



94th Aero Squadron

Restaurant

Private Luncheon Buffet

Monday - Friday 11:00 A.M. - 2:30 P.M.

(a minimum of 50 guests must be guaranteed)

\$19.95

Saturdays 11:30 A.M. - 2:30 P.M.

(a minimum of 60 guests must be guaranteed)

\$27.95

Includes: hot and cold selections, accompaniments, rolls & butter.

Coffee, tea and dessert.

Soft Drinks \$1.00 Additional Per Person

Add An Additional Entrée for \$2.00 Per Person

Cold Selections

(choice of Three)

Mixed Garden Greens with Two Dressings

Caesar Salad

Italian Pasta Salad

Red Potato Salad with Dill

Seafood Salad

Waldorf Salad

Greek Vegetable Salad with Feta Cheese

Marinated Mushroom Salad

Fresh Vegetable Tray with Dip

Sliced Seasonal Fruit Tray

Baby Kale Salad

Hot Selections

(choice of Two from Hot Selections and Carved Meats)

Sliced Top Sirloin of Beef Bordelaise

Sirloin Tips Bourguignon

Chicken Marsala

Chicken Piccata

Lasagna

Lemon Pepper Chicken

Swai Veracruz

Teriyaki or Blackened Salmon

Roasted Stuffed Pork Loin

Tri-Colored Tortellini with Alfredo Sauce

Carved Meats

(a Carving Fee of \$65.00 will be applied)

Roast Top Sirloin of Beef

sliced and topped with mushrooms and bordelaise sauce

\$29.95

Accompaniments

(choice of Two)

Roasted Rosemary Red Potatoes

Yukon Gold Garlic Mashed Potatoes

Medley of Fresh Vegetables

Rice Pilaf

Herb Buttered Noodles

Desserts

Assortment of Cakes

and Brownies

Above prices are per person and subject to a 19% service charge and applicable sales tax.

Prices are subject to change without notice.

Special Event Information

Please refer to the following information when booking an event with the 94th Aero Squadron Restaurant:

Event Hours

- **Luncheons:** luncheons must conclude before 3pm and may last no longer than three hours (time extensions are not available.)
- **Dinners:** dinners must conclude before 11pm and may last no longer than 5 hours (extensions are available for a fee of \$150 plus service charge and tax.)

Entrée Selections (Buffet and Plated)

- A choice of entrees is limited to two (2) selections for plated; as well as vegetarian or child's selections. A third entrée may be made for a \$3 per person fee. A guest count must be provided no later than four (4) business days prior to the event. Guests must identify their entrée selections by a place setting, colored tickets, name tags, card or other suitable means.
- Buffet service times are two hours.

Service Charge and Tax

- Current state sales tax and service charges will be added to all food, beverage and rental items. The State of California will place a tax on all service charges.

Deposits and Final Payment

- A non-refundable deposit, which will be applied toward the final food and beverage total, is required to reserve your date. The amount of the deposit will be 20% of the estimated final food and beverage total. A payment of the remaining 50% of the estimated food and beverage total is due 90 days prior to the event and the final balance is due four (4) business days prior to the event.

Guarantees

- A guaranteed guest count is required four (4) days prior to the event along with the number of each entrée selection.

Food and Beverage

- Due to health concerns, no food or beverage may be brought in or removed from the premises, with the exception of wedding cakes.

Misc.

- Cakes, flowers, bands, disc jockeys, centerpieces, decorations etc....may arrive no earlier than one hour prior to the event. We do not accept responsibility for damage, loss or articles left on premises prior to, during or following the event.
- 94th Aero Squadron reserves the right to make final decisions regarding floorplan, seating arrangements, buffets or food displays.

Banquet Event Contract

- Please read the back of your Banquet Event Contract for additional terms and conditions.