



Private Events at



We are thrilled to host your private event.

Tucked in the Chevy Chase Canyon in Glendale,
California is the Chevy Chase Country Club.

A historic property with over 95 years of history.
Having recently gone through a complete
renovation and reconstruction, the club is designed
to be an epicenter to serve the community for
many years to come.

With its Mediterranean architecture, spectacular canyon surroundings, unique and airy exteriors, sun-dappled red-brick patios, banquet venues, cozy yet spacious restaurant/bar and lounge areas, outside gardens, and a small cabernet vineyard covered by a 100 year old oak tree, Chevy Chase Country Club is your ultimate choice destination for a truly memorable event.

## Breakfast GRAND BUFFET

Buffet Tiers Include Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea, Orange & Cranberry Juice. Minimum of 25 guests required.

Buffet Pricing Reflects 90 Minutes of service.

Jontinental \$22/person

#### BREAD

Sourdough Rye Seven Grain

## ASSORTED PASTRIES

Danish, Bear Claws with Almonds, Muffins, Croissants

#### FRESH FRUIT

Season's Fresh Fruits and Berries

\$25 / person

Defuxe

#### BREAD

Sourdough, 7 Grain, Wheat, Rye

#### ASSORTED PASTRIES

Danish, Bear Claws with Almonds, Muffins, Croissants

#### YOGURT

Greek Yogurt, Honey & Orange Zest

#### BAGELS

Mini Plain Bagels with Cream Cheese

#### FRESH FRUIT

Season's Fresh Fruits and Berries

Surviye \$32 / person

#### SCRAMBLED EGGS

Organic, Cage Free Eggs

#### BREAKFAST POTATOES

Breakfast Herb Salsa Potatoes with Cherry Tomatoes

#### BREAD

Sourdough, 7 Grain, Wheat, Rye

#### . . .

BACON
Pork

#### SAUSAGES

Turkey

#### BAGELS

Mini Plain Bagels with Cream Cheese

#### YOGURT

Greek Yogurt, Honey & Orange Zest

#### FRESH FRUIT

Season's Fresh Fruits and Berries

## ASSORTED PASTRIES

Danish, Bear Claws with Almonds, Muffins, Croissants

## Breakfast

Buffet Tiers Include Freshly Brewed Regular & Decaffeinated Coffee & Hot Tea, Orange & Cranberry Juice. Minimum of 25 guests required. Buffet Pricing Reflects 90 Minutes of service.

Signature \$45/person

FRENCH TOAST Brioche Bread

SCRAMBLED EGGS Organic, Cage Free Eggs

> BREAKFAST POTATOES

Breakfast Herb Salsa Potatoes with Cherry Tomatoes

BREAD

Sourdough, 7 Grain, Wheat, Rye

QUICHE

Eggs, Tomatoes, zucchini, eggplant, red peppers, onions and basil

BACON

Pork

SAUSAGES

Turkey

BAGELS

Mini Plain Bagels with Cream Cheese

YOGURT

Greek Yogurt, Honey & Orange Zest

FRESH FRUIT

Season's Fresh Fruits and Berries

ASSORTED PASTRIES

Danish, Bear Claws with Almonds, Muffins, Croissants

Ylmium \$58/person

#### SMOKED SALMON

With Capers & Lemon Wedges

FRENCH TOAST

Brioche Bread

SCRAMBLED EGGS

Organic, Cage Free Eggs

BREAKFAST POTATOES

Breakfast Herb Salsa Potatoes with Cherry Tomatoes

BAGELS

Mini Plain Bagels with Cream Cheese

MARKET GREENS

Mixed Greens, Cherry Tomatoes, Cucumber Red Onions, Crostini with Red Wine Oregano Vinaigrette

CHEESE & CHARCUTERIE

Salami, Prosciutto, Capicola Sirache Gouda, Smoked Fontina Gran Cru, Crostini, Multi Crackers

