



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 serving the community for many years to
come. With its Mediterranean architecture, spectacular
canyon surroundings, unique and airy exteriors, sundappled 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 buffet

includes freshly brewed regular & decaffeinated coffee, hot tea, orange juice a minimum of 25 guests required buffet pricing reflects 90 minutes of service

classic	2 MAINS, 1 SIDE	\$35/PP
deluxe	3 MAINS, 1 SIDE	\$45/PP
premium	4 MAINS, 1 SIDE	\$55/PP

mains

QUICHE

seasonal ingredients

FRENCH TOAST

whipped cream & seasonal berries

MINI BREAKFAST BURRITO

scrambled egg, cheddar cheese, avocado, pico de gallo, bacon, tater tots, salsa verde

YOGURT PARFAIT

house made honey granola & seasonal berries

TEESHOT SCRAMBLE

choice of scrambled egg or egg white

AVOCADO TOAST

cherry tomato, pickled red onion, poached egg

BAGELS

plain bagels cream cheese

sides additional side \$5/PP

ASSORTED PASTRIES
FRESH FRUIT
COUNTRY POTATOES
BACON
SOURDOUGH BAGUETTE

bar station –

\$22/PERSON + \$250 BAR ATTENDENT

BOTTOMLESS MIMOSAS

sparkling wine, select 2 juices orange, pineapple, guava or cranberry

BLOODY MARY

vodka, bloody Mix

contential BUFFET

a minimum of 25 guests required buffet pricing reflects 90 minutes of service

\$12/PP
FRESH FRUIT
seasonal fresh fruit

TURKEY SAUSAGE

ASSORTED PASTRIES

chevydeli

classic premium 1 SALAD, 2 ENTREE, 1 SIDE 1 SALAD, 3 ENTREE, 1 SIDE

\$40/PP \$55/PP

minimum number of guests 25 people available tuesday-friday lunch only 12:00pm-3:00pm buffet pricing reflects 90 minutes of service

salads

MARKET GREENS

mixed greens, cherry tomatoes, cucumber, red onion, balsamic vinaigrette

MACARONI SALAD

elbow macaroni, mayo, celery, onion, carrot, capper, parsley, pickles

PASTA SALAD

farfalle, cherry tomato, cucumber, red onion, parsley, basil, balsamic vinaigrette

BLACK GARLIC CAESAR

romaine, garlic crouton, parmesan

BABY BEET SALAD

red & golden beet, arugula, pistachio, feta, fennel, herb salad, lemon garlic vinaigrette

sandwiches

CALI BLT

romaine lettuce, avocado, heirloom tomato, aioli, applewood smoked bacon on grilled sourdough

TURKEY CLUB

roma tomato, butter lettuce, avocado, garlic aioli, applewood smoked bacon, swiss cheese on sourdough bread

ITALIAN

salami, pepperoni, prosciutto, provolone, lettuce, tomato, red onion, pickled hot pepper dijonnaise on a baquette

GARDEN CLUB

(Vegan) avocado mash, hummus, cucumber, pickled red onion, mixed green, on sourdough bread

CHICKEN CAESAR WRAP

grilled chicken breast, romaine, parmesan, caesar dressing, flour tortilla

CAPRESE

pesto tomato, mozzarella cheese, fresh basil, balsamic reduction on baquette

sides

additional side \$5/pp

CHIPS SWEET POTATO FRIES

FRENCH FRIES

COOKIES

SEASONAL FRESH FRUITS

chevyclassic

buffet

plated duet +\$10/pp

classic deluxe premium

1 SALAD. 1 ENTREE. 2 SIDES 1 SALAD, 2 ENTREES, 2 SIDES 2 SALADS, 3 ENTREES, 2 SIDES

\$58/PP \$68/PP \$68/PP \$88/PP

\$78/PP \$98/PP

buffet pricing reflects 90 minutes of service

salads

MARKET GREENS

mixed greens, cherry tomatoes, cucumber, red onions, balsamic vinaigrette

HOUSE SALAD

spring mix, kalamata olive, feta, pickled cucumber, shaved red onion, cherry tomato lemon garlic vinaigrette

BLACK GARLIC CAESAR

romaine, garlic crouton, parmesan

BABY BEET SALAD

red & golden beet, arugula, pistachio, feta, fennel, herb salad, lemon garlic vinaigrette

