

CATERING MENU
2017



Thank you for considering Blacklake Golf Resort as the venue for your special event! We are honored to have your consideration.

As you take in the beauty the Nipomo landscape has to offer you can take ease in knowing Blacklake Golf Resort is hosting your event. We provide services that are sure to take care of all your needs at a desirable price point.

We are conveniently located between Santa Maria and San Luis Obispo. Nestled among 421 acres of tranquil California countryside, Blacklake presents fresh air, crystal blue skies, radiant sunshine, dark oak woodlands and bright wildflowers; the ideal location for an relaxing and pleasant day.

We are proud to be home of Blacklake Bar & Grill, for all of your catering needs. Our 2017 menus feature fresh flavors of the Central Coast and can be presented as is, or use them as inspiration for a more customized menu.

Events are held in our banquet room or on the scenic patio with our house linens creating a canvas for your event design and the flicker of votive candles warm the room while complimenting the scenic backdrop for the complete ambiance.

While we can accommodate groups of all sizes, we specialize in gatherings of up to 150 guests.

AN INTIMATE GET TOGETHER – \$750

The indoor event package allows for you and your closest family and friends to enjoy our banquet facility as the setting for your special event. Exclusive use of indoor banquet room for up to 100 guests.

THE LAKES PATIO EVENT – \$1,000

Enjoy dinner, dancing and panoramic views as the sun sets over the Blacklake countryside with our patio event package. Exclusive use of outdoor patio space for up to 150 guests.

THE CELEBRATION EVENT – \$1,500

Experience the best of everything Blacklake Golf Resort has to offer! Your guests can mingle on the patio for cocktails and appetizers and enjoy our in house prepared dinner in our banquet room. Exclusive use of our indoor banquet room opening up onto our charming outdoor patio for up to 150 guests.

All Event Packages include:

60-inch Round Tables
Banquet Chairs or Natural Wood
Folding Chairs
Ivory Linens with Ivory Napkin
China & Flatware for
Table Setting

Venue Manager
Four (4) hour venue rental
Dance Floor
Professional Staff
Glassware for Table –
water, wine & champagne

BLACKLAKE CATERING MENU

BREAKFAST MENU

These options are served plated or buffet style. Breakfast pricing is inclusive of Coffee & Tea Service, Water & Juice.

The Classic

Scrambled Eggs
Choice of Crisp Bacon or Sausage Links
Breakfast Potatoes
Served with Fresh Fruit
\$12 per person

Rise 'n Shine Breakfast

Cinnamon-Vanilla French Toast or
Buttermilk Pancakes
Crisp Bacon or Sausage Links
Served with Fresh Fruit
\$12 per person

Farm Fresh Breakfast

Mixed Vegetable Frittata with Cheese
Crisp Bacon or Sausage Links
Served with Breakfast Potatoes
\$14 per person

Breakfast Tostadas

Black Beans, Scrambled Eggs,
Green Chili Sauce, Cheese, Salsa Fresca
Served with Fresh Fruit
\$12 per person | \$14 with Chorizo

Eggs Benedict

Ham, Poached Egg, English Muffin,
Topped with Hollandaise Sauce
Served with
Breakfast Potatoes & Fresh Fruit
\$16 per person

Continental

Fresh Fruit, Assorted Muffins,
Danishes, Breads & Jellies
Yogurt, granola & Mixed Berry Parfait
\$8 per person

BLACKLAKE CATERING MENU

LUNCH MENU

Plated Lunch Selections are offered before 3:00pm.

Pricing is Inclusive of Iced Tea, Lemonade, Water, Coffee & Tea Service along with Dessert.

SALAD SELECTIONS

Chicken Caesar Salad

Grilled Chicken Breast served over a Bed of Chopped Hearts of Romaine with Parmesan Cheese, Garlic Croutons & a Creamy Caesar Dressing
\$14 per person

Mixed Field Green Salad

Cucumbers, Cherry Tomatoes, Red Onion, Carrots, Garlic Croutons & Choice of Dressing
\$7 per person

Grilled Tri-Tip Salad

Mixed Field Greens topped with our Oak Fired Tri-Tip, Shredded Cheese, Sweet Corn, Red Bell Peppers, Cucumber, Red Onion & Cherry Tomatoes tossed with your choice of dressing.
\$15 per person | \$14 for Chicken

