCHURY RD.  
FULLERTON, CALIFORNIA 92835  
(714)672-6800 EXT 5

# Breakfast & Brunch

All Breakfast Buffets Served with a Beverage Station Including:  
Fresh Orange and Cranberry Juices, Coffee, Decaffeinated Coffee and Assorted Hot Teas

Minimum of 50 guests required.

## THE CONTINENTAL

Sliced Seasonal Fresh Fruit Display

Assorted Mini Quiche

Assorted Breakfast Pastries

\$19

## THE WILD COYOTE

Seasonal Fruit Salad

Assorted Breakfast Pastries

Assortment of Local Bagels & Cream Cheeses

Organic Cage Free Scrambled Eggs

Rosemary Red Skin Potatoes

Applewood Natural Smoked Bacon

Natural Pork Sausage

Buttermilk Pancakes

\$33

## BRUNCH BUFFET

Seasonal Fruit Salad

Assorted Breakfast Pastries

Assortment of Local Bagels & Cream Cheeses

Fresh Oatmeal

Mixed Organic Green Salad

Organic Cage Free Scrambled Eggs

Rosemary Red Skin Potatoes

Applewood Natural Smoked Bacon

Natural Pork Sausage

Buttermilk Pancakes

Grilled Chicken Bruschetta

Seasonal Vegetables

\$45

All price subject to service charge and applicable CA State sales tax.

# Tournaments

## COFFEE STATION

Coffee, Decaffeinated Coffee and Herbal Teas

\$4

## EARLY MORNING BAR

Tito's Vodka & Bloody Mary or

Screwdrivers or Mimosas

Customized with Toppings

\$15 each (50 Drink Minimum)

## COYOTE BOX BREAKFAST

Breakfast Brioche sandwich with Country Sausage, Eggs & Cheese

OR

Breakfast Burrito with Scrambled Eggs, Bacon, Cheddar Cheese & Potatoes

Whole Fruit

Granola Bar

Coffee or Juice

\$20

## 18 HOLE BOX LUNCH

Your Selection of Turkey, Ham or Italian Sandwich served on a Roll

Bag of Chips

Whole Fruit

Chocolate Chip Cookie

Bottle of Water

\$23

All price subject to service charge and applicable CA State sales tax.

# Specialty Buffets

All Lunch Buffets Served with a Beverage Station Including:  
Iced Tea, Lemonade, Coffee, Decaffeinated Coffee and Assorted Hot Teas  
Minimum of 50 guests required.

## TASTE OF ITALY

Caesar Salad  
Antipasto Pasta Salad  
Fettucine Alfredo  
Penne Pasta with Marinara Sauce  
Homemade Meatballs  
Italian Sausage  
Chicken Marsala  
Focaccia and Balsamic & Olive Oil  
Assorted Dessert Bars  
Lunch: \$45  
Dinner: \$55

## DELICATESSEN

Mixed Organic Green Salad  
Country Potato Salad  
Assortment of Breads  
Oven roasted Natural Turkey Breast  
Natural Smoked Ham  
White Albacore Tuna Salad  
Free Range Egg Salad  
Condiments  
Assorted Dessert Bars  
Lunch: \$35  
Dinner: \$45

## RANCHO COYOTE

Southwest Salad  
Chipotle Marinated Chicken  
Carne Asada  
Spanish Rice  
Refried Pinto Beans  
Vegetable Fajita  
Tortilla Chips and Various Salsas  
Guacamole, Limes, Crema  
Assorted Dessert Bars  
Lunch: \$45  
Dinner: \$55

## MEDITERRANEAN

Greek Salad  
Pita Station:  
Shaved Lamb & Beef Gyro  
Lemon Herb Mary's Chicken Breast  
Pita, Tzatziki, & Hummus  
Vegetable Medley  
Basmati Rice  
Fried Potatoes  
Assorted Dessert Bars  
Lunch: \$40  
Dinner: \$50

## ALOHA

Mandarin Salad  
Hawaiian Macaroni Salad  
Vegetable Egg Rolls w/ Sweet Chili Sauce  
Orange Chicken  
Sirloin Beef Teriyaki  
Chow Mein  
Jasmin Rice  
Stir Fry Vegetables  
Assorted Dessert Bars  
Lunch: \$45  
Dinner: \$55

## COMFORT FOOD

BLT Salad  
Mac and Cheese  
Vegetable Medley  
Loaded Russet Mashed Potatoes  
Pulled Pork  
Bone-In BBQ Chicken  
Corn Bread & Honey Butter  
Assorted Dessert Bars  
Lunch: \$50  
Dinner: \$60

All price subject to service charge and applicable CA State sales tax.

