



ALTADENA

TOWN & COUNTRY CLUB

est. 1910

SOCIAL MENU

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BREAKFAST BUFFETS

COFFEE BREAK & MEETING INTERMEZZOS

THEMED BREAKS

LUNCH/DINNER BUFFET

LUNCH/DINNER PLATED SELECTIONS

HORS D'OEUVRES

RECEPTION DISPLAYS

SPECIALTY STATIONS

DESSERTS

ADDITIONAL INFORMATION



ALTADENA TOWN & COUNTRY CLUB

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Breakfast Buffet

Prices per Person
MINIMUM OF 35

MENDOCINO CONTINENTAL

Chilled Orange, Cranberry, and Apple Juices
Fresh Baked Danish, Muffins, and Brooklyn Bagels
Cream Cheese and Sweet Butter
Sliced and Whole Seasonal Fruit
Fresh Brewed Coffee and Shangri-La Organic Teas

CALIFORNIA CONTINENTAL

House-Made Granola, Assorted Yogurts and Cereals
Chilled Orange, Cranberry, and Apple Juices
Fresh Baked Danish, Muffins, and Brooklyn Bagels
Cream Cheese and Sweet Butter
Sliced and Whole Seasonal Fruit
Fresh Brewed Coffee and Shangri-La Organic Teas

AMERICAN BREAKFAST

Three Cheese Scrambled Eggs and O'Brien Breakfast Potatoes
Hickory Smoked Bacon or Sausage Links
Chilled Orange, Cranberry, and Apple Juices
Fresh Baked Danish, Muffins, and Brooklyn Bagels
Cream Cheese and Sweet Butter
Sliced and Whole Seasonal Fruit
Fresh Brewed Coffee and Shangri-La Organic Teas

BREAKFAST/BRUNCH BUFFET ADD-ONS:

Pork Sausage Links
Chicken Sausage Links
Eggs Benedict
Maple Tavern Ham
Hickory Smoked Bacon
Buttermilk Pancakes and Maple Syrup
Ricotta Cheese Blintzes and Blueberry Compote
Cinnamon Brioche French Toast and Maple Syrup
Egg White Frittata (Spinach, Caramelized Onions, and Pomodoro Sauce)
Scrambled Eggs with Sautéed Mushroom, Peppers, and Three Cheeses

Smoked Salmon
Cream Cheese, Red Onion, and Capers

The above prices are subject to a service charge and government sales tax.



Coffee Breaks & Meeting Intermezzos

BEVERAGES

**Fresh Brewed Coffee
Hot Chocolate
Iced Tea
Bottled Water
Assorted Soft Drinks
Ice Cold Milk
Coconut Water
Fresh Squeezed Fruit and Vegetable Juice**

FROM THE BAKE SHOP

**Fresh Baked Assorted Cookies
Brooklyn Bagels with Cream Cheese**

**Fresh Baked Danishes or Muffins
Warm Butter Croissants**

ENLIGHTENED SNACKS

**Fresh Seasonal Sliced and Whole Fruit
Grilled Vegetable Platter
Gourmet Yogurt Parfait
Crispy Tortilla Chips and Fresh Salsa
Protein Bars and Granola Bars
Air Popped Popcorn with Assorted Flavorings
Seaweed Crisps
Kale Chips
Terra Chips
Hummus and Gluten Free Rice Chips
Vegetable Crudité
Assorted Fruit and Nut Breads**

ALTADENA TOWN & COUNTRY CLUB

Themed Breaks

Prices per Person

COOKIE JAR

Fresh Baked Cookie Sampler
Brownies and Raspberry Lemon Bars
Fresh Brewed Coffee and Shangri-La Organic Teas

ENERGY BOOST

Assorted Yogurts
Granola Bars and Protein Bars
Sliced Seasonal Fruit
Fresh Squeezed Fruit and Vegetable Juice

BUILD YOUR OWN TRAIL MIX

Array of Assorted Nuts and Chews
Yogurt Covered Pretzels
Chocolate Covered Raisins
Almonds
Cashews
Walnuts
Dried Cranberries
Mini Chocolate Drops
Sun-Dried Apricots

AFTERNOON TEA

Maximum of 50

Sliced Seasonal Fruits
Assortment of: Freshly Baked Scones, Madeleines, and Cannelés
Devonshire Cream and Preserves
Freshly Baked Assorted House Cookies
Fresh Brewed Coffee and Shangri-La Organic Teas

Choice of 4 Finger Sandwiches served with Fruit Brochette

Smoked Salmon and Chives
Cucumber, Watercress, and Herb Cream Cheese
Roast Beef with Cheddar and Tomato
Tarragon Chicken Salad
Smoked Turkey and Avocado
Albacore Tuna Salad
Gruyere Swiss and Tomato
Tavern Ham and Apple Mascarpone

The above prices are subject to a service charge and government sales tax.

