



- 2011 Holiday Menu -

Event Planning & Catering

We Cater for all Occasions:

Holiday Parties - Weddings – Anniversaries - Picnics - Birthdays - Corporate Events

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HOLIDAY MENU'S

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Holiday Buffet Décor Packages

We will create and design your event theme around your budget, whether it's simple or elaborate.

Buffet Package #1 – Included on all events

Accent table top linens (not floor length) w/ some or all of the following:
pine cones, fresh or silk pine tree accents, colored beads, decorated boxes and holiday decorations. Colors and themes may vary.

Buffet Package #2 – groups of 25 or more

Priced per quote

Floor length linens – choice of colors and styles, themed accents tabletop items and props, fresh florals arrangements, fresh pine tree clippings,
stylish chafing dishes

* Full Size Props, backdrops and decorations available – just ask!

Traditional Holiday Celebration Menu

Monday-Friday 10:00 a.m. – 3:00 p.m. minimum 15 guests
 Monday-Friday 3:00 p.m. – 8:00 p.m. / Saturday & Sunday, minimum 25 guests
Menu Includes: Assortment of freshly baked rolls, butter, disposable service ware, delivery & pick up.

Salad

(select one)

- Tossed Green Salad - served with ranch and italian dressing
- Traditional Caesar Salad – served with a creamy parmesan dressing
- Spinach Salad – fresh spinach with eggs, slivered onions & bacon, served with a balsamic vinaigrette
- Winter Mix Salad - w. dried cranberries, candied walnuts, tomatoes and balsamic vinaigrette

Entrees

(select one - each additional entrée add \$4.00 per person)

- Roasted Turkey Breast – slow roasted with gravy and cranberry sauce
- Baked Honey Glazed Ham – basted with an orange honey glaze
- Sage Roasted Pork Loin – w. brandied peach compote
- Grilled Chicken Breast – chicken breast grilled and served with a fresh apple brandy reduction sauce
- Supreme Chicken – in a champagne cream sauce decorated with sun-dried tomatoes and basil
- Beef Bourguignon – beef stew simmered in a mushroom burgundy sauce
- Coq Au Vin – braised chicken served in a rich burgundy wine sauce
- Rosemary Rubbed Tri-Tip – roasted and served with a mushroom pan sauce
- Roasted Tri-Tip – sliced and then drizzled with a trio peppercorn demi-glace

Side Dishes

(select one- additional selections \$1.25 per person)

- | | |
|---|--|
| <ul style="list-style-type: none"> Roasted Garlic Mash Traditional Mash Buttered Petite Potatoes w. parsley, Rosemary Roasted Red Potatoes Homemade Stuffing | <ul style="list-style-type: none"> Au Gratin Potatoes Scalloped Potatoes Sweet Potatoes w. vanilla & brown sugar Herb Rice – blend of fresh herbs & seasonings Wild Rice – blend of long grain & wild rice seasoned with fresh sage |
|---|--|

Vegetables

(select one)

- | | |
|---|---|
| <ul style="list-style-type: none"> Glazed Carrots Sautéed Medley of Seasonal Vegetables | <ul style="list-style-type: none"> Green Bean Casserole Parmesan Creamed Corn |
|---|---|

Desserts

(select one – additional selection \$.95 each)

- Chocolate Crème Puffs, Assorted Holiday Sugar Cookies, Strawberry Cheesecake Squares, Pumpkin Pie Bars,
- Chocolate Chip Cheese Cake Squares, Cranberry Apple Bread Pudding w. crème anglaise

“Our staff of professionals will be happy to create and tailor a menu to your needs.”

\$13.95 per person 15-50 guests	\$12.95 per person 51 -199 guests	Call for special price 200+
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Tax, service charge, and gratuities are not included in the price.

Fiesta Celebration Menu

Monday-Friday 10:00 a.m. – 3:00 p.m., minimum 15 guests
 Monday-Friday 3:00 p.m. – 8:00 p.m./ Saturday & Sunday, minimum 25 guests
Menu Includes: Chips and salsa, disposable service ware, delivery & pick up.

Salad

(select one)

- Tossed Green Salad - served with ranch and Italian dressing
- Spanish Caesar Salad – topped with roasted pepitats, fried tortilla strips and served with a cilantro parmesan dressing
- Jicama Salad – served with a citrus vinaigrette (additional \$1.50 per person)
- Winter Mix Salad - w. dried cranberries, candied walnuts, tomatoes and balsamic vinaigrette

Entrees

(select one - each additional entrée add \$4.00 per person)

- Oven Roasted Turkey- with toasted hazelnut mole and bacon bits.
- Carved Breast of Turkey – with a chipotle cream sauce.
- Carnitas – charbroiled with an citrus achiote sauce, served with flour tortillas.
- Roasted Pork – slow roasted with a poblano tomatillo sauce.
- Baked Ham – baked with a pineapple habanero cilantro glaze.
- Carne Asada Enchilada's** – corn tortillas stuffed with carne asada then baked with cheese & enchilada sauce.
- Chili Colorado "Mexican Beef Stew"** – served in a rich red chili sauce.
- Roasted Tri Tip – roasted, sliced, and served in a serrano espagnole sauce.
- Beef or Chicken Fajitas – sautéed with a colorful mix of peppers and onions, served with tortillas.
- Grilled Chicken Enchilada's** – corn tortillas stuffed with grilled chicken then baked with cheese & enchilada sauce.
- Chicken Chipotle – grilled then served in a chipotle cream sauce.
- Chicken Vera Cruz – breast of chicken with sautéed peppers in a rich tomato sauce.

