

A bokeh light effect with out-of-focus white and yellow lights against a red background.

*Admanson Court*

HOLIDAY MENU

2023





# SALADS & DESSERT SELECTIONS SELECT 1 EACH

## Spinach Salad

Fresh Spinach Greens, Chopped Eggs, Bacon Bits, Croutons,  
Cherry Tomato with Balsamic Vinaigrette or Italian Dressing

## Caesar Salad

Traditional Caesar Salad with Fresh Romaine Lettuce,  
Parmesan Cheese & Croutons with a Caesar Dressing

## Fresh Spring Mix Salad

Fresh Spring Mix Lettuce, Beets, Cucumbers, Cherry Tomato  
and Carrots Served with Italian or Ranch Dressing

## Chocolate Ganache Cake

## New York Cheesecake

## Raspberry & Chocolate Mousse

## Homemade Brownies w/ Haagen Dazs Ice Cream

# ENTRÉE SELECTIONS

All Entrées Include a Salad Selection, Choice of Garlic Mashed Potatoes, Wild Rice or Roasted Herb Potatoes, Chef's Choice Seasonal Vegetables, Rolls & Dessert Selection + Coffee, Decaf & Hot Tea. We offer the ability to select two entrées, charged at the higher of the two prices.

## Chicken Marsala

Chicken Breast with Mushrooms, Onions & Shallots in a Marsala Wine Sauce

Lunch 35   Dinner 46

## Caprese Chicken w/ Balsamic Reduction

Boneless Chicken Breast Topped with Fresh Mozzarella,  
Ripe Tomatoes, Basil and a Balsamic Reduction

Lunch 35   Dinner 47

## Grilled Chicken & Shrimp Scampi

Grilled Chicken in a Cream of Mushroom Sauce, Paired with Shrimp Scampi

Lunch 39 (2 Shrimp)   Dinner 50 (3 Shrimp)

## Oven Baked Butter Cod

Oven Baked Cod in a Lemon Butter Sauce

Lunch 37   Dinner 47

# ENTRÉE SELECTIONS

All Entrées Include a Salad Selection, Choice of Garlic Mashed Potatoes, Wild Rice or Roasted Herb Potatoes, Chef's Seasonal Vegetables, Rolls & Dessert Selection + Coffee, Decaf & Hot Tea

## Seared Striped Sea Bass

Served in a Puree and Garnished with Roasted Cherry Tomatoes

Lunch 39 Dinner 48

## Salmon & Shrimp Scampi

Seared, Skin On Salmon with a Bell Pepper Sauce Paired With Shrimp Scampi

Lunch 40 (2 Scampi) Dinner 52 (3 Scampi)

## Prime New York Steak

Grilled and Topped with a Chimichurri Sauce

Lunch 39 Dinner 50

## Grilled Filet Mignon

Filet Mignon Seasoned & Marinated in a Demi Glaze Sauce

Lunch 40 Dinner 53

# ENTRÉE SELECTIONS

All Entrées Include a Salad Selection, Choice of Garlic Mashed Potatoes, Wild Rice or Roasted Herb Potatoes, Chef's Choice Seasonal Vegetables, Rolls & Dessert Selection + Coffee, Decaf & Hot Tea. We offer the ability to select two entrées, charged at the higher of the two prices.

## Prime Rib of Beef

USDA Choice Prime Rib Slow Roasted with Au Jus & Horseradish

Lunch 39 Dinner 52

## Vegan Tartare

With Olive Oil & Balsamic

Lunch 34 Dinner 45

## Baked Mac & Cheese

Fresh Baked Mac & Cheese with Panko Crusting

Lunch 34 Dinner 46

## Butternut Squash Ravioli

With a Beurre Blanc Sauce & Topped with Roasted Nuts

Lunch 35 Dinner 42

# BUFFET SELECTIONS

Minimum 50 Guests. Service is for 1.5 Hours. +\$3 For Each Additional Salad Selection

