



# Alhambra

LUXURY BOUTIQUE HOTEL  
— LAS VEGAS —

CATERING & BANQUETS MENU



## CATERING & BANQUETS MENU

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*Please notify banquet staff and they will happily accommodate any special dietary needs.*

# REFRESHMENTS

## - REFRESHMENTS -

### HOT BEVERAGE STATION - \$6 PER PERSON

Freshly Brewed Regular & Decaffeinated Coffee

Assortment of Premium Teas

### COLD BEVERAGE STATION - \$5 PER PERSON

Iced Tea

Lemonade

Infused Flavored Water

Cucumber, lemon or seasonal flavors

### INDIVIDUAL JUICES - \$4 EACH

Orange, cranberry, apple, grapefruit

### ASSORTED SOFT DRINKS - \$4 EACH

BOTTLED WATER - \$3 EACH



## CATERING & BANQUETS MENU • REFRESHMENTS

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# SNACKS

## - SNACKS -

### GRANOLA BARS - \$5 PER PERSON

Nature Valley, assorted flavors

### PLANTER'S PEANUTS - \$5 PER PERSON

Honey Roasted, Fruit & Nut Trail Mix,  
or Plain Salted

### VEGETABLE CRUDITÉS - \$6 PER PERSON

Farmer's market vegetables, buttermilk ranch  
dressing, traditional hummus

### HOUSE POTATO CHIPS & ONION DIP - \$7 PER PERSON

Idaho potatoes sliced thick and fried crispy  
served with caramelized onion  
and sour cream dip

### CHIPS & SALSA FRESCA - \$5 PER PERSON

Multicolor tortilla chips, house salsa fresca  
\*Add guacamole - \$4 per person

### SEASONED POPCORN - \$5 PER PERSON

Choice of movie-theater-style buttered, black  
pepper, sea salt, parmesan or  
Tex-Mex chili-lime

### ASSORTED COOKIES - \$4 PER PERSON

Freshly baked chef's assortment

### ASSORTED DESSERT BARS - \$4 PER PERSON

Selection of homemade dessert bars

### PRETZELS WITH CHEESE SAUCE - \$6 PER PERSON

Warm, soft pretzel bites with pepper jack  
cheese dip and Dijon mustard sauce

### FRUIT KEBABS WITH HONEY YOGURT - \$4 PER PERSON

Skewered hand-cut seasonal fruit with  
whipped vanilla honey dip

### ASSORTED MINI TEA SANDWICHES - \$5 PER PERSON

Egg, cucumber, smoked salmon,  
shaved roast beef, chicken salad

### SPICED NUT CUPS - \$5 PER PERSON

Variety of mixed nuts hand-tossed in  
house-made spice mix

### PITA CHIPS WITH HUMMUS - \$5 PER PERSON

Hand-cut pita bread, lightly fried and  
accompanied by Mediterranean hummus

### MINI PASTRIES - \$4 PER PERSON

Assortment of savory and sweet  
breakfast pastries

### BREAKFAST BREADS - \$4 PER PERSON

Fresh-baked lemon, chocolate chip, banana  
nut or selection of seasonal breads

### WHOLE FRUIT - \$3 PER PERSON

Apple, banana, orange



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# THEMED REFRESHMENT BREAKS



## - THEMED REFRESHMENT BREAKS -

20-guest *minimum* – includes coffee, decaf, tea and bottled water

### HEALTH NUT - \$14 PER PERSON

Fresh whole fruit, granola bars, mini yogurt parfaits, banana nut bread and assorted juices

### COOKIES & MORE - \$14 PER PERSON

Fresh-baked cookies, chocolate brownies, assorted candy bars and milk

### MEXICAN FIESTA - \$14 PER PERSON

Fresh-baked tortilla chips, homemade salsa, guacamole, cinnamon churros and assorted soft drinks

### ITALIAN DELIGHT - \$14 PER PERSON

Assorted biscotti, macarons, caprese skewers, cheesy flatbread, hard salami bites, cheese and assorted soft drinks

### SALTY - \$10 PER PERSON

Salty bags of chips, pretzels, popcorn, peanuts and assorted soft drinks

### THE ORCHARD - \$16 PER PERSON

Fresh-cut vegetable crudité's with assorted dips, seasonal fruit platter and mini yogurt berry parfaits

### ALL-DAY REFRESHMENT BREAK (8-HOUR SERVICE) - \$30 PER PERSON

Assorted soft drinks, bottled water, freshly brewed coffee & decaf, and gourmet hot teas



## CATERING & BANQUETS MENU • THEMED REFRESHMENT BREAKS

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# EXECUTIVE MEETING PACKAGE

**- EXECUTIVE MEETING PACKAGE -**

*25-guest minimum* – includes continental breakfast, AM break, choice of lunch buffet, and afternoon break

**CONTINENTAL BREAKFAST - \$55**

Freshly baked pastries, fresh fruit platter,  
freshly squeezed juices, freshly brewed  
coffee, decaf and tea

**AM BREAK**

Beverage service  
Coffee & tea, soft drinks and bottled water

**LUNCH BREAK**

Choice of one lunch buffet

**PM BREAK**

Beverage service  
Coffee & tea, soft drinks and bottled water



**CATERING & BANQUETS MENU • EXECUTIVE MEETING PACKAGE**

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# BREAKFAST ENHANCEMENTS

## - BREAKFAST ENHANCEMENTS -

All enhancements are an additional cost per person

### **GREEK YOGURT PARFAIT - \$5 EACH**

Layered vanilla yogurt, granola, fresh berries and fresh raspberry jam

### **FRUIT PLATTER - \$4 PER PERSON**

Seasonal sliced assortment of cantaloupe, honeydew, pineapple and watermelon with fresh berry garnish

### **BREAKFAST PASTRIES - \$4 PER PERSON**

Freshly baked assortment of petite sweet breakfast pastries including croissants, muffins, Danish, scones and cinnamon buns