Side Dish

(select one- additional selections \$1.25 per person)

- | | |
|---|---|
| <ul style="list-style-type: none"> Refried Beans Whipped Potatoes with garlic and pepperjack cheese Cilantro & Cranberry Rice Pilaf Homemade Stuffing | <ul style="list-style-type: none"> Chipotle & Cheddar Mash Red Roasted Potatoes with cumin, garlic and chilis Spanish Rice Cilantro and Lime Rice |
|---|---|

Vegetables

(select one)

- | | |
|---|---|
| <ul style="list-style-type: none"> Glazed Carrots Parmesan Creamed Corn | <ul style="list-style-type: none"> Sautéed Medley of Seasonal Vegetables Green Bean Casserole |
|---|---|

Desserts

(select one – additional selection \$.95 each)

- Chocolate Crème Puffs, Assorted Holiday Sugar Cookies, Strawberry Cheesecake Squares, Pumpkin Pie Bars, Chocolate Chip Cheese Cake Squares, Cranberry Apple Bread Pudding w. crème anglaise

\$13.95 per person 15-50 guests	\$12.95 per person 51-199 guests	Call for special price 200 + guests
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Tax, service charge, and gratuities are not included in the price.

Italian Holiday Celebration Menu

Monday-Friday 10:00 a.m. – 3:00 p.m., minimum 15 guests

Monday-Friday 3:00 p.m. – 8:00 p.m. / Saturday & Sunday, minimum 25 guests

Menu Includes: Assortment of freshly baked rolls, butter, disposable service ware, delivery & pick up.

Salad

(select one)

Tossed Green Salad – served with creamy Italian and roasted pepper vinaigrette

Traditional Caesar Salad – served with a creamy parmesan dressing

Orzo Salad – with roasted peppers, mushrooms, zucchini, green beans, artichokes, cherry tomatoes, and a basil vinaigrette

Antipasti Salad (additional \$1.50 per person)

Winter Mix Salad - w. dried cranberries, candied walnuts, tomatoes and balsamic vinaigrette

Entrees

(select one - each additional entrée add \$4.00 per person)

Roasted Turkey – w. pancetta and sage cream sauce.

Sun Dried Tomato and Chicken Ziti – baked with a zesty balsamic tomato sauce.

Traditional Meat Lasagna – ground beef & sausage layered with cheeses and a bolognese sauce.

Vegetable Lasagna – seasoned vegetables layered with cheeses and a creamy parmesan sauce.

Chicken Marsala – smothered in a mushroom marsala wine sauce.

Baked Chicken Breast – served in a scaloppini sauce.

Tuscany Style Roasted Turkey Breast – with white beans infused in a tomato garlic sauce.

Italian Sausage – mild sausage grilled with sautéed peppers, onions, & herbs.

Roasted Tri Tip – rubbed with Italian seasonings and garlic accompanied by an olive demi glace.

Side Dish

(select one- additional selections \$1.25 per person)

Rosemary oven roasted red potatoes
Pesto and parmesan whipped potatoes
Penne pasta marinara
Homemade Stuffing

Pasta pomodoro
Penne ala Vodka
Fettuccine with roasted garlic alfredo sauce
Creamy Mushroom Orzo

Vegetables

(select one)

Glazed Carrots
Sautéed Medley of Seasonal Vegetables

Green Bean Casserole
Parmesan Creamed Corn

Desserts

(select one)

(select one – additional selection \$.95 each)

Chocolate Crème Puffs, Assorted Holiday Sugar Cookies, Strawberry Cheesecake Squares, Pumpkin Pie Bars,
Chocolate Chip Cheese Cake Squares, Cranberry Apple Bread Pudding w. crème anglaise

\$13.95 per person 15-50 guests	\$12.95 per person 51-199 guests	Call for special price 200 + guests
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Tax, service charge, and gratuities are not included in the price.

Holiday Grill

Monday-Friday 10:00 a.m. – 3:00 p.m., minimum 15 guests

Monday-Friday 3:00 p.m. – 8:00 p.m. / Saturday & Sunday, minimum 25 guests

Menu Includes: Assortment of freshly baked rolls, butter, disposable service ware, delivery & pick up.

Salad

(select one)

- Tossed Green Salad – served with creamy Italian and roasted pepper vinaigrette
- Traditional Caesar Salad – served with a creamy parmesan dressing
- BBQ Fiesta Salad – field greens with roasted corn, peppers, tomatoes and a basil garlic vinaigrette
- Winter Mix Salad - w. dried cranberries, candied walnuts, tomatoes and balsamic vinaigrette

Entrees

(select one - each additional entrée add \$4.00 per person)

- Grilled Turkey Cutlets – w. a sweet honey barbecue sauce
- Oven Roasted Turkey – w. fresh rosemary and shallot pan sauce
- Hawaiian Kahlua Pork – traditional slow roasted w. a smoky jus
- Cinnamon Crusted Pork Ribs – boneless country rib w. a zesty BBQ sauce
- Grilled Stuffed Chicken – filled w. smoked mozzarella, mushrooms & layered w. fire roasted tomatoes and thyme
- Grilled Meatloaf – bacon wrapped loaf finished w. burbon demi-glace
- Fire Roasted Tri Tip – pepper crusted and mopped w. jack daniels bbq sauce