ALTADENA TOWN & COUNTRY CLUB



Hors D'Oeuvres

See Pricing Below for One Hundred Piece Servings

HOT HORS D'OEUVRES

- Vegetable Tempura Lollipop**
Yuzu Sesame Dipping Sauce
- Wild Mushroom and Feta Quesadillas**
- Parmesan Truffle Fries**
Kalamata Olive Aioli, Bamboo Cones
- Sweet Potato Fries**
Chipotle Mayo, Bamboo Cones
- Stuffed Mushrooms**
Crab or Spinach
- Sweet Onion, Gruyère and Bacon Quiche**
- Vegetable Egg Rolls**
Sweet and Sour Sauce
- Artichoke Fritters Milanese**
- Kale Potstickers**
Dipping Sauces
- Mini Blini with Smoked Chicken & Chipotle Corn**
- South Western Chicken Empanada**
Braised Chicken and Roasted Pasilla Chili Sauce
- Korean Chicken Lollipops**
- Coconut Chicken**
- Lemongrass Chicken Potstickers**
Dipping Sauces
- Lemongrass Yakitori Chicken**
- Spanakopita**
Spinach and Feta Filled Phyllo

COLD HORS D'OEUVRES

- Fresh Thai Vegetable Spring Rolls**
- Fruit Kabob**
Agave Nectar
- Heirloom Tomato Bruschetta**
Romano Crostini
- Soppresata and Fresh Mozzarella**
on Crispy Polenta
- Belgian Endive**
Herb Goat Cheese, Toasted Walnuts
- Mushroom Tartlets**
Crème Fraiche, Balsamic Reduction
- Prosciutto Wrapped Asparagus**
Tomato Basil Vinaigrette
- Avocado Toast**
Shaved Radishes
- Tomato and Mozzarella Skewers**
Balsamic Glaze
- Smoked Salmon**
Pumpernickel, Dill Mustard

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Hors D'Oeuvres

See Pricing Below for One Hundred Piece Servings

UPGRADE OPTIONS

Shredded Beef Short Rib
Potato Pancake, Horseradish Cream

Truffled Beef Carpaccio
Olive Tapenade

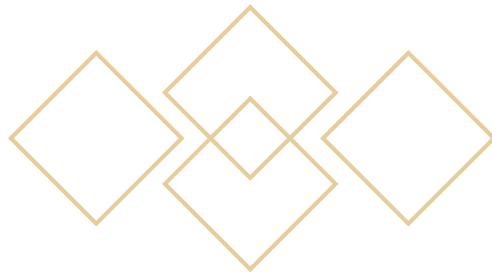
American Sturgeon Caviar
Potato Pancakes, Chive Crème Fraiche

Tuna Poke
Edible Spoon, Furikake

Shrimp Ceviche Cone
Aguachille, Sesame Cornet, Avocado Mousse

Dungeness Crab Cake
Old Bay Aioli

Tandoori Marinated Lamb Lollipops
Tamarind Chutney



LATE NIGHT SNACKS

One Hundred Piece Servings per Item

Bulgogi Mini Tacos

Kobe Sliders

Tomato Bisque and Grilled Cheese Sandwich

Poke Bowl

Spam Musubi

Pizza in a Box

Chicken and Waffle



Reception Displays

Minimum of 50 Guests
Prices per Person



Baked Brie En Croute

Candied Pecans, Apricot Marmalade,
Sliced Baguette, Water Crackers

Selected Charcuterie

Fresh Seasonal Fruit Display

Imported and Domestic Cheese

Vegetable Crudit 

Fiesta

Taquitos, Chips, Salsa, Guacamole, Ceviche,
Queso Fresco, Wild Mushroom Quesadillas

Asian Wok

Thai Spring Rolls, Indonesian Chicken Satay, Potstickers,
Shrimp and Pork Shumai, Vietnamese Rice Noodle Salad

ALTADENA TOWN & COUNTRY CLUB



Specialty Stations

Minimum of 50 Guests

Prices per Person

Italian Table

Caesar Salad
Served with Garlic Bread
Pastas (Choice of Two)
Penne, Cheese Tortellini, Rigatoni,
Mushroom Ravioli, Gemelli
Sauces (Choice of Three)
Tomato Basil, Bolognese,
Alfredo, Marinara, Pesto

South of the Border Fajitas

Choice of Chicken and Beef,
Flour and Corn Tortillas, Pico de Gallo,
Guacamole, Queso Fresco,
Lime Crema, Black Beans, Rice,
Grilled Vegetable