### **FRESHLY FRIED BOMBOLONI - \$6 PER PERSON**

Nutella, vanilla, strawberry

### **BAGELS & SCHMEAR - \$5 PER PERSON**

Assorted toasted bagels with cream cheese and whipped butter

### **MINI FRESH FRUIT SMOOTHIE - \$6 PER PERSON**

Selection from Aroma Barista Bar

### **SMOKED SALMON AND FIXINGS - \$12 PER PERSON**

Smoked salmon, butter lettuce, sliced red onion and tomato, capers and cream cheese with toasted bagel

### **BACON CREAM CHEESE CINNAMON ROLL - \$6**

Baked flaky cinnamon bun with iced cream cheese and applewood bacon, served warm

### **EGGS BENEDICT - \$8 PER PERSON**

Two lightly poached eggs, griddled Canadian bacon, toasted English muffin, creamy hollandaise sauce

### **EARLY MORNING ENHANCEMENTS**



### **SOURDOUGH WAFFLES - \$8 PER PERSON**

House-made sourdough waffle topped with fresh whipped cream, berries and powdered sugar

### **BISCUITS & COUNTRY GRAVY - \$8 PER PERSON**

Homestyle sausage gravy served on top of toasted buttermilk biscuits

### **APPLEWOOD BACON AND MAPLE SAUSAGE - \$7 PER PERSON**

Two slices of slow-cooked bacon and two links of maple-cured sausage

### **BUTTERMILK PANCAKES - \$8 PER PERSON**

Two large pancakes served with pure maple syrup and whipped butter

### **SCRAMBLED EGGS - \$6 PER PERSON**

Fresh-beaten eggs lightly sautéed until golden yellow

### **BREAKFAST POTATOES - \$5 PER PERSON**

Fried potato dippers tossed with sautéed peppers & onions, finished with Italian seasoning

### **FARMHOUSE OATMEAL & FIXINGS - \$8 PER PERSON**

Slow-cooked oatmeal served with sides of brown sugar, toasted walnuts and golden raisins

### **OMELET STATION (MADE TO ORDER) - \$8 PER PERSON & \$150 CHEF FEE**

Three-egg omelet cooked with choice of toppings

## CATERING & BANQUETS MENU • BREAKFAST ENHANCEMENTS

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## - BREAKFAST ENHANCEMENTS -

All enhancements are an additional cost per person

### BREAKFAST WRAPS & SANDWICHES

For Executive Meeting Package or addition to  
Continental Breakfast – \$8 per sandwich  
*\*Substitute egg whites on any wrap or sandwich*

### CROISSANT SANDWICHES

Ham, egg & cheese croissant  
Egg & cheese croissant

### ENGLISH MUFFIN OR BISCUIT SANDWICHES

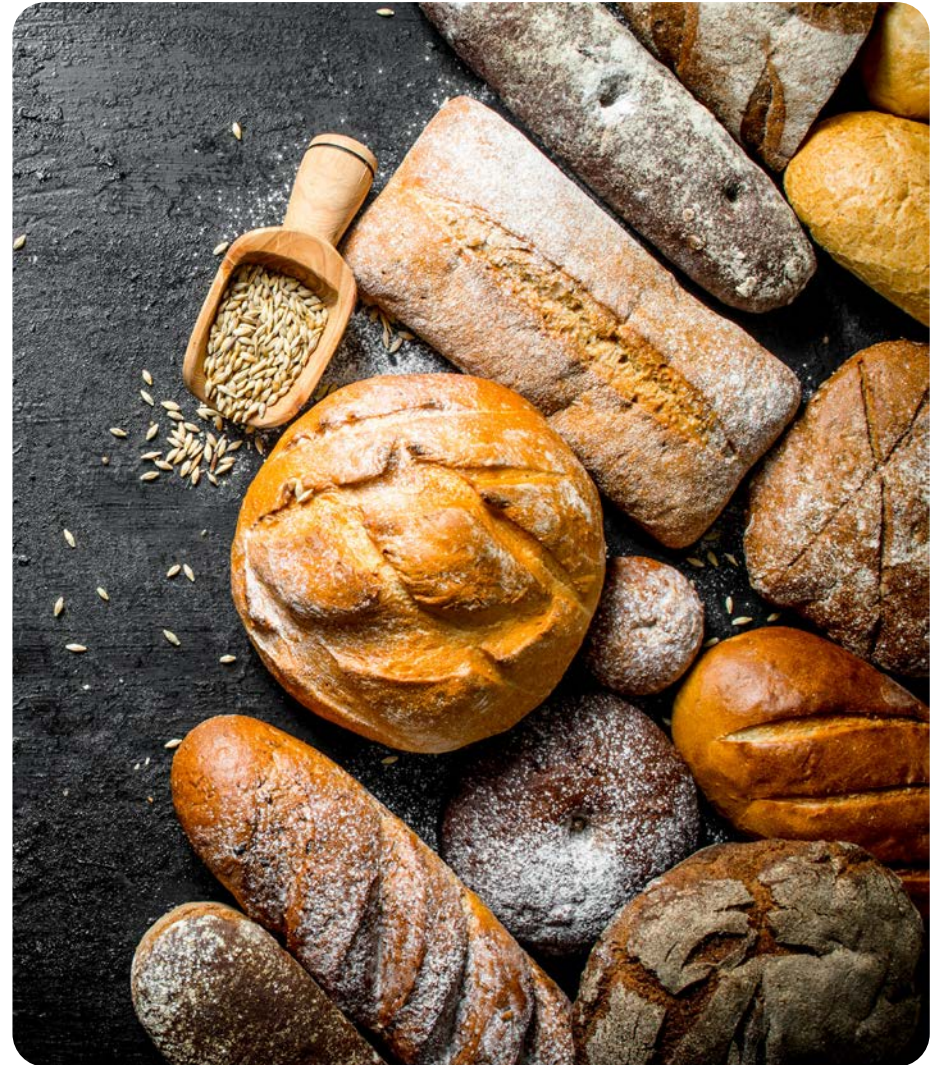
Bacon, egg & cheese English muffin or biscuit  
Sausage, egg & cheese English muffin or biscuit  
Egg & cheese English muffin or biscuit

