



# Breakfast Buffet

25 Person Minimum  
Served with Coffee, Orange Juice & Iced Tea

## C o n t i n e n t a l   S t a r t e r

**\$14 per person**

Fresh Seasonal Fruit Display

w/ Yogurt Dipping Sauce

Assorted Breakfast Pastries & Bagels and Cream Cheese

## S u n r i s e   B r e a k f a s t

**\$19 per person**

Fresh Seasonal Fruit

Fluffy Scrambled Eggs

with onions, mushrooms & cheddar cheese

Texas Style French Toast

with warm maple syrup

Smoked Bacon & Country Sausage

Home Fried Breakfast Potatoes

with sautéed peppers and onions

Assorted Breakfast Pastries

Assorted Juices, Freshly Brewed Coffee & Tea

Biscuit's & Gravy Add \$3

All breakfasts served with orange juice, freshly brewed coffee & iced tea Each of the above selections are subject to service charge and sales tax

# Luncheon Buffet

## Entrees

Please select One \$25 Please select Two \$29

### Roasted Tri Tip

Roasted Tri Tip, Mushroom Cabernet demi-glace

### Parmesan Crusted Tilapia

Parmesan Crusted Tilapia, Fresh Caprese Salsa

### Artichoke Chicken

Oven Roasted Chicken Breast, Garden Artichoke Cream Sauce

### Lemon Pepper Chicken Breast

Oven Roasted Chicken Breast, Lemon Beurre Blanc Sauce

### Chicken Marsala

Oven Roasted Chicken Breast, Mushrooms, Prosciutto & Marsala demi-glace

### Cajun Chicken

Oven Roasted Chicken Breast in Light Cajun Cream Sauce

### Oven Roasted Salmon (Add \$4)

Oven Roasted Salmon Creamy Dill sauce

### Prime Rib (Add \$5)

Roast Prime Rib of Beef, Au jus, Creamy Horseradish

### Scampi (Add \$4)

Shrimp Scampi, Jasmine Rice & Lemon Butter Chardonnay

Vegetarian Options Also Available

## Accompaniments

Please select three

### Classic Spinach Salad

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

### Fresh Garden Salad

Mix of Field Greens & Spring Mix, Tomatoes, Cucumbers Honey Poppy Seed Dressing

### Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

Herb Roasted New Potatoes, Creamy Garlic Mashed Potatoes, Fresh Roasted Vegetables, Jasmine Rice, Wild Rice Pilaf, Penne with Sundried Tomato Pesto

### Garlic Bread (add \$1)

All lunches served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu

Each of the above selections are subject to service charge and sales tax



# Luncheon Specialty Buffet

Served until 2:00 p.m.

## Italian Buffet

\$26 Per Person

Please Choose One

### Chicken Piccata

with imported capers & Chardonnay cream sauce

### Chicken Parmesan

lightly breaded chicken breast in marinara with melted mozzarella

Please Choose One

### Penne Pasta

with sun-dried tomato & pesto cream sauce

### Lasagna

with Italian sausage & herb tomato sauce

### Three-Cheese Tortellini

sun dried tomato pesto

### Includes

Caesar Salad - Anti pasta Salad

Grilled Eggplant - Garlic Bread

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

## Deli Buffet

\$20 per person

Thin Sliced Roast Beef, Salami, Ham & Turkey

Sliced Cheddar, Swiss, Jack Cheese & Relish Tray

with lettuce, tomatoes, red onion, and pickles

Assorted Fresh Breads, Deli Rolls or Croissants

Also Please Select Two

Fresh Seasonal Fruit Display, Fresh Field Greens

Marinated Pasta Salad, Caesar Salad

Home Style Potato Salad, Spinach Salad

with bacon, red onions & raspberry vinaigrette

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water



# Luncheon Specialty Buffet

Continued

## Mexican Fiesta Buffet

\$26 per person

Chile Relleno Bake,  
Chicken Enchiladas

Beef Tacos,  
Refried Beans,

Spanish Rice,  
Green Salad

House Made Churros

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

## Tri Tip Barbeque Buffet

\$27 per person

Marinated Tri Tip  
in Burgundy mushroom sauce

Garlic Bread

BBQ Baked Beans

Caesar Salad

Penne Pasta

with sun-dried tomato pesto sauce

Home Style Potato Salad

Marinated Pasta Salad

Corn on the Cob

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

All lunches served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu  
Each of the above selections are subject to service charge and sales tax