Side Dish

(select one- additional selections \$1.25 per person)

- | | |
|---|---|
| <ul style="list-style-type: none"> Rosemary oven roasted red potatoes Traditional mashed potatoes Ranch Style Beans Homemade Stuffing | <ul style="list-style-type: none"> Mac-n-Cheese Country style pilaf w. peas and carrots Fire roasted tomato pilaf Baked potato mash |
|---|---|

Vegetables

(select one)

- | | |
|---|---|
| <ul style="list-style-type: none"> Glazed Carrots Sautéed Medley of Seasonal Vegetables | <ul style="list-style-type: none"> Green Bean Casserole Parmesan Creamed Corn |
|---|---|

Desserts

(select one)

(select one – additional selection \$.95 each)

- Chocolate Crème Puffs, Assorted Holiday Sugar Cookies, Strawberry Cheesecake Squares, Pumpkin Pie Bars, Chocolate Chip Cheese Cake Squares, Cranberry Apple Bread Pudding w. crème anglaise

\$13.95 per person 15-50 guests	\$12.95 per person 51-199 guests	Call for special price 200 + guests
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Tax, service charge, and gratuities are not included in the price.

Holiday with Elegance

Monday-Friday 10:00 a.m. – 3:00 p.m., minimum 15 guests

Monday-Friday 3:00 p.m. – 8:00 p.m. / Saturday & Sunday, minimum 25 guests

Menu Includes: Assortment of freshly baked rolls, butter, disposable service ware, delivery & pick up.

Salads (select one)

- Winter Mix Salad - decorated with cranberries, candied walnuts with a balsamic vinaigrette.
- Garden Salad - accompanied by Ranch dressing and paprika blue cheese vinaigrette.
- Caesar Salad - with asiago croutons with a roasted garlic parmesan Caesar dressing.
- Spinach Salad - with roasted pine nuts, citrus segments, feta cheese with a pomegranate vinaigrette dressing.

Entrees (select one)

- Braised Short Ribs – w. cipolini onions, bacon & fresh thyme in a cabernet reduction. \$16.95
- Baked Supreme Chicken Breast – stuffed with apricot and almonds, enhanced in a grand marnier sauce. \$16.95
- Chicken Jardinière – baked breast stuffed w. julienne of vegetables accompanied w. a lemon thyme sauce. \$16.95
- Famous Chicken Cordon Bleu – stuffed w. serrano ham & guyere cheese, served w. a mushroom veloute. \$16.95
- Roasted Game Hen – game hen stuffed with Italian sausage drizzled with a cranberry brown sauce. \$18.95
- Pork Tenderloin – slow roasted and sliced, served with a creamy Jack Daniel tarragon sauce. \$18.95
- Roasted Beef Tenderloin – sliced and served with a wild mushroom & cabernet reduction. \$32.95
- Roasted New York Strip – slow roasted and sliced, served with a gorgonzola merlot reduction. \$28.95
- Salmon Coulbiac – pastry wrapped w. sautéed mushrooms & spinach w. a creamy roasted pepper sauce. \$18.95
- Grilled Mahi Mahi – marinated and grilled with a cilantro mango chutney. \$16.95
- Pesto Shrimp – pesto lime marinated jumbo prawns grilled served on a bed of roasted corn relish. \$25.95
- Beef Wellington – filet topped with mushrooms & shallots, wrapped in puffed pastry and baked. \$30.95

Side Dish (select one)

- Gratin Dauphinoise (cheesy scalloped potatoes)
- Pomme Lyonnaise – sautéed potatoes and caramelized onions
- Colcannon Potatoes – sautéed cabbage, bacon, green onions, and garlic mashed potatoes
- Monte Blanc Potatoes – “Duchess Potatoes”
- Wild Rice Forestiere – with sautéed mushrooms and diced bacon
- Lemon & Mint Couscous
- Fingerlings w. tarragon and chives
- Skinned Potatoes w. white truffle oil and rosemary

Vegetables (select one)

- Fresh Green Beans w. caramelized onions & bacon
- Steamed Broccoli with sautéed shitake mushrooms topped with goat cheese
- Glazed Baby Carrots
- Medley of Fresh Seasonal Baby Vegetables
- Creamed Sweet Peas w. mint and baby onions

Desserts (select one)

Amaretto Mousse Box
Crème Brulee

Assorted Mousse Cakes
Assorted Cheesecakes

Chocolate Grand Marnier Tart

* *many other selections available.*

Tax, service charge, and gratuities are not included in the price.

SPECIALTY STATION'S

Specialty stations are priced per station with a minimum order of three stations.

One or more stations are available when added to a buffet.

Stations are served for a maximum of 90 minutes.

Carvery Station

Prices are based on a minimum of 50 guests and three station selections.

One or more stations are available when added to a buffet.

Whole roasted meats sliced to approximately 4oz. servings.

Served with assorted freshly baked dinner rolls and butter

Turkey Breast – w. a sage cream sauce. \$ 5.00

Honey Glazed Ham – w. a pineapple orange glaze. \$ 5.00

Café Round – w. a garlic demi-glace. \$ 4.00

Pork Loin – w. a cranberry grand marnier sauce \$ 4.00

Tri-Tip – w. a caramelized onion demi-glace. \$ 5.00

Beef Tenderloin – (filet mignon) w. béarnaise sauce \$ 12.00

Prime Rib – 6 oz. cut w. au jus & creamed horseradish. \$ 10.00

Pork Tenderloin – w. rosemary demi-glace \$ 7.00

Pasta Station

Prices are based on a minimum of 50 guests and three station selections.

