

CAMBRIA
CATERING
& Special Events

Full Service

Plated Menu

PLATED DINNER MENU

Our menu prices begin at **\$25 per/person** , Additional Entrée choice's at menu price plus \$1 Per/Person. Prices do not include Servers or rentals. These can be provided by the Event Host or added to our services (Please refer to our wedding collection for those additional items) Prices based on minimum 75 guests and may otherwise be subject to change. Prices do not include 18% gratuity and applicable taxes. Some choices from the Sit-down Menu will require food to be prepared on-site and will require the necessary provisions such as rentals to do this.

MENU PRICES INCLUDE THE FOLLOWING:

- TWO-COURSE PLATED DINNER OF TWO OPTIONS (CHOICES)
- FIRST COURSE: GOURMET SALAD SELECTION
- SECOND COURSE: CHOICE OF TWO MAIN ENTRÉE(S)
- FRESH ARTISAN BREADS OR DINNER ROLLS WITH BUTTER
- MINT-HERBED SEASONAL BERRY LEMONADE
- PRESET WATER IN PITCHERS
- CAKE CUTTING SERVICE
- TOAST POURING SERVICE AND CORKAGE

APPETIZER ONLY PACKAGES

Labor, gratuity and taxes not included in pricing. Prices based on 100 guests, 150 plus guest counts are eligible for discount pricing

APPETIZER PACKAGE I...\$25 p/p

CHOOSE A MAXIMUM OF 5 HOT OR COLD APPETIZERS

CHOOSE A MAXIMUM OF 1 APPETIZER DISPLAYS

-OR- CHOICE OF ONE SMALL PLATE

THE PACKAGE INCLUDES ALL AMENITIES:

4 Hour Reception Time

China, Glassware, Flatware

Floor Length Linens

Linen Napkins

Cake Cutting and Serving

Champagne and Martinelli Toast Service

Coffee, Iced Water and Lemonade

APPETIZER PACKAGE II...\$32 p/p

CHOOSE A MAXIMUM OF 8 HOT OR COLD APPETIZERS

CHOOSE A MAXIMUM OF 2 APPETIZER DISPLAYS

-OR- CHOICE OF TWO SMALL PLATES

THE PACKAGE INCLUDES ALL AMENITIES:

4 Hour Reception Time

China, Glassware, Flatware

Floor Length Linens

Linen Napkins

Cake Cutting and Serving

Champagne and Martinelli Toast Service

Coffee, Iced Water and Lemonade

WEDDING COLLECTION

The wedding collection will include the items and services listed below. Anything not included such as linens or different china patterns or chargers etc. can be ordered additionally. A wide variety of special order linens and fabrics are also available

PLATED WEDDING COLLECTION I \$5.95 per/person

APPETIZERS:

- TWO APPETIZERS VALUED AT \$3.50 OR LESS (OR CREDIT TOWARD ANY APPETIZER)

CHINAWARE:

- DINNER PLATE IN IVORY W/ GOLD BAND OR WHITE WITH PLATINUM BAND
- SALAD PLATE IN MATCHING PATTERN
- DESSERT PLATE IN MATCHING PATTERN

FLATWARE: STAINLESS STEEL

- DINNER FORK
- DINNER KNIFE
- SALAD FORK
- DESSERT FORK

STEMWARE:

- GLASS WATER GOBLET
- CHAMPAGNE FLUTE

LINENS & TABLECLOTHS

- 120" ROUNDS IN WHITE, IVORY OR BLACK FOR GUESTS TABLES (OTHER COLORS SIZES AVAILABLE)
- LINEN DINNER NAPKIN IN CHOICE OF 52 COLORS
- CAKE TABLE AND HEAD TABLE LINEN

OTHER SERVICES

- PRESET WATER IN PITCHERS (FROM LOCAL WATER SOURCE)
- CHAMPAGNE TOAST POURING
- SERVING TRAYS & JACK STANDS

PLATED WEDDING COLLECTION II \$2.95 per/person

CHINAWARE:

- DINNER PLATE IN IVORY W/ GOLD BAND OR WHITE WITH PLATINUM BAND
- SALAD PLATE IN MATCHING PATTERN
- DESSERT PLATE IN MATCHING PATTERN

FLATWARE: STAINLESS STEEL

- DINNER FORK
- DINNER KNIFE
- SALAD FORK
- DESSERT FORK

OTHER SERVICES

- PRESET WATER IN PITCHERS (FROM LOCAL WATER SOURCE)
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- CAKE TABLE AND HEAD TABLE LINEN

APPETIZERS

Many of these can also be Stationed as well. Generally 1.5-3 bites per person depending on how many options are chosen. Priced Per Person

Tray Passed

- FLANK STEAK OR CHICKEN SATAY IN A THAI PEANUT DIPPING SAUCE \$3.95
- GOAT CHEESE, PROSCIUTTO, FIG PRESERVE ON A CRISPY BAGUETTE WITH MICRO ARUGULA...\$4.00
- PESTO AND SUN-DRIED TOMATO CHEESE CANAPÉS \$3.50
- BACON WRAPPED DATES ROASTED...\$3.50
- KALAMATA OLIVE & TOMATO BRUSCHETTA ON TOASTED BAGUETTES...\$3.50
- CONFIT BLACK OLIVE TAPENADE ON CROSTINI...\$3.50
- ROASTED ARTICHOKE WITH FRESH LEMON, FENNEL, GOAT CHEESE CROSTINI...\$3.50
- GORGONZOLA, PROSCIUTTO AND HERB STUFFED MUSHROOMS...\$3.50
- SPANAKOPITA; PHYLLO DOUGH STUFFED WITH SPINACH AND CHEESE...\$3.50
- SHRIMP SHOOTERS; INDIVIDUAL LARGE SHRIMP WITH COCKTAIL SAUCE & A LEMON TWIST SERVED IN A SHOT GLASS...\$4.95
- WILD MUSHROOM CROSTINI WITH FRESH THYME AND SHAVED PARMESAN...\$3.75
- MINI CRAB CAKES CREAM CHEESE TARTAR DOLLOP...\$4.75
- PROSCIUTTO WRAPPED SEARED SEA SCALLOPS...\$5.25
- SMOKED SALMON TARTARE ON PUMPERNICKEL CROSTINI AND FENNEL GARNISH...\$4.25
- CAPRESE SALAD SKEWERS OF GRAPE TOMATOES WRAPPED IN BASIL WITH A ROASTED BEET AND SHERRY VINEGAR REDUCTION...\$4.00
- MUSHROOM PARMESAN POLENTA MEDALLIONS WITH THYME CRÈME FRAISHE ROSSETTE...\$4.25
- GARLIC & HERB FLANK STEAK SATAY SERVED WITH A CREAMY GORGONZOLA SAUCE...\$3.75
- HONEYDEW AND CANTALOUPE GAZPACHO SHOOTERS WITH PROSCIUTTO CRISPS AND BLUE CHEESE CRUMBLES \$4.50
- CEVICHE SHOOTERS OF SHRIMP, ANGO, JICAMA, AND SERRANO.
- LEMON AND OLIVE OIL MARINATED SOUVLAKI SKEWERS WITH MINT YOGURT DIP...\$3.50
- BABY CORN TORTILLA BOWLS WITH SHRIMP AND SCALLOP PAELLA...\$4.25
- CREAM CHEESE AND LEMON ZEST DILL ROSETTE ON RED AND GREEN ENDIVE LEAF...\$3.50
- PITA CRISPS WITH RED PEPPER HUMMUS ROSETTE PINE NUT AND CILANTRO...\$3.50
- TEA SANDWICH TRIO OF CHICKEN SALAD WITH GOLD RAISINS AND CASHEW, THIN SLICED CUCUMBER AND CREAM CHEESE, PROSCIUTTO AND FIG BUTTER ON PUMPERNICKEL...\$4.50
- WONTON CUP WITH AHI TARTARE, AVOCADO AND GINGER...\$4.50
- BACON WRAPPED TIGER SHRIMP WITH CHILI ANCHO AND AGAVE CHUTNEY...\$4.50
- CRUDITE OF MARINATED BABY VEGETABLE PLUME SERVED IN TALL SHOT GLASSES WITH BUTTERMILK BLACK PEPPER SAUCE...\$4.95
- SOPE DE PLATANOS: REFRIED BLACK BEANS REFRIED PLANTAIN AND SOUR CREAM...\$5.50
- SOPES DE CERDO: PORK BELLY, ORANGE MARINADE, WITH ACHEOTE...\$ 5.50

