

Breakfast Buffet

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

Continental Starter

\$16 per person

Fresh Seasonal Fruit Display

w/ Yogurt Dipping Sauce

Assorted Breakfast Pastries & Bagels and Cream Cheese

Sunrise Breakfast

\$21 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

Orange Juice, 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

25 Person Minimum

Entrees

Please select One \$28 Please select Two \$32

Santa Maria Style Marinated Tri Tip

Santa Maria Style

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

Parmesan Crusted Mahi Mahi Add \$3

Parmesan Crusted Mahi Mahi, Fresh Caprese Salsa

Oven Roasted Salmon Add \$6

Oven Roasted Salmon Creamy Dill sauce

Prime Rib Add \$7

Roast Prime Rib of Beef, Au jus, Creamy Horseradish

Scampi Add \$6

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

25 Person Minimum

Served until 2:00 p.m.

Italian Buffet

\$29 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 - Pasta Salad

Grilled Eggplant - Garlic Bread

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Deli Buffet

\$24 per person

Thin Sliced Roast Beef, Salami, Ham & Turkey

Sliced Cheddar, Swiss, Jack Cheese & Relish Tray

with lettuce, tomatoes, red onion & 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 25 Person Minimum

Mexican Fiesta Buffet

\$28 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

\$29 per person

Santa Maria Style Marinated Tri Tip

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 - Seasonal

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Buffet Desserts

Cookies

\$5 per person

with our Assorted Cookie Display, a delightful showcase of artisanal treats crafted to satisfy your every cookie craving. Each bite is a journey of flavor, texture, and pure indulgence.

Brownies

\$5 per person

Delight in the variety of our brownie display, where every square tells a story of chocolate perfection

NY Style Cheesecake

\$6 per person

With assorted sauces

Carrot Cake

\$6 per person

tender crumb of this carrot-infused masterpiece, where the natural sweetness of grated carrots is artfully balanced with aromatic cinnamon and nutmeg

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

Light Hors d'oeuvres Reception

Per Person \$28

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

Smoked Salmon Mousse or Bleu Cheese Mousse

Chicken Skewers

Chicken Skewers, Sweet Spicy Thai Sauce

Spanakopita

Pastry stuffed with Spinach & Feta, served with 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

Argentinean Beef Skewers

Grilled Marinated Beef Skewers in Chimichurri sauce

Roasted Grape Crostini

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Italian Crostini

Tomato, Artichoke Hearts & Kalamata Olives Tapenade

Turkey Pinwheel Sandwich

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

Potstickers

With Asian Glaze

Spring Rolls

With Asian Glaze

Displayed Select Two

Artisan Cheeses

Assorted Artisan Cheeses, Sliced Baguette & Crackers

Fresh Fruit Display

Fresh Seasonal Fruit & 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

Beverage Station

Fresh Brewed Coffee, Iced Tea & Water

Heavy Hors d'oeuvres Reception

Per Person minimum \$39

Minimum 50

Butler Passed Select Four

English Cucumber Canapés

Chicken Skewers

Spanakopita

Stuffed Jumbo Mushrooms

Crab Baguettes

Argentinean Beef Skewers

Chef Ricardo's Baja Bites

Roasted Grape Crostini

Pot Stickers or Spring Rolls

Display Select One

Artisan Cheeses

Assorted Artisan Cheeses, Sliced Baguette & Crackers

Fresh Fruit Display

Fresh Seasonal Fruit & Candied Nuts

Garden Vegetable Crudité

Garden Crudité Display Raw & Marinated Vegetables, Assorted Dipping Sauces

Grilled Vegetable Display

Grilled and Chilled Seasonal Vegetables Dressed, Basil Balsamic Marinade

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

Hors d'oeuvres By the Tray

Fifty Pieces Per Tray

Pot Stickers \$110

With Asian Glaze

Artisan Cheeses & Fresh Fruit Display \$175

Assorted Artisan Cheeses, Nuts, Fresh Seasonal Fruit, Sliced Baguette & Crackers

Garden Vegetable Crudit  \$110

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

Bruschetta \$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

Spring Rolls \$110

With Asian Glaze

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

Thai Wings \$100

Legends original spicy Thai chili sauce chicken wings w/ bleu cheese or ranch dipping sauce

Hors d'oeuvres By the Tray

Fifty Pieces Per Tray (Continued)

Crab Baguettes \$135

Warm Crab Herb Cream Cheese and Toasted Almonds on Sliced Baguette

Argentinean Beef Skewers \$125

Grilled Marinated Beef Skewers in 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

Turkey Pinwheel Sandwiches \$120

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

Option One \$25

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

Option Two \$29

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 & 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

Pastry stuffed with Spinach & Feta, served with 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

Roasted Red Grapes Balsamic Reduction on Bleu Cheese Toasted Baguette

Potstickers or Spring Rolls

With Asian Glaze



Celebration of Life Hors d'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 \$39

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

Santa Maria Tri Tip

Slow roasted Marinated Tri Tip, Santa Maria Jus

Artichoke Chicken

Oven Roasted Chicken Breast, garden artichoke cream sauce

Chicken Marsala

Oven Roasted Breast of Chicken Marsala demi-glace

Caprese Chicken

- Oven Roasted Chicken Breast Fresh Tomato Basil Salsa

Parmesan Crusted Mahi Mahi

Parmesan Crusted Mahi Mahi, fresh Caprese Salsa

Oven Roasted Salmon Add \$5

Oven Roasted Salmon Creamy Dill sauce

Prime Rib Add \$7

Roast Prime Rib of Beef, Au jus, Creamy Horseradish

Scampi Add \$5

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

Desserts

Cookies

with our Assorted Cookie Display, a delightful showcase of artisanal treats crafted to satisfy your every cookie craving. Each bite is a journey of flavor, texture, and pure indulgence.

Brownies

Delight in the variety of our brownie display, where every square tells a story of chocolate perfection

NY Style Cheesecake

With assorted sauces

Carrot Cake

tender crumb of this carrot-infused masterpiece, where the natural sweetness of grated carrots is artfully balanced with aromatic cinnamon and nutmeg

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 _____