One or more stations are available when added to a buffet.

Includes: mushrooms, diced tomatoes with basil, bell peppers, crushed red pepper, parmesan cheese and garlic bread sticks

Select two pastas:

Penne, Fettuccini, Bow Tie, Rotelli, Tortellini, Rigatoni

Select two sauces:

Marinara, Creamy Pesto, Alfredo, Vodka, or Bolognaise

\$ 5.50 per person

Add Toppings:

Diced Herb Chicken or Sliced Italian Sausage - \$2.00

Shrimp - \$3.50

SPECIALTY STATION'S (cont)

GLOBAL MARTINI'S

A minimum of 25 guests and must accompany a meal, an hors d'oeuvre package or 3 station selections. Chef Required. Smaller counts available at additional costs. Includes disposable or real martini glass.

The Original Potato Martini

Select two potatoes: Yukon gold garlic mash, hand mashed red potatoes, wasabi mash, sweet potato mash

Select two toppings: Burgundy beef tips, chicken marsala, forest mushrooms, tender short ribs, garlic shrimp provencale

Includes: cheddar cheese, sour cream, bacon, chives, & tumbleweed onions

MAC N' CHEESE MARTINI

Select two macaroni's: truffled sharp cheddar mac, white cheddar mac, chipotle mac, garlic mac

Select two toppings: burgundy beef tips, chicken marsala, forest mushrooms, tender short ribs, garlic shrimp, classic cheese sauce

Includes: parmesan cheese, blue cheese crumbles, bacon, chives, & fried onions

The Risotto Martini

Select two risotto's: tuscan cheese risotto, mediterranean saffron risotto, wild mushroom risotto, vegetable ratatouille risotto

Select two toppings: garlic shrimp, short ribs, vegetable jardinière, chicken marsala

Includes: crumbled gorgonzola, bacon, chives

The Mexi Martini

Select two starches: myan purple potato mash, Spanish paella rice, santa fe polenta, camote yam mash

Select two toppings: chili verde, chicken mole, machaca, and chipotle shrimp

Pacific Rim Martini

Select two starches: ponzu soba noodles, sweet chile udon noodles, hoisen Chinese noodles,

Select two toppings: bbq pork, honey walnut shrimp, kung pao chicken, stir fry vegetables

Includes: crispy chow mein noodles, sirachi sauce, scallions, furukaki sprinkles, fried shrimp rice cracker.

Middle East Martini

Select two starches: Israeli cous cous, black lentils, aloo gobi smash, vermicelli, and basmati rice

Select two toppings: ground beef kafta, lamb masala stew, chicken tandori, saag paneer, gosh curry stew

Includes: pita strips, fresh mint, scallions, assortment of eastern pickle condiments, and classic cucumber yogurt.

SPECIALTY STATION'S (cont)

GLOBAL FOOD "SHORT PLATE" EXHIBITION STATIONS

a minimum of 25 guests and must accompany a meal, an hors d'oeuvre package or 3 station selections. Includes disposable plate. China available at an additional cost. Chef required. Smaller counts available at additional costs.

South of The Border:

- Made to Order Tacos
Select 2 meats: carne asada, carnitas, grilled chicken, sautéed shrimp, or portabello mushrooms
Includes: flour tortillas, sour cream, guacamole, salsa, shredded cheese, chopped cilantro, diced onions, and fresh made chips
- Made to Order Fajitas
Select 2 meats: carne asada, grilled chicken, shrimp, or Portobello mushrooms
Includes: sautéed onions and pepper medley, flour tortillas, sour cream, guacamole, salsa, shredded cheese, chopped cilantro, and fresh made chips

Cucino Italiano

Select one starch: tuscan cheese risotto, Mediterranean saffron risotto, wild mushroom risotto, vegetable ratatouille risotto, garlic gnocchi, and buttered orzo

Select two toppings: garlic shrimp, short ribs, vegetable jardinière, chicken marsala

Includes: crumbled gorgonzola, bacon, chives, sour cream, chile flakes, parmesan cheese, tumbleweed onions

La Creperia

"Homemade" to Order Crepes

Select two fillings: shrimp, beef, chicken, wild mushroom

Select two sauces: truffled lobster cream, creamy mornay, velute dijonnaise, or porcini mushroom cream

Includes: diced tomatoes, scallions, sour cream, crumbled gorgonzola

The Orient

Select one starch: ponzu soba noodles, sweet chile udon noodles, hoisen Chinese noodles

Select two toppings: coca cola bbq pork, honey walnut shrimp, kung pao chicken, stir fry vegetables

Includes: crispy chow mein noodles, sirachi sauce, scallions, furukaki sprinkles, and fried shrimp rice crackers

Sushi Bar – a minimum of 180 pieces

Cut rolls (60 piece increments) – California roll, spicy tuba roll, rainbow roll, salmon, shrimp tempura roll

Sushi (60 piece increments) – yellowtail, tuba, salmon, albacore, shrimp

Includes: sushi chef, wasabi, ginger, soy sauce, ponzu sauce, & chop sticks

Special orders available.