APPETIZERS CONT...

STATIONED:

- MEATBALLS IN EITHER SWEET & SOUR, TERIYAKI OR MARINARA SAUCE...\$3.50
- HAND MADE TORTILLA CHIPS WITH FRESH SALSA AND CONDIMENTS...\$3.50
- CRUDITÉ PLATTER WITH CARAMELIZED SHALLOT GORGONZOLA CHEESE DIP ...\$3.50
- FRESH SEASONAL FRUITS WITH A HONEY VANILLA MASCARPONE \$3.50
- SESAME TERIYAKI DRUMMETTES ...\$4.25
- SMOKED SALMON PLATTER WITH CAPERS AND CHIVE AND HERB-CREAM CHEESE ...\$5.95
- SHRIMP COCKTAIL PLATTER WITH OUR OWN COCKTAIL SAUCE...\$4.95
- OLIVE ARTICHOKE DIP SERVED IN LARGE BREAD BOWL WITH FRENCH BAGUETTES...\$3.95 -
ADD CRAB \$1.50
- ANTI-PASTO PLATTER OF MARINATED OLIVES, PEPPERS, FETA CHEESE CAPERS AND GENOA SALAMI...
\$3.50
- VARIETY OF DOMESTIC CHEESES WITH FLATBREADS AND CRACKERS...\$3.00
- IMPORTED CHEESE AND FRUIT DISPLAY WITH ARTISAN BAGUETTES ...\$5.95
- BEAUTIFUL PLATTERS OF FRESH GRILLED SEASONAL VEGETABLES WITH A OLIVE OIL DRIZZLE...\$4.50
- PITA CRISPS WITH HUMMUS, PINE NUTS AND CILANTRO...\$3.50
- TEA SANDWICH TRIO OF CHICKEN SALAD WITH GOLD RAISINS AND CASHEW, THIN SLICED CUCUMBER
AND CREAM CHEESE, PROSCIUTTO AND FIG BUTTER ON PUMPERNICKEL...\$4.50
- ANGUS BEEF SLIDERS WITH STILTON CHEESE, CRISPY ONIONS AND ROASTED BELL PEPPER AIOLI \$4.50
- FRESH CUT BAGUETTES SERVED WITH A ROASTED BELL PEPPER AND CURED BLACK OLIVE AIOLI DIP...
\$3.75

SMALL PLATES

Small plates are a fantastic way to bring a little more creativeness and excitement to your event. These very flavourful small plates (ok, not all are served on plates) are somewhere between an appetizer and an entrée. They can be served during cocktail hour as a tray passed appetizer or station, or as an additional course to your meal. Priced per each.

- SEARED LARGE SEA SCALLOPS IN A SAFFRON BUR BLANC WITH ROASTED CAULIFLOWER...\$8.95
- ROASTED TOMATO AND FENNEL SOUP SERVED IN COFFEE MUGS WITH A BALLYSHANNON AGED WHITE CHEDDAR CROSTINI...\$5.95
- CRAB COCKTAIL; LUMP CRAB ON A BED OF BABY SPINACH DELICIOUS COCKTAIL SAUCE LEMON AND CRACKED PEPPER IN AN OLD TYME MALT GLASS...\$8.95
- SHRIMP COCKTAIL; TIGER SHRIMP ON A BED OF BABY SPINACH AND SERVED WITH LEMON WEDGE, HOUSE MADE COCKTAIL SAUCE SERVED IN MARTINI GLASS...\$7.95
- SLICED HEIRLOOM TOMATOES WITH BURRATA CHEESE, GOURMET GREENS MICRO ARUGULA AND PROSCIUTTO CRISP ...\$6.95
- "NEW ENGLAND" STYLE COD CHOWDER IN MINI BREAD BOWL...\$5.95
- WILD MUSHROOM RISOTTO WITH IMPORTED PARMESAN AND HERBS...\$5.95
- ANTI PASTO PLATE WITH FETA, IMPORTED CURED MEATS, BABY BELL PEPPERS, CAPERS AND CONFIT BLACK OLIVES WITH FRESH PRESSED OLIVE OIL DRIZZLE...\$6.95
- LEMON SEARED FRESH COD ON A BED OF TOMATO YELLOW SQUASH WHITE ONION AND SNAP PEA RATTATOUIE...\$7.95
- CRAB CAKE IN A YELLOW COCONUT CURRY SAUCE WITH GREENS...\$8.95
- FLAT IRON STEAK WITH WHIPPED CREAM HORSERADISH...\$5.95
- BEEF BURGUNDY WITH MINI CARROTS, BEECH MUSHROOMS AND FENNEL WITH MUSTARD ACCENT...\$5.95
- BRAISED SHORT RIB WITH LEEK, MINI CARROTS AND GARLIC ROAST...\$6.95
- GORGONZOLA MASHED POTATO MARTINI WITH GRILLED BABY LAMB CHOP ...\$7.25
- SWEET POTATO SOUP WITH GRATED SMOKED GOUDA CHEESE SERVED IN A COFFEE MUG...\$5.95
- DUCK CONFIT WITH GRILLED PEAR AND ATOP WATERCRESS AND ARUGULA WITH A BALSAMIC VINAIGRETTE...\$8.95
- PASSED MASHED POTATO MARTINIS WITH GARLIC WHIPPED YUKON GOLDS, CRISPY PROCIUTTO, CRÈME FRAISHE AND AGED CHDDAR WITH A CHIVE "STRAW"...\$3.95

CULINARY EXHIBITION STATIONS

Priced as an *Add-On*, Please ask about *A La Carte* pricing

BEVERAGE...

