Shadowridge...Your Tournament
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CONTINENTAL BREAKFAST

Continental Breakfast
Fresh Seasonal Fruit Display, Orange Juice, Coffee and Fresh Baked Breakfast Pastries and Muffins.
$9.95 per person ++

TOURNAMENT LUNCH PACKAGES

Box Lunch
Your choice of Ham or Turkey Sandwich on Whole Wheat Bread, American Cheese, Mustard and Mayonnaise packages, Fresh Apple, Chocolate Chip Cookie and a bag of Potato Chips. $10.95 per person ++

Tournament BBQ Buffet Lunch
Char-grilled Hamburgers, Hot Dogs and Chicken Breast. Condiments with Lettuce, Tomato, Onion, Pickle, Ketchup, Mustard, Relish, Jalapenos and Mayonnaise with assorted Fresh Buns, Pasta Salad and Potato Salad and House-Made assorted Cookies $15.95 per person ++

Prices subject to 20% service charge and 8.25% Vista sales tax.
PLATED DINNER SELECTIONS

All Entree Selections are Accompanied with Rolls and Butter, a choice of Salad, a choice of Starch, Seasonal Fresh Vegetables, Freshly Brewed Coffee and Tea

Salad Selections
- Garden Salad with House Vinaigrette

Starch Offering
- Roasted Red Bliss Potatoes
- Au gratin Potatoes
- Parmesan Mashed Potatoes
- Wild Rice Pilaf

7 oz Filet Mignon
Charbroiled Filet Mignon finished with Cabernet Demi-Glaze. $33.95 per person ++

Prime Rib
Slow Roasted 8oz Cut Prime Rib served with Cream Horseradish and Rosemary jus lie. $28.95 per person ++

Local Halibut
Almond Crusted Halibut Fillet with Basil Pesto Cream. $26.95 per person ++

Atlantic Salmon
Grilled then glazed with Honey, Dijon Mustard, White Wine and a touch of Cream. $26.95 per person ++

Chicken Sonoran
6oz Chicken Breast filled with Roasted Red Peppers, Spinach and Boursin Cheese, finished with a Sweet Tomato Chutney. $25.95 per person ++

Prices subject to 20% service charge and 8.25% Vista sales tax.
**Shadowridge Breast of Chicken**  
Rolled in Seasoned Flour, Sautéed Golden Brown and Served with your Choice of Sauce.  
Marsala Sauce, Artichoke & Mushroom or Caper Sauce.  
$24.95 per person ++

**Surf and Turf**  
Petite Filet Mignon with Cabernet Sauce alongside Fillet of Salmon with Lemon Caper Sauce.  $35.95 per person ++

**Fantastic Duo**  
Fillet of Salmon with Dill Sauce accompanied with a Breast of Chicken, topped with Tomato Chutney.  $31.95 per person ++

**Turf & Turf**  
Breast of Chicken Piccatta alongside Filet Mignon with Wild Mushroom Ragout.  
$34.95 per person ++

**VEGETARIAN SELECTIONS**

**Grilled Vegetable Plate**  
Fresh Seasonal Vegetables Marinated in Italian Dressing then grilled for flavor.  $19.95 per person ++

**Vegetable Pasta**  
Linguine Pasta, assorted Fresh Vegetables tossed with Marinara Sauce and Parmesan Cheese  $19.95 per person ++

Prices subject to 20% service charge and 8.25% Vista sales tax.
DINNER BUFFETS
50 person minimum for all buffets

Club House Buffet
Assorted Field Greens with Cucumbers, Tomato, Mushrooms, Croutons. Italian, Ranch and Blue Cheese Dressing. Marinated Button Mushrooms, Artichoke Hearts, Roasted Garlic Salad with Balsamic Dressing, Blackened Chicken Breast with Mango-Kiwi Relish, Seared Atlantic Salmon with Fresh Dill, Almond Rice Pilaf, Roasted Red Bliss Potato, Seasonal Fresh Vegetable Medley
Carving Station
Oven Roasted Prime Rib with Creamed Horseradish and Au jus, Hot Dinner Rolls and Butter, Carrot Cake, Chocolate Fudge Cake, Fresh Strawberries with Whipped Cream

Choice of two entrees $29.95++
$38.95 per person ++

Taste of Italy
Caesar Salad, Anti Pasta Display, Tomato, Fresh Mozzarella, Basil and Italian Olive Oil. Penne Pasta, Angel Hair Pasta, Cheese Tortellini, Alfredo and Marinara Sauces, Italian Sausage, Meatballs, grilled Italian Vegetables, Garlic Bread. Tiramisu & Chocolate Canolis
$23.95 per person ++

