

Fremont Hills Country Club



Dear Prospective Client-Event Planer:

Thank you for considering Fremont Hills Country Club to be the potential site of your very special event. Fremont Hills Country Club is a beautiful, very relaxed, and comfortable setting located on seventeen acres of land in Los Altos Hills.

Our Beautiful Ball Room accommodates up to 200 guests. This includes a cozy fireplace, two cocktail lounge and a 15 x 15-foot dance floor with the most advanced AV system, and would be the perfect location to celebrate your event and share your memories.

In addition to the special event menu menus, with our diverse culinary talents, and creative minds, we welcome your request to accommodate you with your special dietary and culinary alternatives. Our well-trained hospitality team is ready to coordinate your function to our highest standards and your ultimate satisfaction.

Please contact us with your questions, and to further discuss our reservation procedure, rental charges, tour of our club, specific dates, and to plan a menu that fits your taste and budget for this event

Food & Beverage Director/Sommelier
Fremont Hills Country Club
12889 Viscaino Place
Los Altos Hills, CA 94022
650-948-8261 x206
Fax 650-948-3271



Fremont Hills Country Club



Special event food & beverage options

Beverage Packages

Package I

Soft Drink, Mineral Water, and Assorted Juice
For 4 hours event, or for 2 hours event

Package II

House selection Wine
Domestic & Imported Draft Beer, Soft Drink

For 4 hours event, or for 2 hours event

Package III

FHCC Super Well Drinks, House selection Wine, Domestic & Imported Draft Beer, Soft Drink

For 4 hours event, or for 2 hours event

Package IV

Premium Cocktails, House selection Wine, Domestic & Imported Draft Beer, Soft Drink

For 4 hours event, or for 2 hours event

Wine Selection

House selection wine and champagne-Sparkling Wine

Or.

Premium wine of your choice from club's award-winning wine selections

Fremont Hills Country Club



Hors oeuvres and Display Platters

Passed Hors d'oeuvres

Minimum order two dozen

Group 1

- Bruschetta Marguerite** fresh basil, tomatoes, garlic
- Artichoke Sundried Tomato Crostini** virgin olive oil, Kalamata olives
- Point Reyes Blue Cheese Canapés** walnut toast, shaved pear
- Phyllo Triangles** spinach, goat cheese, sundried tomatoes, pine nuts
- Potato Samosa** curried potato & onion filling, mango-ginger chutney
- Jalapeno Poppers** cream cheese, ranch
- Eggplant Caviar on Paratha Triangles** Kashmiri spices
- Balsamic Glazed Vegetable Skewers**
- Vegetarian Eggrolls** red chili sweet & sour sauce

Group 2

- Anti Pasti Skewers** ciglienne mozzarella, grape tomato, olive, salami
- Lemongrass Chicken Satay** spicy peanut sauce
- Chicken Eggrolls** red chili sweet & sour sauce
- Ham & Cheese Arancini** crisp risotto balls, tarragon aioli
- Cajun Sausage & Shrimp Skewer** cayenne honey mustard
- Shrimp & Cucumber Canapé** curry aioli
- Korean B.B.Q Beef Skewer** sesame seeds, scallions
- Shrimp Salad in Endive Spears** lemon, capers, herb mayo
- Diced Tofu Spoons** shiitake mushroom, soy, sesame, scallions
- Mini Caprese Bites (seasonal)**
 - Bocconcini, fresh basil, tomato, Balsamic glaze
- Tikka Paneer Kabob** Indian cheese skewers, red onion, Tikka spices
- Pincho de Boquerón** marinated anchovy, pickled pearl onion, and Calvestrano olive
- Smoked Salmon Pinwheels** chives, cream cheese, dark bread

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Group 3

Sesame Seared Ahi Spoons micro-greens, wasabi soy glaze

Chilled Prawns cocktail sauce, lemon

Crispy Coconut Prawns chili-mango sauce

Crab Cakes lemon dill remoulade

Dungeness Crab & Avocado Tostadas cilantro, lime

Venison Carpaccio potato crisp, pink peppercorn, pomegranate

Filet of Beef Shish Kabob spiced yogurt

Displays Platter

Minimum 50 people

Seasonal Crudités

Selection of raw vegetables, complimented by creamy ranch dipping sauce

Fresh Fruit Platter

A Variety of the season's best fruit artfully displayed including melons, pineapple and strawberries

