

CAMBRIA
CATERING
& Special Events

At The Glendora Woman's Club

Buffet Menu

Packages

Add a finer touch with one of our wedding collections; they will include the items and services listed below. Anything not included can be added such as additional linen(s), different china patterns or chargers etc. A wide variety of special order linens and fabrics are also

BUFFET BANQUET COLLECTION I. \$7.95 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
- DESSERT PLATE IN MATCHING PATTERN

FLATWARE: STAINLESS STEEL

- DINNER FORK
- DINNER KNIFE
- 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 CORKAGE & POURING
- SERVING TRAYS & JACK STANDS
- CAKE CUTTING SERVICE

BUFFET BANQUET COLLECTION II \$4.95 per/person

CHINAWARE:

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

FLATWARE: STAINLESS STEEL

- DINNER FORK
- DINNER KNIFE
- DESSERT FORK

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

STEMWARE:

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Dinner Entrees'

Our menu prices begin at \$18 per/person. Large guest counts are eligible for discounts. Additional entrees of lesser value will be added starting at \$5 Per/Person. Prices do not include Servers or rentals (see wedding collection). Prices based on minimum 75 guests and may otherwise be subject to change.

MENU PRICES INCLUDE THE FOLLOWING:

- GOURMET SALAD SELECTION (*ADDITIONAL SALADS @ \$1.50 P/P*)
- FRESH ARTISAN BREADS OR DINNER ROLLS WITH BUTTER
- VEGETABLE SIDE SECTION OF YOUR CHOICE
- STARCH SIDE SELECTION OF YOUR CHOICE
- MINT-HERBED SEASONAL BERRY LEMONADE OR COFFEE STATION
- PRESET WATER IN PITCHERS
- HIGH QUALITY DISPOSABLE DINNERWARE, PLATES AND CUTLERY
- BUFFET SERVING EQUIPMENT OF ROLL-TOP CHAFERS AND PORCELAIN
- CHAMPAGNE TOAST POURING SERVICE AND CORKAGE
- CAKE CUTTING SERVICE

GWC Club Rental Pricing

Rental prices include 5 hour of event time, additional time can be purchased. Includes tables and chairs of various sizes. Event time cannot pass 11:45 AM. Security guards are required when serving alcoholic beverages. 1 per 75 guests.

BALLROOM PRICING: (seats up to 240 guests)

Saturday Rental.....\$1000
 Friday & Sunday Rental.....\$800
 Monday – Thursday Rental.....\$500
 Holiday Pricing.....upon request
 Security guard (required when serving alcohol)
\$150
 Security and damage deposit....\$400

(\$300 is refunded after your event, \$100 retained for a cleaning fee)

TEA ROOM RENTAL (seats up to 35 guests)

Saturday Rental.....\$400/ 5hr
 Friday & Sunday weekday Rental.....50/hr
 Beverage and wait staffing.....\$300
 Security guard.....\$150

Appetizers

Choose 2 included in the Banquet Package, Many of these can also be served at a Station as well.

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
- 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 & LEMON TWIST SERVED IN A SHOT GLASS \$4.95
- MINI CRAB CAKES CREAM CHEESE TARTAR DOLLOP...\$4.50
- 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 / ROASTED BEET AND SHERRY VINEGAR REDUC-TION..\$4.00
- GARLIC & HERB FLANK STEAK SATAY SERVED WITH A CREAMY GORGONZOLA SAUCE...\$3.50
- CEVICHE SHOOTERS OF SHRIMP, CILANTRO AND LIME...\$4.50
- LEMON AND OLIVE OIL MARINATED SOUVLAKI SKEWERS WITH MINT YOGURT DIP...\$3.50
- 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
- WONTON CUP WITH AHI TARTARE, AVOCADO AND GINGER...\$4.50
- BACON WRAPPED TIGER SHRIMP WITH CHILI ANCHO AND AGAVE CHUTNEY...\$4.50
- SOPES DE CERDO: PORK BELLY, ORANGE MARINADE, WITH ACHEOTE...\$ 5.50