### WRAPS

*\*All wraps served with sour cream & salsa*  
Chorizo, egg, potato & cheese wrap  
Bacon, egg & cheese wrap  
Sausage, egg & cheese wrap  
Egg & cheese wrap  
Soyrizo, potato, egg & cheese wrap

### ARTISAN BREAKFAST SANDWICHES +\$3 PER PERSON

Applewood bacon, fried egg & cheddar on crusty baguette  
Chopped steak, egg, caramelized onion & provolone on brioche  
Roasted pork & scrambled eggs with salsa verde wrap  
Fried spicy chicken tenders & scrambled egg wrap  
Smoked salmon, cream cheese & egg bagel



## CATERING & BANQUETS MENU • BREAKFAST ENHANCEMENTS

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# BREAKFAST

## - BREAKFAST -

### AHERN CONTINENTAL BREAKFAST - \$15

**10-guest minimum** – Served buffet or family-style

Served with coffee, decaf, tea and assorted fruit juices

Freshly squeezed juices, chef's assorted breakfast pastries, fresh fruit platter, Greek yogurt parfait station, brewed coffee, decaf and tea service

*\*Optional enhancements, breakfast wraps and sandwiches available*



### AHERN HOT BREAKFAST - \$24

**20-guest minimum** – Served buffet or family-style

Served with coffee, decaf, tea and assorted fruit juices

Fresh fruit display, scrambled eggs, breakfast potatoes, applewood bacon, maple sausage links, freshly baked pastries

Choose one:

French toast, pancakes, or waffles

Served with warm maple syrup and creamery butter



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# LUNCH

## - CHILLED PLATED LUNCHES -

20-guest minimum – includes a chocolate-caramel brownie

### **SOUTHWEST GRILLED CHICKEN WRAP - \$22**

Marinated grilled chicken with crisp lettuce, shredded pepper jack, avocado, chipotle mayo, pickles and fresh-cut potato chips

### **CHICKEN CAESAR SALAD - \$24**

Tender romaine hearts with grilled chicken, focaccia croutons, parmesan and Caesar dressing

*\*Substitute with shrimp or salmon (+\$5)*

### **ITALIAN COLD CUT FOCACCIA SANDWICH - \$24**

Sliced Italian ham, capicola, mortadella, salami and provolone with shredded lettuce, tomato, shaved red onion, pepperoncini slices and oregano. Served with red wine vinaigrette and pasta salad

### **MANCHEGO SALAD - \$22**

Organic arugula with Honeycrisp apples, shaved Manchego cheese, toasted almonds, dried cranberries and lemon vinaigrette

*\*Add grilled chicken (+\$5)*

### **CHICKEN COBB SALAD - \$24**

Maximum of 30 people

Romaine, applewood bacon, hard-boiled eggs, tomato, gorgonzola cheese and red onions

*\*Substitute with shrimp (+\$5)*



### **TACO SALAD - \$24**

Citrus-marinated chicken, fire-roasted chilies, corn, black beans and chopped romaine served with chili lime dressing, queso fresco, avocado, sour cream and crispy tortilla chips

### **ASIAN SEARED AHI TUNA TATAKI SALAD - \$26**

Served with organic field greens, seaweed salad, crispy wontons, edamame, crisp cucumbers, heirloom grape tomatoes and soy-ginger vinaigrette

### **PRIME STEAK SALAD - \$28**

Served with organic baby greens, heirloom cherry tomatoes, Maytag bleu cheese, pickled red onions and charred tomato vinaigrette



### **ARUGULA & HERB-ROASTED CHICKEN SALAD - \$26**

Arugula, orange segments, gorgonzola cheese, toasted pistachios, golden beets, dried cranberries with apple-mustard dressing

### **GREEK SALAD - \$22**

Crisp romaine, bell peppers, red onion, hot house cucumber, Mediterranean olives, feta cheese, cherry tomatoes with red wine vinaigrette

*\*Add grilled chicken, shrimp or salmon (+\$5)*



## CATERING & BANQUETS MENU • CHILLED PLATED LUNCHES

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## - HOT PLATED LUNCHES -

20-guest *minimum* – includes bread service. Plated Lunch alternative soup, salad, dessert options if requested.

### CHICKEN PARMESAN \$36

#### CAESAR SALAD

Tender romaine hearts hand-tossed with focaccia croutons, parmesan cheese and house-made Caesar dressing

#### CHICKEN PARMESAN

Breaded and baked chicken with homemade marinara and melted mozzarella served with a side of pasta and Italian-style vegetables

#### CLASSIC CHEESECAKE

Served with seasonal fruit topping

### HERB GRILLED SHRIMP \$40

#### DON'S SALAD

Lettuce, cucumbers, olives, carrots, pepperoncini, red onion, cherry tomato, focaccia croutons and parmesan dressed with red wine vinaigrette

#### GRILLED SHRIMP PASTA

Panko, garlic & herb marinated shrimp, house fusilli pasta cooked with sundried tomato, asparagus and fire-roasted vegetables

#### CARROT CAKE

Topped with decadent cream cheese frosting and walnuts



### THE HIBACHI GRILL \$36

#### ASIAN SPINACH

Baby spinach and Napa cabbage hand-tossed with dried cranberries, apricots, toasted almonds, cucumbers and sesame vinaigrette, topped with fried wonton crisps

#### HIBACHI GRILLED AIRLINE CHICKEN

Grilled chicken marinated with Thai chili sauce, curry, fresh cilantro, ginger & garlic served with steamed jasmine rice and braised baby bok choy

#### COCONUT STICKY RICE

Served with mango compote (gluten-free)

### BBQ SHORT RIBS \$40

#### WEDGE SALAD

Crisp iceberg lettuce wedge with cherry tomatoes, applewood bacon, gorgonzola cheese, chives, buttermilk blue cheese dressing and balsamic syrup drizzle

#### BBQ SHORT RIBS

Seasoned, slow roasted and finished with homemade BBQ sauce. Served with mac-n-cheese croquettes and roasted vegetable succotash

### TRIPLE-CHOCOLATE BAVARIAN CAKE

Served with mixed berry compote

## CATERING & BANQUETS MENU • HOT PLATED LUNCHES

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## - HOT PLATED LUNCHES -

*20-guest minimum* – includes bread service. Plated Lunch alternative soup, salad, dessert options if requested.

