

CATERING MENU

2018



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 a relaxing and pleasant day.

We are proud to be home of Blacklake Bar & Grill, for all of your catering needs. Our 2018 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 – \$400.00

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 50 guests.

A FRIENDLY GATHERING – \$800.00

Enjoy a friendly gathering with your closest family and friends; dinner, dancing and panoramic views as the sun sets over the Blacklake countryside. Exclusive use of indoor banquet or use of our outdoor patio space for up to 100 guests.

THE CELEBRATION EVENT – \$1,200

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
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, Water & Juice.

The Classic

Scrambled Eggs
Choice of Crisp Bacon or Sausage Links
Breakfast Potatoes
Served with Fresh Fruit
\$13 per person

Rise 'n Shine Breakfast

Cinnamon-Vanilla French Toast or
Buttermilk Pancakes
Crisp Bacon or Sausage Links
Served with Fresh Fruit
\$13 per person

Breakfast Burrito

Scrambled eggs, Country Potatoes,
Shredded Cheese Blend & Side of Salsa.
Your choice of Bacon, Sausage or Ham.
\$11 per person

Continental

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

* Prices subject to change. All Prices are Subject to a 20% Service Charge*

BLACKLAKE CATERING MENU

LUNCH MENU

Plated Lunch Selections are offered before 2:00pm.
Pricing is Inclusive of Iced Tea, Lemonade, Water, & Coffee 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
\$15 per person

Cobb Salad

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

Mixed Field Green Salad

Cucumbers, Cherry Tomatoes, Red Onion, Carrots, Garlic Croutons & Choice of Dressing
\$10 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
\$15 per person | \$14 for Chicken

ADD CHICKEN TO ANY SALAD ADDITIONAL \$3

Choice of Dressing

Please select one (1) of the following: Ranch, Balsamic or Red Wine Vinaigrette, Italian, Bleu Cheese, Caesar or Thousand Island

SANDWICH SELECTION

Served with one (1) side

Turkey Bacon Croissant

Sliced Turkey, Crispy Bacon Strips, Green Leaf Lettuce, Sliced Tomato, Red Onion & Mayo
\$17 per person

Santa Maria Tri-Tip

Sliced Oak Pit Tri-Tip on a Baguette, Served with Sautéed Peppers & Onion, Fresh Salsa & BBQ Sauce
\$18 per person

Turkey Wrap

Sliced Turkey, Sliced Red Onion, Tomato, Avocado, Green Leaf Lettuce & Mayo wrapped in a Flour Tortilla
\$15 per person

Rueben

House Cooked Corn Beef & House Kraut, Spicy Island and Swiss on Rye Bread
\$18 per person

Chicken Caesar Wrap

Grilled Chicken Mixed in Romaine Lettuce, Tossed in a Caesar Dressing & Parmesan Cheese, wrapped in a Flour Tortilla
\$15 per person

BBQ Pulled Pork

Served on a warm Baguette with Pickled Red Onions and our house BBQ Sauce.
\$17 per person

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

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BLACKLAKE CATERING MENU

HORS D'OEUVRES

Passed/Stationary – 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 \$56

Assorted Grilled Sausages

75+ pieces \$76

Italian or Sweet & Spicy Meatballs

40 pieces \$86

Sweet Chili & Cilantro Chicken Skewers

50 pieces \$76

Shrimp Skewers

30 pieces \$66

Caprese Skewers with Balsamic Reduction

40 pieces \$61

Toasted Cheese Ravioli

30 pieces \$71

HORS D'OEUVRES

Stationary - Arrangements placed throughout reception area welcoming your guests as they mingle throughout your reception.

Salad Bar

Mixed Field Greens with Cucumbers, Cherry Tomatoes, Red Onion, Carrots, Garlic Croutons & Choice of Dressing
\$9 per person

Mini Sliders

Angus Burger, Italian or Sweet & Spicy Meatball, BBQ Pulled Pork, Meatloaf, Crispy Buffalo Chicken, or BBQ Pulled Chicken
25 pieces \$61

Hummus Trio

Roasted Red Pepper Hummus, Roasted Garlic Hummus, Green Chile-Cilantro Hummus, accompanied by Grilled Pita Bread
Serves 45-50 people \$126

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 \$201 | Add Assorted Selected Charcuterie Meats \$151

Farmers Market Fresh Fruit Display

Assortment of California's Fresh from the Farm Seasonal Berries & Fruits
Serves 45-50 people \$161

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 \$161

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, Fresh Salsa, Shredded Mixed Cheese, Black Olives, Cilantro, Toasted Bread Crumbs or Sautéed Onions
Serves 45-50 people \$166
(additional toppings for \$10 each)

BLACKLAKE CATERING MENU

These options are all served buffet style. Includes Iced Tea, Lemonade, Water, Coffee and Dessert.