South of the Border
Chips and Salsa on each table, Jícama Salad with Roasted Corn and Cilantro, Bay Shrimp with Chili Lime Dressing, grilled Red Snapper with Tomatillo Sauce and Pico de Gallo, Beef and Chicken Fajitas, Cheese Enchiladas, Ranchero Beans, Mexican Rice, Flour Tortillas, Cheddar Cheese, Salsa, Sour Cream, Jalapeños, Mexican Sweet Breads and Tequila Flan
$26.95 per person ++

Prices subject to 20% service charge and 8.25% Vista sales tax.
The Grande Buffet
Assorted Field Greens with Cucumbers, Tomato, Mushrooms, Croutons, Italian, Ranch and Blue Cheese Dressing, Maine Rock Shrimp Salad with English Cucumber and Roasted Red Peppers, chilled Whole Poached Salmon with Traditional Condiments, Charbroiled Beef Medallions with Brandy Cream Sauce, Breast of Chicken topped with Artichokes and Button Mushrooms, Oven Roasted Red Potatoes, Seasonal Fresh Vegetable Medley, assorted Petifores, Cheesecake, Chocolate covered Strawberries
$36.95 per person ++

Prices subject to 20% service charge and 8.25% Vista sales tax.
DISPLAYS AND TRAYS

**Farmer's Market Crudite**  
Chilled Crisp Vegetables, Pepperchinies, Black Olives served with Ranch Dip  
$3.95 per person ++

**California Fruit**  
Display of Seasonal Fresh Fruit and Berries  
$4.95 per person ++

**Imported and Domestic Cheese Board Display**  
Cheddar, Swiss, Pepperjack, Dill, Havarti, Muenster, Goat Cheese, Fresh Seasonal California Grapes, Assorted Crackers, Baguettes, and Bagel Chips $5.95 per person ++

**Cambridge Smoked Salmon**  
Accompanied with Capers, Red Onion, Chopped Egg, Dill Creme Fraiche, assorted Crackers and Baguettes  
$7.25 per person ++

**Baked Brie Wheel**  
Wrapped with Puff Pastry, Dried Cranberries and Almonds  
$5.95 per person ++

**Grilled Vegetable Display**  
Yellow Squash, Zucchini, Roma Tomatoes, Eggplant, Bell Peppers, Green Onion, Broccoli and Cauliflower Marinated in Italian Olive Oil and Simply Grilled. Served with Basil Pesto, Roasted Onion Dip and Cheese Fondue  
$6.25 per person ++

**Charcuterie and Antipasti Display**  
Prosciutto Ham, Salami, Mortadella, Country Pate, Smoked Cheddar, Artichoke Hearts, Kalamata Olives and Marinated Vegetables. Assorted Crackers and Pita Chips  
$9.95 per person ++

Prices subject to 20% service charge and 8.25% Vista sales tax.
Shrimp Cocktail
Chilled Santa Barbara Prawns displayed with Cocktail Sauce and Lemon Wedges
$2.50 per piece ++

Crab Cocktail Claws
Split Snow Crab Cocktail Claws served with Cognac Sauce for Dipping.
$3.25 a piece ++

Prices subject to 20% service charge and 8.25% Vista sales tax.
COOLER PACKAGES

On Course Beverage Packages & Information
Bottled water & assorted Soft Drinks
$7.00 per person including tax and service charge

Or

Cooler Package Charged Based on Consumption

$2.00++ Soft Drinks
$2.00++ Bottled Water
$3.50++ Domestic Beer
$3.75++ Imported Beer

Cooler Packages include 3 coolers placed on the course. They are stocked and restocked by Shadowridge Staff. Coolers are placed at #5, #16, and at The Turn.

We will open the snack bar for your golf outing for a $150.00 Fee.

Food and beverage minimum required to open the grill.

ABC one-day liquor license and donation letter required for all donated product. Shadowridge will supply coolers, ice, and staff for a $5.00 service fee per player.

Prices subject to 20% service charge and 8.25% Vista sales tax.
Directions

I-5 and I-15
From the I-5 take the 78 freeway going east
(for approximately 6-7 mile)
Take the Sycamore Exit-turn right and stay in the right hand lane
At the second light (Shadowridge Drive) turn right After the third light (Lupine Hills)
go 500 yards ahead
Turn right onto Gateway Drive-go up the hill
Turn right into our parking lot

From the I-15 take the 78 freeway going west
Take the Sycamore Exit
Turn left-immediately get in the right hand lane
At the second light (Shadowridge Drive) turn right
After the third light (Lupine Hills) go 500 yards ahead
Turn right onto Gateway Drive-go up the hill
Turn right into our parking lot