### CHICKEN PASTA ALFREDO \$38

#### TOMATO MOZZARELLA SALAD

Heirloom tomato wedges, pesto-marinated bocconcini cheese and petite field greens finished with red wine vinaigrette and balsamic syrup drizzle

#### HOUSE PASTA ALFREDO WITH CHICKEN

Sautéed chicken and hand-cut pasta tossed in creamy alfredo sauce, Italian-style vegetables and shaved parmesan cheese

*\*Substitute with shrimp (four per order) (+\$5)*

#### CLASSIC CHEESECAKE

Served with seasonal fruit topping

### ITALIAN-STYLE BEEF LASAGNA \$38

#### CAESAR SALAD

Tender romaine hearts hand-tossed with focaccia croutons, parmesan cheese and house-made Caesar dressing

#### MOTHER'S HOMEMADE BEEF LASAGNA

Freshly made lasagna sheets layered with ground beef, mozzarella & ricotta, topped with marinara sauce, served with roasted garlic broccolini

#### CARROT CAKE

Topped with decadent cream cheese frosting and walnuts



### OLIVE HERB AIRLINE CHICKEN \$36

#### ARUGULA SALAD

Organic arugula with Honeycrisp apple slices, toasted almonds and Manchego cheese tossed with lemon-basil vinaigrette

#### OLIVE HERB-CRUSTED CHICKEN

Pan-seared chicken with Mediterranean olive and herb crust, finished with an eggplant chive demi, served with garlic & olive oil smashed red-skin potatoes and Chef's farm vegetables

#### LEMON MERINGUE TART

Topped with raspberries

### GRILLED SALMON \$38

#### GREEK SALAD

Crisp romaine with Mediterranean olives, cherry tomatoes, cucumbers, bell peppers, sliced red onion, feta cheese and red wine vinaigrette

#### PESTO GRILLED SALMON

Basil-marinated salmon, grilled and topped with Basil Bob's fresh pesto sauce, served with roasted fingerling potatoes and vegetable hash

### WHITE CHOCOLATE MOUSSE CAKE

Strawberry center

## CATERING & BANQUETS MENU • HOT PLATED LUNCHES

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## - HOT PLATED LUNCHES -

*20-guest minimum* – includes bread service. Plated Lunch alternative soup, salad, dessert options if requested.

### ENGLISH CARVERY \$42

#### WEDGE SALAD

Crisp iceberg lettuce wedge with cherry tomatoes, applewood bacon, gorgonzola cheese, chives, buttermilk blue cheese dressing and balsamic syrup drizzle

#### ENGLISH CUT ROASTED BEEF SIRLOIN

Thinly sliced sirloin served with horseradish demi, Yukon mashed potatoes and Chef's farm vegetables

#### BAKED ALASKA

Served with vanilla bean ice cream and raspberry sorbet with chiffon cake and toasted meringue

### PACIFIC ISLANDER \$35

#### ASIAN SPINACH

Baby spinach and Napa cabbage hand-tossed with dried cranberries, apricots, toasted almonds, cucumbers and sesame vinaigrette, topped with fried wonton crisps

#### BRAISED KALUA PORK

Hawaiian-style kalua pork braised with cabbage and served with egg fried rice, grilled pineapple wedge

#### COCONUT STICKY RICE

Served with mango compote (gluten-free)



### CHINA TOWN \$36

#### ASIAN SPINACH

Baby spinach and Napa cabbage hand-tossed with dried cranberries, apricots, toasted almonds, cucumbers and sesame vinaigrette, topped with fried wonton crisps

#### TERIYAKI GRILLED CHICKEN

Slow-braised chicken thigh glazed with teriyaki sauce, ginger & scallions, served with steamed jasmine rice, stir-fry vegetables

#### LEMON MERINGUE TART

Topped with raspberries

### OCTOBER FEST \$39

#### TOMATO MOZZARELLA SALAD

Heirloom tomato wedges, pesto-marinated bocconcini cheese and petite field greens finished with red wine vinaigrette and balsamic syrup drizzle

#### BREADED PORK SCHNITZEL

Pork tenderloin lightly breaded and fried, served with German-style warm potato salad, balsamic truffled Brussels sprouts and grain mustard sauce

#### TRIPLE-CHOCOLATE BAVARIAN CAKE

Served with mixed berry compote

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## - HOT PLATED LUNCHES -

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### BRAISED CHICKEN MARSALA \$36

#### CAESAR SALAD

Tender romaine hearts hand-tossed with focaccia croutons, parmesan cheese and house-made Caesar dressing

#### CHICKEN MARSALA

Airline chicken breast cooked in marsala sauce, served with house herb pasta and farm vegetables

#### CLASSIC CHEESECAKE

Served with seasonal fruit topping

### PASTRAMI & SWISS STUFFED CHICKEN \$39

#### FIELD GREENS SALAD

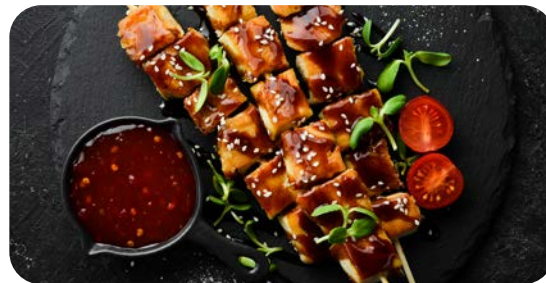
Organic field greens with heirloom cherry tomatoes, carrot ribbons, hothouse cucumbers, shaved red onion with aged balsamic vinaigrette