Ra Bar

Market fresh shellfish of shrimp, cocktail crab claws, Chesapeake crab legs, seasonal clams or oysters, beautifully displayed on a bed of crushed ice, garnished with sweet chaka seaweed salad, cocktail sauce, Louisiana hot sauce, horseradish, lemon wedges, oyster crackers, and caesar toasts

HORS D'OEUVRES

Gold Hors d'oeuvres

- Grilled Pesto Shrimp Canapé w. meyer lemon confit
- Gorgonzola Polenta & Melted Pear Tomatoes
- Fresh Mozzarella, Tomato, & Basil Kabobs
- Cold Smoked Salmon on mini pumpernickel loaf w. creamy dill rosette
- Dungeness Crab Cakes w. roasted pepper aioli
- Smoked Chicken & Roasted Corn Toasts
- Ginger Chicken Cakes w. mango chutney
- Mini Beef Wellingtons w. béarnaise
- Chicken Purses w. pesto
- Beef Empanadas w. avocado crema
- Mini Chicken Tostada Cups w. avocado crema
- Chicken Skewers w. peanut soy glaze
- Beef Skewers w. teriyaki glaze
- Three Cheese Stuffed Mushrooms
- Pork Pot Stickers w. soy ginger glaze
- Mini Baked Brie En Croute w. dried apricots
- Fontina Risotto Cakes w. tomato concasse and chives
- Mini Chicken Sopes w. avocado crema
- Caramelized Onion and Goat Cheese Tartlets
- Beef Short Ribs on Polenta Crouton & Crème Fraiche
- Hand Made Seasoned Meatballs swedish, chipotle, or marinara
- Fresh Fruit Skewers
- Vegetarian Steamed Asparagus Skewers w. vine ripe tomato, sweet pepper, & truffle honey
- Vegan Cremini Mushroom Caps w. vegetable ratatouille & vegan crème cheese
- Brie and Walnut Phyllo Cups w. maple honey
- Ahi Tuna Crisps w. won ton and cucumber wasabi cream cheese
- Spicy Baked Thai Peanut Chicken Puffs
- Chicken & Feta Purses w. walnuts

HORS D'OEUVRES (cont)

Gold Packages

The Mixer

Mini cheese crusted rolls stacked w. sliced turkey, ham, and roast beef w. light mayonnaise
Imported & domestic cheese display w. toasted breads & crackers
Fresh vegetable crudite w. ranch dip
(2) Gold Hors D'oeuvre selections

The Social

Mini cheese crusted rolls stacked w. sliced turkey, ham, and roast beef w. mayonnaise
Imported & domestic cheese display w. toasted breads & crackers
Fresh vegetable crudite w. ranch dip
(3) Gold Hors D'oeuvre selections

The Affair

Gourmet Cheese Platter, imported & domestic cheeses w. crackers and toasted crostini's
Grilled Vegetable Crudite w. balsamic vinaigrette dip
Hot Artichoke & Sun Dried Tomato Dip w. assorted caesar toasts
(4) Gold Hors D'oeuvre selections

Platinum Hors d'oeuvres

- Maryland Style Crab Cakes, w/citrus slaw
- Bacon Wrapped Scallops & Sambuca Glaze
- Norwegian Smoked Salmon, in cucumber cup w/lemon dill mousse
- Shrimp Ceviche, served in a stone ground white corn cup
- Belgian Endive, goat cheese, fig jam, candied pecan, & aged balsamic
- Ahi Poki Wonton, wasabi aioli & spicy cucumber napa slaw
- Seared Ahi on Sesame Crisp, w/avocado cream & tomato concasse
- PETITE SHRIMP "CLUB", prosciutto, baby arugula, & vanilla aioli on toasted brioche
- Oregon River Caught Salmon Tartare, spicy ponzu on a sesame cracker
- Plum-Cured Pork Tenderloin, sesame rice cake topped w/sweet chili sauce
- Mini Lamb Lollies, mango chutney & English mustard
- Tenderloin of Beef, sage horseradish cream on savory crostini
- Root Beer Pulled Pork Tenderloin, vine ripe tomato chutney on a crostini
- Mini Potato Pancakes, house hot honey smoked salmon & lemon crème fraiche
- Mini Kobe Beef Sliders, irish white cheddar, caramelized maui onion
- Skewers of Angus Tenderloin, w/peppercorn dijonaise sauce
- Gorgonzola & Caramelized Pears, candied pecans on toasted baguette
- Hoison Beef Short Rib Open Faced Panini, w/napa slaw
- Mini Grilled Vegetable Pastry Puffs, w/borsin cheese
- Apricot Glazed Medjool Dates, w/sonoma goat cheese & smoked bacon
- Petit Bacon Wrapped Filet Mignon Bites w. true béarnaise

HORS D'OEUVRES (cont)

Platinum Hors d'oeuvres (cont)

- Candied Hot Smoked Salmon served w. basil aioli in a sesame pastry cup
- Butternut Squash Soup Shooters
- Porcini Mushroom Cappacini Soup Shooters w. crème fraiche
- Traditional California Rolls
- * Duck Confit, on sweet potato chip & dried cherry compote
- * Stone Crab Claws, served w/spicy bloody mary dip
- * Seared Diver Scallop, in Chinese spoon w/miso butter & fresh chives
- * Rock Shrimp Bouillabaisse, shooters w/fennel & saffron