Cobb Salad

Grilled Chicken, Chopped Bacon, Avocado, Tomato, Hard Boiled Egg, Bleu Cheese Crumbles over a bed of Mixed Greens, Creamy Bleu Cheese Dressing
\$16 per person

Greek Salad

Cherry Tomatoes, Kalamata Olives, Pepperoncinis, Parmesan Cheese and Cucumbers sitting atop Mixed Greens tossed with your choice of dressing.
\$12 per person

Asian Style Quinoa Salad

Chilled Quinoa mixed with Bok Choy, Carrots, Cucumbers, Red Onions, Red Peppers and Asian Vinaigrette dressing. Served on top of Mixed Field Greens.
\$12 per person

ADD CHICKEN TO ANY SALAD ADDITIONAL \$2

Choice of Dressing

Please select one (1) of the following:

Ranch	Bleu Cheese
Red Wine Vinaigrette	Pimenton Vinaigrette
Italian	Caesar
Asian Vinaigrette	Balsamic Vinaigrette

Thousand Island

Dessert Selections

Please select one (1) of the following:

New York Cheesecake topped with Mixed Berries	Flourless Chocolate Cake topped with Mixed Berries & Vanilla Ice Cream
Carrot Cake	Mixed Berry and Pastry Crème Napoleon
Crème Brulee	Red Velvet Cake

Seasonal Chef's-Inspired Dessert

BLACKLAKE CATERING MENU

LUNCH MENU

Plated Lunch Selections are offered before 3:00pm.

Pricing is Inclusive of Iced Tea, Lemonade, Water, Coffee & Tea Service along with a Dessert

SANDWICH SELECTIONS

Turkey Bacon Croissant

Sliced Turkey, Crispy Bacon Strips, Green Leaf Lettuce, Sliced Tomato, Red Onion & Mayo
\$14 per person

Italian Chicken

Grilled Chicken Breast under Melted Provolone Cheese, with Marinara Sauce on Ciabatta Bread
\$14 per person

Santa Maria Tri-Tip

Sliced Oak Pit Tri-Tip on a Hoagie Roll,
Served with Sautéed Peppers & Onion,
Fresh Salsa & BBQ Sauce
\$16 per person

Turkey Wrap

Sliced Turkey, Sliced Red Onion, Tomato, Avocado,
Green Leaf Lettuce, & Mayo wrapped in a Flour
Tortilla
\$13 per person

Italian Grinder

Mortadella, Salami, Provolone Cheese,
Pepperoncinis, & Olives, on Ciabatta Bread
\$15 per person

Rueben

House Cooked Corn Beef & House Kraut,
Spicy Island and Swiss on Rye Bread
\$16 per person

Chicken Caesar Wrap

Grilled Chicken Mixed in Romaine Lettuce, Tossed
in a Caesar Dressing & Parmesan Cheese,
wrapped in a Flour Tortilla
\$13 per person

BBQ Pulled Pork

Served on a warm Hoagie Roll with Pickled Red
Onions and Our House BBQ Sauce.
\$15 per person

Sandwich Side Selections

Please select (1) of the following:

Homemade Pasta Salad
Coleslaw
French Fries

Homemade Potato Salad
Fresh Fruit
House Onion Rings

Dessert Selections

Please select one (1) of the following:

New York Cheesecake topped
with Mixed Berries
Carrot Cake
Crème Brulee

Flourless Chocolate Cake topped
with Mixed Berries & Vanilla Ice Cream
Mixed Berry and Pastry Crème Napoleon
Red Velvet Cake

Seasonal Chef's-Inspired Dessert

BLACKLAKE CATERING MENU

These options are all served buffet style.
Pricing is Inclusive of Iced Tea, Lemonade, Water, Coffee & Tea Service.