BACON

Turkey

SAUSAGES

Pork

ASSORTED PASTRIES

Danish, Bear Claws with Almonds, Muffins, Croissants DESSERT

Cookies Chocolate Chip, Oatmeal White Chocolate Macadamia, Petit Fours

QUICHE

Eggs, Tomatoes, zucchini, eggplant, red peppers, onions and basil

YOGURT

Greek Yogurt, Honey & Orange Zest

FRESH FRUIT

Season's Fresh Fruits and Berries

BREAD

Sourdough, 7 Grain, Wheat, Rye

Breakfast Enhancements

Ommelet Station

#### \$16/person + \$200 Attendee

Toppings:
Mushroom
Spinach
Artichokes
Green & Red
Peppers
Green onions
Cheese
Pork Sausage
Ham
Bacon

Bar Stations

\$22/person + \$250 Bar Attendee

**Bottomless Mimosas** 

Sparkling Wine

**BLOODY MARY** Vodka, Bloody Mix

Select 2 Juices Orange juice, Pineapple, Guava, Cranberry



#### BUFFET | \$42/PERSON

Minimum number of guests 25 people Available Tuesday-Friday Lunch Only 12:00PM-3:00PM Buffet Pricing Reflects 90 Minutes of service.

#### salads select two

#### MARKET GREENS

Mixed Greens, Cherry Tomatoes, Cucumber, Red Onions, Red Wine Oregano Vinaigrette

#### CAESAR

Fresh Chopped Romaine, Croutons, Homemade Caesar Dressing, Pecorino Romano, Parmesan Cheese

#### BABY BEET SALAD

Beets, Frisee, Roquette Arugula, Feta Cheese, Toasted Pumpkin Seeds, Tossed with Lemon Vinaigrette, Green Goddess Drizzle

#### PASTA SALAD

Rotini, Cherry Tomatoes, Mozzarella Cheese, Red Onions, Cucumber, Parsley, Basil, with Italian Dressing

#### MACARONI SALAD

Elbow, Chopped Gherkin, Red Bell Pepper, Celery, Red Onions with (dressing mayo sour cream, pickle juice reduction vinegar sugar Dijon mustard and peppers)

#### POTATO SALAD

Dill, Mayo, Celery, Persian Pickles, Red Bliss Potatoes, Red Wine Vinegar

#### sandwiches select three

#### TURKEY CLUB

Turkey, Bacon, Swiss Cheese, Lettuce, Tomato, Aioli Spread on Sourdough Bread

#### BLT

Classic Bacon, Butter Lettuce, Sliced Tomato, Aioli Spread on a Toasted Sourdough Bread

#### ROASTED VEGGIES

(Vegan Option) Zucchini, Eggplant, Mushrooms, Tomatoes Aioli Spread on a Wheatberry Bread

#### ITALIAN

Salami, Pepperoni, Prosciutto, Provolone Cheese, Lettuce, Tomato, Red Onions, Pickled Hot Peppers Dijonnaise on a French Baguette

#### CAPRESE

Pesto Tomato, Mozzarella Cheese, Fresh Basil, Balsamic Reduction on Sourdough Bread

#### CHICKEN CAESAR WRAP

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Wrapped in Flour Tortilla

## **sides** select one

FRESH FRUIT
SEASON'S FRESH
FRUITS AND
BERRIES

FRIES
FRENCH FRIES OR
SWEET POTATO FRIES

ASSORTED COOKIES
CHOCOLATE CHIP
OATMEAL WHITE
MACADAMIA



BUFFET | \$48/PERSON PLATED | \$55/PERSON

Minimum number of guests 25 people Available Tuesday-Friday Lunch Only 12:00PM-3:00PM Buffet Pricing Reflects 90 Minutes of service.

