



MARBELLA COUNTRY CLUB
BREAKFAST BUFFETS

I

SLICED SEASONAL FRESH FRUIT AND BERRIES
ASSORTED HOLIDAY MUFFINS AND BREAKFAST PASTRIES
MINI BAGELS WITH CREAM CHEESE
FRESH SQUEEZED ORANGE JUICE, COFFEE AND TEA SELECTIONS

II

SLICED SEASONAL FRESH FRUIT AND BERRIES
ASSORTED HOLIDAY MUFFINS AND BREAKFAST PASTRIES
SMOKED SALMON WITH MINI BAGELS AND CREAM CHEESE,
TOMATOES, CAPERS, RED ONION
FRESH SQUEEZED ORANGE JUICE, COFFEE AND TEA SELECTIONS

III

SLICED SEASONAL FRESH FRUIT AND BERRIES
ASSORTED HOLIDAY MUFFINS
ASSORTED CROISSANTS WITH WHIPPED BUTTER AND PRESERVES
SCRAMBLED EGGS WITH ASPARAGUS, ROASTED TOMATO, FRESH HERBS AND FETA CHEESE
SUGAR CURED BACON AND SAUSAGE
CHEESE BLINTZES WITH FRESH BERRY COMPOTE
FRESH SQUEEZED ORANGE AND GRAPEFRUIT JUICES
COFFEE AND TEA SELECTIONS