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
- *ADDCRAB \$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
- CHARTURIE BOARD: IMPORTED CHEESE AND MEATS WITH ARTISAN BAGUETTES ...\$5.95
- PITA CRISPS WITH HUMMUS, PINE NUTS AND CILANTRO...\$3.50
- ANGUS BEEF SLIDERS WITH STILTN 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

Popular Buffets

These are some of our more popular buffets, substitutions can easily be made,
please ask our catering consultant

The Ritz Buffet...\$25 p/p

Chef-carved Baron of Beef with au jus and creamed horseradish/Chicken Coq Au Vin (Wine and Mushroom)/roasted red potatoes/ Green beans With Toasted Almonds/Assorted dinner rolls and butter/ Fresh fruit or pasta salad/Spring Salad

Cambria Buffet...\$26 p/p

Santa Maria Tri-Tip with Cabernet Demi-Glace Chef Carved/ Rosemary Herb Seared Breast of Chicken with Sun-Dried Tomato cream sauce/Roasted Garlic Yukon Gold Mashed Potatoes/Seared Peppered Asparagus/Spring Salad/Artisan Breads and Butter

Mexican Buffet...\$23 p/p

Slow-roasted Barbacoa, Chicken enchiladas, Refried beans with queso-fresca/Spanish rice, Warm flour or corn tortillas/Tossed green salad with three dressings/Fresh fruit or pasta salad.
Served with fresh onion, cilantro and tomatoes.

Barbeque Buffet...\$26 p/p

Barbequed USDA Choice tri-tip, Mesquite grilled chicken, Corn cobbettes, Baked beans or garlic mashed potatoes, Assorted dinner rolls and butter, Tossed green salad with three dressings, Fresh fruit or potato salad

Italian Buffet...\$23 p/p

Parmesan-crusted chicken breast, Penne pasta with 3 sauces (Alfredo, Red marinara and Pesto)/ Florentine Blend Vegetables/Garlic Bread Sticks/Antipasto salad, Caesar salad.

Hawaiian Buffet...\$25 p/p

Kailua Pork, Pineapple baked chicken breast, Coconut rice, Steamed carrots and snow peas, Hawaiian sweet rolls and butter, Fresh cut fruit, Spinach salad.

Dinner Entrees'

Select you eentre(s). Additional entrees of lesser value will be added starting at \$5
Per/Person

-GAME...

CITRUS-HERB CHICKEN \$23

CITRUS MARINATED AND GRILLED BREAST OF CHICKEN ACCENTED WITH BLOOD ORANGE SAUCE, WATERCRESS AND FETA CHEESE

ROSEMARY-HERB CHICKEN \$23

MARINATED IN OLIVE OIL, LEMON AND ROSEMARY WITH AN HOUSE OVEN-DRIED TOMATO CREAM SAUCE,
CHICKEN MARSALA \$24

BREAST OF CHICKEN DREDGED IN FLOUR AND SAUTÉED WITH MARSALA WINE AND PORTABELLA MUSHROOMS
PARMESAN CHICKEN \$23

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

CHICKEN COQ AU VIN \$22

WITH BROWN BEECH MUSHROOMS, RED ONIONS IN A DELICIOUS BOURGOGNE WINE SAUCE

CHICKEN TAGINE \$23

BREAST OF CHICKEN COOKED WITH CARMELIZED ORNANGE AND APRICOTS, PINE NUTS, SHALLOTS AND MORROCAN SPICES,

LEMON CAPER CHICKEN \$23

SAUTÉED CHICKEN BREASTS WITH CHARDONNAY LEMON CAPER PAN JUS

MESQUITE GRILLED \$23

MESQUITE GRILLED JUICY, ROSEMARY, LEMON & OLIVE OIL MARINATED CHICKENS

GINGER MAPLE CHICKEN \$24

ASIAN INSPIRED GRILLED CHICKEN BREAST IN A SOY, MAPLE AND GINGER REDUCTION. SEARED GINGER CRISPS

MOROCCAN CHICKEN \$23

GRILLED CHICKEN BREAST MOROCCAN SPICES OF PAPRIKA, CINNAMON, CORIANDER AND CUMIN SERVED WITH A MINTED YOGURT SAUCE

CHICKEN ROULADE \$26

CHICKEN BREAST ROLLED WITH SAUTÉED SPINACH, PROSCIUTTO AND DOUBLE CRÈME BRIE

COGNAC CHICKEN \$24

PAN SEARED CHICKEN BREAST WITH FRESH CRACKED PEPPER COGNAC JUS

MISSION FIG BREAST OF CHICKEN \$27

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

MAPLE DUCK BREAST \$29

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

CHICKEN TARRAGON \$24

BREAST OF CHICKEN FINISHED IN A DELICIOUS MARSCARPONE TOMATO TARRAGON SAUCE

LAVENDER CHICKEN \$24

CHICKEN BREASTS WITH HONEY AND LAVENDER, PEPPERCORN AND PEAR CREAM

Dinner Entrees'