Cappuccino Barista Bar...\$10 p/p

INCLUDES:

- LARGE COPPER PLATED BAR AND "ESPRESSO" DISPLAY
- DISPOSABLE OR CHINA CUPS (ask for details on pricing)
- PROFESSIONAL BARISTA(S)
- FRESH MADE COFFEE BEVERAGES INCLUDING; *Cappuccino, American, coffee shots, café Latte, Macchiato, Espresso Con Panna, Chai Latte, café mocha, Hot Chocolate.*
- ICED COFFEE BEVERAGES; *Frappuccino, Iced Mocha, Iced Cappuccino, Iced Espresso, Iced Lattes, Iced Chai Latte's*

Malt Station....\$9 p/p

- VANILLA BEAN, CHOCOLATE AND STRAWBERRY ICE CREAM OLD TYME BOTTLES OF ROOT BEER, CREAM SODA, GRAPE, ORANGE CREAM. HAVE A CLASSIC MALT OR MIX ANY VARIETY OF COOKIES, BROWNIES, CAKE, SPRINKLES INTO YOUR WILDEST SUNDAE CONCOCTION. SERVED IN AN OLD TYME MALT GLASS

Sunday Punch Station \$6 p/p

A TRIO OF FRESH MADE BEVERAGES PERFECT FOR RELIEVING THOSE SUMMERTIME VAPORS. CHOOSE FROM; *Iced Tea, Seasonal Berry Mint Lemonade, Mint Julep, iced coffee, blood orange lemonade, raspberry spritzer, or Pear jus Spritzer.* INGREDIENTS SERVED IN LARGE PUNCH URNS WITH MASON JARS OR GLASS PUNCH CUPS

Sparkling Juices Bar... \$7.p/p

-ASSORTED SPARKLING SERVED IN CHAMPAGNE FLUTES; MARTINELLIS SPARKLING CIDER, CRANBERRY, PEAR, BLOOD ORANGE, WHITE GRAPE, (CAN ALSO BE TRAY PASSED)

Italian Soda Station... \$7.p/p

CHOOSE YOUR FAVOURITE SODA FLAVOURS TO BE MADE WITH SODA WATER, CREAM, TOPPED WITH WHIPPED CREAM AND CHERRIES (CAN ALSO BE TRAY PASSED)

North Shore Shaved Ice... \$6.p/p

CHOOSE YOUR FAVOURITE SHAVED ICE SYRUPS WITH FRESH SHAVED ICE AND VANILLA BEAN ICE CREAM CENTERS JUST LIKE THE LOCALS ON THE NORTH SHORE DO IT...

SAVORY FOOD....

Slider Station...\$13 p/p

SELECTION OF THREE OF THE FOLLOWING;

- CRAB CAKE SLIDER; *Jumbo Lump Crab Imperial topped with Remoulade Sauce.*
- FLAT IRON STEAK SLIDER; *Horseradish Mayo, Sautéed Onions and Mushrooms.*
- BABY PORTOBELLO SLIDER; *with Balsamic Reduction and warm Goat Cheese*
- BEEF SLIDER WITH BACON AND DANISH BLUE CHEESE
- HONEY AND GINGER PULLED PORK SLIDERS; *with coleslaw*
- GRILLED TRI-TIP SLIDER; *spicy mustard and AuJus*

Bienvenue Crepe station...12 p/p

- SWEET CREPES WITH ASSORTED FILLINGS INCLUDING: *Strawberries, Raspberries and Blueberries (seasonal), Apples and Walnuts, Whipped Cream, Grand Marnier Whipped Cream -OR-*
- SAVORY CREPES WITH ASSORTED FILLINGS INCLUDING: *Shrimp, Scallops, Crabmeat, Creamy Tarragon Chicken, Mushroom and Onions, Spinach and Gruyere Cheese, Broccoli and Cheddar, Grilled Chicken & Peppers*

Potato Martini Station \$9 p/p

A TRIO OF GARLIC MASHED POTATOS, PESTO MASHED POTATOS AND MASHED SWEET POTATOS SERVED WITH DISPLAYED SOUR CREAM, CHEDDAR CHEESE, PARMESAN CHEESE AND CRISPY PROCUITTO DANISH BLEU CHEESE WITH CHIVE "STRAWS". SERVED IN A MARTINI GLASSES

Teppanyaki Station...\$14 p/p

TEPPAN GRILL WITH PROTEINS OF SHRIMP, CHICKEN BREAST AND TOP SIRLOIN COOKED ON SITE TEPPAN STYLE. ALSO WITH FRESH MADE FRIED RICE AND DIPPING SAUCES; *PINK SAUCE, GINGER SAUCE AND MUSTARD SAUCE (SERVED WITH CHOP STIX)*

Pasta Sautee Station \$10 p/p

SAUTE STATION SERVING 4 CHEESE RAVIOLI PASTA WITH ASSORTED INGREDIENTS OF MINCED GARLIC, SHALLOTS, SPINACH LEAF, BASIL; WITH SAUCES OF ALFREDO, MARI-NARA, AND PESTO SAUTED TO ORDER.

-ADD CHICKEN...\$2.00, ADD PRAWNS...\$3.00

CULINARY EXHIBIT STATIONS

SAVORY FOODS CON'T....

Pizza Blaze Station \$14 p/p

CHOOSE THREE OF THE FOLLOWING PIZZA STYLES. THE INGREDIENTS FOR THOSE STYLES WILL BE MADE AVAILABLE FOR THOSE CHOICES OR CUSTOM MADE PIZZAS(PLAIN CHEESE ALREADY INCLUDED); *MARGARITA PIZZA, BBQ PIZZA WITH FETA, CANADIAN BACON PINEAPPLE WITH CASHEWS. PORTUGUESE SAUSAGE WITH ARUGULA, CARMELIZED ONION, MUSHROOM AND GORGONZOLA.* PIZZA OVEN WILL BE SEPARATE RENTAL. SOME VENUES MAY HAVE ONSITE CONVECTION OVENS AVAILABLE.