Salad Stations

Altadena Mélange, Classic Caesar, American
Chop, Beet and Goat Cheese

Seafood

Poached Spiced Shrimp,

Marinated Mussels and Little Neck Clams,
Sardinian Calamari Salad

Whole Poached Salmon

Cucumber Mignonette,
Citrus Dill Crème Fraiche

CARVING STATIONS

Roasted Diestel Farms Turkey

Cranberry Orange Relish, Giblet Gravy

Honey Baked Nueske Ham

Charred Pineapple Sauce,
Whole Grain Mustard

Slow Roasted Angus Beef Sirloin

Cabernet and Forest Mushroom Demi-Glace

Sonoma Leg of Lamb

Rosemary and Mint Lamb Jus

Roasted Tenderloin of Sterling Beef

Cabernet and Forest Mushroom Demi-Glace

Prime Rib of Beef

Au Jus and Horseradish

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ALTADENA TOWN & COUNTRY CLUB

Buffet Options

DELI BUFFET

Minimum of 30 Guests

Black Forest Ham, Roasted Turkey Breast, Salami, and Roast Beef
Pepper Jack, Swiss, and Cheddar Cheeses
Sliced Ripe Tomato, Leaf Lettuce, Kosher Dill Pickles, and Shaved Red Onions
Assorted Breads and Condiments
Mixed Green Salad, Spanish Coleslaw, and Redskin Potato Salad
Assorted House Baked Cookies

HOT BUFFET

Minimum of 50 Guests

Choice of Two Salads, Two Entrées, One Pasta
Accompanied by Selection of Rice or Potato,
Fresh Seasonal Vegetables, Rolls, and Butter
Coffee and Tea are Included

SALADS

Mixed Baby Greens
Lemon Orzo with Grilled Vegetables
Cali Salad with Sesame Dressing
Mélange Salad
Vegetable Pasta Salad
Classic Caesar
Mediterranean Cucumber and Tomato
Fresh Fruit Tray

ENTRÉES

One Choice of Sauce Per Entrée

Pan Roasted Chicken Breast
Madeira Demi-Glace, Roasted Grape Tarragon Cream Sauce,
House-Made Plum Sauce

Crispy Salmon
Lemon and Herbed Cream Sauce, Cilantro Leek Sauce, Sweet Soy

Roasted Bistro Steak
Crimini Mushroom Sauce, Pinot Noir Demi, Smoked Tomato Sauce

PASTA

Baked Pasta - Roasted Vegetables and Tomatoes
Spinach Tortellini - Gorgonzola Cream
Penne Pasta Primavera - Fresh Sautéed Vegetables, Basil, Parmesan, and Garlic
Penne Alfredo

LUNCH | DINNER

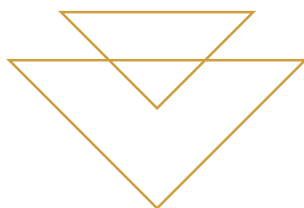
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ALTADENA TOWN & COUNTRY CLUB



Lunch Selections

Includes Warm Rolls, Coffee, and Tea
Prices per Person



SALADS

House Salad

Mixed Greens, Cherry Tomatoes,
Cucumbers, Creamy Herb Vinaigrette

Caesar Salad

Romaine Hearts, Romano,
House-Made Croutons

Baby Iceberg Salad

Blue Cheese Dressing, Grape Tomatoes,
Asparagus, Heart of Palm, Avocado

Mélange Salad

Baby Greens, Gorgonzola, Candied Pecans,
Pepitas, Gala Apples, Balsamic Vinaigrette

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Lunch Selections

Includes Warm Rolls, Coffee, and Tea
Prices per Person

COLD LUNCHEON ENTRÉES

Choose up to two entrées below:



Quinoa Tabbouleh Salad

Ripe Tomatoes, Hummus, Feta, Kalamata Olives,
Marcona Almonds, Bibb Lettuce, Lemon and
Arbequina Extra Virgin Olive Oil

Grilled Chicken and Super Food Salad

Kale, Cabbage, Apple, Fresh Herbs, Hemp Seeds,
Activated Turmeric Vinaigrette

Mélange Salad with Chicken

Baby Greens, Gala Apples, Gorgonzola,
Pepitas, Candied Pecans, Balsamic Vinaigrette

Cali Salad

Wine Poached Pear, Baby Spinach,
Gorgonzola, Walnuts, Sesame Dressing

Chicken Salad Croissant

Sun-Dried Apricots, Tarragon and Golden Raisins
with Pasta Salad and Sliced Fruit