Lunch 40   Dinner 50  
+\$100 Per Buffet Attendant

## Salad Selections

Lunch Choose 2   Dinner Choose 3

### Mixed Green Salad

Baby Greens & Romaine Lettuce, Black Olives, Carrots, Tomato  
& Cucumber with a Choice of Two Dressings

### Italian Pasta Salad

Fregola Pasta w/ Green Bell Peppers, Red Onions, Cucumber, Cherry Tomato,  
Kalamata Olives, Sopressata & Aged Parmesan with Balsamic Vinaigrette

### Argula Salad

Candied Pecans & Goat Cheese with a House Made Champagne Vinaigrette Dressing

### Mandarin Salad

Mixed Greens, Almonds, Mandarin Oranges & Crumbled Feta Cheese  
Tossed in a Sesame Vinaigrette

# BUFFET SELECTIONS

## Entrée Selections

Lunch Choose Two   Dinner Choose Three  
+\$6 For Each Additional Entrée Selection

### Chicken Chardonnay

Oven Baked Chicken with a Chardonnay Sauce and Mushrooms

### USDA Prime Roasted Top Sirloin

Slow Roasted Corn Fed Midwest Beef with Au Jus

### Baked Mac & Cheese

Fresh Baked Mac & Cheese with Panko

### Cod with a Bercy Sauce

Broiled Cod with a Light, Delicious Bercy Wine Sauce

### French Provencal Ratatouille

A Classic French Dish that Brings Together Your Favorite Vegetables

## Sides To Include

Wild Rice, Herbed Potatoes & Two Fresh Seasonal Vegetables, Plated Holiday Dessert

Coffee, Tea & Rolls + Butter // +\$5 For Assorted Holiday Desserts Buffet



# HORS D'OUVRES SELECTIONS

Priced Per 100 Pieces

## Cold Selections

Tomato Caprese Skewers \$260

Smoked Salmon on Crostini \$260

Bruschetta \$210

## Hot Selections

Ratatouille in a Pastry Shell \$210

Vegetable Egg Rolls \$210

Sesame Chicken Skewers \$210

Breaded Shrimp w/ Sweet Chili Sauce \$260

## Displays

Charcuterie Boards   Small Board \$220   Large Board \$380

Sliced Seasonal Fruit   Small Platter \$130   Large Platter \$260

# BEVERAGE SELECTIONS

Soft Drinks (Unlimited) 3.50/person

Wines, Champagne or Sparkling Cider (5 Servings) 25/bottle

Fruit Punch (20 Servings) 55/gallon

Champagne Punch (20 Servings) 75/gallon

Domestic Draft Beer (8 Gal. Keg) 295/keg

Domestic Draft Beer (16 Gal. Keg) 425/keg

Imported Draft Beer (Sizing Varies) 500/keg

## HOSTED BAR

Drinks charged at current prices  
based on amount, plus service charge,  
environmental fee & tax.  
\$150 per bar setup.

## CASH BAR

Guests will be charged at current  
prices. \$150 per bar setup.  
Please note no refunds on the per  
person hourly option.

## HOSTED BAR OPTIONS

First Hour Per Person 14.00 Well Brands 18.00 Premium Brands

Second Hour Per Person 12.00 Well Brands 16.00 Premium Brands

Addtl Hour Per Person 9.00 Well Brands 14.00 Premium Brands

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

# ENHANCEMENTS

Room Uplighting with Several Colors to Choose From

Silver or Gold Chiavari Chairs

Linen Upgrades: Floorlength Linens, Overlays & Table Runners

Room Draping & Audio/Visual Upgrades

Ask your sales associate for more information & pricing





The background of the entire image is a bokeh effect consisting of numerous out-of-focus circles in shades of red and white, creating a festive and warm atmosphere.

For more information & to book your event:

626-570-4600

info@almansorcourt.com // [almansorcourt.com](http://almansorcourt.com)

700 S Almansor St Alhambra, CA 91801

Prices & menus subject to change without notice. \$3.00 additional per person for Saturday events.  
22% hospitality fee, 2% environmental fee & current California state sales taxes will apply.