The world is your Oyster Station \$22

PACIFIC OYSTERS (SEASONAL) SHELLED FOR GUESTS AND DISPLAYED ON ICE. SERVED WITH FRESH MADE COCKTAIL SAUCE, SHAVED HORSERADISH AND LEMON; CRACKED PEPPER AND SEASALT.

Gourmet French Fry Station \$10 p/p

ON-SITE FRENCH FRIED POTATO AND SWEET POTATO FRIES, SERVED WITH ASSORTED TOPPINGS; PARMESAN CHEESE, BLUE CHEESE, GRAVY, FETA CHEESE, SEASALT, GOURMET KETCHUP, FRY SAUCE, AND GORGONZOLA SAUCE. SERVED IN PAPER CONES

Tri-tip sandwich station \$8 p/p

OUR CABERNET MARINATED TRI-TIP CHEF-CARVED WITH GOURMET MUSTARD AND ROASTED GARLIC AND RED PEPPER AIOLI AND AU JUS, SERVED WITH CARMELIZED ONION, GORGONZOLA CHEESE, SAUTÉED MUSHROOMS WITH ARTISAN BUNS.

Small Plate Station \$18 p/p

SELECT THREE OF SMALL PLATES FROM THE "SMALL PLATE" SECTION OF THE MENU. WORK WITH OUR DESIGNER TO DESIGN A DISPLAY TABLE TO FIT YOUR AWESOME THEME.

THESE DISPLAY CAN LOOK STRIKING, PERFECT FOR FOODIES.

Soup & Bread Station \$10 p/p

SELECT THREE OF THE FOLLOWING SOUPS; BEEF AND BARLEY AND FENNEL SOUP, CREAMY BROCCOLI SOUP WITH AGED IRISH WHITE CHEDDAR, ROASTED TOMATO FENNEL AND SHALLOT SOUP WITH CRÈME FRAISHE, CREAM OF WILD SHROOM, MADE OLDWORLD STYLE WITH EGG YOKE CRACKED PEPPER, TUSCANNY SOUP WITH SAUSAGE, YUKON GOLD POTATOS AND SWISS CHARD, MORROCAN SPICED SOUP WITH WILD GRAINS AND LENTILS, CORN CHOWDER WITH CRISPY PROCIUTTO, CRAB CHOWDER WITH CRISPY PROCIUTTO, YUKON GOLD POTATO SOUP WITH FAT BACK BACON AND CRÈME FRAISHE, TOMATO AND CRAB BISQUE WITH PROVENCAL HERB, ON DISPLAY SERVED WITH ARTISAN FRENCH BREADS AND BREAD STICKS.

Cheese Fondue Station \$10 p/p

SELECT 2 CHEESE FONDUES; WHITE CHEDDAR AND CREAM, COLBY JACK AND JALAPEÑO, ITALIAN PARMESAN AND SPINACH, AGED GOUDA AND FONTINA, OR CREAMY BRIE. ALSO SERVED WITH ASSORTED CRUDITE(VEGETABLES) AND SLICED BREADS AND CRISPS WITH BAMBOO DIPPERS.

Louisiana Crab Pot \$14 p/p

WITH CRAB LEGS, SHRIMP, LINGUIÇA SAUSAGES WITH WHOLE YUKON GOLD POTATOS, AND COBB CORN. SERVED WITH KOSHER SALT, CHIVES AND FRESH SQUEEZED LEMON ALL STEAMED WITH SOUTHERN SPICES

SWEET FOODS...

Chocolate Fondue Station \$7

A BEAUTIFUL DISPLAY OF SKEWERED STRAWBERRIES,, PINEAPPLE, MARSHMALLOW, RICE CRISPY TREATS AND DRIED MANGO. SERVED WITH WHITE CHOCOLATE AND MILK CHOCOLATE FONDUE.

Macaron Station \$12 p/p

-HAND MADE MACARONS AVAILABLE IN ASSORTED FLAVOURS WITH STRIKING COLORS... *BLOOD ORANGE CHOCOLATE, ETHIOPIAN ESPRESSO, FRENCH LAVENDER, HAZELNUT, LEMON MERENGUE PIE, PASSION FRUIT, INTENSE CHOCOLATE, PISTACHIO, RASPBERRY, ROSEWATER, SALTED CARAMEL, VANILLA CRÈME BRÛLÉE, TIRAMISU*

S'mores Station \$7.50

VINTAGE WOODEN S'MORES STATION DISPLAY WITH A GLASS ROCK FLAME. SKEWERED MARSHMALLOWS, GHIRRIDELLI CHOCOLATE, NUTELLA, PEANUT BUTTER AND WHITE CHOCOLATE IN DISPLAY

Catalina Dessert Station \$8

ASSORTED FINGER PASTRIES AND DESERTS SUCH AS MACARONS, MINI TARIMISU, CEAM PUFFS, LEMON TARTINES, LIME TARTINES. CRÈME BRULEE SHOTS AND ASSORTED MINI-CAKES AND PETIT FOURS.

FIRST COURSE SELECTIONS

Select (one) for first course

-SALADS-

-MIXED SPRING GREENS AND BABY SPINACH WITH A RASPBERRY VINAIGRETTE, CANDIED WALNUTS, FRESH RASPBERRIES (SEASONAL), GORGONZOLA CHEESE WEDGE AND RUSTIC CROUTONS

-MIXED SPRING GREENS MIXED IN A HONEY-BALSAMIC VINAIGRETTE, DRIED CHERRIES, CHEVRE CHEESE AND RUSTIC CROUTONS

-MIXED GREENS OF ICEBERG AND SPRING MIX WITH HEIRLOOM TOMATOES, RUSTIC CROUTONS AND A SELECTION OF TWO DRESSINGS SERVED FAMILY STYLE

-FRESH CHOPPED ROMAINE WITH A CREAMY CAESAR DRESSING, RUSTIC CROUTONS AND SHAVED PARMESAN CHEESE CRISPS

-ROMAINE LETTUCE WITH A CITRUS DRESSING, AVOCADO AND BLACK BEAN WITH JACK CHEESE TOPPED WITH TORTILLA CRISPS.

-ICEBERG LETTUCE WITH FRESH CUT SWEET RED ONIONS, RUSTIC CROUTONS, CAPERS, CALAMATA OLIVES AND FETA CHEESE WITH CHAMPAGNE VINAIGRETTE DRESSING

-FALL MIXED GREENS, APPLE AND PEAR SLICES, CINNAMON-CANDIED PECANS IN AN APPLE-CIDER VINAIGRETTE, TOPPED WITH GORGONZOLA CHEESE AND RUSTIC CROUTONS

-TOSSED BABY GREENS WITH FETA, CHERRIES AND HAZELNUTS IN A REFRESHING BLOOD ORANGE CHAMPAGNE VINAIGRETTE

-BUTTER LETTUCE WITH CRISPY PROSCIUTTO, BABY HEIRLOOM TOMATOES AND CRUMBLED BLUE CHEESE AND SHERRWINE VINEGAR REDUCTION

-BUTTERLEAF WITH BLACKBERRY VIN, BABY HEIRLOOM TOMATOS ROAST MISSION ALMONDS AND SQUAW CRUTONS.