#### PASTRAMI CORDON BLEU

Breaded and lightly fried chicken cutlet stuffed with Vienna beef pastrami and Swiss cheese, served with Yukon mashed potatoes, Dijon cream sauce and farm vegetables

#### CARROT CAKE

Topped with decadent cream cheese frosting and walnuts



### WHERE'S THE PORK \$39

#### WEDGE SALAD

Crisp iceberg lettuce wedge with cherry tomatoes, applewood bacon, gorgonzola cheese, chives, buttermilk blue cheese dressing and balsamic syrup drizzle

#### CITRUS-HERB-BRINED PORK LOIN

Seared and sliced over dried fruit couscous salad, pickled vegetable tagine, with natural jus

#### WHITE CHOCOLATE MOUSSE CAKE

Strawberry center

### SHORTY RIBS \$42

#### GREEK SALAD

Crisp romaine with Mediterranean olives, cherry tomatoes, cucumbers, bell peppers, sliced red onion, feta cheese and red wine vinaigrette

#### RED WINE BRAISED SHORT RIBS

Slow cooked until tender, served with sea salt, herb-and-extra-virgin-olive-oil roasted potatoes, French green beans and maple-thyme glazed carrots

#### TRIPLE-CHOCOLATE BAVARIAN CAKE

Served with mixed berry compote

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## - HOT PLATED LUNCHES -

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### INDIAN SPICED MAHI MAHI \$38

#### ARUGULA SALAD

Organic arugula with Honeycrisp apple slices, toasted almonds and Manchego cheese tossed with lemon-basil vinaigrette

#### MAHI MAHI

Seasoned with Indian-spiced curry and seared, served with fragrant basmati rice and farm vegetables

### LEMON MERINGUE TART

Topped with raspberries

### CHICKEN & EGG \$36

#### DON'S SALAD

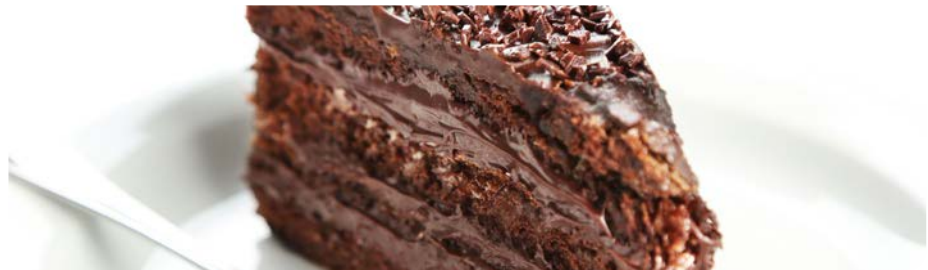
Lettuce, cucumbers, olives, carrots, pepperoncini, red onion, cherry tomato, focaccia croutons and parmesan dressed with red wine vinaigrette

#### CHICKEN FRANÇAISE

Egg-battered chicken breast lightly sautéed with lemon-caper beurre blanc, served with Italian rice pilaf and roasted vegetables

### WHITE CHOCOLATE MOUSSE CAKE

Strawberry center



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## - BOXED LUNCHES -

### **BOX LUNCH SALAD**

*Served with whole fruit, freshly baked cookie, cutlery kit, bottled water or canned soda, served in plastic bowl & bag with handle*

#### **ASIAN VEGETABLE CRUNCH SALAD - \$22**

Mix of romaine & cabbage, edamame, cucumber, shredded carrots, pumpkin seeds, grilled tofu, side of creamy sesame dressing, and wonton chips

*\*Add Ahi tuna (+\$4)*

#### **CLASSIC CAESAR SALAD - \$24**

Tender romaine hearts, herb-marinated grilled chicken, parmesan cheese, creamy homemade Caesar dressing and side of focaccia croutons

#### **CHICKEN TACO SALAD - \$24**

Citrus-marinated shredded chicken breast served on top of crisp romaine with queso fresco, fire-roasted peppers, roasted corn and black beans, chili-lime dressing and a side of crunchy tortilla chips

#### **ITALIAN ANTIPASTI SALAD - \$25**

Italian sliced meats & cheese served on top of crisp romaine, giardiniera salad, black olives, artichokes and red wine vinaigrette

#### **GREEK SALAD - \$24**

Crisp romaine with bell peppers, red onion, Mediterranean olives, tomato, cucumber, feta cheese and red wine vinaigrette

*\*Add chicken (+\$4)*



### **BOX LUNCH SANDWICH**

*Served in a barn box with cutlery kit and bottled water or canned soda*

#### **TURKEY & BACON CROISSANT SANDWICH - \$22**

Roasted turkey, applewood bacon, butter lettuce and tomato, served with mayo, mustard, whole fruit, kettle chips and fresh-baked cookie

#### **ITALIAN MEAT & PROVOLONE FOCACCIA SANDWICH - \$24**

Sliced ham, capicola, salami, mortadella, provolone cheese, shredded lettuce, tomatoes and pepperoncini, served with mayo, red wine oregano vinaigrette, whole fruit, kettle chips and fresh-baked cookie

#### **ROAST BEEF & CHEDDAR ON SOFT BUN - \$24**

Sliced roast beef, mild cheddar, baby arugula and tomato. Served with mayo, mustard, whole fruit, kettle chips and fresh-baked cookie

#### **VEGETABLE HUMMUS WRAP - \$20**

Chef's choice of grilled vegetables, spinach, hummus and lemon vinaigrette in a wheat tortilla, served with mayo, whole fruit, bag of Sun Chips and granola bar

#### **COLD FRIED CHICKEN - \$24**

Buttermilk fried chicken with country potato salad, tomato cucumber salad, served with ranch, whole fruit and fresh-baked cookie

## CATERING & BANQUETS MENU • BUFFETS - BOXED LUNCH

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# BUFFETS

## - BUFFETS -

*25-guest minimum* — served with choice of hot or cold beverage package. (Dessert is an upgrade.)