# Light Hord 'oeuvres Reception

Per Person \$26

Your selection of six options from appetizer menu, two will be served as display station and four will be passed by servers

Butler Passed Select Four

**English Cucumber Canapés**

English Cucumber Canapés, Smoked Salmon & Bleu Cheese Mousse

**Chicken Skewers**

Chicken Skewers, Sweet Spicy Thai Sauce

**Spanakopita**

Spanakopita Spinach Feta, Balsamic Reduction

**Stuffed Jumbo Mushrooms**

Choice of Sweet Italian Sausage, Pecorino-Romano, or Garlic Parmesan Cream Cheese

**Crab Baguettes**

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

**Teriyaki or Beef Skewers**

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

**Roasted Grape Crostini or Italian Crostini**

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

**Italian Crostini**

Tomato, Artichoke Hearts & Kalamata Olives

**Turkey Pinwheel Sandwich**

Displayed Select One

**Artisan Cheeses**

Assorted Artisan Cheeses, Sliced Baguette & Crackers

**Fresh Fruit Display**

Fresh Seasonal Fruit & Candied Nuts

**Garden Vegetable Crudit **

Garden Crudit  Display Raw & Marinated Vegetables, Assorted Dipping Sauces

**Grilled Vegetable Display**

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

**Taste Of Asia**

**Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces**

100pp = 3 choices, 50-99pp = 2 choices, <49pp 1 = choice

**Beverage Station**

Fresh Brewed Coffee, Iced Tea & Water

# Heavy Hord 'oeuvres Reception

Per Person \$37

Butler Passed Select Four  
English Cucumber Canapés  
Chicken Skewers  
Spanakopita  
Stuffed Jumbo Mushrooms  
Crab Baguettes  
Argentinean Beef Skewers  
Chef Damian's Baja Bites  
Roasted Grape Crostini & Italian Crostini  
Smoked Salmon Toast Points  
Basil Pesto Focaccia

Display Select One

Artisan Cheeses

Assorted Artisan Cheeses, Sliced Baguette & Crackers

Fresh Fruit Display

Fresh Seasonal Fruit & Candied Nuts

Garden Vegetable Crudit 

Garden Crudit  Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Grilled Vegetable Display

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

100pp = 3 choices, 50-99pp = 2 choices, <49pp 1 = choice

Carving Station

Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip, Santa Maria Jus

Roast Breast of Turkey

Fresh Roasted Turkey Breast

Sandwich Rolls & Condiments

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Add Fabulous Dessert Buffet \$5 per person

# Hord 'oeuvres By the Tray

Fifty Pieces Per Tray

Taste Of Asia \$110

Choose One

Pot Stickers or Mini Won Ton or Spring Rolls with Three Dipping Sauces

Artisan Cheeses Display \$150

Assorted Artisan Cheeses, Candied Nuts, Sliced Baguette & Crackers

Fresh Fruit Display \$150

Fresh Seasonal Fruit

Garden Vegetable Crudit  \$110

Garden Crudit  Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Bruschetta Bar \$125

Choose One

Toasted Baguettes Artichoke dip, Italian Crostini, Spinach Dip, Jalapeno-Lime Hummus

Grilled Vegetable Display \$100

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

English Cucumber Canap s \$100

Smoked Salmon Mousse (100 pieces)

English Cucumber Canap s \$100

Bleu Cheese Mousse (100 pieces)

Chicken Skewers \$125

Chicken Skewers, Sweet Spicy Thai Sauce

Jumbo Mushrooms \$120

Choice of Sweet Italian Sausage, Pecorino-Romano, or Garlic Parmesan Cream Cheese

Jumbo Prawns \$150

Chilled Jumbo Prawns, House-Made Cocktail Sauce

# Hord 'oeuvres By the Tray

Fifty Pieces Per Tray (Continued)

