



# DINNER

## PLATED SELECTIONS

All entrées include dinner rolls, one first course, one dessert, and coffee & tea

### FIRST COURSES *(Select One)*

Tomato Bisque with Basil Pistou & Croutons 🌿

Mushroom Bisque with Crème Fraiche & Croutons 🌿

Cauliflower Soup with Truffle Croutons & Chives 🌿

Mixed Mushroom Ragout over Toasted Brioche, Sherry Cream 🌿

Cannellini Bean Bruschetta with Prosciutto, Sage & Arugula 🌿🥛🌾

Tomato and Goat Cheese Tart, Basil, Balsamic & Arugula 🌿

Romaine Hearts, Feta Cheese, Olives, Tomatoes, Cucumber & Tzatziki Dressing 🌿🌾

Vine Ripe Tomatoes, Fresh Mozzarella, Basil, White Balsamic & Olive Oil 🌿🌾

Organic Mixed Greens with Cranberries, Goat Cheese & Balsamic Vinaigrette 🌿🌾

Butter Lettuce with Gala Apples, Candied Walnuts, Tarragon & Champagne Vinaigrette 🌿

Romaine Hearts, Caesar Dressing, Croutons & Parmigiano Reggiano Cheese

🌿 Vegetarian   🌱 Vegan   🥛 Dairy Free   🌾 Gluten Free

All food & beverage is subject to a 22% service charge and the current tax | Prices subject to change  
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# DINNER

## PLATED SELECTIONS (CONT'D)

### ENTRÉES *(Select Up To Three)*

<b>Butternut Squash Ravioli</b> 🌿	36
Roasted Squash, Mixed Mushrooms, Sage Cream Sauce & Parmigiano Reggiano Cheese	
<b>Ratatouille Provençal</b> 🌿🌱🥛🍷	38
Roasted Eggplant, Squash, Peppers, Tomatoes & Basil Served over Chickpea Panisse	
<b>Herb Roasted Chicken Breast</b>	42
Rice Pilaf, Seasonal Vegetables & Truffle Sauce Suprême	
<b>Roasted Atlantic Salmon Filet</b> 🌱	52
Potato Mousseline, Braised Fennel & Choice of Sauce: Sauce Buerre Blanc or Nicoise Olive Vinaigrette	
<b>Grilled Flat Iron Steak</b> 🌱	55
Roasted Garlic Potato Mousseline, Seasonal Vegetables & Choice of Sauce: Bordelaise or Chimichurri Sauce	
<b>Grilled New York Steak</b> 🌱	65
Roasted Fingerling Potatoes, Seasonal Vegetables & Sauce Bordelaise	
<b>Roasted Sea Bass</b> 🌱	67
Truffled White Polenta, Seasonal Vegetable & Chive Buerre Blanc Sauce	
<b>Grilled Beef Tenderloin</b> 🌱	70
Truffled Potato Gratin, Seasonal Vegetables & Sauce Périgueux	

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## PLATED SELECTIONS (CONT'D)

### DESSERTS *(Select One)* 🌿

Chocolate Cake with Caramel & Lavender Chantilly

Lemon Bar with Raspberry Coulis & Italian Meringue

Dark & White Chocolate Mousse Cake with Frangelico Anglaise

Carrot Cake with Caramel Sauce & Chantilly Cream

New York Cheesecake with Fresh Strawberry Sauce

Raspberry Mousse Cake with Vanilla Custard Sauce

Tiramisu with Espresso Custard Sauce

Coconut & Passion Fruit Cake with Pineapple Compote

Chocolate, Hazelnut & Caramel Pyramid with Raspberry Coulis

Classic Apple Pie with Cinnamon Whipped Cream

Flourless Chocolate Torte with Crème Anglaise 🌾

Forrest Fruits Pie with Whipped Crème Fraiche

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# DINNER

## BUFFET SELECTIONS

VEGETARIAN 🌿 (20 Person Minimum)

66

### *Appetizers & Salads*

Frisée, Radicchio & Arugula Salad with Lemon Vinaigrette & Shaved Parmigiano Reggiano 🌿🌾

