



# GAMH CATERING COLLECTIONS

## CREATING THE PERFECT MENU FOR YOUR EVENT

When using the Great American Music Hall catering for your event, the Private Event Manager, Mandy Lyden, will work with you and with Executive Chef Mike Werden to create a custom menu crafted to fit your budget, style, and taste.

The Catering Collection is designed to give you a 'taste' of what we can create for your special event. Paired with your own ideas and Mike's creativity, the following menus offer a starting point for us to work together to craft the perfect, seasonal, and unique menu to compliment your wedding, party, celebration, or any event at the Great American Music Hall.

There are many details, from food costs to plate ware, which affect the price of our catering services. This is why we do not have set prices for our catering menus. Instead, Mandy will work directly with you and Mike to create a unique menu proposal based on your specific budget and the foods and serving styles that appeal to you.

Mandy and Mike can work with just about any budget, big or small, to create a menu proposal. Our menu proposals include a per person price; this price includes the food as well as the staffing and rentals required to cook and serve your menu. \*\*

We take our time with each client to make sure we create and execute the most satisfying meal possible for every event.



## **PASSED HOR D' OEUVRES: \$5-\$7++ PER OPTION**

### **VEGETARIAN**

Antipasto Brochette with Fresh Buffalo Mozzarella, Roasted Tomato, Kalamata Olive and Basil Marinade  
Bruschetta with Vine Ripened Tomatoes, Garlic, and Basil  
Crostini with Eggplant and Sundried Tomato Spread  
Crostini with Truffled Goat Cheese and Fig Jam  
Endive Cup Filled with Piped Gorgonzola Cream & Candied Walnuts  
Fresh Tofu Spring Roll with Sweet Chile Sauce  
Handmade Flat Bread with Fresh Mozzarella & Wild Mushrooms  
Risotto Croquette Made with Heavy Cream, Mascarpone, and Fresh Seasoning  
Stuffed Mushrooms with Leek, Fennel, and Goat Cheese

### **SEAFOOD**

Fresh-Made Ceviche Served on a Crisp Tortilla Chip  
New Potatoes with Crème Fraiche and Caviar  
Salmon Caviar on Rye Rounds with Crème Fraiche  
Smoked Salmon Coronet on Pumpernickel Rounds with Herbed Cream Cheese  
Sushi Quality Ahi Tuna Tartare in Japanese Cucumber Cups  
Sushi Quality Ahi Tuna Tartare with Wasabi-Avocado Aioli on Crostini  
Variety of Fresh & Authentic Sushi  
Beer Battered Fish served on a Kennebec Potato Chip  
Cajun Crab Cakes with Red Pepper or Dill Aioli  
Jumbo Panko or Coconut Crusted Prawns with a Tonkatsu Sauce

### **MEAT**

Crostini with Beef Carpaccio, Shaved Parmesan, and Red Onion and Caper Relish  
Crostini with Seared Beef Tenderloin, Gorgonzola, Aioli and Chives  
Petite New Zealand Lamb Chop with Rosemary and Garlic  
Sesame Chicken Fingers with Sweet & Sour Sauce

## PLATED AND FAMILY STYLE DINNER SERVICE

This is where we can get really creative with new ideas and seasonal spins! Here are a few of our favorites (see the Food Station section for more ideas).

### SALAD COURSES I \$5-\$7++ PER PERSON

Arugula & Shaved Fennel Salad with Dried Cranberries & Spicy Pecans  
Caesar Salad with Romaine, Parmesan Cheese, & Homemade Croutons  
Caprese Salad - Fresh Mozzarella, Heirloom Tomatoes, and Basil Leaves  
Simple Mixed Green Spring Salad with Champagne Vinaigrette or House Ranch

### STARCH SIDE DISHES I \$5-\$7++ PER PERSON

Au Gratin Potatoes with Gruyere and Onions  
Creamy Herbed Polenta  
Creamy Risotto with Herbs  
Macaroni & Cheese  
Mediterranean Style Couscous  
Orzo Pasta Salad with Roasted Garlic, Olive Oil, and Lemon  
Roast Fingerling Potatoes with Rosemary & Garlic  
Roasted Garlic or Classic Butter Mashed Yukon Gold Potatoes  
Wild Rice Pilaf

### VEGETABLE SIDE DISHES I \$4-6++ PER PERSON

Crispy Roasted Brussel Sprouts  
Oven Roasted Seasonal Vegetable with Fresh Garlic and Herbs de Provence  
Parmesan Roasted Cauliflower  
Roasted or Chilled Asparagus with Lemon Aioli  
Sweet Potatoes with Honey and Cinnamon

### VEGETARIAN ENTREES I \$25++ PER PERSON

Breaded Layered Eggplant Parmesan  
Mushroom and Vegetable Risotto  
Ravioli Filled with Seasoned Porcini Mushrooms in a Tomato Thyme Sauce  
Spinach Gnocchi in a Gorgonzola Cream

