ALMANSOR COURT 2023 EVENT MENU



BREAKFAST | BREAKS | LUNCHEONS | DINNERS | BUFFETS | HORS D'OEUVRES | BEVERAGES 700 SOUTH ALMANSOR ST., ALHAMBRA, CA 91801 (626) 570-4600 ALMANSOR COURT.COM PRICES SUBJECT TO 22% HOSPITALITY FEE & 2% ENVIRONMENTAL FEE PLUS SALES TAX. PRICES & ITEMS SUBJECT TO CHANGE WITHOUT NOTICE.



BREAKFAST SELECTIONS

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Plated Breakfasts to Include: Assorted Breakfast Bakeries, Butter & Preserves, Freshly Brewed Regular & Decaf Starbucks Fair Trade Coffee + Assorted Herbal Teas



Continental Breakfast Buffet

Assorted Breakfast Pastries, Butter & Preserves, Variety of Chilled Juices on Ice, Fresh Coffee & Decaf, Assorted Teas



Assorted Breakfast Bakeries, Sliced Seasonal Fruits, Butter & Preserves, Variety of Chilled Juices on Ice, Fresh Coffee & Decaf, Assorted Teas

South of the Border

Flour Tortilla Filled with Scrambled Eggs, Shredded Beef & Monterey Jack Cheese. Served with Fresh Ranchero Sauce, Refried Beans, Spanish Rice, Corn Muffins, Sweet Butter & Preserves. Accompanied with Seasonal Fruit

23

Healthy Start

Seasonal Fresh Fruit Salad, Egg Beater Scrambled Eggs, Greek Yogurt, and Fresh Granola

20



Cinnamon Brioche French Toast

Topped with Maple Syrup & Served with Fluffy Farm Fresh Scrambled Eggs, Applewood Smoked Bacon or Sausage, with Seasonal Sliced Fruit & Crispy Hashbrowns

30

Eggs Benedict

Two Poached Eggs with Canadian Bacon on a Toasted English Muffin. Topped with a Hollandaise Sauce. Served with Tri-Color Potatoes & a Side of Fruit

28

Add \$3.00 per Person for Saturday Events. Buffets Require an Antendant at \$100



BREAKFAST & BRUNCH BUFFET

All Buffet Service is for 1.5 Hours & Includes: Assorted Breakfast Bakeries, Butter & Preserves, Freshly Brewed Regular & Decaf Starbucks Fair Trade Coffee + Assorted Herbal Teas

Lake Buffet

Minimum of 35 Guests

Western Scrambled Eggs with Peppers, Ham, Onions & Cheese, Crisp Bacon Strips, Link Sausage, Cheese Blintzes, Home Fried Potatoes, Assorted Breakfast Bakeries, Butter & Preserves, Variety of Chilled Fruit Juices, Fresh Coffee, Decaf Coffee & Assorted Teas

Fairway Buffet

Minimum of 35 Guests

Frittata of Seasonal Farm Fresh Vegetables, Carmelized Shallots, Spinach, Fuscalini and Cheddar Cheese Served Alongside Thick Cut Bacon, Fruit Salad with Local Berries, An Array of Breakfast Pastries & Steel Cut Oatmeal with Raisins & Milk

30

Alhambra Brunch

Minimum of 50 Guests

Assorted Chilled Juices, Artfully Displayed Sliced Fruits in Season, Ambrosia Salad & Pasta Salad

CHOICE OF THREE:

Classic Eggs Benedict, Cheese Blintzes with French Sauce, Farm Fresh Scrambled Eggs Roast Pork Loin with Applejack Sauce, Carne Asada

INCLUDES:

Breakfast Ham, Crisp Bacon Strips, Link Sausage, Home Fried Potatoes, Biscuits with Gravy, Butter & Preserves, Fresh Coffee, Decaf Coffee & Assorted Teas // Add Turkey Sausage +3

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Waffle Station Buffet Add-On

Whipped Butter, Maple Syrup, Whipped Cream & Strawberry Topping

\$6.50 per person plus 100.00 attendant fee



Add \$3.00 per Person for Saturday Events. Buffets Require an Antendant at \$100



BREAK TIME SOLUTIONS

All Break Service is for 1.5 Hours





Brewed Coffees & Assorted Teas We Proudly Brew Regular & Decaf Starbucks Fair Trade Coffee \$55 per gallon

> Lemonade & Iced Tea \$55 per gallon

Assorted Mineral Waters \$4.50 each

> Soft Drinks \$3.75 per can

Fresh Seasonal Whole Fruit \$3.50 each

Assorted Bagels with Cream Cheese & Preserves \$30.95 per dozen

Flavored Yogurt with Granola Toppings \$6 per person (Minimum 25 Guests)