MARBELLA COUNTRY CLUB
PLATED LUNCH MENUS

FIRST COURSE
CHOICE OF ONE

HOUSE CAESAR SALAD
SHAVED PARMESAN, CROUTONS AND CAESAR DRESSING

BABY GREENS WITH GOAT CHEESE, CANDIED WALNUTS, FRESH
RASPBERRIES, RASPBERRY VINAIGRETTE

SONOMA FIELD GREENS WITH BLUE CHEESE, CANDIED
WALNUTS, RED ONION, BALSAMIC VINAIGRETTE

SECOND COURSE
CHOICE OF TWO

GRILLED CHICKEN PENNE PASTA
FRESH TOMATOES, BROCCOLI, BASIL TOSSED IN WHITE WINE SAUCE

BLACK TRUFFLE MACARONI & CHEESE
WHITE CHEDDAR, BLACK TRUFFLE

CEDAR PLANKED SALMON
MUSTARD-BROWN SUGAR CRUST, ORANGE LIME HERB SAUCE
SERVED OVER MIXED GREENS

TURKEY WRAP
SLICED TURKEY, SPINACH, TOMATO, RASPBERRY CHIPOTLE
MAYONNAISE IS A SPINACH TORTILLA WITH FRESH FRUIT

THIRD COURSE
CHOICE OF ONE

CHOCOLATE LAVA CAKE
CARROT CAKE WITH CREAM CHEESE FROSTING
ORIGINAL CHEESECAKE WITH FRESH FRUIT GARNISH



MARBELLA COUNTRY CLUB **PLATED DINNER SELECTIONS**

FIRST COURSE SELECTIONS

SILVER

CLASSIC CAESAR SALAD

ROMAINE WEDGE SALAD WITH
RED ONION, BACON AND BLEU
CHEESE

MIXED GREEN SALAD WITH
CHERRY TOMATOES AND
CUCUMBERS

SILVER

CHICKEN ROULADE WITH
PROSCIUTTO, SPINACH AND
ROASTED TOMATOES,
GARLIC MASHED POTATOES
AND SEASONAL MIXED
VEGETABLES

FLAT IRON STEAK WITH
TRUFFLE AIOLI, ROASTED
RED POTATOES AND
ASPARAGUS

ROASTED CHICKEN WITH
ARTICHOKE HEARTS, SUN
DRIED TOMATOES, WHITE
WINE, MASHED POTATOES
AND SEASONAL VEGETABLES

BUTTERNUT SQUASH RAVIOLI
WITH MICRO GREEN AND
MAPLE BEURRE BLANC

GOLD

CREAM OF ASPARAGUS SOUP

TOMATO AND BASIL BISQUE

MIXED FIELD GREENS WITH
GOAT CHEESE, POACHED
PEARS, TOASTED WALNUTS
AND RASPBERRY VINAIGRETTE

BABY SPINACH SALAD WITH
RED ONIONS, BACON,
MARINATED MUSHROOMS AND
BACON DRESSING

ENTREE SELECTIONS

GOLD

ROASTED CHICKEN WITH
CREAM SAUCE WITH WILD
MUSHROOM RISOTTO AND
CRISPY PANCETTA

GRILLED SALMON WITH
TOMATO BUERRE BLANC
DRIZZLE, GREEN BEANS AND
WILD RICE

BEEF MEDALLIONS WITH
PINOT NIOIR DEMI GLAZE,
RED ROASTED POTATOES
AND ASPARAGUS

ALMOND CRUSTED SOLE
FILET WITH LEMON RISOTTO
AND BASIL JUS

PLATINUM

LOBSTER BISQUE

CORN CHOWDER WITH
CHIPOTLE ESSENCE

MIXED FIELD GREENS WITH
GOAT CHEESE, DRIED
CRANBERRIES, PINE NUTS
AND RASPBERRY VINAIGRETTE

PLATINUM

GRILLED FILET MIGNON WITH
PORT WINE REDUCTION,
PORTABELLA MUSHROOM
AND TRUFFLE MASHED
POTATOES

GRILLED SEA BASS WITH
DILL LEMON CREME
FRAICHE, GARLIC MASHED
POTATOES AND GREEN
BEANS

RACK OF LAMB WITH RED
WINE GASTRIQUE, MASHED
POTATOES AND WILTED
SPINACH GREENS

LOBSTER RAVIOLI WITH
BEURRE BLANC AND MICRO
GREENS

HALIBUT WITH CRAB
GARNISH, PURPLE POTATOES
AND ASPARAGUS



MARBELLA COUNTRY CLUB
Vegetarian, Vendor and Children's Selections

VEGETARIAN

PENNE PASTA PRIMAVERA WITH TOMATO BASIL SAUCE

WILD MUSHROOM RAVIOLI WITH BEURRE BLANC SAUCE,
BALSAMIC GASTRIQUE AND TOASTED PINE NUTS

VENDOR MEALS

PENNE PASTA PRIMAVERA WITH TOMATO BASIL SAUCE

WILD MUSHROOM RAVIOLI WITH BEURRE BLANC SAUCE,
BALSAMIC GASTRIQUE AND TOASTED PINE NUTS

CHILDREN

INCLUDES FRESH FRUIT SALAD
PENNE PASTA WITH MARINARA SAUCE
CHICKEN STRIPs WITH FRENCH FRIES

DESSERT SELECTIONS

CHOICE OF ONE

CHOCOLATE LAVA CAKE

CARROT CAKE WITH CREAM CHEESE FROSTING

ORIGINAL CHEESECAKE WITH FRESH FRUIT GARNISH

VANILLA CREME BRULEE WITH BERRY GARNISH



MARBELLA COUNTRY CLUB **THEMED BUFFETS**

ALL AMERICAN COOKOUT BUFFET

MIXED GREEN SALAD WITH HOUSE DRESSING
SLICED FRESH FRUIT
HOUSEMADE HAMBURGERS
ALL BEEF HOT DOGS
{PORK SAUSAGE OPTIONAL}
TRADITIONAL CONDIMENTS
CHOCOLATE CHIP COOKIES

ITALIAN BUFFET

CLASSIC CAESAR SALAD
MARINATED VEGETABLE DISPLAY
FOCACCIA BREAD
PENNE PASTA WITH SAUSAGE IN BOLOGNESE SAUCE
CHICKEN PARMESEAN
{SHRIMP SCAMPI OPTIONAL}
TIRAMASU AND CANNOLI

BBQ BUFFET

HOUSEMADE COLE SLAW
BBQ CHICKEN BREAST
ROASTED TRI-TIP
{BABY BACK RIBS OPTIONAL}
COUNTRY BAKED BEANS
CORN ON THE COB
CORNBREAD WITH HONEY BUTTER
FRESH FRUIT CRISP

MEXICAN BUFFET

TORTILLA CHIPS, GUACAMOLE AND SALSA
CAESAR SALAD WITH LIME-CILANTRO DRESSING AND TORTILLA STRIPS
CHEESE ENCHILADAS
SOFT TACO BAR WITH CHICKEN & BEEF
TORTILLAS, CHEESE, LETTUCE, SALSA, SOUR CREAM, ONIONS, AND CILANTRO
RANCHERO BEANS
MEXICAN STYLE RICE
CARMEL FLAN

THE CAPO BUFFET

FANCY MIXED GREENS WITH PEARS, GOAT CHEESE AND CANDIED WALNUTS
ROASTED CHICKEN BREAST WITH ROSEMARY,
GARLIC, OLIVES AND ARTICHOKE HEARTS
ALMOND CRUSTED FILET OF SOLE
RED ROASTED POTATOES
SEASONAL VEGETABLES
FRESH BAKED ROLLS AND BUTTER
CHOCOLATE LAVA CAKES