### PIZZA PARTY - \$28

Italian tossed salad with buttermilk ranch and red wine vinaigrette

Sicilian-style sheet pan pizzas including pepperoni, margherita, roasted veggie bianca, and meat lover's

Double-smoked chicken wings served with Buffalo wing sauce, carrots & celery



### MEXICAN FIESTA - \$35

Baja Caesar salad with crunchy tortilla strips, queso fresco cheese, spicy Caesar dressing and traditional chicken tortilla soup

Chicken fajitas with grilled peppers & onions

Portobello and roasted vegetable fajitas

Warm flour and corn tortillas

Pico de gallo, sour cream, guacamole, shredded cheese, cilantro and limes



### TASTE OF ITALY - \$35

Basket of warm focaccia bread, Don's salad with red wine vinaigrette, Italian-style marinated vegetables, grated Romano cheese and garlic croutons

House-made rigatoni with Sunday sauce and meatballs

Chicken piccata with lemon-caper sauce

Roasted Italian vegetables

Garlic-herb pasta



## CATERING & BANQUETS MENU • BUFFETS

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## - BUFFETS -

*25-guest minimum* – served with choice of hot or cold beverage package. (Dessert is an upgrade)

### PRIME RIB & SEAFOOD DELUXE - \$68

Jumbo shrimp cocktail with fresh lemon and cocktail sauce

Classic Caesar salad with creamy dressing, shaved parmesan and focaccia croutons

Tomato mozzarella salad with balsamic and basil

Assorted artisan bread with sea salt and whipped butter

Slow-roasted prime rib with herb crust and roasted garlic au jus

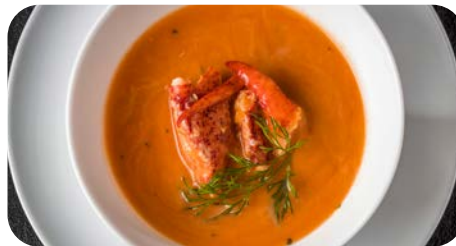
Jumbo lump crab cakes with smoky remoulade

House-made pasta with lobster cream sauce and sautéed mussels

Seasonal roasted vegetable medley with Cajun butter

Crispy pork spring rolls with Thai sweet chili sauce

Louisiana-style jambalaya with chicken, sausage, peppers and onions



### NAPA VALLEY RETREAT - \$48PP

*Assorted artisan bread with sea salt whipped butter, couscous salad, grilled vegetables, extra virgin olive oil & fresh herbs, and arugula salad with shaved parmesan, apples and lemon vinaigrette*

Tarragon-grilled chicken with natural jus

Grain-mustard seared salmon with pinot noir sauce and sweet & sour green cabbage sauté

Pepper-crust sirloin with red wine demi and mushroom fricassee

Roasted fingerling potatoes with herbs, grapeseed oil and lemon zest

Farm-picked grilled vegetables

### EMERALD ROOM - \$35

*Fresh-baked Hawaiian bread, Asian crunch salad with sesame vinaigrette, and cucumber salad with spicy dressing*

Grilled chicken teriyaki with pineapple salsa

Beef & broccoli with oyster sauce

Stir-fry vegetables and tofu

Steamed jasmine rice

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## - BUFFETS -

*25-guest minimum* — served with choice of hot or cold beverage package. (Dessert is an upgrade.)

### ARTISAN SANDWICH BREAK - \$35

Organic baby green salad with balsamic vinaigrette or buttermilk ranch, and homemade San Marzano tomato bisque

Served with freshly cooked house potato chips.

### MINI SANDWICHES

#### **COLD**

House turkey club on buttery croissant, applewood bacon, bibb lettuce, heirloom tomato and Dijon-chive mayo

Italian hero on focaccia, cold cuts, sharp provolone, shredded lettuce and Italian dressing

#### **HOT**

Cubano panini on crusty pressed roll, roasted pork and ham, Swiss cheese, yellow mustard and pickles

Portobello sliders: Balsamic-marinated roasted mushrooms, arugula, caramelized onion jam and melted gruyere cheese

#### **TOPPINGS**

Relish tray with pickles: pepperoncini, butter lettuce, tomato and shaved red onion

Fruit salad with mint & orange syrup

### TOUCH OF THE SOUTH - \$38

Fresh-baked skillet cornbread with honey-maple butter

Seven-layer salad: Iceberg lettuce layered with cherry tomatoes, English peas, red onions, cheddar cheese, bacon and sweet mayo dressing

BBQ Beef: Boneless short ribs with Texas-style BBQ sauce

Spicy Nashville honey fried chicken with buttermilk ranch dressing

Mac & Cheese: House pasta with four-cheese blend

Braised southern green beans with bacon and onion

Slow-cooked brown sugar baked beans

Corn on the cob with sweet butter, sea salt and cracked black pepper



### BUTTERCRUST BY OTTIMO - \$18

*Choice of butter-crust pan pizza*

#### **MARGHERITA**

San Marzano tomato sauce, basil, parmesan cheese

#### **PEPPERONI**

San Marzano tomato sauce, fresh mozzarella cheese, cup & char pepperoni

#### **DELUXE**

San Marzano tomato sauce, fresh mozzarella cheese, cup & char pepperoni, Italian sausage, onions, olives, mushrooms and bell peppers

#### **ROASTED VEGGIE BIANCA**

Fresh mozzarella cheese, grilled zucchini, eggplant, roasted fingerling potatoes and bell peppers

#### **BUFFET DESSERT OPTIONS**

Assorted cookie and brownie platter  
- \$5 per person

Mini assortment of panna cotta, mousses and cakes  
- \$8 per person

Bomboloni: Italian filled donuts (Nutella, vanilla and strawberry)  
- \$6 per person