-OR SOUPS-

-BEEF AND BARLEY AND FENNEL SOUP

-CREAMY BROCCOLI SOUP WITH AGED IRISH WHITE CHEDDAR

-ROASTED TOMATO FENNEL AND SHALLOT SOUP WITH CRÈME FRAISHE

-CREAM OF WILD SHROOM, MADE OLDWORLD STYLE WITH EGG YOKE CRACKED PEPPER

-TUSCANNY SOUP WITH SAUSAGE , YUKON GOLD POTATOS AND SWISS CHARD

-MORROCAN SPICED SOUP WITH WILD GRAINS AND LENTILS

-CORN CHOWDER WITH CRISPY PROCIUTTO

-CRAB CHOWDER WITH CRISPY PROCIUTTO

-YUKON GOLD POTATO SOUP WITH FAT BACK BACON AND CRÈME FRAISHE

-TOMATO AND CRAB BISQUE WITH PROVENCAL HERB

Dinner Entrees'

-Poultry-

ORANGE CITRUS CHICKEN \$27

CITRUS MARINATED AND GRILLED BREAST OF CHICKEN ON A BED OF SPRING VEGGIES FINGERLING POTATOES. ACCENTED WITH BLOOD ORANGE SAUCE, WATERCRESS AND FETA CHEESE

ROSEMARY-HERB CHICKEN \$25

MARINATED IN OLIVE OIL, LEMON AND ROSEMARY WITH AN HOUSE OVEN-DRIED TOMATO CREAM SAUCE, YUKON GOLD MASHED POTATOES AND SEARED ASPARAGUS

CHICKEN MARSALA \$26

BREAST OF CHICKEN DREDGED IN FLOUR AND SAUTÉED WITH MARSALA WINE AND PORTABELLA MUSHROOMS SERVED WITH GARLIC MASHED YUKON GOLD POTATOES AND TARRAGON ROASTED BABY CARROTS

CHICKEN ROULADE \$27

CHICKEN BREAST ROLLED WITH SAUTÉED SPINACH, PROSCIUTTO AND DOUBLE CRÈME BRIE SERVED WITH GARLIC WHIPPED GOLD POTATOES AND SEARED PEPPERED ASPARAGUS

PARMESAN CHICKEN \$25

CHICKEN DREDGED IN AGED PARMESAN CHEESE SERVED ON PESTO WHIPPED POTATOES AND FLORENTINE VEGGIES WITH BELL PEPPER CRISPS

AIRLINE CHICKEN BREAST \$28

AIRLINE TRIMMED CHICKEN BREAST SEARED AND ROASTED STACKED ON A BED OF FRESH GREENS AND BUTTER GOLD YUKON WHIPPED POTATOS AND CHICKEN & PORCINI DEMI GLACE

COGNAC CHICKEN \$25

PAN SEARED CHICKEN BREAST WITH FRESH CRACKED PEPPER COGNAC JUS, WHIPPED SWEET POTATOES AND FRENCH MARKET GREEN BEAN MEDLEY

PARMESAN CHICKEN \$26

AGED PARMESAN CRUSTED BREAST OF CHICKEN WITH PESTO WHIPPED YUKON GOLD'S AND FLORENTINE VEGETABLE BLEND WITH RED BELL PEPPER CRISPS.

GINGER MAPLE CHICKEN \$25

ASIAN INSPIRED GRILLED CHICKEN BREAST IN A SOY, MAPLE AND GINGER REDUCTION. SERVED WITH WASABI WHIPPED POTATOES AND SNAP PEA AND BABY CARROT MEDLEY.

MISSION FIG BREAST OF CHICKEN \$27

SKIN ON ROASTED BREAST OF CHICKEN WITH FIG DEMI-GLACÉ WITH BABY CARROTS AND WHIPPED RED POTATOES

CHICKEN TARRAGON \$26

BREAST OF CHICKEN FINISHED IN A DELICIOUS MARSCARPONE TOMATO TARRAGON SAUCE

LAVENDER CHICKEN \$25

CHICKEN BREAST WITH HONEY AND LAVENDER, PEPPERCORN AND PEAR CREAM. SERVED WITH GARLIC WHIPPED YUKON GOLDS AND SEARED ASPARAGUS

DINNER ENTREES'

-SEAFOOD-

WILD SEA BASS \$32

WILD SAUTÉED SEA BASS ON A BED OF ROASTED GARLIC WHIPPED GOLD POTATOES WITH A RED BELL PEPPER, TOMATO AND FENNEL COULIS & MICRGREEN GARNISH

SEARED ATLANTIC SALMON \$28

FRESH ATLANTIC SALMON FINISHED WITH IN A DELICIOUS CRÈME FRAICHE SAUCE INFUSED WITH SHALLOTS AND CRUSHED GARLIC OVER FINGERLING POTATOES AND FRENCH GREENS

SEAFOOD RISOTTO \$31

FRESH SEARED TIGER PRAWNS AND SCALLOPS SERVED ATOP A BED OF CREAMY ROMANO AND PARMESAN CHEESE RISOTTO AND ASPARAGUS, GARNISHED WITH MICRO GREENS

SEAFOOD PAELLA \$33

WORLD CLASS FRESH SEAFOOD, SHELLFISH, LOBSTER & SAFFRON PAELLA

PESTO SALMON \$28

FLOUR DREDGED AND SEARED, SERVED WITH PESTO WHIPPED YUKON GOLDS AND FLORENTINE MEDLEY

SEARED MAPLE AHI \$30

SEARED AHI WITH A SOY MAPLE GLAZE WITH GINGER CRISP GARNISH, ON A BED OF VINAGARETTE GREENS WITH SLICED CITRUS

HALIBUT OPORTO \$30

PAN SAUTÉED HALIBUT WITH PORT WINE BUTTER REDUCTION, NEW POTATOS AND SEARED CITRUS BRUSSEL SPROUTS

WILD HALIBUT \$31

WILD HALIBUT SAUTÉED ON A BED OF WILD GRAIN HAZELNUT RICE AND FRENCH GREENS. SERVED WITH A BLOOD ORANGE SAUCE WITH WATERCRESS GARNISH

PESCE GNOCCHI \$25

SEARED SALMON FILLET WITH SAUTÉED RED ONION, WILD MUSHROOM, ASPARAGUS TIPS FRESH HERBS WITH A MADEIRA SAUCE AND MICRO ARUGULA