#### salads

served with Bread and Butter select one

#### MARKET GREENS

Mixed Greens, Cherry Tomatoes, Cucumber, Red Onions, Red Wine Oregano Vinaigrette

#### CAESAR

Fresh Chopped Romaine, Croutons, Homemade Caesar Dressing, Pecorino Romano, Parmesan Cheese

#### WEDGE SALAD

Iceberg Lettuce, Bacon, Cherry Tomatoes, Chopped Chives, Season Pepitas Blue Cheese Dressing and Crumbs

#### entrees

select two

Additional Entrée Item for 10++

#### CHICKEN PICCATA

6 oz. Bone-in Chicken Breast, Cream Piccata Sauce with Herbs & Caper

#### FETTUCCINI PASTA ALFREDO WITH MUSHROOMS

Creamy Fettuccini Alfredo with Sauteed Mushrooms Basil

#### SALMON WITH LEMON BUTTER

Grilled Salmon Filets

#### PASTA POMODORO

Penne Pasta, Pomodoro Sauce, Parmesan Cheese, Butter Basil

#### sides select two

CREAMY MASH POTATOES

SAUTEED BABY CARROTS & ASPARAGUS ROASTED ROSEMARY FINGERLINGPOTATOES

ROASTED VEGETABLE MEDLEY Chevy Classic

BUFFEY | \$60/PERSON PLATED | \$68/PERSON

Buffet Pricing Reflects 90 Minutes of service.

#### salads

served with Bread and Butter select one

#### MARKET GREENS

Mixed Greens, Cherry Tomatoes, Cucumber, Red Onions, Red Wine Oregano Vinaigrette

#### WEDGE SALAD

Iceberg Lettuce, Bacon, Cherry Tomatoes, Chopped Chives, Season Pepitas Blue Cheese Dressing and Crumbs

#### CAESAR

Fresh Chopped Romaine, Croutons, Homemade Caesar Dressing, Pecorino Romano, Parmesan Cheese

#### entrees select two

Additional Entrée Item for 10++ per person

#### CHICKEN PICCATA

6 oz. Bone-in Chicken Breast, Cream Piccata Sauce with Herbs & Caper

#### BRAISED SHORT RIB

Red Wine Slow Braised Short Rib

## FARFALLE WITH ROASTED GARLIC

Roasted Garlic Cream Sauce, Mushrooms, Sauteed Chicken, Pancetta, Asparagus, Parmesan Cheese

#### CHICKEN AU JUS

6 oz. Bone-in Chicken Breast with Chicken Pan Gravy

#### SALMON WITH LEMON BUTTER

Grilled Salmon Filets

#### SOUTHWEST PASTA

Penne Pasta, Roasted Tomato Chipotle Sauce with Asparagus Parmesan Cheese, Cilantro Topped with Crispy Tortilla Chips

## sides

select two

CREAMY MASH POTATOES

SAUTEED BABY CARROTS & ASPARAGUS ROASTED ROSEMARY FINGERLINGPOTATOES

ROASTED VEGETABLE MEDLEY



## BUFFET | \$70/PERSON PLATED | \$78/PERSON

Buffet Pricing Reflects 90 Minutes of service.

#### salads

served with dinner Rolls and Butter select one

#### MARKET GREENS

Mixed Greens, Cherry Tomatoes, Cucumber, Red Onions, Red Wine Oregano Vinaigrette

#### BEET SALAD

Red & Golden Beets, Frisée, Roquette Arugula, Green Goddess Dressing, Toasted Pine Nuts, Feta Cheese, Beet Chips

#### CAESAR

Fresh Chopped Romaine, Croutons, Homemade Caesar Dressing, Pecorino Romano, Parmesan Cheese

#### WEDGE SALAD

Iceberg Lettuce, Bacon, Cherry Tomatoes, Chopped Chives, Season Pepitas Blue Cheese Dressing and Crumbs