Small Plates

Buffalo, BBQ or Mustard Wings, Veggie Tray, Pita & Hummus, Chips, Salsa & Guacamole, Italian or Sweet & Spicy Meatball Skewers, Any Slider, Quesadillas, Taquitos

(No Dessert Served)

All Items \$30 per person

Five Items \$18 per Person

Three Items \$15 per Person

Slider Bar

Choice of Angus Burger, BBQ Pulled Pork, Italian or Sweet & Spicy Meatball, Meatloaf, Crispy Buffalo Chicken, BBQ Pulled Chicken, Hawaiian, Cold Chicken Salad

(No Dessert Served)

Five (5) Choices \$20 per person

Four (4) Choices \$17 per person

Three (3) Choices \$14 per person

Add Side Salad \$2 per person

(Potato, Pasta, Fruit, or Mixed Green Salad)

Santa Maria Style BBQ

Tossed Mixed Greens or Country Style Potato Salad
Blacklake's Oak Pit BBQ Tri-Tip or BBQ Half Chicken

(Choose one protein & salad for your group)

Santa Maria Style Beans, Warm Garlic Bread &

Fresh Salsa

\$28 per person

Flavors of Italy

Tomato & Mozzarella or Mixed Field Green Salad

Meat Lasagna, Cavatappi Bolognese

Eggplant Parmesan or Vegetable Lasagna

(Choose one entrée and salad for your group)

Seasonal Vegetables Ratatouille

Warm Rolls with Butter

\$25 per person

The Delicatessen

Variety of Deli Meats & Cheeses

Leaf Lettuce, Sliced Tomatoes,

Sliced Red Onions, Pickles, Fresh Rolls & Breads

Assorted Condiments

Choice of (2) Side Salads:

Mixed Field Greens, Fresh Fruit Salad,

Homemade Potato Salad, Coleslaw,

or Italian Pasta Salad

(No Dessert Served)

\$15 per person

Taco Bar

Crunchy Corn Taco Shells & Warm Flour Tortillas,

Seasoned Ground Beef or Adobo Chicken

(Choose one protein for your group)

Shredded Cheeses, Chopped Lettuce, Diced Tomatoes,

Diced Onion, Guacamole, Sour Cream, Fresh Salsa, Spanish

Rice & Refried Beans

\$18 per person | Add Fish Tacos \$3

BLACKLAKE CATERING MENU

HORS D'OEUVRES

Passed - Trays carried by our staff while your friends and family enjoy cocktails and celebrate your special day, can also be stationary if preferred. All choices serve 25-30 people.

Heirloom Tomato-Basil or Olive Tapenade Bruschetta

30 pieces \$55

Roasted Pepper & Goat Cheese Bruschetta

30 pieces \$65

Tomato and Herbed Goat Cheese Puffs

30 pieces \$50

Cucumber Bites with Prosciutto & Red Pepper Compote

40 pieces \$65

Assorted Grilled Sausages

75+ pieces \$75

Smoked Salmon & Dill Cream Puffs

30 pieces \$85

Toasted Cheese Ravioli

30 pieces \$70

Bleu Cheese & Walnut Stuffed Mushrooms

50 piece \$65

Applewood Smoked Bacon & Goat Cheese Stuffed Mushrooms

50 pieces \$65

Italian or Sweet & Spicy Meatballs

40 pieces \$85

Sweet Chili & Cilantro Chicken Skewers

50 pieces \$75

Drunken Goat Cheese & Fig Empanadas

30 pieces \$60

Spiced Shrimp & Frisee Skewers

30 pieces \$85

Ahi Tuna & Wasabi Cream Wonton Bites

30 pieces \$85

Caprese Skewers with Balsamic Reduction

40 pieces \$60

Coconut - Curry Chicken Satay

50 pieces \$75

Mini Sliders

Angus Burger, Italian or Sweet & Spicy Meatball,
BBQ Pulled Pork, Meatloaf, Crispy Buffalo Chicken,
BBQ Pulled Chicken

25 pieces \$65

BLACKLAKE CATERING MENU

HORS D'OEUVRES

Stationary – Arrangements placed throughout reception area welcoming your guests as they mingle throughout our reception areas.