### MEAT ENTREES I \$30++ PER PERSON

Classic Beef Bourguignon  
Classic Oven Roasted Chicken with a Rosemary Jus  
Fennel Rubbed Roast Pork Loin with Mustard and Roasted Garlic Cream Sauce  
Prime Rib Served Au Ju with a Creamy Horseradish Sauce  
Santa Maria Style Tri-Tip w/Tomato Relish  
Sliced New York Strip Beef with Dijon Demi-Glace  
Sliced Roasted Tri Tip with a Cabernet Sauce  
Stuffed Chicken Breast with French Chevre, Toasted Pine Nuts, and Beurre Blanc



## SEAFOOD ENTREES | \$42++ PER PERSON

Alaskan Halibut with Caper Sauce

Salmon with Chardonnay Beurre Blanc

Seared Ahi Tuna with Olive Tapenade

## FOOD STATIONS, DINNER BUFFETS, AND APPETIZER STATIONS

Food stations can be made with any combination of your choice. Many of the plated entrees and sides listed above can also be served buffet style. The following themes and ideas for stations work particularly well on a buffet.

### MEDITERRANEAN STATION \$25++ PER PERSON

Homemade Falafel | Fresh Hummus | Tzatziki Sauce | Assorted Vegetables | Olives & Pita Bread | Petite New Zealand

Lamb Chop with Rosemary and Garlic | House Made Pickled Vegetables

### SEAFOOD / SUSHI / OYSTER BAR \$40++ PER PERSON

Chilled Prawns | Selection of Fresh Authentic Sushi Served with Soy Sauce, Wasabi, and Ginger | Seaweed Salad | Edamame

Selection of Fresh Local Oysters shucked to order and served with Cocktail Sauce, House Made Mignonette, Fresh Lemon Wedges, and Tabasco

### CHEESE / FRESH FRUIT / VEGETABLE STATION \$20++ PER PERSON

Sampling of Colorful Artisan Cheeses (Local or Domestic) served with a Selection of Crackers, Crostini | Display of Seasonal

Fresh Fruits | Roasted Seasonal Vegetable Platter | Crudités of Bite Sized Fresh Seasonal Vegetables and Homemade Dressing

### A TASTE OF ITALY \$20++ PER PERSON

Traditional Vegetarian Eggplant Parmesan | Pasta Bar with a Selection of Sauces and the Fixings

### BUILD YOUR OWN TACO STATION \$20-\$25++ PER PERSON

A choice of protein (like Carne Asada, Achiote Chicken, Grilled Tofu, or Carnitas) | Spanish Rice & Pinto Beans | House-made

Tortilla Chips | Warm Corn Tortillas | Fresh Pico de Gallo | Taco Fixings

### BUILD YOUR OWN BAO STATION \$20-\$25++ PER PERSON

Chinese Bao Buns such as: BBQ Pulled Pork, Pulled Honey Soy Chicken, Braised Portobello Mushrooms, or Minced Shaking Beef

Topping such as: Chinese Style Coleslaw, Julienne Cucumbers, Carrots, Green Onions, Pickled Daikon, Baby Bok Choy Slaw, Pickled Mustard Greens, and Plum Sauce Included

### BBQ STATION \$25-\$30++ PER PERSON

Hot and Spicy BBQ Chicken | Beer Braised Pork Roast or Brisket Served with a Tangy Hickory Smoked BBQ Sauce | Baked Beans

Slow Cooked in Maple Syrup, Bacon, and Brown Sugar | Creamy Coleslaw | Fresh Jalapeño Corn Bread and Butter

### SLIDER STATION / LATE NIGHT SNACK \$5++ PER SLIDER

Pulled Pork with House-made Coleslaw | Chicken patty with Garlic Red Pepper Aioli | Beef Patty with Remoulade Sauce

Portobello Mushroom with Gruyere Cheese and Arugula | Veggie Patty with Pickled Vegetables | Grilled Cheese Triangle

Classic French Fries | Shoestring Fries | Sweet Potato Fries | Creamy Potato Salad |

### MASHED POTATO BAR \$20++ PER PERSON

Choice of Mashed Potatoes (such as: Smashed Red Skin, Classic Russet with Roasted Garlic and/or Butter, Smoked Yukon Gold,

Red Skin with Coconut Milk) | Mushroom Gravy | Country Sausage Gravy | Fixings Included

### SKEWER STATION \$20-\$22 PER PERSON

Garlic Mustard Grilled Beef Skewers with a Cilantro Lime Pesto | Fennel Rubbed Grilled Pork Loin with a Sweet Chile Sauce | Petite

New Zealand Lamb Chop with Rosemary and Garlic | Juicy & Spicy Fried Panko Breaded Chicken Pieces with in Green Enchilada

Sauce | Grilled Shrimp with Romesco Sauce

## DESSERT & COFFEE SERVICE OPTIONS

This is where we can get really creative with new ideas and seasonal spins! Here are a few of our favorites

### COFFEE STATION \$6++ PER PERSON

Includes Freshly Brewed Coffee (Caffeinated and/or Decaf), Assorted Tea Bags, Hot Water, Cream, Sugars, and Sweeteners