## Crab Baguettes \$125

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

## Teriyaki or Beef Skewers \$125

Grilled Marinated Beef Skewers, Argentinean Chimichurri Sauce

## Chef Ricardo Baja Bites \$125

Carnitas on a Housemade Tortilla Chip Topped with Guacamole and Pico de Gallo

## Roasted Grape Crostini \$110

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

## Italian Crostini \$100

Toasted Baguette, Tomato, Artichoke, Kalamata Olives Tapenade

## Ahi Tuna Tartar Crostini \$160

Ahi Tuna Tartar Sriracha Aioli, Red Onion, Micro Greens

## Crab Stuffed Mushrooms \$160

Warm Crab Herb Cream Cheese and Toasted Almonds

## Smoked Salmon Toast Points \$140

Smoked Salmon Toast Points, Chive Mascarpone

## Turkey Pinwheel Sandwiches \$120

Fresh Sliced Turkey Breast, Lettuce, Tomato, Cilantro Cream Cheese

## Option One \$23

Your selection of four options from appetizer menu, one will be served as display station and three will be passed by servers

## Option Two \$28

Your selection of six options from appetizer menu, two will be served as display station and four will be passed by servers

## Displayed

### Artisan Cheeses

Assorted Artisan Cheeses, Sliced Baguette & Crackers

### Fresh Fruit Display

Fresh Seasonal Fruit & Candied Nuts

### Garden Vegetable Crudit 

Garden Crudit  Display Raw & Marinated Vegetables, Assorted Dipping Sauces

## Butler Passed

### Chicken Skewers

Chicken Skewers, Sweet Spicy Thai Sauce

### Crab Baguettes

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

### Smoked Chicken Quesadillas

Smoked Chicken, Roasted Red Peppers, Pepperjack, Cheddar Crispy Onions Corn Relish & Chipotle Aioli

### Spanakopita

Spanakopita Spinach Feta, Balsamic Reduction

### Jumbo Mushrooms

Choice of Sweet Italian Sausage, Pecorino-Romano, or Garlic Parmesan Cream Cheese

### Chef Ricardo's Baja Bites

Carnitas on a Housemade Tortilla Chip Topped with Guacamole and Pico de Gallo

### Roasted Grape Crostini or Italian Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

### Taste Of Asia

Pot Stickers, Mini Won Ton, Spring Rolls, Three Dipping Sauces

100pp = 3 choices, 50-99pp = 2 choices, <49pp 1 = choice



# Celebration of Life Hord 'oeuvres Buffet

(continued)

Add Carving Station \$10 per person

## Santa Maria Tri Tip

Slow Roasted Marinated Tri Tip, Santa Maria Jus

## Roast Breast of Turkey

Fresh Roasted Turkey Breast

Sandwich Rolls & Condiments

## Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Add Fabulous Dessert Buffet \$5 per person

Each of the above selections are subject to service charge and sales tax



# Special Event Dinner Buffet

Per Person \$37

## Salads Please select two

### Hearts of Romaine Caesar Salad

Chopped Romaine Parmesan Cheese, Garlic Croutons & Classic Caesar Dressing

### Classic Spinach Salad

Fresh Spinach, Egg, Bacon, Red Onions & Raspberry Vinaigrette

### Fresh Garden Salad

Mixed Field Greens & Spring Mix, Tomatoes, Cucumbers, Honey Poppyseed Vinaigrette

### Diablo Creek Salad

Spring Mix, Dried Cranberries, Glazed Walnuts & Bleu Cheese Crumbles, Champagne Vinaigrette

### Mediterranean Salad

with Feta cheese, Kalamata Olives & Cherry Tomatoes

## Entrées Please select Two

### Lemon Pepper Chicken Breast

Oven Roasted Chicken Breast, Lemon Beurre Blanc Sauce

### Roasted Tri Tip

Slow Roasted Marinated Tri Tip, Mushroom Cabernet demi-glace

### Artichoke Chicken

Oven Roasted Chicken Breast, garden artichoke cream sauce

### Chicken Marsala

Oven Roasted Breast of Chicken Marsala demi-glace

### Parmesan Crusted Tilapia

Parmesan Crusted Tilapia, fresh Caprese Salsa

### Caprese Chicken

- Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

### Santa Maria Tri Tip

Slow roasted Marinated Tri Tip, Santa Maria Jus

### Oven Roasted Salmon

- (Add \$4) Oven Roasted Salmon Creamy Dill sauce

### Prime Rib

- (Add \$5) Roast Prime Rib of Beef, Au jus, Creamy Horseradish

### Scampi

- (Add \$4) Shrimp Scampi, Jasmine Rice & Lemon Butter Chardonnay

Vegetarian Options Also Available



# Special Event Dinner Buffet

(Continued)

