



BANQUET MENU 2025


ALISO VIEJO
COUNTRY CLUB

WELCOME



Thank you for choosing Aliso Viejo Country Club for your upcoming event! We are delighted to support you throughout the planning process. Our venue serves as the perfect setting for a range of events such as business meetings, lunches, dinners, weddings, holiday parties, and more. With a stunning array of full-service private party and event rooms, capable of accommodating up to 150 seated guests, and a plethora of amenities, we are committed to making your event truly memorable.

From breathtaking views of Saddleback Mountains to gourmet cuisine, our seasoned service staff and private events team are prepared to provide all the information you need for a special event that's sure to impress your guests. Whether hosting a board meeting or a large gala, our commitment extends to delivering the highest quality food and beverage, coupled with impeccable creativity and service.

Every event held at Aliso Viejo Country Club is treated to personalized service and a range of amenities, including, but not limited to:

- In-house Event Coordinator
- Dedicated Banquet Manager
- Excellent service staff
- 4 hour block for your event with setup access 2 hours prior to the event
- In-house tables, chairs, china, flatware, and glassware
- Variety of house linen and napkin options
- Complimentary WiFi & self-parking

In the following pages you will find more information about Aliso Viejo Country Club's menu options. Our culinary team is also happy to customize a menu to suit your tastes, preferences, and event style. Contact our Event Sales Director at 949.284.5460 with any questions you may have.

We look forward to working with you!



Cold Appetizers

Tray passed or stationed

Priced per person

Minimum of 15 per item required

Ahi Tuna Taco | 8

Fresh Hawaiian ahi tuna tossed with mint-chili vinaigrette, cucumber, cilantro, served in a crispy mini wonton shell

Beet & Goat Cheese Stuffed Endive | 6

Crisp endive lettuce cup filled with goat cheese, roasted beets, candied walnuts, fresh chives, balsamic reduction

Blackened Ahi Tuna Bites | 7

Whipped avocado, mint chili sauce, cucumber, cilantro, served on a crispy wonton chip

Caprese Skewer (GF) | 5

Fresh mozzarella, baby heirloom tomato, basil pesto aioli, lemon oil

Chilled Shrimp Spring Roll | 8

Chilled shrimp and fresh vegetables wrapped in a rice paper roll and served with thai style peanut sauce

Crab Stuffed Endive | 9

Crisp endive lettuce cup filled with chilled lump crab salad, fresh dill, old bay aioli

Crispy Prosciutto Crostini | 6

Whipped goat cheese, crispy prosciutto, fresh thyme, balsamic-onion jam

Herb Crusted Beef Carpaccio Crostini | 9

Thinly sliced prime beef with horseradish aioli, fried capers, balsamic-onion jam, fresh grated grana adano cheese

Mediterranean Antipasto Skewer (GF) | 5

Garlic tomatoes, kalamata olives, fresh mozzarella, artichoke hearts

Pepper Poppers | 5

Sweet peppadew peppers stuffed with fresh goat cheese topped with basil pesto & breadcrumbs

Shrimp Cocktail Skewer | 8

Chilled shrimp with classic cocktail sauce, lemon, chives

Smoked Blue Cheese & Bacon Stuffed Endive | 7

Crisp endive lettuce cup filled with smoked blue cheese, peppered bacon, fresh apple, orange vinaigrette

Tomato & White Bean Bruschetta | 5

Vine ripened tomato, white beans, fresh basil, cold pressed olive oil, basil pesto aioli atop a soft baked baguette

Shareable Boards

Priced per person

Fresh Fruit Platter (GF, V) | 5

Assorted cut fruit

Veggie Platter (GF) | 5

Garlic-herb marinated tomato, cucumber, carrot, broccoli, homemade ranch dip

Artisan Cheese Board | 8

Assorted domestic & European cheeses, fresh fruit, assorted nuts, crackers, jam

Artisan Cheese & Charcuterie Board | 10

Half assorted domestic & European cheeses, half assorted artisan meats, fresh fruit, assorted nuts, crackers, jam, mustard