SEAFOOD...

WILD SEA BASS \$36

WILD SAUTEED SEA BASS WITH RED BELL PEPPER TOMATO AND PHENNEL COULIS WITH PEA SHOOT GARNISH

SEARED ATLANTIC SALMON \$26

FRESH ATLANTIC SALMON FINISHED WITH A CRÈME FRAISHE SAUCE INFUSED WITH SHALOTTS AND GARLIC FRESH DILL

PECAN CRUSTED TILAPIA \$25

PECAN CRUSTED TALAPIA SUATED IN BUTTER AND FINISHED WITH ORANGE JUS GLAZE

SEARED AHI \$29

SEARED AHI AND GRILLED WITH BASIL OIL AND BEET CREAM

STEAMED MUSSELS \$27

MUSSELS BORDELAISE, TARRAGON AIOLI SAUC, FAMILY STYLE PRESENTATION

WILD HALIBUT \$29

WILD HALIBUT SAUTEED ON A BED OF WILDGRAIN HAZEL-NUT RICE AND FRENCH GREENS. FINISHED WITH A HONEY BLOOD ORANGE SUACE WATERCRESS AND FETA

ITALIAN AND PASTA...

FILET MINON FETTUCINI \$38

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

SPAGHETTI & MEATBALLS \$24

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

CHICKEN MARSALA \$23

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

CHICKEN PARMESAN \$23

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

ITALIAN SAUSAGE & PEPPERS \$22

FINE ITALAIN SAUSAGE SUTEE'D WITH BELL PEPPERS AND OLIVE OIL

PESTO SALMON \$26

ATLANTIC SALMON FILET WITH CREAMY PESTO AND SEARED GRAPE TOMATOS

MISO GLAZED SEA BASS \$31

MISO GLAZED SEA BASS WITH FRIZZLED GINGER AND MANGO SALSA

HALIBUT PORTO \$29

PAUTEED HALIBUT WITH CREAMY PORT REDUCTIONS

SESAME GINGER SALMON \$26

SESAME CRUSTED SALMON WITH WILD ASIAN GINGER WASABI SAUCE

SEAFOOD RISOTTO \$28

FRESH SEARED TIGER PRAWNS AND SCALLOPS ON A BED OF CREAMY ROMANO AND PARMESAN RISSOTO, ASPARAGUS AND MICROGEENS

SAFFRON PAELLA \$30

WORLD CLASS FRESH SEAFOOD, SHELLFISH, LOBSTER & SAFFRON PAELLA

PASTA PRIMAVERA \$20

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

VODKA PASTA \$20

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

SPINACH FETTUCINI ALFREDO \$20

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

LASAGNA \$21

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

CREAMY PESTO LINGUINI \$20

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

POTATO GNOCCHI \$21

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

-ADD CHICKEN... \$3, SHRIMP...\$5, SALMON...\$7

Dinner Entrees Cont'

FROM THE CARVER...
A La Carte Price/Add-On Price

FLAME GRILLED TRI-TIP \$25/\$7

ANGUS TRI-TIP MARINATED IN A CABERNET SAUVIGNON AND OUR HOUSE RUB. SERVED WITH CABERNET PORT DEMI-GLACÉ,

FLANK STEAK \$25/\$7

MARINATED BEEF FLANK WITH ANCHO CHILI LIME AND BLUE AGAVE COULIS AND SRIRACHA AIOLI

AUSTRALIAN RACK OF LAMB \$28/\$11

WITH A PINOT NOIR MUSTARD REDUCTION

ROSEMARY BARON OF BEEF \$22/\$5

ANGUS TOP ROUND ROAST SERVED WITH CRACKED PEPPER HORES RADDISH AND BURGUNDY AU JUS

WHOLE TURKEY BREAST \$20/\$5

WHOLE TURKEY BREAST PROVENCAL SEASONED AND ROASTED TO PERFECTION . SERVED WITH CRANBERRY PORT SAUCE.