Accompaniments Please select Two

Herb Roasted New Potatoes - Creamy Garlic Mashed Potatoes  
Fresh Roasted Vegetables - Wild Rice Pilaf - Jasmine Rice  
Penne Pasta Sundried Tomato Pesto - Garlic Infused Rice

Ask sales associate for additional menu options

All dinners served with fresh rolls & butter, freshly brewed coffee, iced tea, & one selection from our dessert menu

Each of the above selections are subject to service charge and sales tax



# Policies & Procedures

(Please Read & Initial Before Signing)

- \_\_\_\_ 1. To reserve your event date, a booking fee is required within 10 days of making your reservation.  
A signed copy of these policies and procedures and a signed credit card authorization must be presented at this time. The booking fee is non-refundable should your event be cancelled.
- \_\_\_\_ 2. Facility is booked in a 4 hour block. Up to two additional hours may be purchased. Maximum time allowed for any event is 6 hours.
- \_\_\_\_ 3. Maximum time allowed for any bar service is 5 hours.
- \_\_\_\_ 4. Payment in full and final guest count is required a minimum of 7 working days prior to your event. If your final count is not received at least 7 days prior; we will automatically default to your estimated count for billing.
- \_\_\_\_ 5. We will make every effort to accommodate your unexpected guests. Additional guests will be billed at contract rates. A credit card authorization is required for all additional charges incurred over your estimated event cost. Any damages to the facility or its contents will be applied to this credit card. If for any reason any remaining balance is not paid within 2 weeks, the authorized credit card will be used to complete payment.
- \_\_\_\_ 6. All food and beverage must be consumed on the premises. (Health Department regulations do not permit food or beverage to be removed from the premises.)
- \_\_\_\_ 7. Menu prices are subject to change and cannot be guaranteed earlier than 90 days prior to your event.
- \_\_\_\_ 8. A service charge of 22% (includes staff gratuity) will be added to all food, beverage, and related charges. Service charges are subject to sales tax. (California State Board of Equalization regulation #1603).
- \_\_\_\_ 9. A security deposit or private security may be required at the discretion of Legends at Diablo Creek.
- \_\_\_\_ 10. Food or beverage from outside sources is not permitted in the banquet rooms or on the golf course.
- \_\_\_\_ 11. No alcoholic beverages other than those provided by Legends at Diablo Creek may be consumed on the premises.
- \_\_\_\_ 12. No minors will be served alcoholic beverages. Consumption of alcoholic beverages by minors may result in the termination of your event.
- \_\_\_\_ 13. Minimum charges may apply on weekends, holidays, and during the Christmas holiday season.  
Minimum charge: \_\_\_\_\_  
Deposit Required \_\_\_\_\_
- \_\_\_\_ 14. No decorations are allowed on the walls or ceilings of the banquet room without prior approval from Legends at Diablo Creek. No tacks, nails, tape or confetti are allowed. No silk petals are allowed outside or in the garden areas. If ceremony arch and chairs are decorated pipe cleaners only may be used, no tape or wire allowed. A \$200 cleanup fee or appropriate damage fee will be applied to credit card on file. All decorations must be removed at the conclusion of your event.
- \_\_\_\_ 15. All entertainment provided by banquet clients must be in good taste and approved by Legends at Diablo Creek.
- \_\_\_\_ 16. Legends at Diablo Creek is not responsible for any lost, damaged, or stolen articles.
- \_\_\_\_ 17. Banquet clients must pay for all theft or damages to Legends at Diablo Creek.
- \_\_\_\_ 18. Set up changes received 24 hours or less from the date of your event may be subject to an additional \$100 fee.
- \_\_\_\_ 19. The Clubhouse is not responsible for decorating, placing event favors or place cards. A \$200.00 fee will apply for any related services.

I have read, understand, and will abide by the stipulations of this agreement.

Signature \_\_\_\_\_ Date \_\_\_\_\_