Flavors of Italy

Tossed Mixed Green Salad, served with Meat Lasagna, 3- Cheese Lasagna,
Vegetable Lasagna or Spaghetti & Meat balls
(Choose one (1) entrée)
Served with Seasonal Vegetables & Garlic Bread
Spaghetti & Meatballs \$18 | \$26 per person
Add additional entrée \$5 per person

Santa Maria Style BBQ

Tossed Mixed Greens or Country Style Potato Salad
Blacklake's Oak Pit BBQ Tri-Tip, BBQ Beef Ribs,
BBQ Half Chicken or BBQ Pork Ribs
(Choose one (1) protein & salad for your group)
Served with Santa Maria Style Beans, Garlic Bread & Fresh Salsa
\$29 per person | Add a protein \$5 additional per person

Taco Bar

Crunchy Corn Taco Shells & Warm Flour Tortillas,
Seasoned Ground Beef or Grilled Chicken
(Choose one (1) protein for your group)
Served with Shredded Cheese, Chopped Lettuce, Diced Tomatoes,
Diced Onion, Guacamole, Sour Cream, Fresh Salsa, Spanish Rice & Refried Beans
\$19 per person | Add Fish Tacos \$3

Slider Bar

Choice of Angus Burger, BBQ Pulled Pork, Italian or Sweet & Spicy Meatball,
Meatloaf, Crispy Buffalo Chicken, BBQ Pulled Chicken, or Cold Chicken Salad.
Includes one (1) side salad.
Choice of side: Potato Salad, Pasta Salad, Fruit Salad, or Mixed Green Salad)
Five (5) Choices \$21 per person
Four (4) Choices \$18 per person
Three (3) Choices \$15 per person
Add a Side Salad \$2 per person

Dessert Selections

Please select one (1) of the following:
New York Cheesecake topped with Mixed Berries, Carrot Cake,
Flourless Chocolate Cake topped with Mixed Berries & Vanilla Ice Cream or
Mixed Berry and Pastry Crème Napoleon

BLACKLAKE CATERING MENU

Formal Dinner

Include First Course, Dinner Rolls with Butter, Entrée, Dessert, Coffee, Iced Tea, Lemonade & Water (unless otherwise stated).

FIRST COURSE SELECTIONS

Choice of One (1) for your group

House Salad

Mixed Field Greens topped with
Cherry Tomatoes, Red Onion, Carrots,
Cucumber & Garlic Croutons

Caesar Salad

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

New England Clam Chowder

ENTRÉE SELECTIONS

Chicken Cordon Bleu

Baked Chicken Breast Stuffed with
Smoked Ham & Swiss Cheese served with
Balsamic Infused Marinara
\$31 per person

Santa Maria Style BBQ

Blacklake's Oak Pit BBQ Tri-Tip & BBQ Chicken Breast
served with Fresh Salsa & Garlic Bread
\$35 per person

Chicken Marsala

Topped with Mushroom Marsala-Garlic
Cream Sauce
\$29 per person

Herb Roasted Pork Loin

Topped with a Mushroom Gravy & Natural Jus
\$31 per person

Ahi Tuna, Roasted Salmon or Alaskan Halibut

Grilled or Seared with Citrus Butter Sauce
Salmon \$31 | Tuna \$35 | Halibut \$33 per person

Butternut Squash Ravioli

Topped with Lemon Brown Butter sauce
\$25 per person

Fish & Chips

Four (4) Beer Battered Alaskan Cod
served with Coleslaw, French Fries & Tartar sauce
Or Your Choice of Two (2) Sides
\$23 per person

All Entrée Selections Include a choice of a Vegetable & Starch

Choice of one (1) Vegetable:

Yellow & Green Zucchini

sautéed with olive oil, garlic, & herbs

Honey Glazed Carrots

steamed perfectly & tossed with
butter and honey

Sautéed Seasonal Vegetables

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

Choice of one (1) Starch:

Garlic Mashed or Roasted Potatoes

Baby red potatoes prepared to your liking

Brown Sugar Baked Beans

Prepared in a traditional Southern style

White Rice

Cooked in a seasoned broth

Dessert Selections

Please select one (1) of the following:

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

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BLACKLAKE CATERING MENU

CHILDREN'S ENTRÉE SELECTIONS

(14 years and under)

Children's Chicken Fingers

Served with French Fries & Ketchup

\$13 per child

Children's Cheeseburger

Served with French Fries & Ketchup

\$13 per child

Children's Hot Dog

Served with French Fries & Ketchup

\$13 per child

Children's Mac & Cheese

\$13 per child

Children's Fish & Chips

\$13 per child

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 & Event Director is glad to help with customizing.

PRIVATE BAR SET UP \$200

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

LIQUOR

Well
Call
Premium

Beer

Domestic
Imported/Microbrews

HOSTED KEG BEER

(Roughly 120-16oz beers)
Domestic Keg

Imported/Microbrew Keg

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.

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

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