# Build Your Own Buffet

Served with a Beverage Station:

Iced Tea, Lemonade, Coffee, Decaffeinated Coffee and Assorted Hot Teas

Accompanied with Artisanal Dinner Rolls & Butter and Chef's Seasonal Vegetables

Concluded with Chef's Choice Cake for Dessert

Lunch: \$60 | Dinner: \$70

## CHOICE OF TWO SALADS

True Caesar : Romaine, Parmesan, Focaccia Crouton, Caesar Dressing

Mixed Organic Green Salad: Mixed Greens, Cucumber, Cherry Tomato,  
Carrot, Ranch Dressing & Italian Dressings

Baby Spinach Salad: Oven Roasted Beets, Goat Cheese,  
Candies Pecan, Apple Cider Vinaigrette

## CHOICE OF TWO ENTRÉES

Pan Seared Jidori Chicken Breast (GF)

Grilled Chicken Bruschetta (GF)

Sliced Sirloin Tri-Tip with Au Jus & Horseradish Sauce

Glazed Salmon Filet

Tofu Dynamite (VE)

Cheese Tortellini Alla Vodka (V)

## CHOICE OF TWO SIDES

Yukon Gold Mashed Potato (GF)

Au Gratin Potato (GF)

Red Roasted Potatoes (GF)

Rice Pilaf (GF)

Truffle Mac n' Cheese (\$+2)

All price subject to service charge and applicable CA State sales tax.

# Plated Entrées

All entrées are served with a beverage station including:

Iced tea, lemonade, coffee, decaffeinated coffee, and assorted hot teas

Entrées are accompanied by the choice of a salad, side selection, and chef's seasonal vegetables.

Highest price prevails.

## PAN-SEARED JIDORI CHICKEN BREAST (GF)

Thyme Cipollini Au Jus

Lunch: \$38 | Dinner: \$48

## TOFU DYNAMITE (Vegan)

Jasmine Rice, Seasonal Julienne Vegetables, & Marinated Tofu Garnished with Crispy Wonton Strips

Lunch: \$38 | Dinner: \$48

## GLAZED SALMON FILET

Soy Honey Ginger & Scallions

Lunch: \$43 | Dinner: \$53

## FLAT IRON STEAK (GF)

Argentinian Chimichurri or Horseradish Sauce

Lunch: \$43 | Dinner: \$53

## CHICKEN BRUSCHETTA (GF)

Jidori Chicken Breast, Pesto Cream Sauce, Tomato Bruschetta

Lunch: \$40 | Dinner: \$50

## STUFFED PORTOBELLO MUSHROOM (GF)

Ratatouille, Goat Cheese, Tomato Sauce

Lunch: \$38 | Dinner: \$48

## PAN-SEARED SEABASS (GF)

Citrus Beurre Blanc

Lunch: \$50 | Dinner: \$60

## SLOW BRAISED BONELESS SHORT RIBS

Cabernet Demi Glaze & Parsley

Lunch: \$50 | Dinner: \$60

## FILET MIGNON

Cabernet Demi Glaze

Lunch: \$63 | Dinner: \$73

## CHILDREN'S ENTRÉES (AGES 3-10)

Chicken Tender Meal with French Fries and Fruit OR Macaroni and Cheese, Seasonal Vegetables and Fruit

Lunch: \$25 | Dinner: \$35

## SALAD SELECTIONS

### True Caesar

Romaine, Parmesan, Focaccia Crouton, Caesar Dressing

### Mixed Organic Green Salad

Mixed Greens, Cucumber, Cherry Tomato, Carrot, Ranch Dressing & Italian Dressings

### Baby Spinach Salad

Oven Roasted Beets, Goat Cheese, Candies Pecan, Apple Cider Vinaigrette

## SIDE SELECTIONS

Yukon Gold Mashed Potato (GF)

Au Gratin Potato (GF)

Red Roasted Potatoes (GF)

Rice Pilaf (GF)

Truffle Mac n' Cheese

## ADD DESSERT

Seasonal Fruit Cobbler \$8

New York Cheesecake \$10

Chocolate Cake \$10

Tiramisu \$12

\*Plated Meals must have Meal Indicators

All price subject to service charge and applicable CA State sales tax.