Citrus Marinated Olives & Paprika Spiced Almonds 🌿🥛🌾

Puy Lentil Salad with Red Wine Vinaigrette 🌿🥛

Potato & Leek Soup with Crème Fraiche

### *Entrées*

Eggplant Caponata (Sicilian Sweet & Sour Eggplant) 🌿🌾

Roasted Cauliflower with Capers, Chilies & Mint 🌿🌾

Braised Kale with Pine Nuts & Currants 🌿🌾

Butternut Squash Ravioli with Mushrooms & Sage Cream Sauce

Braised Chickpeas with Spanish Sofrito 🌿🌾

Saffron Rice with Piquillo Peppers 🌿🌾

Polenta with Porcini Mushrooms 🌾

### *Desserts*

Lemon Bar with Raspberry Coulis & Italian Meringue

Chocolate Cake with Caramel & Lavender Chantilly

Fresh Seasonal Fruit Salad 🌿🥛🌾

Gourmet Regular & Decaffeinated Coffee & Select Teas

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## BUFFET SELECTIONS (CONT'D)

**SOUTH OF THE BORDER** (20 Person Minimum)

69

### *Appetizers & Salads*

- Chicken Tortilla Soup with Traditional Accompaniments (Dairy Free, Gluten Free)
- Corn Tortilla Chips with Guacamole, Salsa Verde & Salsa Fresca (Vegetarian, Dairy Free)
- Spicy Seafood Ceviche (Dairy Free, Gluten Free)
- Jicama & Citrus Salad (Vegetarian, Dairy Free, Gluten Free)
- Caesar Salad with Chipotle Spiced Dressing (Vegetarian)

### *Entrées* (Select Three) (Dairy Free, Gluten Free)

- Beef Tri Tip Fajitas with Onions, Peppers & Cilantro
- Yucatan Spiced Grilled Chicken Breast
- Baked Tomatillo Crusted Salmon
- Slow-Cooked Pork Carnitas

### *Sides*

- Corn & Flour Tortillas (Vegetarian)
- Vegetable Tamales with Red Mole (Vegetarian)
- Frijoles a la Olla (Braised Pinto Beans) (Dairy Free, Gluten Free)
- Mexican Rice with Corn & Pimientos (Dairy Free, Gluten Free)

### *Desserts*

- Mexican Chocolate Mousse
- Arroz de Leche (Rice Pudding) (Gluten Free)
- Fresh Seasonal Fruit Salad (Vegetarian, Dairy Free, Gluten Free)
- Gourmet Regular & Decaffeinated Coffee & Select Teas

Vegetarian Vegan Dairy Free Gluten Free

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## BUFFET SELECTIONS (CONT'D)

ITALIAN RIVIERA (20 Person Minimum)

69

### *Appetizers & Salads*

Antipasto Platter: Prosciutto, Genoa Salami, Mortadella, Grilled Peppers, Marinated Artichokes & Assorted Olives

Frisée, Arugula and Radicchio Salad with Lemon Vinaigrette & Shaved Parmigiano Reggiano

White Bean Soup with Rosemary & Olive Oil

Tomato Soup with Basil & Parmesan Croutons

### *Entrées* (Select Three)

Roasted Beef Striploin with Chianti Jus

Sage Marinated Pork Loin with Salsa Verde

Grilled Lemon & Oregano Marinated Chicken Breast

Grilled Salmon with Green Olive Relish

Grilled Swordfish with Putanesca Sauce

### *Sides*

Three Cheese Ravioli with Roasted Zucchini & Pesto Cream Sauce

Creamy Porcini Mushroom Polenta

Eggplant Caponata (Sicilian Sweet & Sour Eggplant)

### *Desserts*

Classic Italian Biscotti

Tiramisu with Frangelico Anglaise

Fresh Seasonal Fruit Salad

Gourmet Regular & Decaffeinated Coffee & Select Teas

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## BUFFET SELECTIONS (CONT'D)

EPICUREAN (20 Person Minimum)

