



Berkeley Hills Country Club

BANQUET MENU





Canapes



MENU



Take a look at these scrumptious and mouth-watering
appetizers that are sure to impress your guests

Jumbo Shrimp Cocktail

a classic dish that comes with two sauces, cocktail
sauce and remoulade sauce.

Snow Crab Cocktail Claws

served on ice with cocktail sauce and lemon wedges.

Deviled Eggs

choose between the Classic Style with French
Mustard or European Style served with black caviar.

Miniature Caprese Skewers



fresh mozzarella skewered with grape tomatoes and
basil, drizzled with EVOO and Balsamic Vinegar.

Tomato and Olive Bruschetta

served on crostini drizzled with EVOO.

Cocktail Sandwiches

a platter of delicious sandwiches with a choice of
three fillings, including Ham, Turkey, Smoked
Salmon, Cucumber, Chicken Salad, and Tuna Salad.
Served on fresh and assorted breads.





Hors D'oeuvres



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Delectable Hot Hors D'oeuvres to Delight Your Guests

Both Cold and Hot Hors D'oeuvres are available as tray-passed or stationary options to suit your event. Here are some of our hot favorites:

Chicken or Beef Satay

Skewered chicken or beef with peppers, marinated and grilled to perfection, served with Thai Peanut Sauce or Teriyaki sauce.

Vegetable Spring Rolls

Delightful rolls served with an authentic Asian Duck Sauce.

Potstickers

Choose from Vegetable or Pork, served with Teriyaki Sauce.

Fried Zucchini Sticks

Crispy fried zucchini sticks served with Lemon Aioli.

Stuffed Mushroom Caps

Pick between Italian sausage and Parmesan cheese or Parmesan and spinach with roasted garlic.

Large Scallops wrapped in Bacon

Adorned with remoulade sauce, these scallops will leave your guests wanting more.

Miniature Lump Crab Cakes

Topped with Tomato Relish and served with Remoulade Sauce, these bite-sized treats are a crowd-pleaser.

Mini Beef Wellington

Savory bites of beef, served with a creamy horseradish sauce.

Coconut Fried Shrimp



Served with Sweet and Sour Sauce, this crunchy and slightly sweet shrimp is a hit with any crowd.

Andouille Sausage wrapped in Puff Pastry

A spicy delight, served with Spicy Mustard.

Pecan Encrusted Chicken Tenders

Served with Honey Mustard, these chicken tenders are the perfect balance of sweet and savory.





Culinary Displays



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Culinary Displays to Impress Your Guests

Smoked Salmon Display:

A delicious display of smoked salmon served with chopped eggs, red onions, capers, and toast points.

The Cutting Board:

A chef's selection of charcuterie meats and domestic and imported cheese, served with spicy mustard, cornichons, seasonal accompaniments, French bread, and assorted crackers.

Domestic or Imported Contemporary Cheeses:

A handpicked assortment of artisan cheeses arranged with grapes, strawberries, and local honeycomb, served with assorted crackers.

Seasonal Fresh Fruit Display:

A colorful and refreshing combination of fresh grapes, pineapple, strawberries, and melons served with vanilla yogurt.

Artisan Vegetable Display:

Fresh and crunchy vegetables served with classic dill dip or ranch dressing and blue cheese dressing.

Grilled Balsamic Vegetable Display:

Seasonal vegetables grilled to perfection and drizzled with EVOO, served with French bread.

Mediterranean Display:

A trio of black olive tapenade, hummus, cucumber and tomato salad with red onion served with seasoned grilled pita bread.

Baked Artichoke Dip:

A creamy and delicious dip served with toasted pita chips.





Lunch & Dinner Buffet Menus





Design Your Own Luncheon or Dinner Buffet with Ease

**Looking to create a unique dining
experience for your guests?**

**Our buffet service provides you with the
flexibility to select a salad, starch,
vegetable, and entrée, with the price per
person set by the main entrée chosen. And
if you would like to add more options, we
can offer you special pricing for additional
starches, vegetables, or entrees.**

**At Berkeley Hills, we strive to meet all
your buffet requests,
Our Buffets include water, iced tea, coffee
(upon request), warm rolls, and butter.**





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Artisan Salad Options

Looking for a delicious salad to enjoy? We have two classic options for you to choose from:

Classic Garden Salad

A mix of fresh field greens and garden vegetables served with your choice of our homemade dressings.