Antipasti Display

Assorted Italian meats and cheeses, house cured olives, marinated mushrooms and roasted vegetables

Mediterranean Crostini & Pita Chips with Three Dips

Fresh tomato & basil, tahini hummus and baba ganoosh

Imported and Domestic Cheeses

Seasonal grapes and crackers, dried fruit & nuts

Tricolor Tortilla Chips

Trio of salsas and guacamole,

Continued...

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Prosciutto Wrapped Roasted Bosc Pear

Prosciutto di Parma, drizzled with balsamic Syrup & Virgin Olive Oil

Scottish Smoked Salmon

Thinly sliced with capers, red onions, shaved egg, and lemon wedges

Finger Sandwiches, choices:

Turkey-Swiss, ham-cheddar, cucumber vegetarian

Pate and Charcuterie Platter

Pate plus a selection of cured meats, pickles, mustards, sliced bread

Mediterranean Meatballs

Lamb & beef, Dijon-grape glaze

Buffalo Chicken Wings

American classic served with crisp vegetable sticks and creamy blue cheese dip

Brie en Croute Raspberry preserve

Individual brie cheese wedges wrapped in puff pastry with raspberry preserves

Lamb Chop Lollipops

Pomegranate, thyme, garlic

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Carving Station

Requires minimum of 25 people

House-Roasted Meats, Hand-Carved and Handsomely presented by our Chef/Attendant

Slow Roasted Prime Rib of Beef or New York Strip

Rock Salt and Coarse Pepper Crusted, Rosemary Au Jus, Horseradish Cream and Fresh Baked Rolls

Beef Tenderloin “Filet Mignon”

Pan Roasted Tenderloin of Beef served with a demi glazed and Silver Dollar Rolls

Sweet Honey Glazed Ham Roast

Glazed with Brown Sugar, Honey and Cloves, served with a Charred Pineapple Sauce and Freshly Bake Rolls

Whole Oven Baked Turkey

Assorted Mustards, Mayonnaise, Cranberry Sauce, Natural Gravy with Freshly Baked Rolls

Dessert

A Tapestry of Desserts

A Buffet of Bite Sized Tortes, Tarts, Cakes, Cookies

Fresh Brewed Coffee & Specialty Tea Station

Fremont Hills Dinner Buffet

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Minimum 50 guests

Salad

Please select two

Mixed Green Salad

Spring mixed, cherry, tomatoes balsamic vinaigrette

Baby Spinach Salad

Organic spinach, red onions, candied walnuts, pomegranate vinaigrette

Mediterranean salad

Romaine lettuce, cucumber, tomatoes, olives and feta cheese in a red wine vinaigrette

Caesar Salad

Petite romaine hearts, shaved reggiano, garlic, croutons, creamy caesar dressing

Entrees

Please select two

Sliced Slow Roasted Prime Rib of Angus Beef

Cream-horseradish, au-jus

(Chef Carved)

Sliced Broiled Angus New York Strip

Green peppercorn, cognac –demi glazed

(Chef Carved)

Herb Seared Wild Cut Salmon

Orange Ginger Beurre Blanc

***Shrimp Crusted Halibut**

Pan Roasted, Capers, Lemon Butter, Fines Herbs

***Thai Seafood Pot-au-Feu**

Fresh Fish, Shrimp, Mussels, Vegetables, Thai Basil, Lemongrass, Coconut Milk

Classic Chicken Marsala

Sautéed Boneless Breast, Mushrooms, Marsala Wine

Tuscan Pan Roasted Chicken Breast

Supreme Breast, Tomato-Fennel Confit, Green Olives, Oregano

***Foie Gras Stuffed Chicken Breast**

Supreme Breast, Black Truffle Madeira Wine Sauce, Cipollini Onion

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Non-Meat Entrees

Please select one nonmeat entree

Penne Pasta, Chinese Stir Fry

Shiitake Mushrooms, Seasonal Vegetables, Scallions, Sesame, Soy Seasonings

Vegetarian Three Cheese Lasagna

Sun Dried Tomato, Zucchini, Peppers, Spinach, Herbs

***Asian Vegetable Ragout**

Root Vegetables, Green & Yellow Zucchini, Peppers, Tofu, Eggplant, Asian Herbs, Coconut Milk