Salad Bar

Mixed Field Greens with Cucumbers, Cherry Tomatoes, Red Onion, Carrots,
Garlic Croutons & Choice of Dressing
\$7 per person

Gourmet Macaroni & Cheese Bar

Cavatappi corkscrew pasta with a three-cheese sauce.
Finish this off with four tempting toppings of your choice
Green Onions, Chopped Bacon, Diced Tomatoes, Fresh Salsa, Shredded Mixed Cheese, Black Olives, Cilantro, Toasted Bread Crumbs, Toasted Pine Nuts, Sautéed Mushrooms, or Sautéed Onions
Serves 45–50 people \$165
(Add additional toppings for \$10)

Housemade Hummus Trio

Roasted Red Pepper Hummus, Roasted Garlic Hummus,
Green Chili–Cilantro Hummus, accompanied by Grilled Pita Bread
Serves 45–50 people \$125

Mediterranean Olive Bar

Assortment of Black & Green Olives, Pickled Veggies, Cornichons, Rustic Breads, and Olive Oils for dipping
Serves 45–50 people \$175

International & Domestic Cheese Display

As exquisite combination of Imported and Domestic Cheeses displayed with Fresh Grapes,
Dried Fruits, Mixed Nuts, Baguettes & Assorted Crackers
Serves 45–50 people \$225 | Assorted selected Charcuterie Meats \$150

Farmers Market Fresh Fruit Display

Assortment of California's Fresh from the Farm Seasonal Berries & Fruits
Serves 45–50 people \$160

Farmers Market Fresh Veggie Display

Assortment of California's Fresh from the Farm Vegetables served with a
Variety of Dipping Sauces
Serves 45–50 people \$160

BLACKLAKE CATERING MENU

All menu items include First Course, Dinner Rolls with Butter, Entrée, Coffee & Tea Service, Iced Tea, Lemonade & Water (unless otherwise stated).

FIRST COURSE SELECTIONS

Choice of One (1) for your group

House Salad

Mixed Field Greens with Cherry Tomatoes,
Red onion, Carrots, Cucumbers & Garlic Croutons
Choice of Dressing

Greek Salad

Cherry Tomatoes, Kalamata Olives, Pepperoncinis,
Parmesan Cheese and Cucumbers sitting atop Mixed
Greens tossed with your choice of dressing

Asian Style Quinoa Salad

Chilled Quinoa mixed with Bok Choy, Carrots,
Cucumbers, Red Onions, Red Peppers & Asian Vinaigrette
dressing. Served on top of Mixed Field Greens

Caesar Salad

Chopped Hearts of Romaine tossed in a
Creamy Caesar Dressing with Shredded
Parmesan & Garlic Croutons

New England or Manhattan Clam Chowder

Roasted Tomato –Vegetable Bisque with Parmesan croutons

Wild Mushroom Soup

Seasonal Chef Inspired Soup

ENTRÉE SELECTIONS

Chicken Parmesan

Served with Pasta, Seasonal Vegetables & Marinara
\$28 per person

Herb Roasted Pork Loin

Accompanied by an Apricot–Cherry Chutney & Natural Jus
\$30 per person

Chicken Cordon Bleu

Baked Chicken Breast Stuffed with Smoked Ham & Swiss
Cheese served with Balsamic Infused Marinara
\$30 per person

Braised Beef Short Ribs or Lamb Shank

Slow Cooked with aromatics,
Herbs & Red Wine Demi–glace
\$32 per person

Chicken Marsala

Topped with Mushroom
Marsala–Garlic Cream Sauce
\$28 per person

Grilled Flank Steak

Grilled to your liking
served with Demi–glace,
Salsa Recado or Romesco Sauce
\$34 per person | \$42 Filet Mignon

Herbed Chicken Breast

Served with a
Roasted Garlic Cream Sauce
\$28 per person

Santa Maria Style BBQ

Blacklake's Oak Pit
BBQ Tri–Tip & Chicken Breast Served with
Fresh Salsa & Garlic Bread
\$34 per person

Stuffed Pork Chop

Filled with Apple–bacon Soffritto & Natural Jus
\$30 per person

BLACKLAKE CATERING MENU

ENTRÉE SELECTIONS

Shrimp Scampi

Jumbo Shrimp sautéed in a Garlic Tomato
Basil White Wine Sauce tossed in
Angel Hair Pasta Served with Garlic Bread
\$28 per person

Fish & Chips

Beer Battered Alaskan Cod
Served with Coleslaw,
French Fries & Tartar sauce
Or Your Choice of Two Sides
\$25 per person

Sunflower Seed Roasted Salmon

Tomato Basil Risotto Sautéed Spinach &
Lemon Butter Sauce
Or Your Choice of Two sides
\$30 per person