Chocolate Brownies
Freshly Baked Chocolate Brownies with Walnuts
\$31.95 per dozen

Chocolate Chip, Macadamia Nut, Peanut Butter, Sugar Cookies & More \$25 per dozen

Selection of Sliced Fruits, Melons & Berries in Season Served with Yogurt <u>or</u> Chocolate Dip <u>or</u> Granola \$7 per person (Minimum 25 Guests)

Assorted Muffins, Danish Pastries, Cinnamon Rolls, Sticky Buns, Coffee Cake OR Banana Nut Bread \$32 per dozen (Minimum order 1 dozen per item)

Packaged Trail Mix or Mixed Nuts 'N Fruit \$6.50 each



ADD \$3.00 PER PERSON FOR SATURDAY EVENTS



ALMANSOR BUFFET

Includes Fresh Rolls & Butter, Fresh Coffee & Assorted Teas. Minimum of 50 Guests.

Salad Selections

Choice of Two for Lunch - Choice of Three for Dinner

Mixed Greens, Three Dressings Sliced Tomato Dijon Salad

> Dill Seafood Salad Santa Fe Potato Salad

Italian Style Antipasto
Greek Salad
Roasted Vegetable & Pasta Salad
Crisp Relish Tray

Accompaniments

Choice of Two

Two Fresh Seasonal Vegetables
Garlic Mashed Potatoes
Oven Browned Potatoes

Asian Fried Rice White & Wild Rice Rice Pilaf

<u>Plated Desserts</u> +5 per person for Assorted Dessert Chef's Choice

Lunch Buffet 42 Dinner Buffet 53 + \$100 per buffet attendant

Entrée Selections

Choice of Two for Lunch - Choice of Three for Dinner

Beef Pad Thai

Beef Steak Fajitas

Chicken Stir Fry

Braised Short Ribs

Baked Garlic Chicken w/Marinara

Chicken Chardonnay

Roasted Herb Chicken

Tofu Jambalaya

Baked Macaroni &

Cheese

Chile Verde

Paella

Cod Almondine

Pasta Primavera

Vegetarian Lasagna

Fried Chicken

Chicken Fettuccine Alfredo

Upgraded Items (Carver Required at \$100)

Carved to Order Prime Rib of Beef

500 Each

Carved to Order Honey Smoked Ham 350 Each Carved to Order Whole Roasted Pig

775 Each

Executive Deli Buffet

Mixed Green Salad with Three Dressings, Santa Fe Potato Salad, Cole Slaw, Assorted Sliced Deli Meats & Cheeses, Sliced Breads & Rolls,
Lettuce, Tomato & Condiments, Plated Desserts, Iced Tea, Coffee & Hot Tea

Lunch 30 Dinner 38 + \$100 per buffet attendant + \$5 per person for Assorted Dessert Chef's Choice

ADD \$3.00 PER PERSON SATURDAY EVENTS, BUFFET FOR 1.5 HOURS





BAKED GARLIC CHICKEN

Entrées Include: Salad Selection, Chef's Selection of Accompaniments & Seasonal Vegetables, Oven Fresh Rolls & Butter,
Dessert Selection, Fresh Coffee, Decaf & Tea

We offer the ability to select two entrées charged at the higher of the two prices.

Chicken Dijonnaise

Boneless Chicken Breast Served with a Delicious Whole Grain Mustard Sauce & Garnished with Toasted Almonds Lunch 35 Dinner 45

Baked Garlic Chicken

Breast of Chicken Lightly Breaded with Panko Bread Crumbs and Topped with Garlic & Parmesan Lunch 37 Dinner 47

Chicken Bruschetta

Seared Airline Chicken Breast Topped with Chiffonade Basil, Garlic, Citrus, Ripe Tomato & a Hint of Balsamic Reduction Lunch 40 Dinner 50

Chicken Chardonnay

Seared Airline Chicken Breast with Seared Mushrooms Reduced in Chardonnay Wine & Parsley Lunch 40 Dinner 50

Add \$3.00 per person for Saturday Events. Please note Chiavari Chairs & Chair Covers must be rented from Almansor Court.





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Almansor Court





Entrées Include: Salad Selection, Chef's Selection of Accompaniments & Seasonal Vegetables, Oven Fresh Rolls & Butter, Dessert Selection, Fresh Coffee, Decaf & Tea

We offer the ability to select two entrées charged at the higher of the two prices.