ALTADENA TOWN & COUNTRY CLUB



Lunch Selections

Includes House Salad or Caesar Salad
Rice or Potatoes and Fresh Seasonal Vegetables (*not included in Pasta Pomodoro)
Warm Rolls, Coffee, and Tea
Prices per Person

HOT LUNCHEON ENTRÉES

Choose up to two entrées below:

Pasta Pomodoro

Grilled Rosemary Chicken, Oven Roasted Tomatoes,
Garlic, Extra Virgin Olive Oil, Fresh Basil

Sautéed Chicken Breast

Marsala Chicken Jus

Roasted Chicken Breast with Pancetta Bacon

Wild Mushrooms Ragout

Citrus Hoisin Chicken

All-Natural Chicken Breast, House-Made Sweet Soy

Barramundi

Ginger Sherry Glaze, Candied Shimeji Mushrooms

Grilled Salmon

Maple Bourbon Glaze

Roasted Salmon

Pasilla Cream Sauce

Grilled Petite Bistro Steak

Garlic and Soy Infusion, Crispy Maui Onions

New York Strip Steak

Port Demi Essence

The above prices are subject to a service charge and government sales tax.



Dinner Selections

Includes House Salad or Caesar Salad
Rice or Potatoes and Fresh Seasonal Vegetables (*not included in Pasta and Cauliflower)
Warm Rolls, Coffee, and Tea
Prices per Person

ENTRÉES

Pasta Pomodoro

Roasted Plum Tomatoes, Fresh Basil,
Artichokes, Garlic, Spinach, Shaved Romano

Cauliflower Steak

Quinoa "Risotto", Turmeric Coconut Sauce (Vegan Option)

Portobello Mushroom Wellington

Ricotta Cheese, Spinach, Wrapped in a Puff Pastry,
House-Made Marinara (Vegetarian Option)

Roasted Chicken with Pesto

on Mashed Red Potatoes with Merlot Sauce

Citrus Hoisin Chicken

All-Natural Chicken Breast, Sweet Soy

Roasted Chicken Breast with Pancetta Bacon

Wild Mushrooms Ragout

Maple Cured Pork Chop

Grilled Apple Compote

Maple Salmon

Maple Bourbon Glaze

Halibut

Lemongrass Coconut Ginger Sauce with Beech Mushrooms

Braised Meyer's Ranch Beef Short Rib

Spicy Harissa Braising Liquid

Grilled New York Steak

Red Wine Dijon Demi

Pan Seared Filet with Peppercorn Cream Sauce

Raspberry Port Essence

Pan Seared Filet with Horseradish Port Wine Sauce

Aged Balsamic Reduction

MIXED GRILLS

Roasted Chicken Breast and Salmon Filet

Whole Grain Tarragon Cream Sauce

Pan Seared Filet Mignon and Chicken

Pinot Noir Demi

Filet Mignon and Salmon

Candied Shimeji Mushrooms, Ginger Sherry Glaze

Filet Mignon with Cognac Sauce and Shrimp with Herbed Butter

The above prices are subject to a service charge and government sales tax.



Desserts

Prices per Person

Fosselman's Sorbet Trio

Churro Loops

Chocolate and Caramel Drizzle

Molten Chocolate Cake

Vanilla Crème Anglaise

Fruit Tart

Tart Shell Filled with Pastry Cream and Topped with Seasonal Fruits

Summer Delight

White Chocolate and Strawberry Mousse on top of a Sable Breton

Tiramisu

Layers of Coffee Soaked Ladyfingers and Mascarpone Cream

New York and Raspberry Cheesecake

Lemon Tart



Mini Dessert Trio

Mini Dessert Display

ALTADENA TOWN & COUNTRY CLUB

Additional Information

There is a room rental fee for 30-50 people and a room rental fee for 50+ people which includes the following:

Tables and chairs, standard napkins and tablecloths, table skirts, all serving pieces, and all other additional tables.

ADDITIONAL CHARGES

**LCD Projector and Screen
Projector Screen
Grand Piano**

**TV and DVD Players
Easel Stand
Flipchart**

SPECIAL ARRANGEMENTS AND UPGRADES

**Tablecloth Upgrades
Upgrade Chiavari Chairs**

BAR SELECTIONS

Bartender and bar set-up

HOSTED AND NON-HOSTED ITEMS

**Soda
Domestic Beer
Imported Beer
House Wine**

**Well Drinks
Calls
Premium
Super Premium**

**Martinelli
House Champagne
Fruit Punch
Champagne Punch**

**House Wine
Lemonade
Coffee, Tea, or Iced Tea
Sparkling Fruit Punch**

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