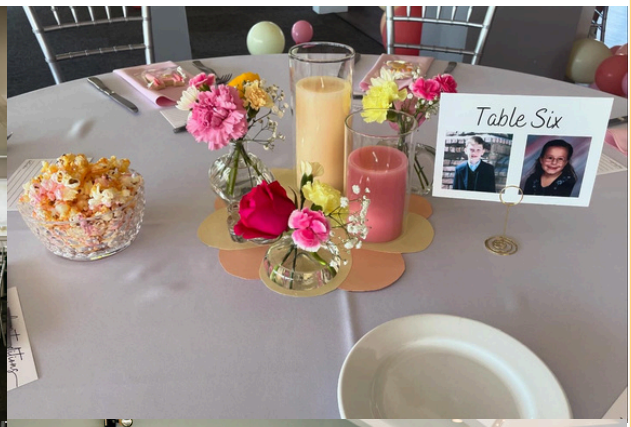
BRIARWOOD
EVENTS



CONTACT US

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LUNCH/DINNER BUFFET MENU

ONE ENTREE $24/PERSON | TWO ENTREES $32/PERSON | THREE ENTREES $40/PERSON
INCLUDES: SELECTION OF 1 STARCH & 1 VEGETABLE, HOUSE SALAD & ROLLS WITH BUTTER
ADDITIONAL STARCH (OR) VEGETABLE $3.50/PERSON

BEEF ENTREES

- Peppercorn Crusted Sirloin
- Strip Loin with Horseradish Cream & Au jus
- Top Road with Garlic Butter
- Prime Rib
- Beef Lasagna
- Beef Short Ribs
- Pepper Steak
- Beef Stroganoff
- Italian Meatballs with Marinara Sauce

CHICKEN ENTREES

- Lemon Garlic Chicken
- Chicken Cordon Bleu
- Chicken Picatta
- Chicken Parmigianino
- Chicken Marsala
- Rosemary Peppercorn Chicken
- Fried (or) Barbeque Chicken
- Chipotle Barbeque Chicken
- Cilantro Lime Chicken
- Lemon Grass Chicken
- Chicken Roulade
- Chicken Pesto Cream

SEAFOOD ENTREES

- Herb Crusted Salmon
- Blackened Tilapia
- Panko Crusted Cod
- Fried (or) Baked Ocean Perch
- Mahi Mahi with Cilantro Mango Salsa

PORK ENTREES

- Rosemary Panko Crusted Pork Loin
- Ginger Curry Pork Loin
- Hawaiian Mango Glazed Pork Loin
- Stuffed Pork Loin with Apple & Fennel Chutney
- Baby Back Ribs

VEGETABLE SELECTION

- Herbed, Steamed (or) Grilled Seasonal Vegetables
- California Blend (Cauliflower, Broccoli & Carrots)
- Glazed Baby Carrots
- Cream of Corn
- Seasonal Root Vegetable
- Grilled Bok Choy
- Fresh Broccoli
- Green Beans Almandine
- Ratatouille Vegetables
- Roasted Brussel Sprouts

STARCH SELECTION

- Herb Roasted Red Skins
- Fingerling Potato
- Wild & Long Grain Rice
- Mexican Rice
- Basmati Rice
- Saffron Rice with Tomatoes
- Cous Cous
- Mashed Potatoes (Plain or Garlic)
- Cheddar Mash (bacon)
- Scalloped Potatoes
- Sage Polenta
- Sweet Potato Mash with Candied Pecans

PASTA BUFFET

Includes House Salad & Rolls with Butter
$18/person (minimum order 30)

- Chicken Fettuccini with Alfredo Sauce
- Rotini Pasta with Meatballs & Marinara
- Vegetable Penne Pasta