All pricing subject to 22% service charge and 7.75% tax

Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted

Hot Appetizers

Tray passed or stationed

Priced per person

Minimum of 15 per item required

Artichoke Beignets | 6

Artichoke hearts blended with cream cheese & fresh herbs, breaded & flash fried to a golden brown

Baby Beef Wellington | 7

Puff pastry wrapped filet mignon with braised mushroom duxelles & grain mustard sauce

Bacon Wrapped Dates (GF) | 5

Medjool dates wrapped in double smoked bacon & stuffed with cave ripened blue cheese

Balsamic Braised Short Rib Crostini | 8

Braised short rib with goat cheese, caramelized onion jam, basil

Chicken Endive Cup | 7

A crisp endive lettuce cup stuffed with warm stir-fried Chinese chicken, water chestnuts, green onion, peanuts, basil

Ciabatta Grilled Cheese | 6

Buttered ciabatta toast with aged cheddar, goat cheese, caramelized onion

Coconut Shrimp | 7

Served with Thai chili sauce

Crispy Veggie Potsticker | 5

Served with Thai style sweet & sour sauce

Korean BBQ Short Rib Crostini | 8

Braised short rib with cream cheese, kimchi, toasted sesame, cilantro

Korean BBQ Spring Roll | 6

Classic BBQ beef with cabbage vermicelli & Korean BBQ dipping sauce

Choice of Chicken Skewer | 6

- Curry spiced with sesame peanut sauce
- Garlic & herb with lemon aioli
- Saffron yogurt with fresh mint & orange glaze
- Tandoori chicken with cucumber yogurt sauce
- Teriyaki with green onion & sesame

Mini Fried Chicken Sandwich | 6

Crispy fried chicken with wing sauce aioli & blue cheese cole slaw on a toasted baby brioche bun

Pan Seared Crab Cakes | 9

Seared blue crab topped with old bay aioli

Shrimp Shumai | 8

Gently steamed shrimp dumpling served with ponzu dumpling sauce, sesame seeds, cilantro

Southwest Chicken Eggrolls | 6

Slow cooked chicken with black beans, corn, red pepper, jack cheese, served with buttermilk ranch dipping sauce

Spinach & Feta Spanakopita | 6

Warm phyllo purse filled with braised spinach, lemon, topped with chimichurri crema dipping sauce

Teriyaki "Meatballs" Skewer (GF, V) | 8

Impossible plant based "meatball" & grilled pineapple skewer glazed with teriyaki sauce & topped with toasted sesame seed & cilantro

Thai Chicken Spring Roll | 6

Thai spiced pulled chicken breast wrapped in a crispy spring roll wrap and served with Thai peanut sauce

Wagyu Slider | 7

Wagyu beef basted with balsamic marinade & served with lettuce, burger sauce, pickle, & red onion on baby brioche

Choice of Flatbread | 7

- Classic margarita with baby heirloom tomato & fresh basil
- Mushroom-fig with white sauce, balsamic glaze, fennel seed, & arugula
- Italian sausage & pepperoni with chili flakes

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PLATED SELECTIONS

Nonalcoholic Soft Drink Package | 4

Pepsi brand soft drinks, coffee, hot tea, iced tea & lemonade

First Course

Includes Bread & Butter Service

Lobster Bisque | 11

Chopped dill & crema

Seasonal Soup | 8

Chef's selection

Aliso Salad | 10

Mixed greens, sliced red onion, fresh strawberries, feta cheese, salted pistachios, herb dressing

Chopped Caesar Salad | 8

Chopped kale, chopped romaine, parmesan, capers, garlic-sourdough croutons

Apple Salad | 10

Fresh honey crisp apple, candied walnuts, feta cheese, shaved red onion, citrus dressing

Grilled Veggie Salad (GF, V) | 10

Zucchini, squash, carrot, tomato, onion, herb vinaigrette

Caprese Salad | 8

Baby heirloom tomato, ciliegine mozzarella, fresh basil, lemon, cold pressed olive oil, arugula, balsamic glaze