# Appetizers

MINIMUM OF 75 SERVINGS

## TRAY PASSED

### \$6 EACH PER SERVING

- Spinach & Cheese Empanadas (V)
  - Mozzarella, Cherry Tomato & Pesto Skewer (V) (GF)
  - Tomato & Basil Bruschetta (V)
  - Poached Pear & French Brie on Crostini (V)
  - Vegetable Curry Samosas (V)
  - Thai Chicken Skewers
  - Curried Chicken on Cucumber (GF)
- \*contains nuts

### \$10 EACH PER SERVING

- Mini Beef Wellington
- Korean Beef & Kimchi Lumpia
- Date w/ Boursin Wrapped in Bacon
- Maryland Crab Cakes
- Coconut Breaded Shrimp Skewers
- Ahi Tuna on Crispy Wonton
- Bay Shrimp w/ Pesto on Crostini



## DISPLAYED

MINIMUM OF 50 SERVINGS

SEASONAL FRUIT ARRANGEMENT | \$6 PER SERVING  
Sliced Assorted Seasonal Fruit & Berries

ORGANIC FRESH VEGETABLE CRUDITÉS | \$6 PER SERVING  
Served with Ranch & Hummus Dips

ARTISANAL CHEESE DISPLAY | \$10 PER SERVING  
Import & Domestic Cheeses served with Crackers

ARTISANAL CHEESE & CHARCUTERIE DISPLAY | \$15 PER SERVING  
Import & Domestic Cheeses with Assorted Meats served with Crackers

All price subject to service charge and applicable CA State sales tax.

# Stations

MINIMUM OF 75 SERVINGS

## STREET TACO BAR | Live Station: \$18, Self-Serve: \$12

Warm Tortilla Chips, Carne Asada, Chicken Al Pastor, Vegetable Fajita, Corn & Flour Tortillas with Pico De Gallo, Salsa Verde, Salsa Roja, Cilantro Onion, Guacamole, Shaved Cabbage and Limes

## FRIED BAR | \$10

Garlic Parmesan Fries, Sweet Potato Fries, Beer Batter Onion Rings, Fried Mac & Cheese  
Condiment Include: Ketchup, Chipotle Remoulade, Homemade Ranch, BBQ Sauce, Siracha Aioli, Dijon Honey Mustard

## MINI BAKED POTATO BAR | \$10

Mini Russet Potatoes with Bacon, Ham, Green Onion, Tomato, Red Onion, Olives, Shredded Cheese, Sour Cream & Butter

## MIDNIGHT BREAKFAST | \$15

French Toast Sandwiches with Bacon, Egg, & Cheddar Cheese and  
Mini Breakfast Burritos with Bacon, Egg, Potato, Cheese & Salsa

## PIZZA PARTY | \$10

Large Cheese, Pepperoni & Supreme Pizzas

## TOSTILOCOS | \$12

Tostitos Tortilla Chips, Chamoy, Tajijn, Jicama, Japanese Nuts, Cucumber, Limes, Jalapenos & Chicharron

## GELATO BAR | \$13

One Dairy & One Non-Dairy Gelato

Toppings: Chocolate Syrup, Caramel Syrup, Sprinkles, Bananas, Crushed Oreos, M&M's, Whipped Cream, Cherries

## DESSERT STATION | \$12

Assorted Cookies, Brownies, Blondies, Lemon Bars

## CHOCOLATE FOUNTAIN | \$15

Dark or Milk Chocolate with Dipping Items:  
Chocolate Chip Cookies, Fresh Strawberries, Marshmallows, Pretzels,  
Rice Crispy Squares, Fresh Pineapples  
White Chocolate: \$2 more  
Minimum 100 servings