#### entrees

select three

Additional Entrée Item for 10++

#### CHICKEN PICCATA

6 oz. Bone-in Chicken Breast, Cream Piccata Sauce with Herbs & Caper

#### SAFFRON SALMON

Saffron Lemon Butter Chopped Herb

#### BRAISED SHORT RIB

Red Wine Slow Braised Short Rib

#### SKIRT STEAK

6 oz. Chimichurri Marinated Skirt Steak

#### WILD MUSHROOM RAVIOLI

Ravioli stuffed with Mushroom and Ricotta Cheese

## FARFALLE WITH ROASTED GARLIC

Roasted Garlic Cream Sauce, Mushrooms, Sauteed Chicken, Pancetta, Asparagus, Parmesan Cheese

#### CHICKEN AU JUS

6 oz. Bone-in Chicken Breast with Chicken Pan Gravy

#### SALMON WITH LEMON BUTTER

Grilled Salmon Filets

#### SOUTHWEST PASTA

Penne Pasta, Roasted Tomato Chipotle Sauce with Asparagus Parmesan Cheese, Cilantro Topped with Crispy Tortilla Chips

#### EGGPLANT PARMESAN

Layer Parmesan Crusted Eggplant, Mozzarella Cheese, Tomato Sauce with Basil

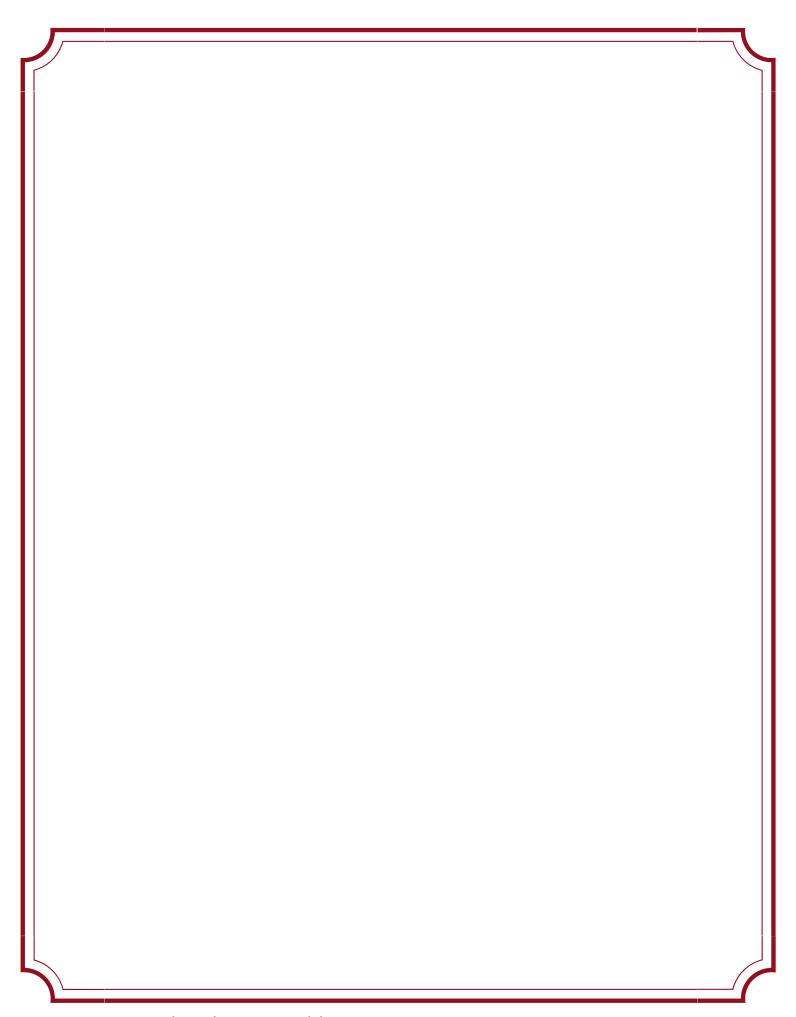
#### sides

select two

CREAMY MASH POTATOES

SAUTEED BABY CARROTS & ASPARAGUS ROASTED ROSEMARY FINGERLINGPOTATOES

ROASTED VEGETABLE MEDLEY





## **All Packages Include Beverage Service**

**Water Station** 

Lemonade | Iced Tea | Sprite | Coke | Diet Coke

Coffee & Tea

Add On:

Sparkling Water Bottles | \$8/person Specialty Water Bottles | \$8/person Stations

MINIMUM NUMBER OF GUESTS 25 PEOPLE

Vegetable Crudite

\$15/person

Cauliflower
Carrots
Cucumbers
Cherry Tomatoes
Celery
Tzatziki
Ranch and Hummus

Shrimp on Ice

\$18/person

Shrimp Cocktail Sauce Lemons

Mediterranean Mezzes

\$18 / person

Marinated Olives
Tabbouleh
Assortment of Hummus
Eggplant Dip
Pita Bread

Cheese & Charcuterie

## \$ 28 / person

CHEESES

Domestic and Imported Cheeses C U R E D M E A T S

Domestic and Imported Meats BREAD

Crackers Crostini Bread Sticks FRUITS

Fig Apricot Dates Berries Pomegranate



\$22 / person+ One Attendant Fee \$200 50 guests minimum

#### SAUCES

Select two: Pesto, Alfredo Pomodoro Chipotle

#### VEGGIES

Select two: Asparagus Green Peas Mushrooms Bell Peppers

\$38 / person++

50 guests minimum

#### PROTEINS

Chicken +\$4 Meat Balls +\$5 Shrimp +\$6

Santa Fe Salad Pico de Gallo

Rice & Beans

Grilled onions PROTEINS

& Peppers

Select Two:

additional protein +\$10/ person

Chicken Tinga . Short Rib . Carne Asada . Seasoned Ground Beef Seasoned Ground Chicken Carnitas

Fresh Salsa

Tortilla Chips

Sour Cream

Cheese

Guacamole

Tortillas

#### \$30/person

+ One Attendant Fee \$150 25 guests minimum Au Jus Horseradish Mixed Green Salad Dinner Rolls

BBQ station

\$45/ person+ One Attendant Fee \$150 25 guests minimum BBQ Chicken **BBO Ribs** Bacon Corn Bread Mixed Green Salad (Ranch or Balsamic) Macaroni Salad Panko Crusted Mac-n-Cheese Creamy Garlic Mashed Potatoes Hors D' Olwards
Thery Classic select two \$13 per person =

Feta Cheese Wrapped in Filo Dough, Served with Tomato Marinera Sauce

#### EMPANADAS

Chicken and/or Beef, Served with Chimichurri Sauce

#### CAPRESE SKEWERS

Cherry tomatoes, Mozzarella, Basil, Served with Balsamic Reduction

#### CRISPY SRRING ROLLS

Carrot Cabbage, Served with Asian Chili Sauce

#### COCONUT CRUSTED SHRIMP

Crispy Crusted Shrimp, Served with Asian Chili Sauce

#### CUCUMBER HUMMUS

BITES

Creamy Hummus Spread over Cucumber Slices

## 

#### SHRIMP POT STICKERS

Shrimp Stuffed Dumplings Served with Asian Chili sauce

#### BACON WRAPPED DATES

Pitted Dates Wrapped with Maple Glazed Bacon

#### STUFFED MUSHROOMS

Cremini Mushrooms, Parmesan Sprinkled Bread Crumbs

#### ASPARAGUS & CHEESE

Asparagus, Cheese, wrapped in Filo dough

#### SATAY CHICKEN SKEWERS

Marinated in Honey Ponzu with Roasted Sesame Seed, Cilantro, Served with Peanut Sauce

