

12 Courses of Christmas

Friday, December 18th
6:00 pm to 11:00 pm

Perfect for Small Businesses
Celebrating the Holidays

Featuring 12 Courses of Delicious Fine Cuisine

Including Tournedos Of Beef With Sauce Béarnaise,
Hazelnut Crusted Lamb Chop With Lingonberry Coulis,
Seared Ahi Tuna With Wasabi Aioli
and Three Courses of Bogle Wine

Entertainment & Full Bar Available



Open To The Public Tickets Available Online
golfridgecreek.com/12courses

Purchase *BY* December 7th

\$130 Per Couple • \$650 Table of Ten

After December 7th

\$150 Per Couple • \$750 Table of Ten



RIDGE & CREEK
DINUBA GOLF CLUB
(559) 591-7064 • golfridgecreek.com

Hors d'oeuvres Receptions

Iced Tea and Water included.
All pricing includes tax and service fees.

Donner's Buffet

Seasonal Vegetable Tray
Fresh Seasonal Fruits and Berries
Domestic and Imported Cheeses
Carved Maple Glazed Pit Ham with Dollar Buns
Carved Tom Turkey with Dollar Buns
Hot Apple Cider and Sparkling fruit punch \$15

Blitzen's Buffet

Seasonal Vegetable Tray
Fresh Seasonal Fruits and Berries
Deviled Eggs, Swedish Meatballs
Citrus Chicken Skewers
Assortment of Canapés and Finger Sandwiches
Hot Apple Cider & Sparkling Fruit Punch \$20

Rudolph's Buffet

Vegetable Crudités
Fresh Seasonal Fruits and Berries
Dungeness Crab Stuffed Mushrooms
Grilled Crostini
Petite Filets Of Beef with Horseradish-Crème
Fraîche Atop Chèvre Tartlets
with Provencal Peppers
Domestic and Imported Cheeses
An Assortment Of Butlered Hors D'oeuvres
Hot Apple Cider & Sparkling Fruit Punch
Champagne \$30

RIDGE CREEK DINUBA GOLF CLUB

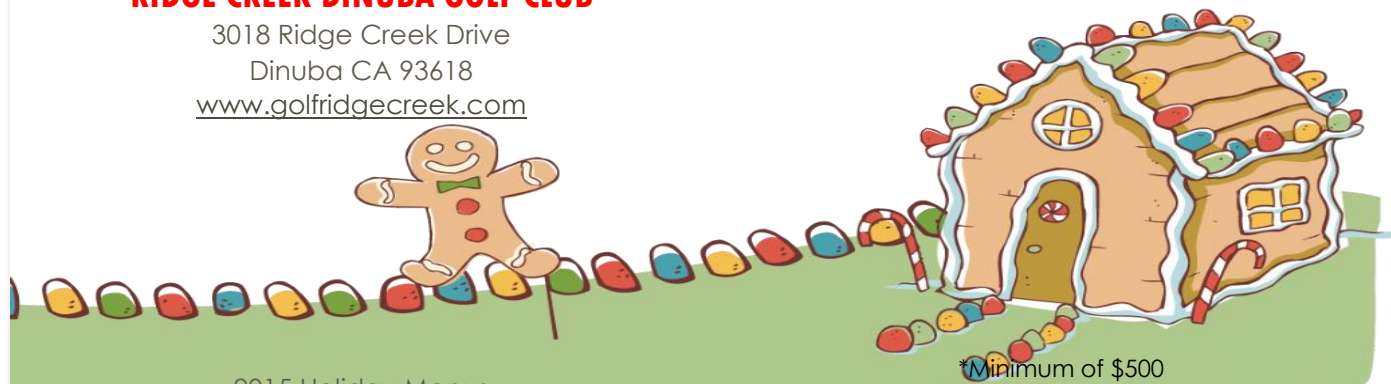
3018 Ridge Creek Drive
Dinuba CA 93618
www.golfridgecreek.com



2015 Holiday Menus

Book by August 31st
to receive a
Complimentary Foursome
to play Ridge Creek*

RIDGE & CREEK
DINUBA GOLF CLUB



2015 Holiday Menus

*Minimum of \$500

Plated Breakfasts

Minimum 15 guests for 1 entrée, 25 guests for 2 entrées.
Coffee, tea or hot apple cider included.