76

### *Appetizers & Salads*

Artisan Charcuterie Board: Prosciutto, Mortadella, Soppressata & Coppa

Radicchio, Arugula & Butter Lettuces with Sun-Dried Pears, Walnut Vinaigrette 🌿🌱🥛🍷

Celery Root Remoulade with Chives 🌿🥛🍷

Potato & Leek Soup with Crème Fraiche 🌿🍷

### *Entrées* (Select Three) 🍷

Roasted Beef Tenderloin with Sauce Béarnaise 🥛🍷

Herb Roast Leg of Lamb with Red Wine Jus 🍷

Grilled Chicken Breast with Mushrooms & Sherry Jus

Roasted Sea Bass with Chive Buerre Blanc Sauce

Roasted Atlantic Salmon with Niçoise Olive Vinaigrette 🌿🍷

### *Sides* 🌿

Butternut Squash Ravioli with Mushrooms & Sage Cream Sauce

Herb Roasted Yukon Potatoes 🥛🍷

Glazed Seasonal Vegetables

### *Desserts* 🌿

Lemon Bar with Raspberry Coulis & Italian Meringue

Chocolate Cake with Caramel & Lavender Chantilly

Fresh Seasonal Fruit Salad 🌿🥛🍷

Gourmet Regular & Decaffeinated Coffee & Select Teas

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## BUFFET SELECTIONS (CONT'D)

SPANISH FIESTA (20 Person Minimum)




82

### *Appetizers & Salads*

Organic Mixed Greens with Currants, Manchego Cheese & Sherry Vinaigrette  

Citrus Marinated Olives & Paprika Spiced Almonds    

Piquillo Pepper, White Anchovy & Goat Cheese Crostini

“Tortilla Española” (Spanish Potato & Onion Frittata)   


### *Entrées* (Select Three)

Roasted Beef Tenderloin with Rioja Sauce 

Roasted Chicken Breast with Sweet & Sour Sherry Sauce

Citrus Marinated Pork Loin with Mojo Verde Sauce 

Grilled Salmon with Romesco Sauce

Roasted Sea Bass with Aioli Sauce 


### *Sides*

Saffron Rice with Piquillo Peppers




Braised White Beans with Spanish Sofrito

Seasonal Vegetables

### *Desserts*

Caramel Flan de Leche 

Chocolate Ganache Tart with Candied Orange

Fresh Seasonal Fruit Salad   

Gourmet Regular & Decaffeinated Coffee & Select Teas

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## BUFFET SELECTIONS (CONT'D)

FRENCH PROVENÇAL (20 Person Minimum)

93

### *Appetizers & Salads*

French Cheese Selection: Roquefort, Brie, P'tit Basque, Emmenthaler, Boursin & Port Salut 🍷

Gem Lettuce with Candied Walnuts, Tarragon, Radishes & Dijon Vinaigrette 🍷🌱🥚🌾

Puy Lentil Salad with Red Wine Vinaigrette 🌱🥚🌾

“Pissaladière” (Caramelized Onion, Olive & Anchovy Tart)

Lobster Bisque with Cognac Crème Fraiche 🌾

### *Entrées* (Select Three)

Beef Tenderloin with Sauce Au Poivre 🌾

Garlic & Herb Roasted Leg of Lamb with Red Wine Jus 🍷🌾

Roasted Chicken Breast with Truffled Sauce Suprême

Roasted Atlantic Salmon with Champagne Buerre Blanc 🌾

Roasted Sea Bass with Sauce Buerre Rouge 🌾

### *Sides* 🍷

Potato Gratin Dauphinois 🌾

Ratatouille Provençal 🌱🌾

Rice Pilaf with Thyme 🍷🌾

Glazed Seasonal Vegetables

### *Desserts* 🍷

“Riz au Lait” (Vanille Bean Rice Pudding) 🌾

Chocolate Ganache Tarte with Salted Caramel

French Macarons 🌾

Fresh Seasonal Fruit Salad 🌱🍷🌾

Gourmet Regular & Decaffeinated Coffee & Select Teas

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BERKELEY CITY CLUB

