

# prix fixe MENU

ALL MENUS ARE SERVED FAMILY-STYLE AND ARE MEANT TO BE SHARED

# lunch / brunch

#### \$37++/PERSON

INCLUDES YOUR PRE-SELECTED CHOICE OF
ONE STARTER / ONE SALAD TO BE SERVED FAMILY STYLE
GUESTS GET TO CHOOSE THEIR OWN MAINS FROM THE PRIX FIXE MENU

#### \$45++/PERSON

INCLUDES YOUR PRE-SELECTED CHOICE OF TWO STARTERS / ONE SALAD TO BE SERVED FAMILY STYLE GUESTS GET TO CHOOSE THEIR OWN MAINS FROM THE PRIX FIXE MENU

# dinner

## \$50++ / PERSON

INCLUDES YOUR PRE SELECTED CHOICE OF
ONE STARTER / ONE SALAD TO BE SERVED FAMILY STYLE
GUESTS GET TO CHOOSE THEIR OWN MAINS FROM THE PRIX FIXE MENU

#### \$58++/ PERSON

INCLUDES YOUR PRE SELECTED CHOICE OF
TWO STARTERS / ONE SALAD TO BE SERVED FAMILY STYLE
GUESTS GET TO CHOOSE THEIR OWN MAINS FROM THE PRIX FIXE MENU

# add on

BREAD SERVICE | \$5/PERSON



# additional information

#### menu

FOR ALL PARTIES 13 OR MORE, WE REQUIRE A PRE SELECTED FAMILY STYLE MENU. THE WINE LIST, AND REMAINING DETAILS TO CONFIRM ARE SENT TO THE HOST ONE WEEK PRIOR TO THE WEEK OF BOOKING.

# corkage fee

A \$30.00 CORKAGE FEE (nonmember) or \$20.00 CORKAGE FEE (chevy member) WILL BE ASSESED FOR EACH BOTTLE (750ML) BROUGHT TO THE CLUB BY GUESTS OR MEMBERS

# allergies & dietary restrictions

WE HAPPILY ACCOMMODATE GUESTS WITH ALLERGY RESTRICTIONS BY ALLOWING THEM TO ORDER 1 REGULAR MAIN ITEM TO SUPPLEMENT THEIR MAIN

# setup

AN OPTIONAL SETUP FEE OF \$75 WILL BE APPLIED TO PARTIES OF 13-20 PEOPLE. SET UP WILL INCLUDE CHARGERS, 1 HIGH TOP FOR CAKE, CHOICE OF WHITE, BEIGE OR BLACK CLOTH NAPKINS. HOST IS MORE THAN WELCOME TO BRING THEIR OWN CENTER PIECES AS LONG AS NO DAMAGES ARE CAUSED AND CENTER PIECE IS APPROVED BY COORDINATOR.

# service charge

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A 24% SERVICE CHARGE AND GOVERNMENTAL SALES TAX OF 10.5%.

# cancellations

A CREDIT CARD IS REQUIRED TO CONFIRM YOUR RESERVATION.

If you need to cancel within 48 hours of your reservation, a fee of \$5 per person will be charged to the credit card on file.



# lunchmenu

**FAMILY STYLE** 

SPINACH & ARTICHOKE DIP pita bread

BURRATA DI STEFANO pesto, pistachio, cherry tomato arugula, bread

CRISPY BRUSSEL SPROUT balsamic glazed, citrus dressing, parmigiano reggiano

CRISPY CALAMARI pickled jalapeno, piquillo pepper lemon meyer aioli

CAULIFLOWER POPPERS tempura batter, house ranch buffalo sauce

GREEK HUMMUS bell pepper, kalamata olive crumbled feta, red onion oregano citrus vinaigrette, pita bread FAMILY STYLE

BLACK GARLIC CAESAR romaine, garlic crouton, parmesan

CLUBHOUSE COBB chicken, chopped bacon, cherry tomato hard boiled egg, avocado, crumbled blue cheese house buttermilk ranch dressing

CHINESE CHICKEN SALAD chicken, romaine, cabbage, carrot, wontons mandarin, green onion, peanut vinaigrette

BEET SALAD goat cheese, strawberry & basil vinaigrette candied walnuts, arugula

## mains

#### BLACKENED CHICKEN SANDWICH\* | 19

swiss, lettuce, tomato, onion, avocado pickled jalapeno, housemade ranch, ciabatta

#### SYCAMORE KITCHEN BURGER

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

PENNE ALLA VODKA parmigiano reggiano, chili flakes

\*all sandwiches can be made into a wrap

#### TUNA SANDWICH

lettuce, tomato, mayonnaise, celery

#### TURKEY CLUB

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

## add \$7/person

#### SEARED SALMON

stewed black lentils, sun dried tomatoes chard lemon, romesco sauce

#### CHICKEN PICCATA

creamy mashed potato, broccolini

\* If the host chooses to include Seared Salmon or Chicken Piccata as entrée options, the price per guest for the entire group will increase by \$7++ per person. If this pricing adjustment is not accepted, the items will be removed from the menu selection entirely.