Wedge Salad | 10

Iceberg lettuce, smoked blue cheese, baby tomato, sliced red onion, chopped egg, bacon, parsley, buttermilk dressing

Entrées

Aliso Burger | 22

Lettuce, onions, pickles, cheese, & burger sauce, served with fries
Sub onion rings +2

Marinated Flatiron Steak | 48

Garlic mashed potatoes, grilled asparagus, truffle

Blackened Atlantic Salmon | 34

Black fried rice, citrus butter sauce, cilantro

Pan Roasted Market White Fish (GF) | 45

Wild rice, roasted veggies, mango salsa, chimichurri sauce

Braised Short Ribs (GF) | 45

Garlic mashed potatoes, braised spinach, tomato-mushroom demi-glace

Prime Filet Mignon (GF) | 62

Roasted mushrooms, garlic mashed potatoes, truffle, reduced balsamic

Chicken Chopped Caesar Salad | 24

Chopped kale & romaine, parmesan, capers, garlic-sourdough croutons

Vegetable Curry (GF, V) | 29

Coconut-yellow curry, basmati rice, Thai basil

Herb Roasted Pittman Farms Chicken | 31

Garlic mashed potatoes, braised spinach, lemon-rosemary sauce, chives

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BUILD YOUR OWN BUFFET

Priced per person

Includes non-alcoholic soft drink package

Includes bread & butter

Tier 1 | 46

1 salad

1 side

1 main

Assorted cookies

Tier 2 | 58

2 salads

2 sides

1 main

Lemon bars & brownies

Tier 3 | 68

2 salads

2 sides

2 mains

Assorted mini desserts

Salads

Aliso Salad

Mixed greens, sliced red onion, fresh strawberries, feta cheese, salted pistachios, herb dressing

Apple Salad

Fresh honey crisp apple, candied walnuts, feta cheese, shaved red onion, citrus dressing

Caprese Salad

Baby heirloom tomato, ciliegine mozzarella, fresh basil, lemon, cold pressed olive oil, arugula, balsamic glaze

Chopped Caesar Salad

Chopped kale, chopped romaine, parmesan, capers, garlic-sourdough croutons

Grilled Veggie Salad (GF, V)

Zucchini, squash, carrot, tomato, onion, herb vinaigrette

Wedge Salad

Iceberg lettuce, smoked blue cheese, baby tomato, sliced red onion, chopped egg, bacon, parsley, buttermilk dressing

Sides

Classic Garlic Mashed Potatoes (GF)

Crispy Garlic & Herb Potatoes (GF, V)

Grilled lemon & fresh parsley

Grilled Asparagus (GF)

Lemon & classic hollandaise

Roasted Cauliflower (GF, V)

Chimichurri spice & pomegranate

Seasonal Roasted Veggies (GF, V)

Wild Rice

Mains

Blackened Atlantic Salmon (GF)

Fresh lemon, dill, spinach

Braised Short Ribs (GF)

With tomato demi-glace

Cajun Spice Pork Tenderloin (GF)

Citrus demi, spinach, roasted apples

Herb Roasted Chicken Breast (GF)

With lemon-rosemary sauce & chives

Marinated Flatiron Steak

Chive garnish and spinach

Rigatoni

Bianco DiNapoli tomato sauce, basil, parmesan

Wild Mushroom Ravioli

Parmesan cream sauce, balsamic glaze, basil

Carving Station Add-Ons

Chef attendant required | 200

Minimum of 20 people required

Herb Roasted Center Cut Filet Mignon | 30

With bearnaise

Herb Roasted Prime Rib | 25

With au jus & horseradish sauce

Sesame Seared Ahi Tuna | 20

With mint chili sauce

All pricing subject to 22% service charge and 7.75% tax

Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted

SPECIALTY THEMED BUFFETS

Priced per person

Includes non-alcoholic soft drink package

Farm Salad Bar | 38

Assorted Rolls with Salted Butter

Greens

Chopped romaine, baby mixed greens

Toppings

Sliced red onion, baby heirloom tomato, roasted almonds, diced avocado, red bell pepper, shredded carrots, dried cranberries, smoked bacon

