

Epicurean Group



RICHMOND
COUNTRY CLUB
— 1924 —



EPICUREAN GROUP

fresh. honest. local.

The Hot Breakfast

Breakfast Buffet, Tableside or Individually Packaged service, (6 persons minimum)

All selections come with regular house blend coffee and tea with buffet and table service.

Breakfast Slider

\$ 7.95 pp

Toasted brioche roll, breakfast sausage, scrambled egg,

Mini Breakfast Burritos half wrapped

\$ 8.95 pp

- Chorizo, cage free egg, and cheese
- Sausage, cage free egg, and cheese
- Applewood smoked bacon, cage free egg, and cheese
- Spinach, mushroom, and cheese

Southwestern Breakfast Burritos

\$12.95 pp

- Egg white, feta, sundried tomato, and spinach breakfast wrap
- Cage free scrambled eggs, applewood smoked bacon, potato, and cheese
- Cage free scrambled eggs, Sausage, potato, and cheese
- Cage free scrambled eggs, Chorizo or soyrizo, potato, and cheese
- Vegetarian breakfast burrito cage free scrambled eggs, potato, and cheese served with house made salsa, sour cream, and guacamole
- Vegan breakfast burrito scrambled tofu, soyrizo potato hash and avocado

Sunrise Breakfast

\$13.95 pp

(Choose minimum of 2 based on guest count)

- Bacon, egg, cheese English muffin
- Ham, egg, cheese on a flakey croissant
- Sausage, egg, cheese on a plain bagel
- Sauteed mushroom, egg, cheese on English muffin
- Vegan tofu scramble with spinach and mushroom on English muffin

Classic Hot Breakfast Buffet (vegan option available)

\$17.95 pp

Scrambled cage-free eggs or Scrambled Tofu with cheddar cheese and a side of house-made salsa on the side country potatoes, applewood smoked bacon, or chicken apple sausage and your choice of breakfast breads

Add fruit platter

\$6.95 pp



Protein Packs

AM or PM

Hard boiled cage free egg, sharp white cheddar, grapes, and sliced apple	\$7.95 per guest
Sharp cheddar cheese, grapes, apple, and crackers	\$6.95 per guest
Baby carrots, sharp cheddar cheese, and almonds	\$6.95 per guest
Prosciutto, aged mozzarella, and bread sticks	\$6.95 per guest

Deli Creations

All sandwiches can be delivered as a buffet, tableside service or individually packaged, (6 persons minimum). All selections come with house made chips

Vegan Grilled Portobello

 \$17.95 per guest

Caramelized onions, sweet red pepper, wild mixed greens, and balsamic vinaigrette on whole wheat roll

Vegan Grilled Eggplant

 \$17.95 per guest

Marinated eggplant, tomato, cucumber, and arugula with garlic aioli on ciabatta

Vegan Spicy Falafel and Roasted Veggie Naanwich

 \$17.95 per guest

Roasted cauliflower and carrots, sundried tomatoes, cilantro, house made lentil falafel and magic green sauce on naan bread

Chicken Hummus Naanwich

 \$19.95 per guest

Marinated grilled free-range chicken, house made lemon and rosemary hummus, spinach, cucumber, cherry tomato, red onion, and chimichurri sauce on naan bread

San Francisco Deli

 \$19.95 per guest

Create your own sandwich by choosing from thinly sliced roast beef, maple ham, house roasted turkey breast, local cheddar, swiss and provolone cheeses with condiments on freshly baked baguettes and sliced breads

Tri-Tip Steak

 \$19.95 per guest

Served with caramelized red onions, gorgonzola and arugula on ciabatta or baguette

Croissant Club

 \$19.95 per guest

Thinly sliced house-roasted turkey breast, applewood smoked bacon, swiss cheese, lettuce, tomatoes on a flaky croissant or baguette



Entrée Salads or Wraps

All salads can be delivered as a buffet, tableside service or individually packaged, (6 persons minimum). Salads come with sliced baguette and butter and wraps come with house or wavy chips

Vegan Pad Thai Salad

\$17.95 per guest

Glass noodles with snow peas, julienned red bell peppers, bean sprouts, sliced scallions and chopped peanuts on a bed of lettuce with house-made spicy chile-garlic dressing

Asian Chicken Salad

\$19.95 per guest

Romaine and shredded cabbage, julienned carrots, celery, red bell peppers, bean sprouts, sliced scallions topped with sliced grilled chicken breast dressed with ginger-sesame dressing

Southwestern Steak Salad

\$19.95 per guest

Grilled chile and lime marinated flank steak, sliced and served on a bed of romaine lettuce with a black bean and roasted corn salsa, diced avocados, cherry tomatoes, crispy tortilla strips, tossed with a house-made chipotle ranch dressing

Caesar Salad

\$14.50 per guest

Fresh romaine lettuce, garlic, and cheese croutons, freshly shaved parmesan cheese, cracked black pepper and house-made Caesar dressing
Add grilled free-range chicken breast

\$5.00 each

California Cobb Salad

\$19.95 per guest

Sliced grilled chicken breast on top a bed of romaine topped with crumbled bacon, tomato, and hard-boiled egg, diced avocado and cucumbers, and finely minced scallions. Served with herb vinaigrette

Greek Salad

\$19.95 per guest

Lemon and thyme marinated chicken breast on top of local romaine, kalamata olives, feta cheese, cucumbers, sliced red onions and ripe tomatoes. Served with a lemon-herb vinaigrette.

Italian Chopped Salad

\$19.95 per guest

Chopped romaine, cherry tomatoes, cucumber, garbanzo beans, pepperoncini, Salami, and provolone. Served with house Italian vinaigrette.