ALL PRICES SUBJECT TO A 22% SERVICE CHARGE + APPLICABLE TAX

SAUSALITO Catering

A LA CARTE HORS D'OEUVRES

HOT HORS D'OEUVRES

- Sweetwater's Bacon Wrapped Shrimp & Horseradish ($6/2pc)
- Maryland Style Mini Crab Cakes ($6/2pc)
- Coconut Shrimp ($6/3pc)
- Bacon Wrapped Scallops ($6.50/2pc)
- Bacon Wrapped Artichoke Hearts w/ Gorgonzola ($5.95/2pc)
- Brie Raspberry Phyllo ($5/2pc)
- Mini Quiche Assortment ($5.50/3pc)
- Mushroom Stuffed with Chorizo ($5.50/2pc)
- Mushroom Stuffed with Crab ($5.95/2pc)
- Melon Wrapped Prosciutto ($5.95/2pc)
- Spanakopita ($5.50/2pc)
- Vegetable Spring Rolls ($4.75/3pc)
- Beef & Vegetable Kabobs ($5.95/2pc)
- Beef Deluxe Wellington ($5.95/2pc)
- Buffalo Wings with Celery & Blue Cheese ($5/3pc)
- Chicken Satay with Peanut Sauce ($5.25/2pc)
- Artichoke Dip with Tortilla Chips ($5/4oz)
- Wild Mushroom Purses ($5.75/2pc)
- Grilled Chicken Quesadilla ($4.50/3pc)
- Vegetable Quesadilla ($4/3pc)
- Bruschetta Pomodoro ($3.50/2pc)
- Stuffed Artichoke Hearts ($4.25/2pc)

CHEF'S CARVED SPECIALTIES

$75 per Chef charge will be added to final bill

- Oven Roast Turkey Breast ($250, serves 50 guests)
- Top Round of Beef ($300, serves 50 guests)
- Glazed Bone-In Ham ($225, serves 50 guests)
- Whole Tenderloin of Beef ($250, serves 25 guests)
- Roast Pork Loin ($175, serves 25 guests)

SEAFOOD & CHEESE DISPLAY

Served with assorted crackers ($2/person)

- Whole Baked Brie ($150, serves 50 guests)
- Whole Smoked Salmon ($250, serves 25 guests)

COLD HORS D'OEUVRES

- Canape Assortment ($4.50/3pc)
- Guacamole & Salsa with Tortilla Chips ($3.95/4oz)
- Vegetable Crudites ($3.50/6oz)
- Antipasto Display ($5.50/6oz)
- Fruit & Cheese Display ($4.25/6oz)
- Deluxe Cheese Display ($5.95/6oz)
- Shrimp Cocktail Bowl ($6.25/3pc)

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SAUSALITO Catering

FOOD STATIONS

$75PER CHEF CHARGE WILL BE ADDED TO FINAL BILL

PASTA STATION

Choose 2 Pastas & 3 Sauces - $14.95/person

- Pastas: Tortellini, Cheese Ravioli, Penne Pasta, Bowtie & Linguine
- Sauces: Marinara, Alfredo, Pesto, Bolognese & Sundried Tomato Sauce
- Toppings: Tomatoes, Herb Chicken, Shrimp, Basil, Caramelized Onion, Mushrooms, Mixed Peppers, Olives, Ramona Cheese

MASHED-POTINI BAR

$11.95/person

Red-Skin Mashed Potato, Garlic Mashed Potato & Yukon Sweet Mashed Potato served in a Martini Glass.

- Toppings: Caramelized Onions, Scallions, Bacon, Sour Cream, Shredded Cheese, Sweet Peas, Sundried Tomato, Mushrooms, Butter & Gravy

FAJITA & TACO BAR

$13.95/person

Hard & Soft Tortillas with Grilled Chicken & Seasoned Ground Beef.

- Toppings: Sauteed Onions, Bell Peppers, Shredded Lettuce, Diced Tomatoes, Jalapenos, Black Olives, Black Beans, Shredded Cheddar Cheese, Sour Cream & Homemade Salsa

RISOTTO STATION

$14.95/person

Chianti Risotto, Pesto Risotto, White Wine Parmesan Risotto.

- Toppings: Smoked Chicken, Crabmeat, Shrimp, Prosciutto, Zucchini, Yellow Squash, Mushrooms, Tomatoes, Asparagus, Sweet Corn, Sweet Peas, Spinach & Roasted Garlic

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SAUSALITO Catering

SALADS

SALAD BAR

$10/person (minimum order 30) - includes two choices of dressing, rolls & butter.

Romaine Lettuce or Mixed Greens with:

- Chicken
- Shrimp
- Bacon
- Parmesan Cheese
- Bleu Cheese
- Mushrooms
- Artichokes
- Cucumbers
- Onions
- Tomatoes
- Broccoli
- Carrots
- Chopped Eggs
- Grapes
- Croutons

SOUP ADD ON

$3.50/person

- Chicken Noodle
- Beef Barley
- Broccoli Cheese
- Tomato Basil
- Garden Vegetable
- Chicken Rice
- Chicken Barley
- Vegetable Beef

SALAD BOX LUNCHES

All Salad Box Lunches are served with rolls & butter.
Minimum order 30.
Plated - add $2/person.
Add Salmon or Steak - $6/person.