Country Scramble

Two eggs lightly scrambled, clubhouse potatoes, two strips of bacon and a piece of freshly baked streusel coffee cake. \$10

Eggs Benedict

Twin poached eggs atop toasted English muffins with Canadian bacon and Sauce Hollandaise. Accompanied by cottage fried potatoes, fresh fruit compote and streusel coffee cake. \$15

Steak and Eggs

A tender flat iron steak with scrambled eggs, cottage fried potatoes and freshly baked streusel coffee cake. \$20

Breakfast Buffets

Minimum of 25 guests for buffet style Service.
Coffee, tea or hot apple cider included.

Dasher's Buffet

Scrambled Eggs, Clubhouse potatoes, grilled bacon and sausage served with fresh seasonal fruits and berries and a bakery assortment with butter and preserves. \$15

Dancer's Buffet

Eggs Benedict, breakfast potatoes, grilled bacon and sausage, fresh seasonal fruits and berries, bakery assortment with butter and preserves, also includes chilled Fruit Juices,
PLUS Chef attended Omelet Station
\$20

Plated Lunches

Minimum 15 guests for 1 entrée, 25 guests for 2 entrées.
Iced tea and water included. Pumpkin pie dessert with whipped sweet cream also included.

Chicken Salad Croissant

Chicken salad served atop a tender croissant with fresh seasonal fruit. \$15

Apricot Glazed Pork Loin

Tender apricot glazed pork loin roasted and served with banded red potatoes and seasonal vegetables. \$15

Chicken Cordon Bleu

A tender breast of chicken stuffed with shaved ham and Swiss cheese and baked to perfection. Served with rice pilaf and seasonal vegetables. \$20

New York Steak Sandwich

A choice New York strip steak on a toasted hoagie bun with crispy French fries and coleslaw. \$23

Buffet Luncheons

Minimum of 25 guests for Buffet style Service.
Iced tea, water and lemonade included.

Prancer's Buffet

Fresh Baked Rolls and Sweet Butter, Tossed Garden Salad with Assorted Dressings, Italian Pasta Salad, Seasonal Vegetables, Rice Pilaf, Chicken Supreme & Carved Tri Tip with Sauce Bordelaise.
Pumpkin pie with whipped sweet cream. \$20

Vixen's Buffet

Fresh Baked Rolls and Sweet Butter
Tossed Garden Salad with Assorted Dressings, Ambrosia Salad, Italian Pasta Salad
Mashed Potatoes and Gravy, Candied Yams, Sage stuffing, Beef Tips Bourguignonne with buttered Egg Noodles, Carved Tom Turkey, and
Pumpkin pie with whipped sweet cream \$25

Plated Dinners

Minimum 15 guests for 1 entrée, 25 guests for 2 entrées.
Iced Tea and Water included.

All plated dinners are served with Mesclun salad, topped with toasted walnuts and raspberry vinaigrette, fresh baked rolls and pumpkin pie dessert.

Chicken Kiev

A tender breast of chicken filled with a garlic and herb butter sauce and baked to perfection.
Served with rice pilaf and vegetables. \$20

Cornish Game Hen

A roast Cornish game hen with wild rice stuffing, fresh vegetables and cranberry peppercorn sauce. \$20

Atlantic Salmon

Fresh salmon grilled to perfection and served atop a pool of lemon beurre blanc with rice pilaf and vegetables. \$20

Carved Prime Rib

Choice Prime Rib rubbed with herbs and spices and slow roasted. Served with au jus, duchesse potatoes and vegetables. \$30

Filet Mignon

A center cut filet of beef wrapped in apple wood smoked bacon, topped with maître d' butter and served with baked russet potatoes and vegetables. \$40

Filet Mignon and Lobster Tail

Tender filet of beef broiled to perfection and served with a succulent cold water lobster tail, banded red potatoes, and vegetables. \$45

Dinner Buffets

Minimum of 25 guests for Buffet style Service.
Iced tea, water and lemonade included.

Comet's Buffet

Garden Salad with dressings. Fresh seasonal fruits and berries. Chicken Supreme & Carved Maple Glazed Pit Ham, Rice Pilaf, Market Vegetables. \$20

Cupid's Buffet

Garden Salad with Dressings, Domestic and Imported Cheeses, Italian Pasta Salad, Rice Pilaf, Seasonal Vegetables, Chicken Champignon, Shrimp Scampi, Carved Roast Prime Rib Of Beef Au Jus
Grand Assortment Of Desserts And Petit Fours \$40

**Hors d' Oeuvres Packages
Found On Back of Brochure**

All Pricing Includes Tax & Service Fees