Platinum Packages

The Entertainer

A beautiful display of fresh farmers market cut vegetables, rancher dip, seasonal fruit & berries, assorted cubed cheeses with toasted baguettes, assorted breads & crackers, gourmet import & domestic cheese display
+ 3 platinum hors d'oeuvre selections

The Exclusive

A beautiful display of fresh farmers market cut vegetables, rancher dip, seasonal fruit & berries, assorted cubed cheeses with toasted baguettes, assorted breads & crackers, gourmet import & domestic cheese display
+ 4 platinum hors d'oeuvre selections

The Elite

A beautiful display of fresh farmers market cut vegetables, rancher dip, seasonal fruit & berries, assorted cubed cheeses with toasted baguettes, assorted breads & crackers, gourmet import & domestic cheese display
+ 5 platinum hors d'oeuvre selections

Displays

Crudite Station – A display of fresh cut vegetables, ranch dip, seasonal fruit & berries, assorted import & domestic cheeses w. toasted baguettes & crackers

ST. HELENA CHEF'S TABLE – A beautiful display of local farm sliced and wedge cheeses, farmers market fresh cut vegetables, dips, seasonal fruit & berries, assorted artisan breads and nuts

Rustic Antipasta Table – Charcuterie assortment of fine cured meats, grilled & marinated vegetables, imported & domestic olives, rustic toasts, crusty breads, and local farm classic cheeses.

Desserts

Bakers Snacks - Assortment of lemon bars, brownies and assorted cookies.

Elegant Individual Deserts

(minimum of 10 per selection)

Individual Creations- large desserts elegantly garnished and displayed delights. Great for plated events.

- Tiramisu
- Marble Chocolate Treat
- Mango Passion Fruit
- Triple Layer Chocolate
- Crème Brule Cheesecake
- Fresh Fruit Box
- Mocha Express
- Chocolate Chambord
- Seasonal Strawberry Tart
- Black Forest Cheesecake

Individual Boats- oval chocolate framed designs with specialty cake, filling and garnishes

- Triple Chocolate
 - Fresh Fruit
 - Cappuccino
 - Raspberry
 - Chocolate Mousse
 - Tiramisu
- * Other options available, just ask!

Traditional Crème Brule – rich vanilla bean custard and caramelized sugar decorated with fresh berries.

Petite Packages- assorted mini delectables

(30 piece packages)

- **Tuxedo Bites** – elegantly garnished and frosted
Chocolate Temptations, Chocolate Mocha Lattes, Chocolate Wrapped Towers, White Chocolate Towers, Chocolate Cheesecake, White and Chocolate Marble
- **Chocolate Transfer** – chocolate ribbon wrapped pastries
White Chocolate and Lemon Bavarian, Tiramisu, Mandarin Orange, Mousse, Chocolate Raspberry, White Chocolate and Strawberry Bavarian, and Chocolate Mocha

(35 piece packages)

- **Mini Cheesecake Assortment** – exotic collection of succulent & colorful mini cheesecakes, Crème Brulee, Green Tea Panna Cotta, Chocolate, White Chocolate, and New York Cheesecake
- **Mini Elite Assortment** – a variety of elegant & sinfully decadent pastries
Crème Brulee, White Chocolate Espresso, Lemon Pastry, Chocolate Fantasy, and New York Cheesecake.
- **Mini Cup Assortment** – small cups of creamy delicacies that make a mighty & lasting impression
Key Lime Cranberry, Four Berry Cheese, Mango Raspberry, Orange Pomegranate, Chocolate Mousse, a variety of elegant & sinfully decadent pastries
Crème Brulee, White Chocolate Espresso, Lemon Pastry, Chocolate Fantasy, and New York Cheesecake.

Desserts (cont)

Petite Packages (cont.)- assorted mini delectable

(35 piece packages)

- **Mini French Assortment** – a vibrant medley with superior flavors and stunning display of beauty
Three Citrus Tart, Chocolate Chip, Raspberry Chocolate Cup, Opera, and Cream Puffs
- **Mini Gourmet Assortment** – a stylish delicious array of mousses and puffs
Exotic Fruit Mousse Cup, Raspberry Mousse Cup, Sacher, White Chocolate Mousse, and Pear Puffs
- **Mini Tart Assortment** – Miniature versions for those with a penchant for tarts
Coconut Lime, White Chocolate Macadamia Nut, Chocolate Ganache, Gourmet Apple, and Raspberry Swirl
- **Mini Italian Assortment** – a classy collection with a wide variety of flavors
Pastachio Crème Brulee, Chocolate Hazelnut Praline, Cherry Almond, Tiramisu, and Amaretto Chocolate Raspberry

Sweet Stations

(Priced Per Person)

Chocolate Fountains - Prices are based on a minimum of 50 guests. Our package includes a small fountain, skewers, napkins, and set-up. Price is based on 3 dips per person.