Bacon Wrapped Top Sirloin

USDA Prime Top Sirloin Grilled and Wrapped in Applewood Smoked Bacon Lunch 41 Dinner 50

Prime Rib of Beef

Slow Roasted and Hand Carved Prime Rib with Au Jus & Creamed Horseradish Lunch 40 Dinner 49

Sliced Top Sirloin

USDA Prime Top Sirloin Grilled & Slow Roasted Lunch 40 Dinner 49

Flat Iron Steak with Chimichurri

USDA Choice Angus Flat Iron Steak Broiled & Topped with a Chimichurri Sauce Lunch 42 Dinner 51



Filet & Two Prawns

Tender Filet Mignon Slow Roasted with Two Prawns in a Balsamic Reduction Lunch 46 Dinner 58

Flat Iron Steak & Chicken

USDA Choice Angus Flat Iron Steak Broiled with a Boneless Chicken Breast in a Whole Mustard Sauce Lunch 44 Dinner 53

















Entrées Include: Salad Selection, Chef's Selection of Accompaniments & Seasonal Vegetables, Oven Fresh Rolls & Butter,
Dessert Selection, Fresh Coffee, Decaf & Tea

We offer the ability to select two entrées charged at the higher of the two prices.

Atlantic Salmon

Baked Atlantic Salmon Seasoned & Topped with a Whole Grain Mustard Sauce & Toasted Lemon Wedge Lunch 40 Dinner 49

Lemon Butter Tilapia

Boneless, Skinless Fresh Water Tilapia Seasoned & Seared with a Delicious Parmesan Panko Crust & Lemon Butter Cream Lunch 39 Dinner 48



Pasta Primavera

Fresh Pasta Prepared with a Medley of Carrots, Peppers, Zucchini, Mushrooms & Green Beans. Choice of Tomato Basil, Garlic Cream, or Pesto Sauce Lunch 35 Dinner 45

Vegetable Pad Thai

Classic Pad Thai Noodles with Stir Fry Fresh Vegetables & Topped with Scallions & Peanuts Lunch 35 Dinner 45

Vegan Tartare

An Artfully Displayed
Seared Seasonal Fruit
or Vegetable Diced &
Atop a Bed of Avocados
& Topped with a Balsamic
Vinaigrette and a
Homemade Crostini
Lunch 35 Dinner 45

ADD \$3.00 PER PERSON FOR SATURDAY EVENTS



SALAD SELECTIONS

Select One Salad for the Plated Lunch & Dinner Entrées





Mixed Greens Salad

Spring Mixed Greens Topped with Fresh Carrots, Cucumber, and a Sliced Tomato; Choice of Two Dressings

West Coast Salad

Mixed Greens Topped with Chopped Carrots, Tomatoes, Olives, Egg & Choice of Two Dressings \$0.99 additional per person

Caesar Chopped Salad

Chopped Romaine Lettuce Tossed in Grated Parmesan Cheese, Croutons and Tangy Caesar Dressing \$0.99 additional per person

Arugula Salad

Arugula Topped with Parmesan, Cherry Tomatoes and Almonds in a Raspberry Vinaigrette \$0.99 additional per person







DESSERT SELECTIONS

Select One Dessert for the Plated Lunch & Dinner Entrées





Specialty Desserts:

HOMEMADE BROWNIES

FRESHLY BAKED FUDGE BROWNIES TOPPED WITH CHOICE OF HAAGEN DAZS VANILLA BEAN ICE CREAM

HOMEMADE COOKIES

FRESHLY BAKED CHOCOLATE CHIP COOKIES WITH CHOICE OF HAAGEN DAZS VANILLA BEAN ICE CREAM

SPECIALTY DESSERT

CHEF'S SELECTION OF SEASONAL DESSERT. ASK OUR SALES TEAM FOR THIS SEASON'S SELECTION

PREMIERE DESSERTS:

CARROT CAKE

WITH CREAM CHEESE FROSTING \$2.00 ADDITIONAL PER PERSON

TIRAMISU

DUSTED CHOCOLATE \$3.00 ADDITIONAL PER PERSON

NY CHEESECAKE

ITALIAN SPECIALTY WITH CLASSIC STYLE CHEESECAKE SEASONAL BERRIES, FRESH CREAM \$2.00 ADDITIONAL PER PERSON

BERRY DELIGHT

\$4.00 ADDITIONAL PER PERSON







HORS D'OEUVRES



Almansor Court Recommends 4 to 6 Pieces per Person Prior to Full Meal.