Ahi Tuna or Alaskan Halibut

Grilled or Seared with Citrus-Caper Butter Sauce or
Sesame Crusted with
Ginger Soy Dressing
Tuna \$34 | Halibut \$32 per person

Classic French Duck a L'Orange

Roasted Half duck \$35
Crispy Skin Duck Breast \$30

Wild Mushroom Dumplings

With Roasted Vegetable Couscous & Spicy Garlic sauce
\$25 per person

Butternut Squash Ravioli

Served with Artichokes, Wilted Spinach &
Preserved Lemon Brown Butter sauce
\$25 per person

Roasted Seasonal Vegetable Ratatouille

With Polenta Cake & Goat Cheese Fondue
\$25 per person

Fiery Jamaican Jerk Chicken or Pork

Accompanied by Caramelized Plantains & Vegetable Soffritto
\$28 per person

Coconut Adobo Braised

Lamb Shank or Beef Short Ribs

Served with Crispy Potatoes & Sautéed
Asian Vegetable Medley
\$32 per person

Spicy Brazilian Piri Piri Chicken Breast

With Cucumber-Papaya Slaw,
Corn-Scallion Arepas &
Vegetable Soffritto
\$28 per person

Serrano Ham Wrapped Salmon

Pimenton Dressing, Sugar Snap Peas and
Crispy Polenta Cake
\$30 per person

Asian Style Vegetable Quinoa Lettuce Wraps

Chilled Quinoa mixed with Bok Choy, Carrots, Cucumbers, Red Onions, Red Peppers and
Asian Vinaigrette dressing wrapped in Green Leaf Lettuce.
\$20 per person
Add Chicken \$2 | Add Shrimp \$4

BLACKLAKE CATERING MENU

ACCOMPANIMENTS SELECTIONS

All Entrée Selections Include a choice of a Vegetable & Starch

Choice of one (1) Vegetable:

Roasted Root Vegetables

A medley of golden & red beets, fingerling potatoes, celery root, carrots, and parsnips tossed in extra virgin olive oil, garlic & spices, roasted to perfection

Yellow & Green Zucchini

Hearty chunks of yellow and green zucchini sautéed with white wine, garlic, & herbs

Green Beans Almandine

Cheesy Broccoli Casserole

Honey Glazed Carrots

Sweet carrots steamed perfectly & tossed with butter and honey

Sautéed Seasonal Vegetables

A medley of Farmer's Market Vegetables, sautéed in olive oil & herbs

Wild Mushroom & Green Bean Casserole

Crispy Brussel Sprouts

with Balsamic syrup and parmesan cheese

Choice of one (1) Starch:

Garlic Mashed or Roasted Potatoes

Baby Reds prepared to your liking

Sweet Potato Crumble

Mashed & topped with streusel

Brown Sugar & Molasses Baked Beans

Prepared in a traditional Southern style

White Rice, CousCous or Quinoa Pilaf

Cooked in a seasoned broth

Parmesan Polenta

Creamy style or crispy cake

Risotto

Classic French Style with Herbs & Cheese

CHEERS!

BLACKLAKE BAR SERVICE

Let our bartender pour drinks and mix specialty cocktails for your event. Our pricing is based on our basic bar service. Don't see what you're looking for? Let us know, your Catering Sales Manager is glad to help with customizing.

PRIVATE BAR SET UP \$150

Includes:

One (1) Bartender
Standard Bar Glassware – Plastic
Beverage Napkins
Ice
Garnishes
Cherries, Limes Lemons, Olives

Black Straws
Mixers
Tonic, Soda Water, Coke, Diet Coke, Sprite,
Sweet & Sour, Grenadine, Red Bull,
Cranberry Juice, Orange Juice, Pineapple Juice,
and Grapefruit Juice

Hosted, Partially Hosted & No-Host options offered (pricing below – based on consumption)

LIQUOR

Well – \$5

Call – \$6

Premium – \$8

Beer

Domestic – \$4

Imported/Microbrews \$6

HOSTED KEG BEER

(Roughly 120-16oz beers)

Domestic Keg

\$350

Imported/Microbrew Keg

\$450

WINE

We have an ever-evolving wine list, sampling from some of the greatest local wine makers. We have something for any taste, at many price points.

Corkage Fee – \$10

Bar pricing is set for 150 in attendance. Additional charges will be applied for large groups.