Sides

Please select two

Saffron Jasmine Rice

Garlic-Herb Roasted Potatoes

Yukon Crushed Potatoes

Medley of Seasonal Vegetables

Rolls and Butter

Coffee & Assorted Specialty Tea

Dessert

A Tapestry of Desserts

A Buffet of Bite Sized Tortes, Tarts, Cakes, Cookies

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Plated Dinner Banquet Menu

First Course

Salad Choice

Please Select One

Mixed Greens Salad

Organic Baby Lettuces, Pomegranate Dressing, Toasted Almonds

FHCC Caesar Salad

Petite Romaine hearts, Creamy Caesar Dressing, Garlic Croutons

Baby Spinach Salad

Organic Spinach, Mustard Dressing, Dried Cranberries, Walnuts

Entrees Choice

Option one:

Please select one entrée for all with an additional Vegetarian choice.

Tournedo of Wild Salmon

Yukon Potatoes, Vegetable Medley, Lemon Caper Butter

New York Strip Steak, au Poivre

Green Peppercorn Brandy Sauce, Yukon Crushed Potatoes, Seasonal Vegetable

Rotisserie Chicken, Mary's Air Chilled

Yukon Crushed Potatoes, Baby Green Beans, Lemon Rosemary, Natural Jus

Roast Loin of Pork, Maple-Whiskey Glazed

Chipotle Sweet Potatoes, Caramelized Apples, Seasonal Vegetable

Roasted Vegetable Three Cheese Lasagna

Squash, Eggplant, Tomato, Peppers, Cheeses, Light Sun-Dried Tomato Cream

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Option Two:

Please select one entrée for all with an additional Vegetarian choice

Grilled Filet Mignon, Wild Mushrooms

Yukon Crushed Potatoes, Red Wine Demi glaze, Seasonal Vegetable

Shrimp Crusted Halibut, Belle Meuniere

Lemon-Caper Butter, Yukon Crushed Potatoes, Vegetable Medley

Foie Gras Stuffed Chicken Breast

Tomato-Fennel Confit, Truffle Soft Polenta, Broccolini

Vegetarian Eggplant Napoleon

Eggplant, Squash, Peppers, Fresh Mozzarella, Basil, Rustic Tomato Sauce

Option Three:

Please select one entrée for all with an additional Vegetarian choice.

Rack of Colorado Lamb Provençale

Savory Herb Crust, Boulangere Potatoes, Seasonal Vegetable

Rose Veal Rib Chop, Pan Roasted

Dauphinoise Potatoes, Cognac Sauce, Seasonal Vegetable

Wild Salmon & Jumbo Gulf Prawns

Asparagus Risotto, Baby Squash, Lemon, Tarragon, Lobster Butter

Chilean Sea bass

Lemon-Caper Butter, Yukon Crushed Potatoes, Vegetable Medley

Filet Mignon Rossini, Sauce Perigueux

Foie Gras, Wild Mushrooms, Madeira Truffle Sauce, Yukon Crushed Potatoes

Asian Vegetable Stew

Zucchini, Root Vegetables, Tofu, Squashes, Peppers, Asian Herbs, Coconut Milk

*All three options will include; Rolls and Butter
Fresh Brewed Coffee/Tea*

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Dessert Menu

Please select one

Chocolaté Truffle Mousse Torte

Chocolate Ganache, Chocolate Crisp, Vanilla Cream

Raspberry Miroire

Raspberry Mousse, Vanilla Genoise, Raspberry Glaze

New York Cheesecake

Fresh Strawberries, Strawberry Coulis

Or:

Medley of dessert station

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