Hot Selections	COLD SELECTIONS
Fried Mozzarella Swedish Meatballs	Deviled Eggs \$190 per 100 pieces
Mushroom Cap w/ Sausage	Sliced Seasonal Fruit Display Cheese & Cracker Board Ranch Dip
Quiche Lorraine Vegetable Spring Rolls	\$255 EACH
Chicken Pot Stickers Mini Potato Skins w/ Sour Cream	Salami Tray Greek Olives & Feta Cheese Display \$205 per 100 pieces
Sesame Chicken on a Skewer	Charcuterie Board
Spanikopitas	\$220 small \$440 large
\$205 per 100 pieces +\$150 Butler Passed Service	Croissant Sandwiches Asparagus Battered & Fried w/ Honey Mustard Aioli \$230 PER 100 PIECES
	Shrimp on Ice \$550 per 100

Bacon Wrapped Scallops

Coconut Beer Shrimp

\$435 PER 100 PIECES

\$435 PER 100 PIECES

Tortilla Chips, Guacamole & Salsa \$160 PER DISPLAY

Pita Chips with Beet & Regular Hummus \$175 PER DISPLAY



BEVERAGES & OTHER INFORMATION

Hosted Bar

Drinks Charged at Current Prices Based on Amount, Plus Service Charge, Env. Fee & Tax. \$150 per Bar Setup.

Cash Bar

Guests will be Charged at Current Prices. \$150 per Bar Setup.

BEVERAGES

\$26.00 per bottle House Wine (5 Servings) House Champagne (5 Servings) \$26.00 per bottle House Sparkling Cider (5 Servings) \$26.00 per bottle Lemonade or Fruit Punch (20 Servings) \$60.00 per gallon Champagne Punch (20 Servings) \$80.00 per gallon Soft Drinks (Unlimited) \$3.75 per person Domestic Draft Beer (8 Gal. Keg) \$305.00 per keg \$445.00 per keg Domestic Draft Beer (16 Gal. Keg) \$535.00 per keg Imported Draft Beer (Sizing Varies)



HOSTED BAR OPTIONS

You may also select a dollar amount to host along with what types of beverages to host. Hosted Ticketed Bars may be arranged. Any unused dollar amount for this option will be refunded.

First Hour Per Person \$14.00 Well Brands \$18.00 Premium Brands Second Hour Per Person \$12.00 Well Brands \$16.00 Premium Brands Additl Hour Per Person \$9.00 Well Brands \$14.00 Premium Brands

Please note there are no refunds on the per person hourly option.



ENHANCEMENTS

Facility Parking, Limited Staging, Head Table, Flags and 1 Microphone + Podium Are Complimentary





ROOM UPLIGHTING BEAUTIFUL, COLORFUL LIGHTS AROUND THE ROOM CREATE A WOW FACTOR GUESTS WILL REMEMBER AND PHOTOGRAPHS YOU WON'T FORGET

CHIAVARI CHAIRS ELEGANT CHAIRS FOR A MODERN LOOK. AVAILABLE IN GOLD OR SILVER WITH MATCHING PADS.

TABLE UPGRADES TABLE OVERLAYS, FLOORLENGTH LINEN, AND TABLE RUNNERS CREATE A PREMIUM APPEARANCE

ROOM DRAPING DRAPED LINENS AROUND THE WALLS OF THE ROOM FOR AN ELEGANT, WHIMSICAL ATMOSPHERE

AUDIO/VISUAL HD PROJECTORS, PORTABLE SCREENS, MICROPHONES AND LAPELS, FULL BUSINESS CAPABILITIES







Please note Chiavari Chairs & Chair Covers must be rented from Almansor Court.



EVENT ROOMS





Lakeview Room

Seating up to 400 guests with an impressive view of the golf course and lake, the Lakeview Room is a perfect venue for hosting large gatherings with a scenic touch. The panoramic view allows for a great deal of natural lighting and the accent colors create a bright, festive, and elegant room. Featuring a private outdoor entrance and restrooms, Lakeview offers an experience separate from other guests at the facility.





Almansor Ballroom

A series of four smaller rooms, Almansor Ballroom combines to seat 500 guests, making it the largest capacity room we offer. Decorated in a traditional ballroom style, Almansor Ballroom features beautiful chandelier lighting and warm, comfortable colors.



Palm Court

Featuring a built in dance floor with impressive musical and lighting capabilities, Palm Court is an upbeat banquet room featuring seating for up to 250 guests with an accompanying patio overlooking the golf course. Palm Court features a built in DJ booth to create a memorable ambiance.





Featuring a full panoramic view facing the golf course, the Greenhouse Room is a distinct banquet room with seating for up to 80 guests. The unique architecture provides a great deal of natural light while the decor adds energy to any event without detracting from supplementary decorations.