- **Sweet Fondue Flavors:** Select two: White Chocolate, Dark Chocolate or Milk Chocolate
- **Dipping Items:** Such as Seasonal Fruit and Berries, Marshmallows, Pretzels, Cookies, Crackers and Rice Crispy Treats

Sweet Spot – mini individual creations to add a little sparkle to your event. Minimum of 4 selections

- **Marshmallow Lollipops**- Chocolate dipped and rolled in sprinkles
- **Brownies Pops** – ganached and rolled in candied pecans
- **Krispy Treat** – chocolate dipped with white chocolate lines
- **Cake Balls** – red velvet cake and white chocolate shell
- **French Macaroons** – assorted flavors
- **Mini Cupcakes** – strawberry, lemon, raspberry, mocha, chocolate or vanilla
- **Mini Tarts** – lemon, chocolate mousse, vanilla cream or pistachio

Candy Buffet – sky's the limit when creating this station of goodies. We offer a variety of hard and soft candies along with a variety of sizes and textures. We can theme it, color it, add it to one of our many packages or to enhance your wedding reception. Whatever you desire we can accommodate. Our sales and design team will make your display spectacular. Priced per quote.

Exhibition Dessert Stations

- Flambé Desserts
(select one) Bananas Foster, Cherries Jubilee, Peach Amaretto Crepes \$8.00*

*Selections require a chef on-site

Beverage Service Menu

Minimum of 25 guests and with a purchase of a meal

Hot Beverages

Prices based on 10 oz p/p

Coffee Service - Regular or decaffeinated Coffee served with assorted flavored creamers, sugar, stir sticks, and disposable cups \$1.25 p/p

Deluxe Coffee Service - Regular and Decaffeinated Coffee served with assorted flavored creamers, whipped cream, cinnamon, chocolate shavings, sugar, stir sticks, and disposable cups in a polished beverage urn/samovars \$2.50 p/p

Hot Chocolate - With whipped cream, disposable cups, and napkins \$1.95 p/p

Hot Apple Cider - Served in a thermal container with cinnamon sticks, disposable cups, and napkins \$1.95 p/p

Cappuccino Cart - Priced per quote

Additional \$20.00 each for polished beverage urn/samovars

Cold Beverages

Prices based on 12 oz p/p

Fruit Punch - **Lemonade** - **Pink Lemonade** - **Iced Tea** - **Tropical Iced Tea** - **Citrus Punch**
served in dispensers with disposable cups and napkins

One Selection \$1.25 / Two Selections \$2.25 / Three Selections \$2.75

Individual Beverages

Canned Soft Drinks \$1.25 each - **Bottled Water** \$1.25 each

Evian, Perrier, Voss available – priced per quote

Bar Service Menu

Minimum of 50 guests - Smaller counts available call for pricing

The following is a description of our different bar packages. Customized packages are available and will be tailored to your event and needs. Our professional and friendly staff will provide you with a great experience. We provide the value of quality at a very competitive price to most of Southern California area. Please call today and speak with our event specialist to help coordinate your event. Prices will vary based on the number of guests, the number of stations & the manner in which you wish them served. Prices subject to change based on location rules & regulations of venue.

ALL BAR SERVICES INCLUDE THE FOLLOWING: 4 or 5 Hours of Service; One Bartender; and One 6' Portable Bar. Bar Skirting; Napkins; Stir Straws; Clear Hard Plastic Glassware in Two Sizes; Ice; all operational equipment for your Bar Service type, a full range of mixes and condiments, as well as Liquor Liability Insurance. Gratuity- your choice of either a \$1.00 per person or having a tip jar available. Additional bartenders \$200.00 each (includes extra bar)

HOSTED PREMIUM BAR

Liquor Service: Absolute Vodka, Grey Goose Vodka, Tanqueray Gin, Chivas Regal Scotch, Crown Royal, Jack Daniels, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Patron Silver, 1800 Tequila, Hennessy Cognac, Jagermister, Grand Marnier, Kahlua, Midori, Apple, Triple Sec, Amaretto, Peach Schnapps, Long Island Iced Tea

Beer Service: Corona, New Castle and Amstel Light or equivalent

Wine Service: Salmon Creek Sonoma Chardonnay, Merlot / Cabernet Sauvignon and Beringer White Zinfandel

Soft Drink Service: Coke, Diet Coke, 7-Up, Red Bull and Perrier

HOSTED CALL BAR

Liquor Service: Smirnoff Vodka, Gordon's Gin, Johnnie Walker Red Scotch, 7 Crown, Jack Daniels, Bacardi Rum, Malibu Rum, Spiced Rum, Jose Cuervo Gold Tequila, Christian Brothers Brandy, Kahlua, Midori, Apple, Triple Sec, Amaretto, Peach Schnapps, Long Island Iced Tea

Beer Service: Bottled Domestic (Choice of Two) Bud, Bud Lite, MGD, Miller Lite, Coors, Coors Light

Wine Service: Crane Lake -Chardonnay, Merlot / Cabernet Sauvignon and White Zinfandel

Soft Drink Service: Coke, Diet Coke, 7-Up, and Perrier

HOSTED SOFT BAR

Beer Service: Bottled Domestic (Choice of Two) Bud, Bud Lite, MGD, Miller Lite, Coors, Coors Light

Wine Service: Crane Lake- Chardonnay, Merlot / Cabernet Sauvignon and White Zinfandel

Soft Drink Service: Coke, Diet Coke, 7-Up and Perrier

Cash Bar Service

(1) service area – multiple cash bar stations available

Set-Up Fee – This includes (1) Bar and (1) Bartender

Additional Bartenders are available

For Hosted Sodas, Juices and Waters available

Bar tending Services

(1) service area and a 4 hour event time– good for up to 100 guests

Full Bar Service, Beer, Wine and Soft Drinks

This includes (1) Bartender for bar set-up, bar service, bar clean-up, and bar kit with pour spouts, cutting board, cup, strainer and wine/bottle opener. Does not include bar or any bar related tables and dressings. Client supplies all beverages. Clients are to place all beverages in designated bar area prior to arrival.