Cheese

Blue cheese, crumbled goat cheese, feta, shredded cheddar

Dressing

Buttermilk ranch, caesar, herb vinaigrette

Protein

Marinated grilled chicken breast

Premium Additions:

Grilled shrimp +9

Blackened salmon +10

Marinated prime skirt steak +13

Sandwich Counter | 38

Includes Housemade BBQ Flavored Potato Chips & Pickle Spears

Choose any 3:

Aliso Club

Smoked turkey, honey ham, butter lettuce, tomato, provolone, garlic aioli, multigrain bread

Grilled Chicken Caprese

Fire grilled chicken, vine ripened tomato, fresh mozzarella, basil pesto aioli

Egg Salad Sandwich

Classic egg salad on multigrain bread with baby mixed lettuce

Tuna Salad Sandwich or Wrap

Classic tuna salad on multigrain bread with baby mixed lettuce

Falafel Hummus Wrap (Vegan)

Flour tortilla, hummus, mixed greens, chopped olives, herb vinaigrette

Blackened Tuna Wrap +3

Mixed greens, wasabi-cucumber sauce, mint chili vinaigrette, crispy wonton

Fiesta | 48

Tortilla Chips & Salsa

Warm Corn & Flour Tortillas

Baja Caesar Salad

Romaine, mixed greens, black beans, toasted pepitas, baby heirloom tomato, sliced cucumber, dried cherries, cotija cheese, baja caesar dressing

Marinated Chicken Fajitas

Mexican Rice

Refried Beans

Sour Cream & Lime Wedges

Premium Additions:

Guacamole +5

Fajita spiced mushrooms +5

Shrimp ceviche +10

Steak fajitas +10

Taste of Italy | 48

Garlic-Parmesan Bread

Classic Caesar Salad

Romaine, parmesan, capers, croutons

Herb Roasted Chicken Breast

With lemon-rosemary sauce

Seasonal Roasted Vegetables

Rigatoni Pasta Duo

Classic tomato sauce, alfredo sauce, grated parmesan, chili flakes, fresh basil

Gluten free pasta available upon request

Premium Additions:

Meatballs +8

Vegan meatballs +10

All pricing subject to 22% service charge and 7.75% tax

Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted

SPECIALTY THEMED BUFFETS

Priced per person

Includes non-alcoholic soft drink package

OC BBQ | 55

Chipotle BBQ Glazed Chicken

Pulled Heritage Pork Sliders

Sliced pickles, pickle spears, sliced onion, jalapeno, BBQ sauce

Smokehouse Wedge Salad

Iceberg lettuce, pico de gallo, roasted corn, red onion, smoked cheddar, buttermilk-herb dressing

Sesame Cole Slaw

Classic Potato Salad

BBQ Baked Beans

With pork belly & brown sugar

Sliced Watermelon

Corn Bread

With salted honey butter

Premium Additions:

Bacon cheddar jalapeno sausage +8

Pulled smoked brisket +10

Vegan BBQ meatballs +10

Far East Feast | 58

Chinese Chopped Salad

Napa & red cabbage, bell pepper, carrot, edamame, crispy wonton, Thai peanut dressing

Classic Orange Chicken

Shrimp Chow Mein

Fresh lo mein noodles, stir fried veggies, cilantro

Stir Fried Vegetables

Zucchini, carrot, red bell pepper, onion, peas

Steamed & Fried Rice

Fortune Cookies

Premium Additions:

Veggie or chicken egg rolls +5

Thai style chicken curry +10

Blackened ahi tuna salad +14

Shawarma Carving Station | 58

Chef attendant required | 200

Minimum of 30 people required

Warm Pita Bread & Classic Hummus

Chicken

Accompaniments

Tzatziki, chopped tomato, chopped olives, fresh mint, lemon, pickled onion, jalapeno