Southwestern Chicken - Grilled Chicken, romaine, black beans, corn, tomatoes, mix cheese, tortilla strips, siracha ranch dressing. ($10/person)

Beef Tenderloin Cobb Salad - Sliced beef tenderloin on a bed of baby greens with cucumber, mushroom, red onion, bacon, tomatoes & hard-boiled egg, with a mustard vinaigrette. ($12/person)

Chicken & Spinach Salad - Tossed with red onions, sliced strawberries, caramelized walnuts, bleu cheese & poppy seed raspberry vinaigrette. ($10/person)

Mediterranean Salad - Grilled chicken breast, roasted red bell peppers, artichoke hearts & kalamata olives over field greens with a lemon feta dressing. ($11/person)

Chef's Mista Salad - Grilled chicken breast, mixed California greens, blueberries, walnuts, bleu cheese & balsamic vinaigrette. ($10/person)

Chicken Classic Caesar - Grilled chicken breast with hearts of romaine & our signature Caesar dressing tossed with shaved Reggiano cheese & tomatoes. ($6.95/person)

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SAUSALITO Catering

SANDWICHES

BOX LUNCHES

$9/person

Minimum order 30. Includes cookie.

Add fruit for an additional $2/person.

Bread (choose one):

- Croissant
- Wrap
- White
- Wheat

Meat (choose one):

- Honey Ham
- Turkey
- Roast Beef
- Chicken Salad
- Tuna Salad

Cheese (choose one):

- Swiss
- American
- Mozzarella
- Cheddar
- Provolone

Side (choose one):

- Potato Salad
- Pasta Salad
- Cole Slaw
- Chips

SOUP ADD ON

$3.50/person

- Chicken Noodle
- Beef Barley
- Broccoli Cheese
- Garden Vegetable
- Tomato Basil
- Chicken Rice
- Chicken Barley
- Vegetable Beef

LUNCH TRAYS

Minimum order 30.

All lunch trays come with mayonnaise, mustard & a chef's featured aioli.

Sandwich Tray - Overstuffed sandwiches made from your choice of our home-cooked lean corned beef, tender roast beef, lean turkey, honey roasted ham, tuna salad, chicken salad or vegetarian. ($9/person)

Deli Wrap Tray - An assortment of deli meats: home-cooked lean corned beef, tender roast beef, turkey, honey roasted ham, tuna salad, chicken salad or vegetarian. ($9/person)

Cafe Chicken Sandwich/Wrap Tray - Marinated charbroiled chicken breast served on a Kaiser roll with lettuce, tomato & a side of pesto mayo. ($9/person)

Turkey Club/Wrap Tray - Oven roasted turkey breast, crispy bacon, lettuce, tomato & cheddar cheese on sour dough bread. ($9/person)

Cranberry Walnut Chicken Salad Wrap Tray - Roasted chicken breast with a tomato basil wrap. ($9/person)

SIDES

Included in all lunch trays.

Choose One.

- Potato Salad
- Pasta Salad
- Cole Slaw
- Potato Chips (individual bags)

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SAUSALITO Catering

BREAKFAST

CONTINENTAL BREAKFAST

$8.95/person

Minimum order 30.

Assorted warm Danish, muffins & bagels served with butter, preserves & cream cheese.

AMERICAN TRADITIONAL

$12.95/person

Minimum order 30.

Fluffy scrambled eggs, breakfast potatoes, sausage, apple wood smoked bacon, fresh baked Danish & muffins.

SAUSALITO HEALTHY FRESH & LIGHT

$9.95/person

Minimum order 30.

Sliced fresh seasonal fruit with light fruit yogurt, Bran, whole grain muffins, assorted cereals, oatmeal with brown sugar, raisins & dried cherries.

EGGS YOUR WAY STATION

$7/person

Minimum order 30.

Scrambled, sunny side up & designer omelets. Fillings include: grated cheese, ham, bacon, onions, peppers, mushroom, spinach, tomatoes, olives & jalapenos.

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SAUSALITO Catering

SPECIALTY DESSERTS

ASSORTED MINIS

$2.75/person

An assortment of mini desserts.

INDIVIDUAL DESSERT

$7/piece

New York Cheesecake
Carrot Cake
Tiramisu
Triple Chocolate Torte
Apple Pie

BUILD YOUR OWN SUNDAE

$7.50/person

Chocolate & Vanilla Ice cream.
Toppings: Sliced Bananas, Crushed Cookies, Sprinkles, Chopped Nuts, Hot Fudge, Whipped Cream, Caramel & Strawberry Sauce

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SAUSALITO Catering

DRINK PACKAGES

ALL PACKAGES ARE BASED ON A 4 HOUR OPEN BAR
BARTENDERS ARE INCLUDED IN OPEN BAR PACKAGES
$200 PER BARTENDER FEE FOR CONSUMPTION OR CASH BAR

