

Why choose As You Like It?

Emphasis on client satisfaction

Experience + fresh eyes

People-pleasing menu selections

Flexibility and creativity

Responsive and attentive communication

Thoughtful, focused team

Intelligent planning

Culinary integrity

Experience putting all the pieces together



 *As You Like It*
Events & Catering

info@asyoulikeitevents.net

www.asyoulikeitevents.net

951-737-8025

Venue options

Maybe you already have the perfect venue...maybe not! We are happy to help, either way.

Definitely DO let us know either way, and if you would like our assistance in securing the perfect venue for your event! We are familiar with many of the venues in our service area, and would be happy to make recommendations for you.

If you are still looking for your venue, there are a few things (beyond the obvious) that you might want to consider.



Let's Compare Apples to Oranges

This is what you will be doing while finding your venue. Every venue is unique in their ambiance, and also in what is included in their price for you. Some venues will offer very little beyond space and event time, while others are more inclusive. Be sure to verify exactly what is included in the venue fee, and what is not.

Nothing will blow your budget faster than finding out after signing your venue contract that the cost does not include something essential, that you will then need to provide for.

That Emotional connection

Let's face it. You will have a "feel" for a venue when you decide to book it for a significant life event. Sometimes, it will come down to strictly a budget issue, but if you really love a place, and it is perfect for you, you will likely be willing to cut down in other areas to be able to afford the perfect place.

Unasked questions

We find it's always helpful to simply ask: "what should I know about your venue?" The person showing you around will know the answer to this question! It might be a policy that is important to them, or a cost that you need to know about. Things that you can and cannot do on the property are good to know about before booking.

Imagination Station

You will probably be called on to imagine a venue "dressed" differently than how you are seeing it when you tour. Sample floor plans, photos and videos can be helpful in picturing your event happening at a certain venue, but it might not be possible to see your event set up exactly how you would like it until the actual event day. If a venue you are interested in is having an open house, that is also a good time to try to schedule a tour.

Our faves

It's true, we do have favorite venues. We love them all, but some simply work better for our clients! Finding the perfect place depends on what is most important to you, so please let us know what you are looking for! We are happy to point you in the right direction.

 **As You Like It**
Events & Catering

info@asyoulikeitevents.net
www.asyoulikeitevents.net
951-737-8025

Reception packages

Included in our catering packages

We are always asked, "What do you include?" Our answer here at As You Like It is: "Whatever you want!" We love to customize for our clients, so we will ask what you'd like us to provide for your event and make it happen. That said, our catering packages typically include:

A custom menu prepared by our Culinary team, just the way you like it. You may select from our most popular menu selections or consult with our Chef to design your menu. With 25+ years of culinary expertise, using classic recipes and our own recipes, our Culinary team will create either a simple meal or an elaborate feast that you and your guests will love.

A private tasting for two – once you have secured your event date, we will schedule your private tasting, so you can sample selections of appetizers, entrees, side dishes. In consultation with our Chef, you will go over your preferences, as well as special dietary concerns, and then refine and finalize your menu selections for your special day.

Complimentary Linen & Dinnerware – floor length round linens in your choice of color for guest seating; White wide-rimmed dinner plates, stainless steel flatware and linen napkins. We would also be happy to arrange rentals of upgraded china, flatware and stemware. If you prefer disposable dinnerware, we are also happy to substitute quality eco-friendly plates, flatware & paper napkins.

Buffet Display – buffet table to showcase your custom menu selections; draped with floor length linen and decorated to compliment your event colors and/or theme.

Professional Event Staff – depending on your event time line and service style, we will recommend appropriate professional staff for your event. They could be buffet attendants, serving staff, bartenders or event coordinators. Our team of experienced event professionals will ensure that your event is superbly executed.

The second most popular question is: "How much does it cost?" As an example, for buffet receptions, here are four popular package options with complete details and pricing:

Simple Delight

To keep it truly simple:
Includes buffet meal- single entrée, one salad, two side dishes, dinner rolls and breads with butter, eco disposables, buffet table and linens, buffet attendants
\$39

Please note: this package does NOT include serving staff, china, flatware, linen napkin, or table linen.