Additional Services

Ice - includes portable transport and holding cooler

Bar Garnishes- includes sliced limes, olives, lemon twists, cocktail napkins, stir sticks and straws

Bar glasses or disposable cups.

Rentals: Lounge Furniture, Tables, Bar Tables, Chairs, & more

Terms and Conditions

We do not pencil in any Special Events or Corporate orders. A signature on the contract/invoice must be received and confirmed in advanced for corporate orders. For any Special Events, minimum non-refundable deposit of 20% of the total bill is required to confirm event. All orders must be paid in full (7 business days prior to the event), except for approved corporate accounts. Additional deposits may apply to Special Events that require additional staff, rentals, entertainment, but not limited to.

Clients must specify exact number of guests 10 business days prior to event or estimated original guest count will be used as guaranteed minimum. We strive to accommodate your every need, but increased guest counts less than 5 business days, product and staffing cannot be guaranteed. Guest counts cannot be decreased or cancelled on orders confirmed less than 72 hours in advance. The initial guest count will be used as the guaranteed guest count in the event the order is decreased or cancelled within 72 hours of the event.

It is the responsibility of the client to notify Above All Catering of any venue related fees associated with their event. If fee's are associated with the event, but not limited to: vendor fee's, permits, licenses and parking are the responsibility of the client and will be added to the invoice based on the fees assessed.

It is the responsibility of the client to notify Above All Catering should it be necessary to cancel. Once a function has been confirmed, if it is necessary to cancel, the following fees will apply:

Special Events (any event that requires special attention, planning and event party rentals such as but not limited to: Weddings, Anniversaries, Birthdays, Open Houses, Fundraisers, Festivals, Picnics, Launch Parties, Corporate Events typically nights, weekends and occasional daytime events).

- Less than 10 business days prior to event 100% of contracted price.
- Less than 30 days prior to event 50% of the contracted price and 100% of all specialty items rented or purchased.

Corporate Orders (daily breakfast and lunch orders, delivered between 6am – 4pm, Monday - Friday)

- Less than 24 hours prior to event, 100% of contracted price.
- Less than 72 hours prior to event, 50% of contracted price plus any specialty items rented or purchased.
- 72 hours or more prior to event, 25% of contracted price plus any specialty items rented or purchased.
- If events (corporate or special events) are scheduled on holidays and/or during the month of December are cancelled less than 10 days prior to the contracted date, 100% of the contracted price will be billed plus any specialty items and/or rentals ordered.
- In the event a dispute is to arise, Above All Catering estimates to the best of their knowledge its time used in preparing all the needed elements presented in the invoice/proposal. The billing rate of \$75.00 per hour applies to the following: Event Sales, Coordinating/Event Planner, Chef, Supporting Staff and Operations Manager.

Only management of Above All Catering has the authority to disclaim this policy and determine if any refund is forthcoming.

Above All Catering reserves the right to make substitutions for items that may not be available due to current market conditions or any reasons beyond our control. All attempts will be made to accommodate the original order as best possible. All substitutions will be comparable or greater in value.

If your event goes beyond the contracted time, client will be charged an additional fee of \$25.00 per hour per attendant remaining on location, billed at one-hour increments.

Acts of God – If the event is cancelled by the company/client due to rain, fire, flood or any similar or act of God beyond our control of company/client, Above All Catering will be entitled to retain as it's fee an amount equal to all costs incurred by in it's planning and coordinating the event, including staff time at the minimum hourly rate of \$25.00 per hour. If the event is re-scheduled with Above All Catering, Above All Catering will be entitled to a fee that covers services and expenses that may be duplicated.

Above All Catering reserves the right to stop the service of any contracted bar operation including bartender services, bar packages and/or related alcohol products and services sold, that are distributed in a unlawful manner or in conjunction with any sold alcohol products and services without the written permission of Above All Catering. Violation of agreement will result in the termination of contracted bar operation and/or services with no refunds.

Above All Catering is contracted to supply the food in a safe and timely manner. For everyone's protection, no other foods shall be permitted or displayed without the written consent of Above All Catering.

Above All Catering reserves the right to remove all leftover food and products not consumed by the time designated for each event. If the client/customer decides to keep any leftover food, it becomes the client/customer's responsibility for proper handling (i.e., refrigeration, etc.).

Above All Catering is not responsible for any damages or replacement of client's items or property that might have been, but not limited to, lost, misplaced or stolen. Customer waives any damages based on embarrassment, humiliation or other damages from sensitivities.

If the scheduled pick up time and/or breakdown time is changed by client/customer without prior notification, an additional charge may apply. Additional rate is based on time and mileage at an hourly rate of \$45.00 (1/2 hour increments) and .51 cents per mile.

The customer is responsible for:

- All items, rentals and equipment provided for event. In the event that any of these items are missing, damaged, or destroyed, the client agrees to replace the items at their replacement cost.

By signing the confirmation on the invoice and/or contract you accept and agree to these terms.

Authorized Signature: _____ **Date** _____

Print Name: _____ **Invoice #** _____



Above All Catering 218 S. Magnolia Ave. Anaheim, CA. 92804