CHATEAUBRIAND \$29/\$19

CHATEAUBRIAND; SEARED THEN ROASTED BEEF TENDERLOIN. CUT IN MEDALLIONS CABERNET MAPLE DEMI-GLACÉ.

ANGUS NEW YORK STRIP \$26/\$9

ROASTED ANGUS NEW YORK STRIP SERVED ACCENTED WITH TRUE BÉARNAISE SAUCE

PRIME RIB-EYE ROAST \$28/\$15

PRIME RIB-EYE ROAST WITH CRACKED PEPPER, ACCENTED WITH BEEF JUS AND WHIPPED CREAM HORSE-RADISH

SEARED PORK TENDERLOIN \$25/\$7

TENDERLOIN OF PORK RUBBED IN CORIANDER AND SAGE, FINISHED WITH A CALVADOS REDUCTION.

STEAK AND BEEF...

NEW YORK, NEW YORK \$26

ANGUS NEW YORK STEAK WITH CRACKED PEPPER, HERB/GARLIC COMPOUND BUTTER ROSSETTE

PINOT BRAISED SHORT RIBS \$26

SLOWLY BRAISED FOR HOURS IN A PINOT NOIR & PORT WINE BLEND TILL TENDER ENOUGH TO EAT WITH A FORK.

FILET MINION MEDALLION \$35

THE BEST OF THE BEST CUT, GRILLED PERFECTLY SERVED WITH GORGONZOLA-HERB WHIPPED CRÈME AND GARLIC-HERB BUTTER ROSSETTE

ANGUS PRIME RIB-EYE \$35

THE CLASSIC RIB-EYE WITH CABERNET DEMI-GLACE AND SEERED CREMINI MUSHROOMS

GINGER PORK CHOP \$24

PORK CHOP SEARED IN SAGE AND GINGER, FINISHED WITH A LEMON TARRAGON SAUCE

Dinner Entrees Cont'

VEGETARIAN & VEGAN...

PORTABELLA MUSHROOM RAVIOLI \$22

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

BUTTERNUT SQUASH RAVIOLI \$22

WITH BROWNED BUTTER AND SAGE SERVED WITH CHARDONNAY SAUTÉED CALIFORNIA BLEND

GRILLED PORTABELLA \$23

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 REGGANO RISOTTO \$23

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

GRILLED POLENTA \$23

GRILLED PARMESAN ROSEMARY POLENTA TRIANGLES WITH TRUFFLE OIL & SHAVED PARMESAN

HAND MADE MANICOTTI \$23

HAND ROLLED OLD WORLD MANICOTTI WITH IMPORTED CHEESES AND FRESH HERBS AND POMOROLA SAUCE

GRILLED CHAMPIGNON BELLA \$22

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

VEGAN GNOCCHI \$22

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

EGGPLANT & HEIRLOOM TOMATO STACK \$25

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

VEGETABLE LASAGNA \$23

VEGETABLE LASAGNA; HOMEMADE WITH GRILLED EGGPLANT AND SPINACH

VEGAN PENNE \$23

SUMMER PENNE WITH YOUNG LOCAL ASPARAGUS AND LEMON TARRAGON SAUCE

LATIN & MEXICAN...

All selections served with Spanish rice, beans, Flour & corn tortillas, guacamole, sour cream, salsa, cilantro & Onion, seared jalapeño peppers