SALMON BURRE MONTE \$25

SEARED SALMON FILLET WITH WHITE CHEDDAR WHIPPED POTATOS, ROASTED APPLE GRAN MARNIER BURRE MONTE AND SEARED BRUSSEL SPROUTS WITH PECAN

AHI TOWER \$35

TOWER OF SEARED AHI AND GRILLED FARMER'S MARKET VEGGIES WITH BASIL OIL AND BEET CREAM, PRAWN GARNISH

MUSSEL BASKET \$28

STEAMED MUSSELS BORDELAISE SAUCE & LEMON BEAUTIFULLY PRESENTED FAMILY STYLE

MISO GLAZED SEA BASS \$30

WITH FRIZZLED GINGER AND MANGO SALSA, SERVED WITH WASABI WHIPPED POTATOS

Dinner Entrees Cont'

BEEF, LAMB & PORK-

PINOT BRAISED SHORT RIBS \$30

SLOWLY BRAISED FOR HOURS IN A PINOT NOIR & PORT WINE BLEND TILL TENDER ENOUGH TO EAT WITH A FORK. SET ATOP ROASTED FINGERLING POTATOES AND ROASTED PEPPERED ASPARAGUS

MAPLE DUCK BREAST...\$31

MAPLE AND BOURBON GLAZED DUCK BREAST ON WHIPPED SWEET POTATO AND FRESH THYME SAUTÉED SPINACH

FLAME GRILLED TRI-TIP \$27

ANGUS TRI-TIP MARINATED IN A CABERNET SAUVIGNON AND OUR HOUSE RUB. SERVED WITH CABERNET PORT DEMI-GLACÉ, ROASTED GARLIC YUKON GOLD MASHED POTATOES AND TARRAGON ROASTED CARROTS

CHATEAUBRIAND \$32

CHATEAUBRIAND; BEEF TENDERLOIN ATOP PARMESAN YUKON GOLD WHIPPED POTATOES AND SEARED ASPARAGUS WITH A CABERNET MAPLE DEMI-GLACÉ.

FLANK STEAK \$27

MARINATED BEEF FLANK WITH WHITE CHEDDAR YUKON GOLD POTATOES AND ANCHO CHILI LIME AND BLUE AGAVE COULIS AND SRIRACHA AIOLI

FANNED LOIN OF LAMB \$31

WITH ARTICHOKE PUREE & ROASTED GARLIC AU JUS. NEW POTATOS SAGE ROASTED BABY CARROTS

LEMON & SAGE PORK LOIN \$ 27

WITH CONFETTI OF GARLIC, PARSLEY & LEMON ZEST PRESENTED WITH BALSAMIC GLAZED ONIONS SERVED WILD GRAIN RICE AND SAUTEED SPINACH LEAF

GRILLED SAGE PORK TENDERLOIN \$28

TENDERLOIN OF PORK RUBBED IN CORIANDER AND SAGE, FINISHED WITH A CALVADOS REDUCTION. APPLEWOOD SMOKED BACON YUKON GOLD POTATOS AND A TARRAGON BABY CARROTS

AUSTRALIAN RACK OF LAMB \$33

WITH CREAMY POLENTA AND FRENCH GREENS FINISHED WITH BURGUNDY AU JUS

T-BONE OF LAMB \$34

SEARED AND SERVED WITH CREAMY CHEVRE ACCENTED POLENTA WITH A BLACKBERRY AND PINOT NOIR REDUCTION AND TARRAGON BABY CARROTS

ANGUS NEW YORK STRIP \$29

ROASTED ANGUS NEW YORK STRIP SERVED WITH ROASTED FINGERLING POTATOES AND TARRAGON BABY CARROTS ACCENTED WITH TRUE BÉARNAISE SAUCE

PRIME RIB-EYE ROAST \$30

PRIME RIB-EYE ROAST WITH CRACKED PEPPER, ROASTED FINGERLING POTATOES AND TARRAGON BABY CARROTS ACCENTED WITH BEEF JUS AND WHIPPED CREAM HORSERADISH

NEW YORK, NEW YORK \$29

ANGUS NEW YORK STEAK WITH CRACKED PEPPER, BEEF JUS, ROAST GARIC WHIPPED GOLD POTATO AND ROASTED BRUSSEL SPROUTS WITH ORANGE, HERB/GARLIC COMPOUND BUTTER ROSSETE

DINNER ENTREES' CONT'

ITALIAN AND PASTA...

FILET MINON FETTUCINI \$39

GORGONZOLA ACCENTED FETTUCINI ALFREDO SERVED WITH BEEF TENDERLOIN MEDALIONS AND PORT AND BALSAMIC VINEGAR DRIZZLE

SPAGHETTI & MEATBALLS \$28

HOUSE MADE SPAGHETTI AND MEATBALLS; MARINARA FROM SIMMERED ROMA TOMATOES SERVED WITH HAND ROLLED MEATBALLS AND TOPPED WITH BASIL CHIFFANADE

CHICKEN MARSALA \$27

BREAST OF CHICKEN DREDGED IN FLOUR AND SAUTÉED WITH MARSALA WINE AND PORTABELLA MUSHROOMS

CHICKEN PARMESAN \$27

BREAST OF CHICKEN BREADED AND SERVED WITH HOUSE MADE MARINARA AND BAKED WITH IMPORTED ITALIAN CHEESE

ITALIAN SAUSAGE & BELL PEPPERS \$26

FINE ITALIAN SAUSAGE SAUTÉED WITH BELL PEPPERS AND OLIVE OIL

PASTA PRIMAVERA \$24

ANGEL HAIR PASTA IN A SIMMERED SAUCE OF ROMA TOMATOES, OLIVE OIL, BASIL AND GARLIC

VODKA PASTA \$24

PENNE PASTA IN HOUSE MADE CREAMY PARMESAN VODKA MARINARA TOSSED WITH FRESH BASIL

SPINACH FETTUCINI ALFREDO \$24

FETTUCINI IN A HOUSE MADE GARLIC ALFREDO WITH IMPORTED CHEESE, TOSSED WITH FRESH SPINACH.

LASAGNA \$25

LAYERED PASTA WITH MARINARA, ITALIAN SAUSAGE AND BECHEMEL SAUCE AND PORTOBELLO MUSHROOM

CREAMY PESTO LINGUINI \$24

LINGUINI IN A CREAMY PESTO SAUCE WITH PINE NUTS AND ROMANO CHEESE ACCENTED WITH RED BELL PEPPER

POTATO GNOCCHI \$24

POTATO AND FLOUR DUMPLING SAUTÉED WITH MUSHROOMS AND RED ONION AND MARSALA SAUCE.

-ADD CHICKEN... \$3, SHRIMP...\$4, SALMON...\$6-

VEGETARIAN & VEGAN...

