

Celebrations Lunch or Dinner Package

Included for you:

- Color choice for table linens
- Floor-length linens for all tables
- Attended lunch or dinner buffet
- Choice of menu
- Wrought-iron easel
- Guest book or escort card table
- Gift table
- Dessert or cake table
- Options to customize



Pricing

- \$43.95 per person, 100 - 200 guests
- \$41.95 per person, 201 - 320 guests
- Children's menu (ages 2 - 12), \$39.95 per child
- For less than 100 guests, add \$5 per person

Price subject to 20% Admin/Service Charge and CA sales tax.
Ballroom venue fee is regularly \$3,800;
Special venue rate of \$2,800 plus \$250 Custodian fee.

- All set up of tables, chairs, and clean up is included.
- Fee includes up to four hours event time in the Ballroom.
- The Courtyard area may also be used by guests during the reception.
- One extra hour for set-up, and one extra hour for tear down are included.
- Additional event time or set up time may be arranged in advance.
- Cake or dessert may be brought in from any licensed bakery.

Celebrations Lunch or Dinner Package

Italian Buffet

- ♥ Chicken Parmigiana
or
Zesty three cheese lasagna
Bowtie pasta with Marinara
Or Alfredo sauce
Tuscan salad
With an assortment of focaccia
and dinner rolls with butter

Mexican Buffet

- ♥ Chicken Poblano
Garden salad: mixed greens, grape tomatoes,
cucumber, croutons, Ranch and Balsamic
vinaigrette dressings
Traditional refried beans with cheese
Spanish rice, chips, salsa
Corn and flour tortillas
Add cheese enchiladas, +\$3 per person
Add carnitas +\$4 per person

Custom Buffet

Choice of one entree:

- ♥ Chicken Marsala with sauteed mushrooms
Lemon-oregano chicken with light white wine sauce
Chicken Parmigiana
- ♥ Chicken breast with roasted poblano cream sauce, sweet corn cake
Cabernet-braised beef short rib (+\$4 per person)
Bourbon chicken
Salmon filet with mango salsa (+\$3 per person)
- ♥ Garlic and rosemary tri-tip with black pepper sauce (+\$3 per person)

Choice of one side dish, from:

- Herbed scalloped potatoes
- Garlic and herb mashed potatoes
- Traditional buttery mashed potatoes

Bowtie pasta with choice of sauce: Vodka cream sauce, Marinara or Alfredo

Choice of one salad, from:

- Caesar salad with grape tomatoes, croutons, Romano cheese, classic Caesar dressing
- Spring salad: mixed greens, strawberries, green apples, fresh oranges, raspberry vinaigrette
- Tuscan salad: mixed greens, feta cheese, kalamata olives, grape tomatoes, balsamic vinaigrette

With seasonal fresh vegetables and assortment of rolls, gourmet breads and butter

Beverage Station

Please select three from the following

- Ice water Citrus infused ice water Lemonade
- Strawberry Lemonade Raspberry lemonade
- Iced tea (unsweetened) Sweet tea
- Citrus fruit punch Coffee (regular and decaf)

Menu Options

Priced per person unless otherwise indicated

- Plated dinner service, +\$6
- Add chilled sodas, +\$1.75 each
- Add a second entree, starting at +\$8
- Add an additional side dish, +\$2

♥ House specialty

Gourmet a la Carte

Stations and Displays

Attractively arranged on hardwood serving boards or white porcelain platters. Approximately 30 servings.

Fresh fruit and berry platter - Colorful seasonal berries and fresh fruit.....	\$110
Bruschetta - with vine-ripe Roma tomatoes, feta and basil (60 pcs).....	\$130
Napa antipasto - Salami, roasted peppers, brie, red grapes, sundried tomato tapenade, baguette...\$165	
Imported cheese board - Garnished with fruit, presented with assorted crackers.....	\$125
Fresh-cut veggies & dip - Colorful and crisp fresh veggies with Ranch dip.....	\$90
Cucumber cups - with blue cheese and topped with caramelized walnuts (100 pcs).....	\$225
♥ Festive little gourmet wraps (48 pcs / platter):	
Roast beef & white cheddar with chipotle mayo.....	\$135
Lemony pesto chicken salad.....	\$135
Chicken Caesar with Romano cheese.....	\$138
Fresh chopped veggies with feta and garlic aioli.....	\$125