## CATERING & BANQUETS MENU • BUFFETS

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# DINNER

## - À LA CARTE PLATED DINNER -

### 3 - COURSE PLATED DINNER

\$55 PER PERSON

1 Selection  
Salads, Soups or Appetizers

1 Selection  
Entrée from any category

1 Selection  
Dinner Desserts Options

### 4 - COURSE PLATED DINNER

\$65 PER PERSON

2 Selections  
Salads, Soups or Appetizers

1 Selection  
Entrée from any category

1 Selection  
Dinner Desserts Options



## CATERING & BANQUETS MENU • À LA CARTE PLATED DINNER

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## - À LA CARTE PLATED DINNER -

### SALADS

#### **DON'S SALAD**

Baby red romaine, marinated Italian vegetables, house croutons, shaved parmesan and red wine vinaigrette

#### **ORGANIC HAND-PICKED MIXED GREENS**

English cucumbers, baby heirloom tomatoes, carrot curls, toasted pumpkin seeds and balsamic vinaigrette

#### **BURRATA CHEESE AND HEIRLOOM TOMATO SALAD**

Micro greens, sea salt, cracked pepper, extra virgin olive oil and balsamic syrup

#### **BABY ICEBERG WEDGE SALAD**

Imported gorgonzola, crispy pork lardons, heirloom tomatoes, chives, creamy gorgonzola dressing and balsamic drizzle

#### **ROMAINE SALAD**

Grilled radicchio, focaccia croutons, hand-shaved Grand Parma and house-made Caesar dressing

#### **ROASTED BEET SALAD**

Frisée, goat cheese fritter, candied walnuts and Meyer lemon vinaigrette

#### **BABY SPOON SPINACH SALAD**

Pickled red onion, toasted pecans, feta cheese and truffled tomato vinaigrette

### SOUPS

#### **LOBSTER & CRAB BISQUE**

Tarragon-garlic crisp  
(+\$10)

#### **SAN MARZANO TOMATO BISQUE**

Garlic focaccia crouton

#### **ROASTED BUTTERNUT SQUASH SOUP**

Romano cheese, balsamic syrup  
and crème fraîche

#### **ITALIAN WEDDING SOUP**

Meatballs, braised greens and grated parmesan

#### **NEW ENGLAND CLAM CHOWDER**

Homemade oyster crackers

#### **WILD MUSHROOM BISQUE**

Gorgonzola crostini

#### **FRENCH ONION SOUP**

Gruyere crostini



### APPETIZERS

#### **BRAISED SHORT RIB**

Creamy risotto and Italian cheese arancini, breaded and fried, served with silky tomato sauce

#### **LOBSTER RAVIOLI (+\$10)**

Confit of lobster velouté and micro greens

#### **HEIRLOOM TOMATO**

Burrata cheese, micro basil stack with pesto vinaigrette and balsamic syrup

#### **CORNMEAL-CRUSTED DUNGENESS CRAB CAKE (+\$10)**

Fire-roasted corn succotash, frisée confetti, lemon vinaigrette and piquillo pepper remoulade

#### **HOUSE-CURED PANCETTA**

Gnocchi, wild mushroom fricassee, pickled shallots and tomato marmalade

#### **JUMBO SHRIMP COCKTAIL**

House specialty sauce, lemon zest and micro watercress

#### **RIGATONI BOLOGNESE W/GRILLED CROSTINI**

Wild boar ragu, fresh house pasta, parmesan cheese

## CATERING & BANQUETS MENU • À LA CARTE PLATED DINNER

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## - À LA CARTE PLATED DINNER -

### BEEF

#### HERB-GRILLED NY STRIP STEAK (+\$6)

Black truffle creamed spinach, twice-baked red bliss potatoes, roasted cauliflower and red wine jus

#### BRAISED BEEF SHORT RIBS

Yukon potato mousseline, baby root vegetables, caramelized cipollini onions and natural gravy

#### MAYTAG BLEU-CRUSTED BEEF FILET (+\$12)

Truffled au gratin potatoes, crispy wild mushroom fricassée, pan-flashed spoon spinach, roasted thyme carrots and peppercorn sauce

#### SLOW-ROASTED SMOKED BBQ BRISKET

Loaded mashed potato, fire-roasted cowboy succotash and crispy onion stack



### POULTRY

#### SEARED HERB CHICKEN PICCATA

House pasta, roasted broccolini and lemon-thyme beurre blanc

#### WILD MUSHROOM & SPINACH-STUFFED AIRLINE CHICKEN

Roasted fingerling potatoes with EVO, roasted garlic, fresh herbs, baby vegetables and chicken jus

#### HERB-ROASTED HALF CHICKEN

Rigatoni pasta, ratatouille, Sicilian spinach and tomato jus

#### CHICKEN FRANÇAISE

Italian rice pilaf, roasted broccolini, charred cherry tomatoes, roasted artichokes and lemon-caper beurre blanc

#### CHICKEN PAILLARD

Herb-grilled chicken cutlet, roasted fingerling potatoes, sautéed cherry tomatoes, mushrooms and broccolini with lemon beurre blanc

#### LEMON-PEPPER AIRLINE CHICKEN

Marinated and seared chicken with lemon, basil, shallots, garlic, cracked black pepper, served with exotic wild mushroom spinach, wild rice pilaf, baby vegetables and lemon-butter sauce

### LAMB & PORK

#### MUSTARD HERB-CRUSTED LAMB RACK (+\$10)

Yukon mashed potatoes, Chef's farm vegetables and mint demi

#### HERB-CRUSTED PORK CHOP EL CHICO

Duroc pork with fresh herbs, wild mushrooms, Calabrian peppers, soft polenta, roasted broccolini with Grana Padano parmesan

#### PORKCHETTA

Slow-roasted pork, charred broccolini potato purée, warm Honeycrisp apple compote, baby carrots and German red cabbage



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## - À LA CARTE DINNER -

### FISH & SEAFOOD

#### SEARED SALMON FILET

Sautéed broccoli rabe, roasted artichokes, tomato confit, gigante beans and pinot noir sauce

#### PAN-ROASTED SEA BASS

Sautéed spinach, oven-dried tomatoes, roasted garlic-herb wild rice pilaf and limoncello cream sauce