SHREDDED KALE SALAD

roasted butternut squash, shaved fennel, walnuts, cranberries, whole grain mustard vinaigrette

mains

80Z RIBEYE STEAK

herbed fingerling potatoes, chimichurri

CHICKEN PICCATA

6 oz. chicken breast, creamy piccata sauce with herbs & caper

BRAISED SHORT RIB

red wine slow braised short rib

ROSEMARY PRIME RIB ROAST

garlic confit & cracked black pepper

ROASTED CHICKEN

60z airline chicken

SAFFRON SALMON

saffron lemon butter chopped herb

WILD MUSHROOM RAVIOLI

ravioli stuffed with mushroom and ricotta

HARVEST FARFALLE (SEASONAL)

mushrooms, bell peppers, sun-dried tomatoes spinach & garlic cream sauce

additional side \$5/pp

HERBED FINGERLING POTATOES **CREAMY MASH POTATOES** ROASTED VEGETABLES

TABBOULEH OF PEARLED ITALIAN FARRO

EVENT VENDOR MEALS WILL BE 50% OFF OF THE SELECTED PACKAGE

Non Alcoholic beverages

All Packages Include Beverage Service

Water Station

choice of two: Lemonade | Iced Tea | Sprite | Coke | Diet Coke

Coffee & Tea

add on:

Perrier 1 L | \$14/Bottle Evian 1.5 L | \$16/Bottle

stations

MINIMUM NUMBER OF GUESTS 25 PEOPLE

vegetable crudites \$15/PP -

CAULIFLOWER
CARROT
CUCUMBER
CHERRY TOMATO
CELERY
TZATZIKI
RANCH
HUMMUS

mediterranean mezze \$18/PP

MARINATED OLIVES
TABBOULEH OF PEARLED ITALIAN FARRO
HUMMUS | CARROT HUMMUS | AVOCADO HUMMUS
EGGPLANT DIP
PITA BREAD

cheese & charcuterie \$30/PP

BREAD cracker | crostini | bread stick
CHEESES domestic cheese | imported cheese
CURED MEATS domestic meat | imported meat
FRUITS fig | apricot | date | berries | pomegranate

MINIMUM NUMBER OF GUESTS 50 PEOPLE

pasta station \$22 /PP++ ONE ATTENDANT FEE \$200 -

NOODLE <u>select one:</u> spaghetti, linguini, elbow, bowtie

SAUCES select two: pesto, alfredo, pomodoro

VEGGIES select two: tomato, mushrooms, squash, broccolini

PROTEINS chicken +\$4, short rib +\$5

taco station \$38 / PP++

PROTEIN <u>select two:</u> marinated steak, pollo verde, crispy fish

SIDES chipotle creme, guacamole, pico de gallo, shredded cheese, onion & cilantro mix salsa roja, salsa verde, chips

hors d'oeuvres

classic \$8 / PP/ PER ITEM

CHICKEN SKEWER

yogurt marinated with za'atar

BRUSCHETTA BURRATA

burrata on a garlic crostini

CAPRESE SKEWER

cherry tomato, mozzarella, basil, balsamic reduction

SPANAKOPITA

feta cheese wrapped in filo dough, tomato marinara sauce

MUSHROOM TOAST

herbed farmers cheese, pickled red onion, artisan baguette

FRIED MAC & CHEESE

golden crispy mac & cheese balls, cheese sauce

KIBBEH

mediterranean meatballs stuffed with minced beef, onion & pine nuts

premium \$12 / PP/ PER ITEM

EMPANADA

chicken and/or beef, chimichurri sauce

COCONUT CRUSTED SHRIMP

crispy crusted shrimp, asian chili sauce

MEATBALLS (ALL BEEF)

sourdough, ricotta, parsley, garlic confit

BACON WRAPPED DATE

ricotta & blueberry gastrique

PROSCIUTTO WRAPPED ASPARAGUS

24 month prosciutto di parma

BEEF SLIDER

butter lettuce, heirloom tomato, red onion, dill pickles, american cheese, the sauce