#### BRUSCHETTA BURRATA

Burrata in a Crostino with Tomato Sauce, Onions

#### CAPRESE SKEWERS

Cherry tomatoes, Mozzarella, Basil, Served with Balsamic Reduction

#### CHICKEN + WAFFLES

Fried Chicken Tender, Waffles, Drizzled with Hot Honey

## Wwww () wwy select three \$24 per person= BEEF SLIDERS

Bun with Ground Beef Patty, Pickles, Served with Thousand Island

#### FRIED CHICKEN SLIDERS

Bun with Homemade Chicken Patty, Pickles, Served with Thousand Island

#### MAC & CHEESE ARANCINI

Golden Crispy Mac & Cheese Balls Served with Cheese Sauce

#### AHI TUNA WONTONS

Ahi Tuna, Schoi, Chives, Olive Oil, Sriracha®, Lemon Juice, Served with Avocado Moose

#### PROSCIUTTO & FIG CROSTINI

Thin slices of Prosciutto, Served with Figs, Glazed with Balsamic

#### SHRIMP COCKTAIL

Jumbo Shrimp with Lemons, Served with Cocktail Sauce

#### COCKTAIL MEAT BALLS

Homemade Beef Meatballs, Drizzled with Sweet & Sour Sauce

#### BACON WRAPPED DATES

Pitted Dates Wrapped with Maple Glazed Bacon

#### SPICY TUNA CRISPY RICE

Crispy Rice, Topped with Spicy Tuna, Avocado, Spicy Mayo, Jalapeno, Green Onion



Sweet Station

#### \$14/ person

FAMILY STYLE

Select Three Items - Each Additional item \$3/person

Coffee Cake
Petit Fours
Cupcakes
Cookies & Bars
Mini Cupcake
Cut Fruit with Berries

Pie Station

#### \$12/ person

Select Three Items

Apple Pie
Chocolate Peanut Butter Pie
Key Lime Pie
Banana Toffee Bourbon Cake
Blueberry Cobbler White
Chocolate Cake
Mini Fruit Tarts

Carrot Cake Red Velvet Cake Macaroons Classic Cheesecake Large Fruit Tart Churros Drizzled with Caramel & Chocolate Salted Caramel Cheesecake Triple Chocolate Cheesecake Flourless Chocolate Cake

# Children's Menu

BUFFET | \$26/PERSON

One Entrées and Two Sides

PLATED | \$28/PERSON

One Entrées and Two Sides

#### entrees

BEEF SLIDERS (2)

Brioche, Ground Beef, Cheese and Thousand Island

MAC AND CHEESE

3 Cheese: Mozzarella, Monterey Jack and Cheddar Cheeses

GRILLED CHEESE

Melted Cheddar on Sourdough Bread

CHICKEN TENDERS

Choice of Battered Chicken or Grilled Tenders

CHEESE QUESADILLA WITH CHICKEN

Melted Cheese on Flour Tortillas with Chicken

SALMON

4 oz. Grilled Salmon

sides select two

FRENCH FRIES

CREAMY MASH POTATOES

SWEET POTATO FRIES

STEAMED VEGETABLES

FRESH FRUIT

CHIPS

PASTA STATION | \$22/PERSON

PASTA SAUCES

Penne

Alfredo

Marinara

PROTEIN
Choice of:

CHEESE

BREAD

Chicken Meatballs or Turkey Meatballs

# Vendor's Meals

## BOXED LUNCH | \$30/PERSON

### salads

select one

#### MARKET GREENS

Mixed Greens, Cherry Tomatoes, Cucumber, Red Onions, Red Wine Oregano Vinaigrette

#### CAESAR

Fresh Chopped Romaine, Croutons, Homemade Caesar Dressing, Pecorino Romano, Parmesan Cheese

#### sandwiches

select one

#### TURKEY CLUB

Turkey, Bacon, Swiss Cheese, Lettuce, Tomato, Aioli Spread on Sourdough Bread

#### BLT

Classic Bacon, Butter Lettuce, Sliced Tomato, Aioli Spread on a Toasted Sourdough Bread