Classic Caesar

Fresh romaine hearts tossed in our classic Caesar dressing and topped with garlic croutons and shaved Parmesan cheese.

Vegetable Choices

French Style Green Beans

Crispy Brussel Sprouts with Bacon

Roasted or Steamed Seasonal Vegetables

Broccoli Sauteed in Lemon Butter Garlic Sauce

Grilled Asparagus topped with Parmesan Cheese

Roasted Baby Carrots in Honey Brown Sugar Glaze

Starch Options

Rice Pilaf

Sweet Potato Puree

Asiago Stuffed Potatoes

Creamy Garlic Whipped Potatoes

Roasted Baby Red Potatoes with Herbs

Cheese Filled Tortellini in classic Alfredo Sauce

Penne Pasta in Roasted Red Pepper Tomato Sauce or Alfred
Sauce

Linguine Tossed in Olive Oil, Garlic, and Fresh Herbs topped
with Romano Cheese





Entrees





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Vegetarian Lasagna

Lasagna sheets layered with fresh tomato sauce, three cheese filling, and roasted vegetables, topped with melted mozzarella cheese.

Wild Mushroom Ravioli

Ravioli filled with wild mushrooms in a mushroom cream sauce, topped with fresh spinach and sun-dried tomatoes.

Chicken Marsala

Sauteed chicken breast with shallots, fresh mushrooms, and Marsala wine.

Chicken Asiago

Oven-roasted chicken breast topped with Asiago cheese and roasted tomato sauce.

Chicken Piccata

Pounded chicken breast sauteed in olive oil, lemon juice, white wine, thyme, and capers.

Herb Roasted Chicken

Oven-roasted chicken breast seasoned with fresh herbs.

Herb Stuffed Pork Lion

Pork stuffed with spinach, roasted garlic, and fresh thyme.

Pork Tenderloin Medallions

Finished in brandy cream sauce.

Herb Encrusted Baked Tilapia

Pan-Seared Salmon with Lemon Dill Sauce

Beef Bourguignon

Braised in red wine with carrots, onions, garlic, garnished with pearl onions and mushrooms.

Grilled Marinated Sliced Flank Steak





Stations



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Are you looking for the perfect add on for your event? Look no further than our delicious options below:

Carving Station

Prime Rib

Country Ham

Herb Roasted Turkey

Herb Crusted Beef Tenderloin

Peppercorn Encrusted Pork Loin

All stations served with display of rolls and assorted condiments

Stir Fry Station

Edamame

Fried Rice

Sicky White Rice

Stir Fry Vegetables

Teriyaki Chicken

Ginger Soy Beef

Assorted Sauces

Pasta Station

Bowtie Pasta with grilled chicken or shrimp served in pesto cream sauce.

Lobster Ravioli with shallots, chopped shrimp in white wine cream sauce.

Cheese Tortellini with mushrooms and spinach served in classic alfredo sauce.

Penne Pasta with Italian sausage crumbled served in classic garlic tomato sauce.

All pastas can be customized to your liking!



More Station Options Available Upon Request





Desserts



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Desserts to Complement Your Buffet or Plated Dinner

Looking to sweeten up your event? Our dessert menu has a variety of options to choose from

Flourless Chocolate Torte

Imported dark chocolate flourless torte served with fresh raspberry coulis

Key Lime Pie

Graham cracker crust topped with fresh raspberry coulis

Rich Bourbon Pecan Tart

Made with premium pecans, golden brown sugar and a delicate butter pastry crust

Tiramisu

Classic Italian dessert made with ladyfingers, sweet mascarpone cheese, espresso, and chocolate

Trio of Brownies

Classic dark chocolate brownie dusted with powdered sugar, blondie brownie with or without pecans, red velvet brownie with cream cheese frosting

Additionally, we offer a Mini Dessert Buffet with an assortment of chefs' choice treats, including mini apple pies, New York cheesecake, key lime pie, fruit tarts, tiramisu, and more. For those who want a little something extra, we also offer assorted cookies, brownie bites, and petite fours.



Indulge in the sweetest part of your event with our delectable dessert options.