FRIED CHICKEN SLIDER

chicken thigh, cabbage, calabrian chili aioli, pickles on brioche bun

AHI TUNA WONTON

edamame & avocado puree

SWeetstations

sweet station

\$14/ PP | FAMILY STYLE select three items - each additional item \$3/PP COFFEE CAKE PETIT FOURS CUPCAKES COOKIES & BARS MINI CUPCAKE CUT FRUIT WITH BERRIES

pie station

\$12/ PP select three
APPLE PIE
CHOCOLATE PEANUT BUTTER PIE
KEY LIME PIE
BANANA TOFFEE BOURBON CAKE
BLUEBERRY COBBLER
WHITE CHOCOLATE CAKE
MINI FRUIT TARTS

individual

\$10/ PP / PER ITEM

CARROT CAKE

RED VELVET CAKE

MACAROONS

CLASSIC CHEESECAKE

LARGE FRUIT TART

CHURROS WITH CARAMEL & CHOCOLATE

SALTED CARAMEL CHEESECAKE

TRIPLE CHOCOLATE CHEESECAKE

FLOURLESS CHOCOLATE CAKE

children's MENU

buffet 2 ENTREES, 2 SIDES \$25/PP plated 1 ENTREE, 2 SIDES \$20/PP

buffet pricing reflects 90 minutes of service

BEEF SLIDERS

brioche, ground beef, cheese, thousand island

MAC AND CHEESE

house cheese sauce, elbow noodle

GRILLED CHEESE

melted cheddar on sourdough bread

CHICKEN TENDERS

battered chicken

CHEESE QUESADILLA WITH CHICKEN

cheese, chicken on flour tortillas

KIDS PASTA

marinara or butter

SALMON

4 oz. grilled salmon

sides

CHIPS
COOKIES
SWEET POTATO FRIES
FRENCH FRIES
ROASTED VEGETABLES
SEASONAL FRESH FRUITS
CREAMY MASHED POTATOES

the bar

hosted open bar

CLASSIC \$45 / PP (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, & imported beer
cabernet, chardonnay, and sparkling wine

PREMIUM \$54 / PP (3 HOURS) \$17/PP 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
zelection of craft, domestic, & imported beer
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++

signature cocktails

\$18++ PER PERSON

made with choice of house vodka, whiskey, tequila, gin, or rum

beer & wine

\$28++/PP (2 HOURS) ADDITIONAL HOURS \$10++/PP

imported, domestic, and craft beer imported red, white, or sparking wines

mimosas & wine bar

\$28++ PP

BOTTOMLESS MIMOSAS (3 OUR LIMIT) \$10++/PERSON FOR EACH ADDITIONAL HOUR

rose, chardonnay, or sparking wine

juice (choice of three): orange, peach, grapefruit, guava, or cranberry

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	BLACK LABEL	\$	80.00	750 ml.
JOHNNIE WALKER	BLUE LABEL	\$	475.00	750ml.
MALT WHISKEY				
MACALLAN	12	\$	150.00	750ml.
MACALLAN	15	\$ \$ \$ \$ \$ \$ \$	275.00	750 m l .
M A C A L L A N B A L V E N I E	18 12	¢ 2	570.00 135.00	7 5 0 m l . 7 5 0 m l .
BALVENIE	14	\$	160.00	750 m l .
BALVENIE*	17	\$	MΡ	750ml.
BALVENIE	21	\$	MΡ	750ml.
*				
COGNAC				
REMI MARTIN	1738	\$	150.00	750ml.
REMI MARTIN	хо	\$ \$ \$	380.00	750ml.
HENNESSY	V S	\$	85.00	750ml.
HENNESSY	VSOP	\$	175.00	750ml.
VODKA				
GREY GOOSE		\$ \$	75.00	750ml.
BELVEDERE		\$	85.00	750ml.
TITOS		\$	65.00	750ml.
TEQUILA				
DON JULIO*	1942	\$	MΡ	750ml.
DON JULIO	ANEJO	\$	145.00	750 m l .
PATRON	GOLD	\$ \$ \$	145.00	750 m l .
PATRON	SILVER		125.00	750 ml.
CASAMIGOS	BLANCO	\$ \$	110.00	750 ml.
CASAMIGOS	REPOSADO	Þ	120.00	750ml.

^{*}based on availability

enhancements & rentals

	MEMBER PRICE	NON-MEMBER PRICE	
Outdoor Heaters	75.00 per heater	95.00 per heater	
White Chairs	\$6.00 per chair	\$7.00 per chair	
Polyester Table Linen	12.00 per piece	14.00 per piece	
Polyester Napkin Linen	1.00 per piece	2.00 per piece	
Decorative Charger Plate (gold or silver)*	1.00 per piece	2.00 per piece	
Dancefloor	included	300	
Stage	included	100	
AV Screen, Projector & Sound	included	250	
Additional Bar Set Up (1 bar set up included in venue pricing, all additional bar set up subject to additional set up fee)	125	175	