



2022  
*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.

# Winter Wonderland

Buffet \$35    Plated \$37

## 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 \$39    Plated \$41

## 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 \$45    Plated \$47

## 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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# 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	.....\$190
Dungeness Crab Cakes with cilantro caper aioli	.....Market Price



# Displays

Small serves 25 people, Large serves 50 people

## Sliced Fruit Display

garnished with assorted berries

Small Display \$125    Large Display \$235

## International Cheese Display

garnished with berries and nuts, crackers & sliced baguette

Small Display \$160    Large Display \$300

## Assorted Seasonal Grilled Vegetables

with pesto drizzle and balsamic glaze

Small Display \$140    Large Display \$260

## Antipasto

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

Small Display \$165    Large Display \$310

## Mini Sweets

with mini desserts and chocolate-dipped strawberries

Small Display \$230    Large Display \$425

Questions? Contact  
[info@mcclellanhospitality.com](mailto:info@mcclellanhospitality.com) or 916.877.8159



# 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

## 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