#### ROASTED VEGGIE SANDWICH(V)

Zucchini, Eggplant, Mushrooms, Tomatoes Aioli Spread on a Wheatberry Bread

#### ITALIAN

Salami, Pepperoni, Prosciutto, Provolone Cheese, Lettuce, Tomato, Red Onions, Pickled Hot Peppers, Dijonnaise on a French Baguette

#### CAPRESE

Pesto Tomato, Mozzarella Cheese, Fresh Basil, Balsamic Reduction on Sourdough Bread

#### HARVEST GRAIN BOWL (V)

Seven Grain Medley, Kale, Sweet Potatoes, Apples, Onions, Walnuts, Cinnamon Maple Balsamic Vinaigrette

#### sides

select one

FRENCH FRIES
COOKIE
POTATO CHIPS

## HOT PLATES | \$35/PERSON

Choice of Salmon or Chicken Piccata Creamy Mashed Potatoes Roasted Vegetable The Bar Hosted Open Bar

#### Classic \$45 / person (3 hours)

\$14/person each additional Hour

Dewar's Scotch
Bortins Vodka
Conciere Gin
Conciere White Rum
Montezuma Tequila
Evan Williams Whiskey
Selection of Juices
Selection of Craft, Domestic, and Imported Beers
Cabernet, Chardonnay, and Sparkling Wine

#### Premium \$54 / person (3 hours)

\$17/person each additional Hour

Johnny Walker Black
Tito's Vodka
Tanquery Gin
Jack Daniels Whiskey
Jameson Whiskey
Casadores Reposado
Bacardi Silver
Hennessy VS
Selection of Juices

Selection of Craft, Domestic, and Imported Beers Cabernet, Chardonnay, and Sparkling Wine

Consumption / Cash Bar

Full bar setup charges are based on actual number of drinks consumed

Cocktails \$16++
Red, White, or Sparking Wines \$12++
Craft, Domestic and Imported Beers \$10++

Signiture Cocktails

Made with Choice of House Vodka, Whiskey, Tequila, Gin, or Rum

Beer & Wine

\$28++ per person (2 Hours)
Additional hours \$10++ per person

Imported, Domestic, and Craft Beers
Imported Red, White, or Sparking Wines

Mimosas & Wire Bar

\$28++ per person
Bottomless Mimosas

3 Hour Limit

\$10++/person for each additional hour Juice (Choice of Three):

Orange, Peach, Grapefruit, Guava, or Cranberry Rose, Chardonnay, or Sparking Wines

Corkage fee: \$18 per every 750ml. bottle (wine only)
Bartender fee: \$250 per bartender (One bartender needed for every 75 guests)

## Bottle Service

Scotch Whiskey				
Johnnie Walker Johnnie Walker	Black Label Blue Label	\$ \$	80.00 475.00	750ml. 750ml.
Malt Whiskey				
Macallan Macallan Macallan	12 15 18	\$ \$ \$	150.00 275.00 570.00	750ml. 750ml. 750ml.
Balvenie Balvenie Balvenie* Balvenie*	12 14 17 21	\$ \$ \$ \$ \$ \$ \$ \$ \$	135.00 160.00 MP MP	750ml. 750ml. 750ml. 750ml.
		•		
Cognac				
Remi Martin Remi Martin Hennessy	1738 XO VS	\$ \$ \$	150.00 380.00 85.00	750ml. 750ml. 750ml.
Hennessy	VSOP	\$	175.00	750 m l .
Vodka				
Grey Goose Belvedere		\$ \$	75.00 85.00	750 m l . 750 m l .
Titos		\$ \$ \$	65.00	750ml.
Tequila				
Don Julio* Don Julio Patron Patron	1942 Anejo Gold Silver	\$ \$ \$ \$	MP 145.00 145.00 125.00	750ml. 750ml. 750ml. 750ml.
Casamigos Casamigos	Blanco Reposado	\$ \$	110.00 120.00	750 m l . 750 m l .
Casaningos	Reposado	Ψ	120.00	, 501111.

\*based on availability