Grilled Salmon Salad

Market Price

Grilled salmon fillet, fresh baby spinach, julienned red onion, diced tomatoes chopped applewood smoked bacon, and gorgonzola cheese. Served with lemon vinaigrette.



Theme Menus

All entrees can be delivered as a buffet, tableside service or individually packaged,
(6 persons minimum)

Taste of **ITALY** Buffet

Lunch / Dinner

\$32.95/\$37.95 per guest

Lasagna Bolognese – Egg pasta sheets layered with savory ground beef, Italian sausage, mozzarella and ricotta cheeses and marinara sauce

Lasagna Florentine - Egg pasta sheets layered with sautéed mushrooms, chopped spinach, herb ricotta cheese, grated mozzarella cheese, sliced tomatoes, and marinara sauce (vegetarian)

Tri-Colored Tortellini - Filled with cheese and your choice of one of the following sauces: alfredo, bolognese, marinara (vegan), or pesto cream

Manicotti – Filled with spinach and ricotta and your choice of one of the following sauces: alfredo, bolognese, marinara, or pesto cream

Dessert choices: Tiramisu, mini cannoli's, or mini NY cheesecakes



\$32.95/\$37.95 per guest

Includes Santa Fe Caesar salad, entree, two side dishes, cheese, sour cream, chips, guacamole, and tres leche cake. Choice of white flour or corn tortillas.

Santa Fe Salad – Shredded romaine with diced avocado, cherry tomatoes, pepper jack cheese and tortilla strips with chipotle ranch dressing

Select one Entrée:

Chili and herb-marinated chicken breast

Chili and herb-marinated grilled vegetables

Spicy charbroiled flank steak

Spicy shrimp

Chicken, beef, vegetarian or vegan enchiladas

Select two Sides: Black beans, pinto beans, Spanish-style rice, or cilantro lime rice (vegan)



Lunch / Dinner
\$32.95/\$37.95 per guest

Pan ASIA Buffet

Served with choice of salad, **two entrées**, stir-fry seasonal vegetable, one side, steamed rice, and dessert

Select one salad:

Asian Salad – Shredded romaine lettuce, shredded napa cabbage, julienned carrots, celery, red bell peppers, and sliced scallions with ginger sesame dressing

Vegetarian Pad Thai Noodle Salad - Spicy glass noodles with snow peas, julienned red peppers, shredded carrots, scallions and chopped peanuts with chili-garlic dressing

Select two entrées:

- Asian pork loin
- Cashew chicken
- Kung pao shrimp
- Mongolian beef and broccoli
- Teriyaki chicken
- Sweet and sour cauliflower (vegan)
- Stir-fried vegetables with tofu (vegan)

Select one side dish: Brown rice (vegan), vegetarian chow mein, chicken fried rice, or vegetarian fried rice



Viva la fiesta!

\$32.95/\$37.95 per guest

Taco filling, with shredded cheese, shredded lettuce, salsa fresca, sour cream and guacamole, southwestern salad with romaine lettuce, black beans, roasted corn, diced avocados, cherry tomatoes, and crispy tortilla strips. Served with our chipotle ranch dressing, choice of tortillas, beans and rice, tortilla chips, and dessert

Taco Party Choices: Select two

- Pork carnitas
- Shredded chicken
- Carne asada
- Taco beef
- Cauliflower Tinga (vegan)
- Grilled seasonal vegetables (vegan)

Beans Select One

- Ranchero beans
- Refried pinto beans
- Refried black beans
- Black Beans
- Rice Select One**
- Cilantro Lime (vegan)
- Spanish rice (vegan)

Tortilla Choices Select Two:

- Corn tortilla (vegan)
- Blue corn tortilla (vegan)
- Flour tortilla
- Whole wheat flour tortilla

Dessert Select One:

- Cookie Brownies
- Dessert bars



Open Air Barbecue

All American BBQ

All-natural beef hot dogs, hamburgers, and garden burgers, seeded buns, condiments, relishes, and assorted chips. Includes choice of dessert and two salads.

Salad Choices (Choice of 2)

- Coleslaw
- Fresh garden salad
- Macaroni salad
- Old-fashioned potato salad
- Caesar salad

Dessert Choices (Choice of 1)

- House-baked cookies
- House-made fudge brownies

\$25.95 per guest

Build-Your-Own BBQ – 1 Entrée

Your choice of two salads, one entrée, two sides, and one dessert. Includes rolls and cornbread muffins with butter.

Salad Choices (Choice of 2)

- Coleslaw
- Fresh garden salad (vegan)
- Macaroni Salad
- Old – fashioned potato salad
- Caesar salad

Entrée Choice (Choice of 2)

- Baby back ribs
- BBQ chicken
- BBQ tri-tip
- Fried chicken
- Grilled chicken breast
- Herb grilled portobello mushrooms (vegan)
- Italian sausage

Side Choices (Choice of 2)

- Baked beans
- Corn-on-the-cob (vegan)
- Garlic bread
- Green beans (vegan)
- Macaroni and cheese
- Mashed potatoes
- Roasted potatoes (vegan)

Dessert Choice (Choice of 2)

- Assorted dessert bars
- Brownies
- Cookies
- Seasonal cobbler
- Seasonal fruit pie
- Slices of watermelon (seasonal)

\$39.95 per guest



RICHMOND
COUNTRY CLUB
→ 1924 ←



EPICUREAN GROUP
fresh. honest. local.

TOURNAMENT MENU 2023

Add Additional Side

- Baked beans
- Corn on the cobb (vegan)
- Garlic bread
- Green beans (vegan)
- Macaroni and cheese
- Mashed potatoes
- Roasted potatoes (vegan) **\$3.95**

Add Additional Dessert

- Dessert bars
- Brownies
- Cookies
- Seasonal cobbler
- Seasonal fruit pie
- Slices of melon
- \$3.95**