PORTABELLA MUSHROOM STUFFED RAVIOLI \$25

SERVED WITH SUN-DRIED TOMATO ALFREDO SAUCE AND FRESH BASIL GARNISH AND FRESH ROASTED ASPARAGUS

BUTTERNUT SQUASH STUFFED RAVIOLI \$25

WITH BROWNED BUTTER AND SAGE SERVED WITH CHARDONNAY SAUTÉED CALIFORNIA BLEND

GRILLED CHAMPIGNON PORTABELLA \$26

GRILLED PORTOBELLO MUSHROOM CAPS WITH A CREAMY MARINARA SAUCE TOPPED WITH A BASIL GARNISH. SERVED WITH ROASTED GARLIC MASHED YUKON GOLD POTATOES AND TARRAGON ROASTED CARROTS

ROMANO REGGIANO RISOTTO \$26

TOPPED WITH SEARED CHANTERELLE & BROWN BEECH MUSHROOMS, AND ONIONS SERVED WITH FRENCH GREENS

VEGETABLE LASAGNA \$26

VEGETABLE LASAGNA; HOMEMADE WITH GRILLED EGGPLANT AND SPINACH

GRILLED CHAMPIGNON PORTABELLA (VEGAN) \$25

GRILLED PORTABELLA MUSHROOM CAPS WITH A FIG AND RED ONION SAUCE, SERVED WITH ROASTED FINGERLING POTATOES, TARRAGON ROASTED CARROTS

VEGAN GNOCCHI \$25

WITH SAUTÉED RED ONION, WILD MUSHROOM, FRESH HERBS WITH A MADEIRA WINE VOLETE SAUCE AND MICRO GREEN GARNISH

ROASTED EGGPLANT AND HEIRLOOM TOMATO (VEGAN) \$27

STACKED WITH FINGERLING POTATOES WITH A ROASTED TOMATO AND FENNEL POMAROLA SAUCE

GRILLED POLENTA \$26

GRILLED PARMESAN ROSEMARY POLENTA TRIANGLES WITH TRUFFLE OIL & SHAVED PARMESAN

HAND MADE MANICOTTI \$26

HAND ROLLED OLD WORLD MANICOTTI WITH IMPORTED CHEESES AND FRESH HERBS

SUBSTITUTIONS

Starches

WILD RICE BLEND PILAF
GARLIC MASHED YUKON BUTTER-GOLD POTATOES
PESTO WHIPPED POTATOES
TARRAGON-HERB WHIPPED POTATOES
HORSE-RADISH WHIPPED POTATOES
SUMMER WILD GRAIN
SPANISH RICE
LEMON RICE
ROASTED RED POTATOES
ROASTED NEW POTATOES
FINGERLING POTATOES*
CREAMED POLENTA

Vegetables

ROASTED PEPPERED ASPARAGUS*
JULIENNE CARROTS & WHOLE GREEN BEANS
WINE SAUTÉED CALIFORNIA BLEND VEGGIES
SNOW PEAS AND CARROTS*
TARRAGON ROASTED CARROTS WITH SHALLOTS
ROASTED BRUSSEL SPROUTS ORANGE AND WALNUTS
ROASTED FARMER'S MARKET CARROTS WITH A NUTMEG AND HONEY GLAZE
BOURBON MAPLE GLAZED BUTTERNUT SQUASH
GREEN BEANS WITH BUTTERY TOASTED ALMONDS
OVEN ROASTED WINTER VEGETABLES

DESSERTS

- TIRAMISU ON A BED OF CARAMEL SAUCE...\$3.95 P/P
- PRINCESS CAKE; RASPBERRY JAM, PASTRY CREAM, AND WHIPPED CREAM, COVERED WITH GREEN MARZIPAN...\$4.95
- HAND MADE LARGE DESSERT MACARONS AVAILABLE IN ASSORTED FLAVOURS...\$4.95 *BLOOD ORANGE CHOCOLATE, ETHIOPIAN ESPRESSO, FRENCH LAVENDER, HAZELNUT, LEMON MERENGUE PIE, PASSION FRUIT, INTENSE CHOCOLATE, PISTACHIO, RASPBERRY, ROSEWATER, SALTED CARAMEL, VANILLA CRÈME BRÛLÉE, TIRAMISU*
- BLACK FOREST CAKE WITH RASPBERRY SAUCE...\$3.50
- CHOCOLATE DIPPED CANNOLI WITH SWEET CREAMY MARSCARPONE FILLING...\$4.50
- WHIPPED CREAM AND RASPBERRY FILLED NAPOLEONS ...\$4.50
- DELICIOUS RASPBERRY CUSTARD TARTS...\$4.50
- RED VELVET CAKE WITH CREAM CHEESE WHIP....\$5.50

SERVICES

Sit Down Service generally requires 1 server per 20-25 guests depending on the number of services that your event needs or the size and location of the event. A minimum of 4 servers is needed regardless of the event size. Some menu choices or services will require additional servers/ chefs. Servers will include a total of 8 hours; 2.5 hrs. of set-up, 5 hours of event time and 1/2 hour of clean-up.

- UNIFORMED SERVER (FOR UP TO 8 HRS.) \$150/Per Server
- CHEF OR STATION ATTENDANT...\$25/hr. (minimum 3 hrs.)
- BAR TENDER (4.5 HOUR OF SERVICE).....\$200 /4.5 hours
- CHANGEOVER...\$200-\$300
CHANGEOVERS (SETTING UP THE RECEPTION AT THE SAME LOCATION AS THE CEREMONY AFTER THE CEREMONY IS OVER) WILL NEED TO BE PLANNED OUT CAREFULLY, PLEASE INQUIRE AS TO YOUR NEEDS FOR MORE INFORMATION
- ADDITIONAL EVENT TIME FOR OUR TEAM (BEYOND 8 HOURS)....\$400/ hour

BAR & BEVERAGE SERVICES

Prices do not include sales tax, Service Fee will be charged at 19%, Labor for Bar packages is charged at \$150 per bartender (per 4 hours of service) and additional hours at \$30 per hour. (One bartender/per 75 guests for all packages). Actual prices may vary depending on guest count, venue and length of service

HOSTED AND CASH BAR PACKAGES INCLUDE:

- ONE BAR STATION (PORTABLE BAR, BACK TABLE, LINEN) PER 100 GUESTS
- BAR SUPPLIES: ICE, NAPKINS, PLASTIC CUPS, STRAWS, POUR SPOUTS, BOTTLE OPENERS,
- COKE, DIET COKE, SPRITE, BOTTLED WATER, PERRIER, CRANBERRY JUICE, AND ORANGE JUICE.
- CHAMPAGNE TOAST INCLUDED (J. ROGET AND SPARKLING CIDER)

DOMESTIC BEERS:

BUD LIGHT, BUDWEISER, MICHELOB ULTRA, MILLER LIGHT, AND COORS LIGHT

IMPORT/MICROBREW BEERS:

CORONA, GUINNESS, NEWCASTLE, HEINEKEN, AMSTEL LIGHT, FAT TIRE,
STELLA, BLUE MOON, PYRAMID HEFEWEIZEN, AND SAM ADAMS LAGER

BAR PACKAGES

CAMBRIA Package...\$21 p/p

ALCOHOL: GREY GOOSE VODKA, KETEL ONE CITRON/ORANGE, ABSOLUT VANILLA, BOMBAY SAPPHIRE GIN, BACARDI RUM, CAPTAIN MORGAN RUM, PATRON SILVER TEQUILA, JOHNNIE WALKER BLACK SCOTCH, MAKER'S MARK BOURBON, SEAGRAM'S 7, CROWN ROYAL, MALIBU RUM, APPLE PUCKER, PEACH SCHNAPPS, MIDORI, DISORONNO AMARETTO, GRAND MARNIER, KAHLUA, BAILEY'S IRISH CREAM, HENNESSEY, JAMESON.

MIXERS: SWEET AND SOUR, TONIC WATER, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE, BLOODY MARIE MIX, EXTRA DRY VERMOUTH, SWEET VERMOUTH, LIME JUICE, AND GRENADINE. ALSO INCLUDES LIMES, LEMONS, OLIVES & CHERRIES.

BEER: CHOICE OF 3 IMPORT/DOMESTIC BEERS – PLEASE SEE ABOVE

WINE: FRANCIS FORD COPOLLA "DIRECTORS CUT" CABERNET/CHARDONNAY

SANTA BARBARA Package...\$17 p/p

ALCOHOL: ABSOLUT OR STOLINAYA VODKA, SMIRNOFF CITRON/ORANGE, ABSOLUT VANILLA, TANQUERAY GIN, BACARDI RUM, CAPTAIN MORGAN RUM, EL JIMADOR SILVER TEQUILA, DEWARS WHITE LABEL SCOTCH, JACK DANIELS BOURBON, SEAGRAM 7, MALIBU RUM, APPLE PUCKER, PEACH SCHNAPPS, POMEGRANATE, BLUE CURACAO, MIDORI, DISORONNO AMARETTO, TRIPLE SEC, KAHLUA, AND BAILEY'S IRISH CREAM

MIXERS: SWEET AND SOUR, TONIC WATER, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE, BLOODY MARIE MIX, EXTRA DRY VERMOUTH, SWEET VERMOUTH, LIME JUICE, GRENADINE . ALSO INCLUDES LIMES, LEMONS, OLIVES, & CHERRIES.

BEER: CHOICE OF 1 IMPORT BEER AND OR 2 DOMESTIC BEER – PLEASE SEE ABOVE

WINE: DELOACH CHARDONNAY AND PINOT NOIR/CABERNET

CONTINUED.....

BAR PACKAGES CONTINUED

SAN SIMEON Package...\$14 p/p

ALCOHOL: WELL SELECTIONS OF VODKA, GIN, RUM, TEQUILA, SCOTCH, BOURBON, APPLE PUCKER, PEACH SCHNAPPS, MIDORI, AMARETTO, KAMORA, AND IRISH CREAM

MIXERS: SWEET AND SOUR, TONIC WATER, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE, BLOODY MARIE MIX, EXTRA DRY VERMOUTH, SWEET VERMOUTH, LIME JUICE, GRENADINE

BEER: CHOICE OF 2 DOMESTIC BEERS – PLEASE SEE ABOVE

WINE: CANYON ROAD CHARDONNAY AND MERLOT/CABERNET

CATALINA Package...\$12 p/p

BEER: CHOICE OF 2 DOMESTIC BEERS – PLEASE SEE ABOVE

WINE: DELOACH CHARDONNAY AND PINOT NOIR OR CABERNET

CASH Bar...\$350

ALL CASH BARS REQUIRE A SET UP FEE OF \$350. IF YOUR EVENT IS BELOW 100 GUESTS, YOU WILL BE REQUIRED TO PAY A \$250 DEPOSIT TO GUARANTEE SALES AT THAT EVENT. IF SALES ARE BEYOND \$250, DEPOSIT WILL BE REFUNDED

THIS INCLUDES:

One bartender/bar setup per 75 guests, portable bar, back table and linen.

One bartender for four (4) hours of actual open bar time.

Additional Hour charged at \$30 per hour for the bartender.

ADDITIONAL BEVERAGE SERVICES

Cappuccino Barista Bar INCLUDES

- LARGE COPPER PLATED BAR AND "ESPRESSO" DISPLAY
- DISPOSABLE OR CHINA CUPS (ask for details on pricing)
- PROFESSIONAL BARISTA(S)
- FRESH MADE COFFEE BEVERAGES INCLUDING; *Cappuccino, American, coffee shots, café Latte, Macchiato, Espresso Con Panna, Chai Latte, café mocha, Hot Chocolate.*
- ICED COFFEE BEVERAGES; *Frappuccino, Iced Mocha, Iced Cappuccino, Iced Espresso, Iced Lattes, Iced Chai Latte's*

BAR TENDERS (ONE PER 75-100)...\$200

Bring your own beverages and supplies

ICE SERVICE: \$1.75 P/P

provides Ice for your event for up to 4 hours

GLASSWARE:

Bar Glassware - \$4.00 per person (based upon 4.5 hour event) – Includes Wine Glass, Double Old Fashioned, High Ball, and Martini Glass

Full Bar Glassware - \$5.00 per person (based upon 4.5 hour event) – Includes Wine Glass, Double old Fashioned, High Ball, Champagne Flute, and Martini Glass

Soft Drink Bar \$2.75 p/p

FREE SOFT DRINKS FOR YOUR GUESTS, PERFECT FOR "DRY" EVENTS

Sparkling juices bar \$3.50 p/p

*BOTTLED SPARKLING CIDER, BLUEBERRY, PEAR AND CRANBERRY JUICES CHILLED ON ICE AND SERVED TO YOUR GUESTS (ADD CHAMPAGNE FLUTES FOR \$.75P/GLASS)

Pellegrino Water Service \$2.75 p/p

INCLUDES PELLEGRINO WATER SERVICE (LIMIT 3 BOTTLES PER TABLE)

Coffee Service \$1.50 p/p

INCLUDES "SEATTLE'S BEST" COFFEE WITH CREAM AND SUGAR/SUGAR SUBSTITUTE

Additional Punch or Lemonade \$1.50

(each) p/p

ADD ICED TEA, SEASONAL BERRY LEMONADE, MINT JULEP, ICED COFFEE, BLOOD ORANGE LEMONADE, RASPBERRY SPRITZER, OR PEAR JUS SPITZER