### BUILD YOUR OWN SUNDAE STATION \$15++ PER PERSON

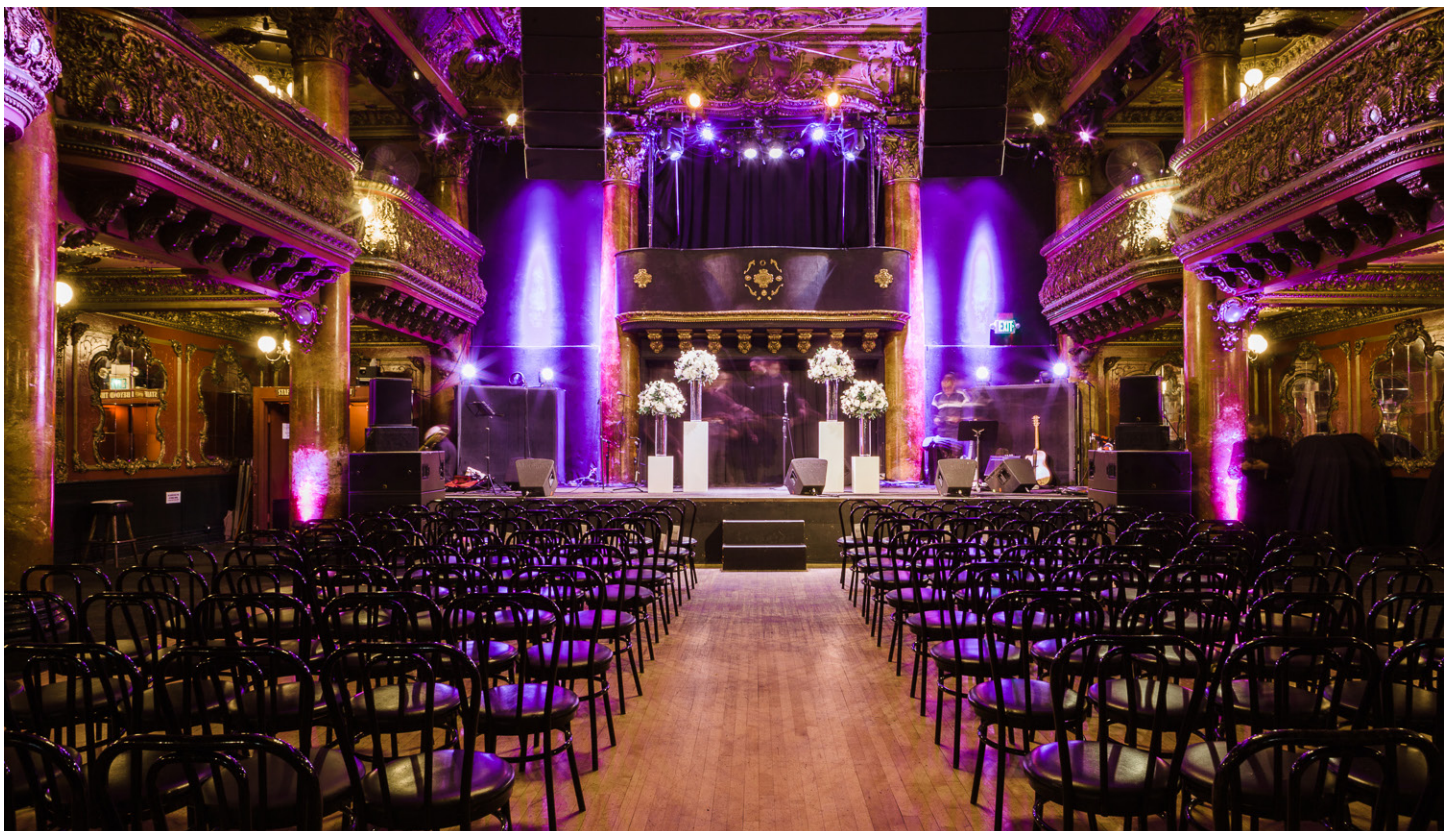
Chocolate and/or Vanilla-Bean Ice Cream on Fresh Baked Brownies Served with Assorted Topping such as: Whipped Cream, Chopped Nuts, Maraschino Cherries, Chocolate Syrup)

### CHOCOLATE COVERED FOUNTAIN \$25++ (40 PERSON MINIMUM)

Dark and/or Milk Chocolate Fountain with a variety of dipping items and an attendant to assist guests

### CHEF'S HOMEMADE DESSERTS SELECTIONS

Assorted Fresh Baked Cookies & Brownies | Chocolate Covered Strawberries with Various Toppings | Chocolate Mousse Cake  
House-made Tarts such as: Lemon Curd, Maple Pecan, Apple, Mixed Berry | Miniature Seasonal Cheesecakes (Lemon, Berry, etc.)



*\*\*Per person prices on Menu Proposals include all food costs, kitchen and serving staff, and food related rentals such as plates, silverware, specialty dishes, serving dishes, etc.*

*Additional rentals like tables, linens (tablecloths and napkins), upgraded plates and flatware, and special furniture are charged separately.*

*++All prices are subject to a taxable 20% Production-Service Fee and 8.75% sales tax. The Production Service fee covers dedicated event labor, set up and break down. Additional gratuities are always appreciated but not expected.*