Simply Classic

Buffet - duet entrée
Hydration station
Linen & china dinnerware
Decorated buffet display
Staff for up to 4 hours, including buffet attendants or serving staff
Delivery, set-up & teardown of buffet & beverage station
\$65

Classic Elegance

Everything included in *Simply Classic*, plus:
3 tray-passed appetizers
Uniformed staff for tray-passing
Hydration station during cocktail hour
\$77

AYLI Classic

Everything included in *Simply Classic* and *Classic Elegance*, plus:
Small 2-tier cutting cake
Mini-dessert trio
Champagne toast or glass of wine with dinner
\$88

Upgrade to plated dinner service for \$12 per person. Prices are subject to change and based on a 75-guest minimum. Please add \$8 per person if less than 75 guests are expected. Please note that we will need to add a 22% service charge and the current California sales tax. Talk to us about other upgrades & enhancements.



 **As You Like It**
Events & Catering

info@asyoulikeitevents.net
www.asyoulikeitevents.net
951-737-8025

Reception packages

Buffet Reception Packages

Dinner is served at your attended buffet! Select your favorite entree, two side dishes and one salad to create a full, satisfying meal for your guests. Comes with breads/rolls with butter. Upgrade to plated sit-down service for \$12 per person.

Our classic Buffet Reception Packages include:

- A custom menu
- Private tasting for two
- Complimentary guest table linen in choice of color
- China dinnerware, flatware, linen napkin in choice of color
- Complete dinner, served from an attended buffet
- Buffet Display - tables, linens and decor
- Attended buffet service
- Professional Event Staff



Simple Delight

To keep it truly simple:

Includes buffet meal- single entrée, one salad, two side dishes, dinner rolls and breads with butter, eco disposables, buffet table and linens, buffet attendants
\$39

Please note: this package does NOT include serving staff, china, flatware, linen napkin, or table linen.

Simply Classic

Buffet - duet entrée
Hydration station
Linen & china dinnerware
Decorated buffet display
Staff for up to 4 hours, including buffet attendants or serving staff
Delivery, set-up & teardown of buffet & beverage station
\$65



Classic Elegance

Everything included in
Simply Classic
plus:

3 tray-passed appetizers
Uniformed staff for tray-passing
Hydration station during cocktail hour
\$77

AYLI Classic

Everything included in
Simply Classic and
Classic Elegance
plus:

Small 2-tier cutting cake
Mini-dessert trio
Champagne toast or glass of wine
with dinner
\$88



As You Like It
Events & Catering

Prices are subject to change and based on a 75-guest minimum. Please add \$8 per person if less than 75 guests are expected. 22% service charge and current California sales tax will be added.

info@asyoulikeitevents.net
www.asyoulikeitevents.net
951-737-8025

Buffet Reception Menu Selections

Entrees, sides and salads

Your custom menu includes your choice of salad, two entrees, two side dishes, and dinner rolls & breads with butter, served from an attended buffet

Entrees (please select two):

- Filet of beef with peppercorn Merlot reduction (+\$10)
- Chicken Marsala with sauteed mushrooms
- Butternut squash ravioli with roasted garlic sage cream sauce
- Chicken Saltimbocca with prosciutto, fresh sage and provolone
- Feta stuffed portabella mushroom cap
- Lemon-oregano chicken with light white wine sauce
- Asian style stuffed sweet pepper
- Chicken with poblano cream sauce, sweet corn cake
- Garlic and rosemary tri-tip with black pepper sauce, carved at station (+\$2)
- Butter-poached mahi mahi with lemon butter sauce or mango salsa (+\$6)
- Pan-seared Chilean sea bass with herbed garlic-butter (+\$18)
- Eggplant strata with goat cheese and oven-roasted tomatoes
- Cabernet-braised beef short rib with Cabernet reduction (+\$5)
- Salmon filet cooked with sherry, lemon and dill (+\$3)
- Bacon-wrapped peppered pork tenderloin

Sides:

- Bacon scalloped potatoes
- Herbed mashed potatoes
- Parmesan-garlic mashed potatoes
- Wild rice pilaf
- Citrus & black bean quinoa
- Rosemary red potato bake
- Grown-up mac & cheese (choice of classic, truffle oil, bacon, or roasted poblano)
-
- Creamy cauliflower
- Seasonal fresh vegetable medley
- Ratatouille-style roasted vegetables
- Green beans with roasted red sweet peppers

Salads:

- Spring: with strawberries, apples, oranges, raspberry vinaigrette
- Tuscan white bean salad with basil, tomatoes, red onion
- Baby beet & citrus salad - with ricotta, pistachios, apple cider vinaigrette
- Spinach salad with bacon, feta, strawberries, champagne vinaigrette
- Tuscan: with feta cheese, kalamata olives, grape tomatoes, balsamic vinaigrette
- Caesar: with Romano cheese, grape tomatoes, house croutons
- Harvest: with red grapes, goat cheese, dried cranberries, raspberry vinaigrette
- Fiesta: with roasted corn, black beans, cotija cheese, cilantro-lime vinaigrette



Planning tip: Make your menu even more "you" - consider adding another entree, side dish or salad.