# dinnermenu

#### **FAMILY STYLE**

# SPINACH & ARTICHOKE DIP pita bread

#### BURRATA DI STEFANO pesto, pistachio, cherry tomato arugula, bread

# CRISPY BRUSSEL SPROUT balsamic glazed, citrus dressing, parmigiano reggiano

#### CRISPY CALAMARI pickled jalapeno, piquillo pepper lemon meyer aioli

# CAULIFLOWER POPPERS tempura batter, house ranch buffalo sauce

#### GREEK HUMMUS bell pepper, kalamata olive crumbled feta, red onion oregano citrus vinaigrette, pita bread

#### FAMILY STYLE

# BLACK GARLIC CAESAR romaine, garlic crouton, parmesan

#### CLUBHOUSE COBB chicken, chopped bacon, cherry tomato hard boiled egg, avocado, crumbled blue cheese house buttermilk ranch dressing

# CHINESE CHICKEN SALAD chicken, romaine, cabbage, carrot, wontons seasonal citrus, green onion, peanut vinaigrette

#### BEET SALAD goat cheese, strawberry & basil vinaigrette candied walnuts, arugula

# mains

#### CHICKEN PICCATA

creamy mashed potato, broccolini, baby carrots

#### BRAISED SHORT-RIB

creamy polenta, baby carrot, broccolini Au jus

#### SEARED SALMON

stewed black lentils, sun dried tomatoes chard lemon, romesco sauce

#### PENNE ALLA VODKA

parmigiano reggiano, chili flakes

## add \$10/person

#### NY STEAK

fingerling potatoes, broccolini mushroom cream sauce

\*If the host chooses to include NY Steak as one of the entrée options, the price per guest for the entire group will increase by \$10++ per person. If this pricing adjustment is not accepted, the NY Steak will be removed from the menu selection entirely.



# brunchmenu

**FAMILY STYLE** 

SPINACH & ARTICHOKE DIP pita bread

BURRATA DI STEFANO pesto, pistachio, cherry tomato arugula, bread

CRISPY BRUSSEL SPROUT balsamic glazed, citrus dressing, parmigiano reggiano

CRISPY CALAMARI pickled jalapeno, piquillo pepper lemon meyer aioli

CAULIFLOWER POPPERS tempura batter, house ranch buffalo sauce

GREEK HUMMUS bell pepper, kalamata olive crumbled feta, red onion oregano citrus vinaigrette, pita bread FAM

**FAMILY STYLE** 

BLACK GARLIC CAESAR romaine, garlic crouton, parmesan

CLUBHOUSE COBB chicken, chopped bacon, cherry tomato hard boiled egg, avocado, crumbled blue cheese house buttermilk ranch dressing

CHINESE CHICKEN SALAD chicken, romaine, cabbage, carrot, wontons seasonal citrus, green onion, peanut vinaigrette

BEET SALAD goat cheese, strawberry & basil vinaigrette candied walnuts, arugula

## mains **-**

#### TEESHOT SCRAMBLE

egg white, spinach, mushroom, feta, chicken apple sausage, salsa verde sourdough toast

C4 BREAKFAST BURRITO scrambled egg, cheddar cheese, avocado pico de gallo, bacon, tater tots, salsa verde

STUFFED FRENCH TOAST cream cheese filling, banana foster & whipped cream

## add \$7/person

#### SEARED SALMON

stewed black lentils, sun dried tomatoes chard lemon, romesco sauce

# CHICKEN PICCATA

creamy mashed potato, broccolini

\* If the host chooses to include Seared Salmon or Chicken Piccata as entrée options, the price per guest for the entire group will increase by \$7++ per person. If this pricing adjustment is not accepted, the items will be removed from the menu selection entirely.

#### BUFFALO CHICKEN WRAP

buffalo chicken tenders, romaine lettuce tomatoes, shredded cheese ranch

PENNE ALLA VODKA parmigiano reggiano, chili flakes

#### SYCAMORE KITCHEN BURGER

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

#### BLACKENED CHICKEN SANDWICH

swiss, lettuce, tomato, onions, pickled jalapenos avocado, housemade ranch ciabatta

\*all sandwiches can be made into a wrap