TEQUILA LIME FAJITAS \$20

CHICKEN OR STEAK GRILLED WITH TEQUILA, LIME ONION AND BELL PEPPERS

BARCOA \$20

WHOLE BEEF MARINATED IN SPECIAL SPICES, SLOW COOKED ALL DAY

ORANGE SPICED CARNITAS \$20

SLOW ROASTED PORK IN TRADITIONAL MEXICAN HERBS AND SPICES

SEAFOOD PAELLA \$29

FRESH SEAFOOD, SHELLFISH, LOBSTER & SAFFRON PAELLA

CARNE ASADA \$23

SKIRT STEAK MARINATED IN CILANTRO CHILI LIME AND SPICES

POLLO ASADA \$20

CHICKEN MARINATED IN CILANTRO CHILI LIME AND SPICES

CHICKEN MOLE \$21

CHIPOTLE BAKED BONE-IN CHICKEN SMOTHERED IN AUTHENTIC RICH RED MOLE SAUCE

TEQUILA LIME CHICKEN \$21

MESQUITE GRILLED TEQUILA LIME MARINATED BONELESS CHICKEN BREASTS WITH MILD ROASTED TOMATO PASILLA CHILI SAUCE

Salad Selections

Select one, Additional salads can be added for \$1.50 p/p

-GREEN 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 SQAW CRUTONS.

-UNLEAFED SALADS-

- ORZO SALAD WITH MINT AND ORANGE ZEST
- RAINBOW PASTA SALAD WITH ARTICHOKE HEARTS, OLIVE OIL AND VINEGAR
- BOW-TIE PASTA SALAD WITH PINE NUTS, PESTO & PARMESAN CHEESE
- ROASTED RED POTATO SALAD WITH SHERRY WINE VINEGAR, OLIVE OIL AND LEMON
- MIXED CABBAGE BALSAMIC VINAIGRETTE WITH PECAN, APPLE JUICE AND RAISINS
- TANGY ANTIPASTO SALAD WITH SALAMI, FETA CHEESE, CAPERS,
- KALE SALAD WITH GARBONZO BEANS, CARROTS AND CORIANDER VINNAGRETTE
- RED BELL PEPPERS AND PEPPERINCINI

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

Bar Service (host provides drinks)

Prices are subject to change, Includes 1 bar tender only, additional bar tenders can be added. Keg taps are not included. Host provides all beverages to be served.

BAR SERVICE.....\$4 PER/PERSON

- PHYSICAL FINE WOOD BAR
- EXPERIENCED BAR TENDER
- ICE FOR THE DURATION OF THE EVENING
- BAR SUPPLIES, DISPOSABLE CUPS, NAPKINS, STRAWS ETC.
- BAR EQUIPMENT: BUS TUBS, BEER TUBS, COOLERS, BAR RAGS, OPENERS

GLASSWARE MAY BE ADDED TO THE BAR SERVICE

BAR GLASSWARE - \$3.00 PER PERSON (BASED UPON 4.5 HOUR EVENT) – INCLUDES WINE GLASS, DOUBLE OLD FASHIONED, HIGH BALL, AND MARTINI GLASS

FULL BAR GLASSWARE - \$4.00 PER PERSON (BASED UPON 4.5 HOUR EVENT) – INCLUDES WINE GLASS, DOUBLE OLD FASHIONED, HIGH BALL, CHAMPAGNE FLUTE, AND MARTINI GLASS

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 \$50 per hour for the bartender.

Other Beverage & Bar options

CAPPUCCINO BARISTA BAR \$7-10P/P

-LARGE COPPER PLATED BAR AND "ESPRESSO" DISPLAY

-DISPOSABLE CUPS (CHINA CUPS AVAILABLE FOR RENT)

-PROFESSIONAL BARISTA(S)

-FRESH MADE COFFEE BEVERAGES INCLUDING; Cappuccino, American, coffee shots, caffè Latte, Macchiato, Espresso Con Panna, Chai Latte, caffè mocha, Hot Chocolate.

-ICED COFFEE BEVERAGES; Frappuccino, Iced Mocha, Iced Cappuccino, Iced Espresso, Iced Lattes, Iced Chai Latte's

TRAY PASSED MIMOSAS AND COCKTAILS...

\$150+extra server(s) cost

BAR TENDERS (ONE PER 75-100)...\$250

Bring your own beverages and supplies

ICE SERVICE: \$2.00 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)

ADD ICED TEA, SEASONAL BERRY LEMONADE, MINT JULEP, ICED COFFEE, BLOOD ORANGE LEMONADE, RASPBERRY SPRITZER, OR PEAR JUS SPITZER, ITALIAN SODA SPRITZER IN ANY FLAVOUR