Tray-passed, chilled

Rainbow fruit skewers - Colorful seasonal berries and fresh fruit.....	\$3.00
Caprese skewers - kalamata olive, grape tomato, fresh mozzarella mini skewer.....	\$3.00
♥ Peri peri shrimp shots - citrus marinated shrimp with garlic, fresh herbs, olive oil, in a shot glass.....	\$3.00
Creamy grape bites - red grape with cream cheese jacket and toasted pecans.....	\$2.00
♥ Cucumber cups - with blue cheese and topped with caramelized walnuts.....	\$2.50
Endive leaves - with herbed goat cheese.....	\$3.00
Ahi in won ton spoons - with ponzu sauce, presented in wonton spoons.....	\$4.00
Watermelon skewers - cubes of watermelon with feta and honeydew, balsamic reduction.....	\$2.50
Curried chicken salad - lightly spicy, slightly sweet, in a cherry tomato cup.....	\$3.00
Peppered beef canapes - herbed cheese on polenta rounds.....	\$3.50

Tray-passed, hot

Roasted mini sweet pepper - filled with goat cheese, topped with crisped pancetta.....	\$3.00
Cheesy artichoke bites - mozzarella and tangy artichoke hearts baked in puff pastry.....	\$3.00
Cabernet braised short rib - slow-cooked, rich Cabernet reduction, atop mashed potatoes...\$4.50	
♥ Mini meatloaf - savory mini meat loaf topped with mashed potatoes and smoked bacon.....	\$3.50
Bacon and cheese stuffed mushroom caps	\$2.75
Firecracker shrimp - large shrimp in a crispy wrapper with spicy cream cheese.....	\$4.00
Petite crab cakes with chipotle aioli made with blue crab meat.....	\$4.00
Lamb meatball - topped with garlic yogurt sauce.....	\$4.50
Pulled pork street taco - citrus-braised pork with cabbage.....	\$4.00
♥ Spicy beef mini-empanada - savory little turnover.....	\$3.75
Thai chicken skewer with spicy peanut sauce - tender and flavorful.....	\$3.00
♥ Samosas - curried potato and vegetable filling in pastry.....	\$2.50
Jamaican chicken skewers - spicy sweet jerk chicken with fresh pineapple.....	\$3.00
Wild mushroom filo pouches - filled with sauteed mushrooms, onions, garlic, red wine.....	\$3.50
Lemon-oregano chicken brochettes with fresh rosemary.....	\$3.25

Prices are per piece for tray-passing. All prices subject to 20% service charge and 8% CA sales tax. Beverages, bar service and venue fees are not included in pricing. Minimum order for tray-passed items is 60 pieces per type.

♥ House specialty

Custom Additions

Linens, Rental items, Services

Pipe & drape backdrops, from 10' wide, starting at \$200
Upgrade to specialty linen (standard poly linen is included)...\$24 per table
72" square overlay (standard fabric, any color)...starting at \$9 each
72" square overlay (specialty fabric)...starting at \$22 each
Runners, standard fabric, any color...starting at \$8 each
Runners, specialty fabric...starting at
Chivari chair (wood finish, gold or silver)...\$8.50 each
Sheer chair tie...\$2.50 each
Ballroom spandex chair cover, white or ivory, with any color sheer sash...\$5 per chair
Gold or silver chargers...\$2
Sheer ceiling draping, installed...starts at \$850
Red carpet: 25' long, \$32 / 50' long, \$42 / 75' long, \$52 / 100' long, \$62
Stanchion...\$12 / Red stanchion cord...\$8 each
Centerpiece lantern with pillar candle...\$8 each
Round mirror...\$4 each
White ceremony padded chairs...\$2.95 each
White pillars / flower stands...\$18 each
High chair...\$14 each
Dance floor...starting at \$450
Bar service, four (4) hours, no-host...\$250

Additional Event Time

Based on availability, must be arranged in advance.
Gazebo ceremony (up to two hours) ... \$850
Rehearsal time (up to two hours)...\$175
Additional event time in the Ballroom...\$950 / hour
Additional set-up time...\$350 / hour

\$2,500 initial payment with signed Venue Contract and Banquet Event Order (BEO) are required to hold your date. A \$1,000 cleaning, damage & security deposit is required 14 days before your event. This amount is refundable after your event.

All regular guidelines for venue use apply.

All prices subject to 20% service charge and CA sales tax.