



*Cafe* **Med** at **RIO BRAVO COUNTRY CLUB**



## *Wedding Package Inclusions*

- Four hours use of Banquet Hall
- Banquet Tables and Chairs with Linen & Napkins
- Elegant Flatware, Stemware and Glassware
- Set-Up and Clean Up Service
- Bar Station

Banquet Hall Rental - \$100.00 per hour (*guests 60 and below*)

Banquet Hall Rental – FREE (*100 guests or more*)

*Garden Wedding Ceremony - \$1,000.00*

Prices are subject to 7.25 %Sales Tax and 20% Service Charge

**CONTACT INFORMATION: 661-871-4900 EXT. 3 or email: [events@riobravocountryclub.com](mailto:events@riobravocountryclub.com)**

**Address: 15200 Casa Club Drive Bakersfield, CA 93306**



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**Banquet Menu # 1 - \$30.00 per person**

**Appetizers**

Sampler Plate – An assortment of Mediterranean Dips, including Hummus, Tahini, Eggplant Tomato, Baba Ganoush and Tzatziki.

Falafel – Fritters of ground chickpeas and delicate herbs.  
Served with Served with fresh pita bread, Turkish Salad and Zehog.

**Salad**

Greek Salad – A crisp blend of vegetables tossed with lemon juice, olive oil and spices, sprinkled with feta cheese and imported olives.

**Choice of Entrée**

\*Stuffed Chicken Breast – Breast of chicken stuffed with prosciutto and Havarti cheese, topped with Madeira wine and mushroom sauce.

Basil Tomato Garlic Pasta – Angel Hair pasta with a delightful sauce.

Pesto Pasta – Sun dried tomatoes, Parmesan cheese, mushrooms and pine nuts tossed in a pesto cream sauce over Linguini pasta.

\*Served with daily vegetable & choice of angel hair pasta, mashed potatoes, couscous, french fries or rice.

**Drinks**

Coffee, Tea and Soft Drinks



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**Banquet Menu # 2 - \$45.00 per person**

**Appetizers**

Sampler Plate – An assortment of Mediterranean Dips, including Hummus, Tahini, Eggplant Tomato, Baba Ganoush and Tzatziki. Served with fresh pita bread.

Shrimp Cocktail - Shrimp charbroiled with horseradish sauce.

Dolmades - Seasoned ground beef & lamb, rice and herbs wrapped in tender grape leaves.

Bruschetta - Our homemade Olive and Rosemary sourdough grilled and topped with roasted pepper pico de gallo and fresh mozzarella.

**Salad**

Strawberry Vinaigrette– Mixed greens topped with strawberry vinaigrette, fresh strawberries, candied pecans and Gorgonzola cheese.

**Choice of Entrée**

Stuffed Chicken Breast – Breast of chicken stuffed with prosciutto and Havarti cheese, topped with Madeira wine and mushroom sauce.

NY Steak 12 oz - USDA Prime steak charbroiled to perfection with a black peppercorn and brandy sauce.

Salmon Filet - Fresh from the sea, charbroiled to perfection.

Served with daily vegetable & choice of angel hair pasta, mashed potatoes, couscous, french fries or rice.

**Drinks**

Coffee, Tea and Soft Drinks



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**Banquet Menu # 3 - \$60.00 per person**

**Appetizers**

Sampler Plate – An assortment of Mediterranean Dips, including Hummus, Tahini, Eggplant Tomato, Baba Ganoush and Tzatziki. Served with fresh pita bread.

Shrimp Cocktail - Shrimp charbroiled with horseradish sauce.

Crab Cakes - Dungeness crab cakes served on a bed of greens with Dijon Aioli dressing.

Bruschetta - Our homemade Olive and Rosemary sourdough grilled and topped with roasted pepper pico de gallo and fresh mozzarella.

**Salad**

Strawberry Vinaigrette– Mixed greens topped with strawberry vinaigrette, fresh strawberries, candied pecans and gorgonzola cheese.

**Choice of Entrée**

Stuffed Chicken Breast – Breast of chicken stuffed with prosciutto and Havarti cheese, topped with Madeira wine and mushroom sauce.

Filet stuffed with Brie - 9 oz filet mignon aged to perfection. Charbroiled then stuffed with Brie cheese, topped with Madeira wine and mushroom sauce.

Salmon Filet - Fresh from the sea, charbroiled to perfection.

Served with daily vegetable and Mediterranean Rice.

**Drinks**

Coffee, Tea and Soft Drinks