



2019 *Holiday Menus*

THE
OFFICER'S
EST CLUB 1938

All prices are subject to a 22% taxable service charge and applicable sales tax. All prices are subject to change.



White Christmas

Buffet \$32 Plated \$34

Salad

Choice of 1

Mixed Green Salad
with crumbled Feta, toasted almonds,
sun-dried cranberries & citrus
vinaigrette

Baby Spinach
with dried pears, crumbled blue cheese,
candied pecans, golden balsamic
vinaigrette

Caesar Salad
with romaine hearts, garlic croutons, house-made dressing &
parmesan cheese

Entrée

All Entrées Include:

Chef's Selection of Roasted Winter Vegetables

Your Choice of Two on Buffet

Garlic Mashed Potatoes, Roasted Red Potatoes, Cranberry Rice Pilaf
or Sourdough Stuffing

Choice of 2 Entrées

Marinated Roasted Chicken Breast
with brandy sage sauce

Slow Grilled Tri-Tip
with mushroom demi glaze

Sliced Roasted Turkey Breast
with herb pan gravy

Spiced Rubbed Pork Loin
with apple cider reduction

Brown Sugar Glazed Ham
with spiced pineapple sauce

(Vegetarian Option Available)

Dessert

Choice of 1 from the Dessert Menu

Accompanied with:

Fresh Baked Rolls & Butter

Fresh Brewed Coffee, Regular and Decaffeinated

Regular & Herbal Hot Tea



Home for the Holidays

Buffet \$36 Plated \$38

Salad

Choose 2 for Buffet

Mixed Green Salad
with crumbled feta, toasted almonds,
sun-dried cranberries & citrus
vinaigrette

Baby Spinach
with dried pears, crumbled blue cheese,
candied pecans, golden balsamic
vinaigrette

Caesar Salad
with Romaine hearts, garlic croutons, house-made dressing &
Parmesan cheese

Entrée

All Entrées Include:

Chef's Selection of Roasted Winter Vegetables

Your Choice of Two on Buffet

Roasted Garlic Mashed Potatoes , Sourdough Stuffing, Herb-Roasted
Red Potatoes, or Cranberry Basmati Rice Pilaf

Choice of 2 Entrées

Chicken Breast
with leek and wild mushroom &
brandy sage sauce

Citrus-Brined Pork Tenderloin
with orange sherry reduction

Sliced Roasted Turkey Breast
with cranberry compote & herb pan gravy

Sliced New York
with pink peppercorn demi

Seared Salmon
with lemon cream

(Vegetarian Option Available)

Dessert

Choice of 1 from the Dessert Menu

Fresh Baked Rolls & Butter

Accompanied with: Fresh Brewed Coffee, Regular and Decaffeinated
Regular & Herbal Hot Tea



Merry and Bright

Buffet \$42 Plated \$44

Salad

Choose 2 for Buffet

Mixed Green Salad
with crumbled feta, toasted almonds,
sun-dried cranberries & spiced pear citrus
vinaigrette

Baby Spinach
with shaved brussels sprouts, gorgonzola
cheese, pepita seeds & balsamic
vinaigrette

Caesar Salad
with romaine hearts, garlic croutons, house-made dressing & parmesan

Entrée

All Entrées Include:

Chef's Selection of Roasted Winter Vegetables

Your Choice of 2 on Buffet

Garlic Mashed Potatoes, Roasted Red Potatoes, Cranberry Rice Pilaf
or Sourdough Stuffing

Choice of 2 Entrées

Pecan-Crusted Chicken Breast
with bourbon & brown sugar glaze

Deep-Fried Turkey (Buffet Only)
with citrus cranberry compote & herb pan

Pistachio-Crusted Salmon
with citrus beurre blanc

Slow-Braised Short Ribs
with cabernet demi

Turkey Breast Roulade
with leek and wild mushroom & herb pan
gravy

(Vegetarian Option Available)

Dessert

Choice of 1 from Upgraded Dessert Menu

Accompanied with:

Fresh Baked Rolls & Butter

Fresh Brewed Coffee, Regular and Decaffeinated

Regular & Herbal Hot Tea

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Desserts

Chocolate Cake with Chocolate Icing
Carrot Cake with Cream Cheese Icing
German Chocolate Cake
Triple Chocolate Mousse Cake
Lemon Cream Cake
Strawberries and Cream Cake
Assorted Cheesecake:
Strawberry, Vanilla, Triple Chocolate, Lemon Blueberry

Dessert Enhancements

**Dessert enhancements are baked fresh by
Bella Bru Baking Company**

Dessert Enhancements are \$2.00 extra per person,
Unless specified differently on menu selection.

Chocolate Grand Marnier Cake
Lemon Raspberry Chiffon Cake
Pumpkin Cheesecake
Chocolate Truffle Torte
Key Lime Tart
Banana Cream Tart

Assorted Mini Sweets to Include:
Petite Fours, Mini Éclairs, Chocolate Dipped Strawberries
Cream Cheese Brownies and Macaroons



Hors d'Oeuvres

Hors d'oeuvres can be tray passed on request

Chilled

Each order is 50 pieces (unless otherwise noted)

Roasted Pear and Brie Crostini with spiced walnuts and balsamic reduction\$140
Soy and Ginger Marinated Prawns with cilantro and scallions\$200
Sliced Beef Cocktail Sandwiches with horseradish cream, marinated onions & spinach\$200
Sesame Seared Ahi on a Won Ton Chip with cucumber salsa, wasabi & red chili aioli (50 pcs)\$200
Tomato & Basil Bruschetta with parmesan and balsamic glaze\$140

Warm

Each order is 50 pieces (unless otherwise noted)

Chicken Pot Stickers with sweet chili sauce\$140
Coconut Curry Chicken Skewers with sweet chili sauce\$200
Coconut Prawns with spicy mango sauce\$215
Mini Chicken Mojo Tacos with mango salsa and queso fresco\$200
Polenta Cake with roasted red pepper relish & feta cheese\$180
Focaccia Pizza with pesto sauce, tomatoes, black olives & mushrooms\$180
Dungeness Crab Cakes with cilantro caper aioli\$250



Displays

Small serves 25 people, Large serves 50 people

Sliced Fruit Display

garnished with assorted berries

Small Display \$115 Large Display \$210

International Cheese Display

garnished with berries and nuts, crackers & sliced baguette

Small Display \$155 Large Display \$285

Assorted Seasonal Grilled Vegetables

with pesto drizzle and balsamic glaze

Small Display \$120 Large Display \$220

Antipasto

with salami, ham, provolone, Swiss cheese, roasted red peppers, marinated olives, cherry peppers, roasted garlic cloves, gherkins, crackers & sliced baguette

Small Display \$160 Large Display \$300

Mini Sweets

with mini desserts and chocolate-dipped strawberries

Small Display \$225 Large Display \$415

Questions? Contact
info@mcclellanhospitality.com or 916.877.8159