As You Like It
Events & Catering

info@asyoulikeitevents.net
www.asyoulikeitevents.net
951-737-8025

Buffet Reception Menu Selections

Appetizers, mini desserts, cutting cake flavors

Tray-passed appetizers

- Peri peri shrimp shots - citrus marinated shrimp with garlic, fresh herbs, olive oil, in a shot glass
- Mezze shots - house-made hummus, caprese skewer and pita chips in a shot glass
- Street corn shots - roasted sweet corn with tajin and cotija cheese
- Bruschetta - with vine-ripe Roma tomatoes, feta and basil
- Veggie shots with choice of house-made tzatziki, hummus or ranch dip
- Ahi in won ton spoons - sesame seared ahi, with sriracha mayo
- Mini potato pancakes - topped with sour cream, smoked salmon and chives
- Watermelon bites - mini skewers with watermelon, honeydew, feta and mint, balsamic reduction
- Roasted mini sweet pepper - filled with goat cheese, topped with crisped pancetta
- Cheesy artichoke bites - mozzarella and tangy artichoke hearts baked in puff pastry
- Bacon and cheese stuffed mushroom caps
- Spicy beef mini empanadas
- Potato and cheese mini empanadas
- Thai chicken skewer with spicy peanut sauce - tender and flavorful
- Samosas - spicy curried potato and vegetable filling in pastry
- Feta stuffed mushroom caps



Desserts

Cupcakes:

- Chocolate with chocolate ganache buttercream
- Lemon with zesty lemon frosting
- Red velvet with cream cheese frosting
- Pink velvet with raspberry filling, whipped cream
- Vanilla with praline buttercream

Desserts, cookies & bars:

- Mini canoli - traditional sweet ricotta & chocolate chip filling
- Rocky road brownies with marshmallows & chocolate peanut butter fudge
- Zesty lemon bars - classic balance of tartness and sweetness
- Carmelita bars - with dulce de leche, pecans and chocolate chips
- Orange scented shortbread with chocolate chips
- Mexican wedding cookies
- White chocolate cranberry cookies
- Bourbon balls
- Oreo buzz balls - chocolate Oreo bourbon balls

Dessert shots:

- Berry trifle - vanilla cake base, berry compote, whipped cream, fresh berries
- Bourbon street - bourbon-brushed chocolate cake base, chocolate sauce, whipped cream
- Pumpkin spice cheesecake - spiced graham "crust", cheesecake filling, whipped cream
- Lemon crush - lemon cake base, lemon cheesecake filling, whipped cream, crushed lemon drops
- Cookie shots - chocolate chip and peanut butter cookies atop a shot of milk



Cutting Cake

Your cutting cake can be one or two tiers, and includes complimentary use of our porcelain cake stand and cake serving set.

Cake flavors:

- Vanilla
- Deep, dark chocolate
- Zesty lemon
- Mocha
- Spiced apple walnut
- Carrot cake
- Pink velvet
- Red velvet
- Butter pecan
- Chocolate rum cake

Fillings:

- Mixed berry compote
- Semisweet chocolate ganache
- Strawberry cream
- Lemon curd
- Praline buttercream

Frostings:

- Buttercream
- Cream cheese
- Chocolate ganache buttercream

Please note that flower accents and cake toppers are not included.



As You Like It
Events & Catering

info@asyoulikeitevents.net
www.asyoulikeitevents.net
951-737-8025

Reception packages

Enticing stations

Who says you can't have it all? Go for festive and attractive attended stations instead of a traditional buffet for more variety and a lively flow of activity. All stations are attended, and include small plates, stainless flatware, and dressed table with floor-length linen.

Honor family traditions, or recall your favorite travel destinations by choosing a diverse menu. Look for American comfort food and international specialties.