CATERING & BANQUET POLICIES

In order to maintain the highest level of quality & service, these policies have been established.

Menu Selection The items listed on the banquet menus are not the only items available through our catering department. We are more than happy to prepare a custom menu selection for your private party. Menu selection is made at the least 30 days in advance of scheduled event. A 20% service charge and sales tax will be added to all food and beverage items. Service equipment cost may be added when pertinent. Our guests will note that all items may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All prices are subject to change without notification. Please notify Catering Sales Manager of guests with food allergies or special dietary restrictions so we can accommodate any needs.

Guarantee For various departments to prepare properly for your event, it is important that we receive your expected number of guests fourteen (14) days in advance of the event. This number is a minimum guarantee and may not be lowered. The Blacklake Golf Resort will prepare to serve five percent over your final guarantee. If we do not receive your final guarantee fourteen (14) days prior to the event by 11:00 AM, your expected number will stand as your guarantee. All changes are based on the minimum number or the actual attendance, whichever is greater.

Insurance Because this can be a seasonal venue, we offer no guarantee of weather conditions. It is our recommendation that you, the customer, consider the purchase of wedding insurance for the safeguard of your event.

Deposits Reservation of banquet space is considered definite when the catering department receives a deposit of \$1,000 and a completed credit card authorization form. Deposits are non-refundable or transferable and are applied to the booked date and time slot only. The deposit is applied to the total amount due for the function. Credit card on file will not be charged unless card holder approves or unless there is an outstanding balance upon event conclusion. We do not bill.

Cleaning Anything brought on to property must be removed upon conclusion of event. A \$500 Cleaning Deposit is required within (14) fourteen days of your event via CC Authorization Form or check. Deposit is refundable and event sponsor will not be charged if property is in the condition it was found. If cleaning is required upon event conclusion the \$500 deposit will be deducted accordingly.

Terms of Payment 50% of the estimated balance is due 90 days before the event. Payment of the remaining estimated balance is due fourteen (14) days in advance by cash, Master Card, Visa, Guaranteed Fund Cashier or Certified Check. Any additional charges are due at the completion of the event. We do not bill.

Cancellation Cancellation of a catered event within five (5) days of the actual activity will result in full charge of food and/or beverages ordered.

Outside Food or Beverage No food or beverages of any kind will be permitted on the property of Blacklake Golf Resort without special permission, in writing, from the Catering Sales Manager. **A cake cutting fee will be applied if Host brings an outside cake; with the exception of wedding cakes.** All food and beverages are to be provided by the Blacklake Golf Resort and are not to be taken from the property.

Room Reservations Function rooms are assigned by the number of persons expected on the day when a signed contract and deposit are received. If attendance increases or decreases, the Catering Sales Manager reserves the right to relocate an appropriate room or charge a higher room fee.

Displays, Decorations, Patron's Property All displays and decorations from florists, wedding cake accessories, etc. and patron's property are the sole responsibility of the patron. The Catering Sales Manager must approve all deliveries, displays, decorations, photographer, music and wedding cake seven (7) days prior to the function. The Blacklake Golf Resort does not permit affixing anything to the walls, ceiling, or floors without prior written approval. The Blacklake Golf Resort will not assume responsibility for damage or loss of any property left in any room prior to or following a function.

Security Arrangements can be made for security of items prior to the event. The Blacklake Golf Resort has the right to request security due to the size and or nature of the event and the expense will be assumed by the patron.

Music All forms of musical entertainment must be approved by the Manager and music must cease by 10:00 PM.

ADDITIONAL SERVICES

Our services don't conclude at banquets and events! Please enjoy everything we have to offer from golf outings and tournaments to weddings and rehearsal dinners...

Weddings & Rehearsal Dinners

Our tranquil scenery is the perfect location for your special day.

If you are planning to host your rehearsal at Blacklake Golf Resort, why not stay to eat? We'd be happy to host your group inside the banquet room, or on our picturesque patio.

Golf Outings

Put together a golf tournament package for your family & friends on our 27-hole championship course. We also are here to assist with Fundraisers - ask about our "Tournament In-A-Box" Package

CONTACT

We look forward to hearing from you!



For questions, proposals or to schedule a site visit, please contact

Krissy Arnal

Catering and Event Director

805-343-1214 x406

Krissy@Blacklake.com