# Late Night Additions

## MINI CHURROS WITH DIPPING SAUCE | \$7

Served with Chocolate, White Chocolate, Caramel Sauce & Seasonal Fruit

## JUMBO COOKIE & MILK BAR | \$9

Reese's Peanut Butter, Chocolate Chip & Lemon Berry Cookies with Regular & Chocolate Milk

## SOFT PRETZEL WALL | \$9

Served with Cheese Sauce & Mustards: Yellow, Whole Grain, Honey

## ELOTE CUPS | \$7

Buttered Kernel Corn, Queso Fresco, Mayo, Lime, Cilantro, Green Onion, Chili Powder, Red Onion, Jalapeno & Tapatio

All price subject to service charge and applicable CA State sales tax.

\*Items Must Be in Addition to Entrée Purchase



# Beverage Options

\*ALCOHOL BRANDS ARE SUBJECT TO CHANGE BASED ON SUPPLY

## BY THE BOTTLE

805  
 Assorted White Claw  
 Blue Moon  
 Golden Road Mango Cart  
 Guinness  
 Heineken  
 Heineken 00  
 Hangar 24 Orange Wheat  
 Sierra Nevada

## BY THE DRAFT

Coors Light  
 Modelo  
 Stella Artois  
 Stone IPA

## HOUSE WINE & SPARKLING

Line 39  
 Wycliff Brut Sparkling

## PREMIUM WINE

Alamos  
 Chloe  
 Daou  
 Emmolo by Wagner Family  
 J. Lohr  
 Josh  
 La Marca  
 Piper Sonoma  
 Whispering Angel by Chateau d'Esclans

## CLASSIC

Bacardi · Baileys · Campari  
 Captain Morgan · Famous Grouse · Fireball  
 Jim Beam · Kahlua · Korbel · Malibu · Midori  
 Myers's · Pimm's · Sauza Blanco · Skrewball  
 Seagram's Gin · Smirnoff

## PREMIUM

Absolut Citron · Aperol · Bulleit · Buffalo Trace · Bulleit Rye  
 Cazadores Reposado · Crown Royal · Disaronno Amaretto  
 Frangelico · Gosling's Rum · Jack Daniels · Jameson  
 Maker's Mark · Sambuca Romana · Sazerac Rye · St. Germain  
 Suntory 'Toki' · Tanqueray · Tito's

## SUPER PREMIUM

Angel Envy · Basil Hayden's · Bombay Sapphire  
 Chambord · Chivas · Four Roses · Gentlemen Jack  
 Godiva White Chocolate · Grey Goose  
 Hendrick's · Ketel One · Templeton Rye 4yr · Woodford

## EXTRA SUPER PREMIUM

Casamigos Blanco/Reposado · Clase Azul Reposado  
 Courvoisier XO · Dalmore 12yr · Del Maguey Vida  
 Don Julio 1942 · Don Julio Silver/Anejo · Glenlivet 12yr  
 Glenmorangie 10yr · Grand Marnier · Hennessy VS  
 Hibiki Harmony · Johnnie Walker · Lagavulin 16yr  
 Laphroaig 10yr · Macallan 12yr · Michter's Rye  
 Nikka Coffey Grain · Patron Silver  
 Redbreast 12yr · Remy 1738 · Whistle Pig 10yr

## HOSTED BAR PACKAGES

HOURS	BEER & WINE	CLASSIC	PREMIUM	SUPER PREMIUM
One Hour	\$16	\$22	\$26	\$30
Two Hours	\$24	\$33	\$39	\$45
Three Hours	\$32	\$44	\$52	\$60
Four Hours	\$40	\$55	\$65	\$75

\*Hosted Package includes selected level and below.

CORKAGE FEE IS \$20+ FOR WINE OPEN ON PROPERTY PER 750ML BOTTLE.

HARD LIQUOR CANNOT BE BROUGHT IN.

# Stay Connected



INSTAGRAM: @COYOTEHILLSGCEVENTS  
FACEBOOK: WWW.FACEBOOK.COM/COYOTEHILLSGC  
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