*Select any three stations for \$99
Add another station for \$18*

Mac & cheese bar - Our three cheese mac & cheese with three delicious toppings: bacon, sour cream, roasted poblano peppers, habanero sausage, chicken & apple sausage, herbed chicken breast, truffle oil, blue cheese
additional toppings +\$2 each

Poke station - steamed rice topped with fresh tuna, and up to five toppings from: corn, cucumber salad, sweet onion, edamame, radishes, bean sprouts, mango, sesame seeds, green onion, jalapeno, wasabi, furikake, crispy garlic, crispy onion, avocado. Choose three sauces from: sesame oil, shoyu, ponzu, spicy mayo, sweet chili, sriracha, soy sauce
additional toppings +\$2 each, additional sauces +\$1 each

Slider bar - Pick two slider fillings from: Southwest chicken with tomatillo sauce, Citrus pulled pork, Shredded BBQ beef, Meatballs in marinara, Italian beef with sauteed peppers and pepperoncini. With split rolls, cheese, extra sauce(s), hot sauce, crushed red pepper
additional filling + \$4, additional topping +\$2

Taco station - choose two fillings (shredded chicken, seasoned ground beef, citrus pulled pork, tofu taco filling, fajita style veggies), with house-made salsa, cheese, shredded cabbage, spicy crema, onions, cilantro, corn tortillas

Classic roast loin of beef carving station...garlic and herb-rubbed, then slow-roasted to perfection, with horseradish sauce, au jus, split rolls (+\$4)

Pretzel bar - copper stand with soft pretzels, honey mustard and spicy mustard, and your choice of two hot dips from: spinach & artichoke, buffalo cheese, jalapeno queso

Chili fry bar - sweet potato or classic fries with house-made beef or vegetarian chili, cheese, sriracha ketchup, ranch, chipotle mayo

Pasta pasta - Bow-tie pasta with Alfredo or Pomodoro sauce, and choice of three toppings from: Italian sausage, sauteed mushrooms, goat cheese, sweet peppers, shrimp, hand made meatballs, roasted vegetables, herbed chicken breast.
both sauces +\$2, additional toppings +\$2

Bruschetta station - our house-made Romano baguette toasts, with an assortment of delicious toppings: classic tomato, feta & basil; Tuscan white bean tapenade, balsamic fig compote topped with goat cheese; sundried tomato and kalamata olive tapenade topped with feta; artichoke tapenade; pesto aioli with roasted sweet peppers

Cheese, fruit, crudite and bread station - Brie, chevre, smoked gouda, port wine derby, fresh-cut veggies, with ranch and sundried tomato tapenade, accompanied with fresh and dried fruits, crusty sliced baguettes, assorted crackers

Chip Bar - Tortilla chips, ruffle potato chips, with salsas and dips: guacamole, sour cream & chive, cowboy caviar, roasted tomatillo salsa, pico de gallo, chile de arbol, spicy BBQ ranch

Ice cream sundae station - vanilla ice cream, chocolate sauce, whipped cream, strawberries, bananas, berry compote, assorted sprinkles, Oreo crumbles

Prices are subject to change and based on a 75-guest minimum. Please add \$8 per person if less than 75 guests are expected. 22% service charge and current California sales tax will be added.



As You Like It
Events & Catering

info@asyoulikeitevents.net

www.asyoulikeitevents.net

951-737-8025

Additional Event Services

As your event plans progress, you may find yourself looking for additional services. Please remember we are here to help! When you are ready, let us help you line up any of these event services that you might need.

Event services

Specialty rentals - farmhouse tables, dance floor, lounge furniture, lawn games

Decor - draping, canopies, florals, selfie spots, signage

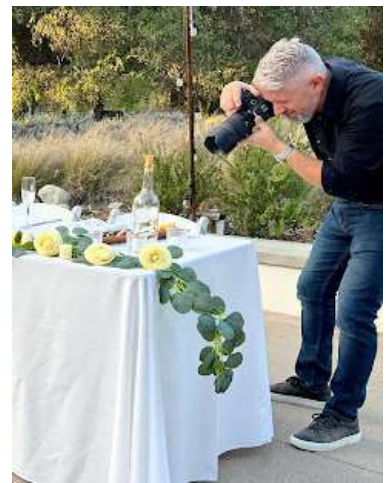
Bar service - full or soft bars, crafted cocktails, signature drinks, hosted and no-host options

Accent lighting - market lights, uplighting, park lights

Guest comforts - patio heaters, umbrellas

Specialty tabletop rentals - specialty linens, chargers, glassware, flatware

Specialty catering options - late-night snacks, non-traditional menus, special dietary requests and more



Event Professional Referrals

We're happy to help by connecting you directly with our preferred event professionals on request for any of the following:

DJ / MC Photographer
Photo booth Videographer
Florist Bakery
Wedding planner / day-of coordinator
Printing and design services

Please reach out whenever you have questions!

 **As You Like It**
Events & Catering

info@asyoulikeitevents.net

www.asyoulikeitevents.net

951-737-8025