Farro Salad

Farro, quinoa, tomato, cucumber, fresh mint, fresh parsley, lemon herb dressing

Saffron Rice

Roasted Cauliflower

Fresh parsley, olive oil, pickled golden raisins

Grilled Eggplant

Tahini sauce, pomegranate, feta cheese

Premium Upgrade:

Beef +10

Prime Rib Carving Station | 78

Chef attendant required | 200

Minimum of 20 people required

Bread & Butter

Herb Roasted Prime Rib

With au jus & horseradish sauce

Classic Caesar Salad

Romaine, parmesan, capers, croutons

Seasonal Roasted Vegetables

Classic Garlic Mashed Potatoes

Mac & Cheese

Shrimp Cocktail

All pricing subject to 22% service charge and 7.75% tax

Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted

DESSERT

\$4

Choice of:

Chocolate Chip Cookies

Assorted Cookies

Brownies

Lemon Bars

\$6

Choice of:

Assorted Macarons

Assorted Mini Pastries

Assorted Mini Tarts

Bite Size Cupcakes

Mini Churros

Lemon Sorbet (GF)

\$10

Minimum of 12 per item required

Choice of:

Donut Wall

Apple Crostata

Key Lime Pie

With raspberry & mango sauces

New York Cheesecake

Served with classic strawberry sauce

Action Stations

Priced per person

Chef attendant required | 200

Ice Cream Sundae | 12

Vanilla ice cream, warm chocolate & caramel sauce, whipped cream, sprinkles, berries, chopped nuts

Includes assorted cookies for build-your-own ice cream sandwiches

Flambé Station | 16

Individual mini cheesecakes, topped with choice of peach melba, cherries jubilee, or bananas foster

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Food and beverage minimums apply

Menu selections & pricing subject to change

Outside food and beverages not permitted

BAR PACKAGES

Open Bar Packages

Priced per person regardless of amount consumed

Bartender required | 200

2-hour minimum (must be consecutive hours)

Tiers	Beer & Wine	Club	Premium	Super Premium
2 Hours	\$24	\$30	\$39	\$40
3 Hours	\$30	\$37	\$43	\$47
4 Hours	\$35	\$42	\$48	\$52

Consumption or Cash Bar

Priced per drink

Bartender required | 200

Tiers	Beer & Wine	Club	Premium	Super Premium
Beer	\$7	\$7	\$7	\$7
Wine	\$12	\$12	\$15	\$18
Liquor	N/A	\$12	\$14	\$16

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Food and beverage minimums apply
Menu selections & pricing subject to change
Outside food and beverages not permitted

BAR TIERS

Tiers	Club	Premium	Super Premium
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Prosecco	Mionetto	Mionetto	Mionetto
Sparkling	Korbel Brut	Mumm Napa	Chandon Brut Rose
Champagne	N/A	N/A	Moet Brut Imperial
Pinot Grigio	Three Thieves	N/A	N/A
Sauvignon Blanc	N/A	Coppola Diamond	Brancott
Chardonnay	Three Thieves	Wines of Francis Coppola	Sonoma Cutrer
Rose	Charles & Charles	Coppola Diamond	Whispering Angel
Pinot Noir	Three Thieves	Wines of Francis Coppola	King Estate
Cabernet	Three Thieves	Wine of Francis Coppola	Justin

Vodka	New Amsterdam	Titos	Belvedere
Gin	New Amsterdam	Beefeater	Bombay Sapphire
Whiskey	Evan Williams	Jack Daniel's/ Maker's Mark	Woodford Reserve/ Whistlepig 10 yr
Scotch	Conciere	Dewar's White Label	Macallan 12 yr
Rum	Bacardi Superior	Bacardi Superior/ Captain Morgan	Bacardi Superior/ Appleton Estate
Tequila	Espolon Blanco	Lalo Blanco	Cincoro Blanco
Cognac	Hennessy VS	Hennessy VS	Remy VSOP

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CONTACT US TODAY

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