PREMIUM BAR - $36/PERSON

Premium Brand Liquors, Premium Wines (by the glass), Domestic & Imported Beer, Seltzers & Non-Alcoholic Drinks

STANDARD BAR - $28/PERSON

House Brand Liquors, House Wines (by the glass), Domestic Beer, Seltzers & Non-Alcoholic Drinks

WINE & BEER BAR - $20/PERSON

House Wines(by the glass), Domestic Beer (2), Imported Beer (2) & Non-Alcoholic Drinks

MIMOSA BAR - $16/PERSON

Mimosas with a Variety of Fruit Juices (Orange, Grapefruit, Lemonade, Cranberry & Pineapple) & Non-Alcoholic Drinks

NON-ALCOHOLIC BAR - $5/PERSON

Soft Drinks, Lemonade, Cranberry, Iced Tea, Coffee & Hot Tea

EACH ADDITIONAL HOUR IS $5/PERSON (STANDARD), $6/PERSON (PREMIUM), $4/PERSON (WINE & BEER), $4/PERSON (MIMOSA) & $2/PERSON (SOFT DRINK). MUST BE PREPAID & PREDETERMINED.

CONSUMPTION OR CASH BAR

House & Premium Brand Liquors - $8-$10
House Wines (by the glass) - $8
Mimosas (by the glass) - $8
Domestic & Imported Beer - $4-$6
Seltzers - $6
Non-Alcoholic Drinks - $3
Coffee & Hot Tea - $2

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EVENT BOOKING DETAILS

VENUE RENTAL

The fee to rent our venue is $500 and that includes 4 hours of time. An additional hour can be added for $200. Two additional hours can be added for $500.

DEPOSITS

A non-refundable $500 deposit and a signed contract are required to reserve the venue for your desired date. The final payment is due 2 weeks before your event.

VENUE HOURS

The hours of the venue rental will be decided prior to the event with the Event Manager. All vendors should be made aware and scheduled within the timing allotted for the venue rental. Clean up of the room, including decorations, is expected to be completed by the time written in the final contract. The room should be vacant within 30 minutes of the event end time, so please make prior arrangements.

SECURITY

Briarwood Golf Club requires security on premise during evening events. We will provide the security. All events will be required to pay a $200 security fee.

VENDORS

Vendor setup times must be discussed and cleared with the Event Manager. A vendor itinerary must be presented to the Event Manager 7 days prior to your event for approval. If you plan to use our grounds for pictures, please discuss the locations with our Event Manager prior to the date of your event.

VENUE SETUP

We provide all set up & tear down of the venue, tables & chairs, all linens, centerpieces, table numbers, backdrop, champagne flutes & cake knives. Premium linens, chair covers & sashes are available for an additional charge.

ADDITIONAL DETAILS

OUTSIDE DECOR & SET UP

The timing of the setup for an event is at the discretion of the Event Manager. In most cases, Briarwood Golf Club will set up all outside décor, such as: centerpieces, table numbers, gift boxes, guest books, memorial tables, etc. Additional décor items will be the responsibility of the party who has booked the venue and not Briarwood Golf Club. In some situations, we may be able to assist; however, please discuss this with our Event Manager. We do NOT allow any items to be hung or taped to our walls. We typically are not able to store any décor prior to the day of the event. A final decision will be made by the Event Manager based on other events happening that week. It is part of the agreement that arrangements must be made for all additional décor to be removed at the end of your event.

CHILDREN

Briarwood Golf Club has a few highchairs to accommodate small children. Sausalito Catering offers a children's menu consisting of: Chicken Tenders with Fries or Macaroni & Chees with Fries. The cost is $15/child. Please let us know if you plan to have children attend your event.

FOOD POLICY

We do not allow any food outside of Sausalito Catering, with the exception of a wedding cake or desserts, to be brought into our serviced functions. We are more than happy to accommodate any special dietary needs. We plan your menu so there will be sufficient food for your guests with little or no food leftover. Per Ohio Health Code, Sausalito Catering, does not allow leftover food to be taken home. All leftover food will remain the property of Sausalito Catering. No credit will be issued for leftover food.

LIQUOR POLICY

As part of our liquor license, all alcohol must come through Briarwood Golf Club. Briarwood Golf Club reserves the right to refuse bar service and dismiss any guests who appear to be intoxicated or disruptive. It is the responsibility of the party renting the venue to monitor the alcohol consumption of their guests.

SERVICE CHARGE & SALES TAX

Service charge of 22% and current Cuyahoga County Sales Tax is applicable.

BRIARWOOD
EVENTS