#### PAN-SEARED SCALLOPS & SAFFRON PUREE (+\$6)

Tomato risotto, sautéed asparagus tips, wild mushrooms and lemon-butter sauce

#### WILD SHRIMP SCAMPI

Garlic butter, white wine, lemon, Italian roasted vegetables and spaghetti

#### LUMACHE ALFREDO

Large shell pasta with parmesan-garlic cream sauce, grilled vegetables and garlic-basil grilled shrimp



### VEGETARIAN

#### GRILLED VEGETABLE & BUFFALO MOZZARELLA STACK

Herb & garlic-seasoned squash, peppers, red onion, asparagus and eggplant topped with portobello mushroom, mozzarella cheese and balsamic tomato sauce

#### EGGPLANT PARMESAN

Lightly battered and fried eggplant served with broccolini, house-made marinara and mozzarella cheese

#### MUSHROOM-STUFFED RAVIOLI

Tomato-scented broth, wild mushroom fricassee and fresh peas

### PASTA

Rigatoni served with roasted vegetables and marinara



### ENTRÉE DUO

#### BRAISED SHORT RIB & HERB-CRUSTED SHRIMP (+\$4)

Red-skin smashed potato, smoked carrot purée, grilled asparagus, house gravy with sundried tomato gremolata

#### SLICED PRIME NY STEAK & SHRIMP SCAMPI (+\$3)

Pea risotto, wild mushroom ragout, creamed spinach, thyme-roasted baby carrots, red wine demi and lemon-butter sauce

#### FILET MIGNON & SEARED SALMON (+\$10)

Potatoes au gratin, braised red cabbage, buttered haricot verts, peppercorn sauce and béarnaise drizzle

#### STUFFED SPINACH AND MUSHROOM CHICKEN & SEA BASS (+\$3)

Soft whipped Yukon Gold mashed potatoes, baby roasted vegetables, tarragon cream sauce and tomato-scented jus

#### CHICKEN PICCATA & SHRIMP SCAMPI

Italian rice pilaf, panache of baby roasted vegetables and lemon-caper sauce

#### HERB LAMBCHOP & SCALLOPS (+\$12)

Faro couscous, julienne vegetables, port wine sauce and mint pea purée

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## - DINNER DESSERTS -

### CLASSIC CHEESECAKE

Served with seasonal fruit topping

### CARROT CAKE

Topped with decadent cream cheese frosting and walnuts

### LEMON MERINGUE TART

Topped with raspberries

### BAKED ALASKA

Served with vanilla bean ice cream and raspberry sorbet with chiffon cake and toasted meringue

### TRIPLE-CHOCOLATE BAVARIAN CAKE

Served with mixed berry compote

### WHITE CHOCOLATE MOUSSE CAKE

Strawberry center

### COCONUT STICKY RICE

Served with mango compote (gluten-free)



## CATERING & BANQUETS MENU • DINNER ENTRÉE DESSERTS

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# MIXER RECEPTIONS

## - MIXER RECEPTIONS -

### ITALIAN - \$22 PER PERSON

Heirloom tomato and roasted garlic bruschetta with fresh basil

All-beef meatballs in traditional Sunday gravy

Antipasti skewer with balsamic glaze

Saffron arancini – fried risotto balls and 4-cheese “quattro formaggi” sauce

### ALL AMERICAN - \$24 PER PERSON

Bacon-cheddar beef sliders on brioche bun

Cajun-inspired deviled eggs

Crispy French fries with roasted garlic aioli

Buttermilk-fried chicken tenders

### BACKYARD BBQ - \$26 PER PERSON

Slow-smoked BBQ pulled-pork sliders with pickle chip and cheddar

Baked 4-cheese & bacon jalapeño poppers

Heirloom tomato and fire-roasted jalapeño gazpacho shooters

18-hour slow-smoked mini brisket plate with coleslaw and Texas BBQ sauce

### STREET TACO BAR - \$24 PER PERSON

Mexican-style shrimp ceviche shooters

Pico de gallo and guacamole with fresh fried tortilla chips

Warm mini corn tortillas with seasoned ground beef and slow-cooked chicken

Taco garnish plate with lettuce, cheese, onion, cilantro and sour cream

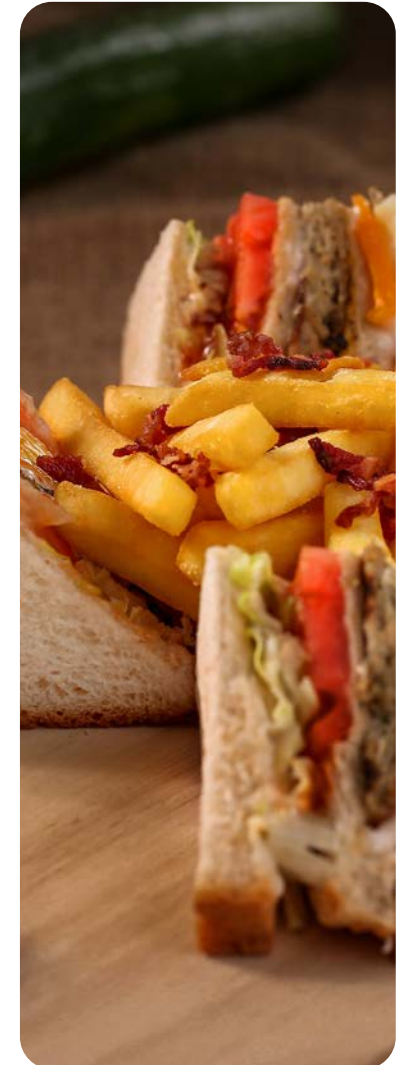
### ASIAN - \$26 PER PERSON

Chicken salad lettuce wrap

Beef sates with nuoc cham sauce

Vegetable spring rolls with Thai chili sauce

Ahi poke wonton cup with furikake



## CATERING & BANQUETS MENU • MIXER RECEPTIONS

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# RECEPTION ENHANCEMENTS

## - RECEPTION ENHANCEMENTS -

### **ASSORTED RECEPTION APPETIZERS**

*Two to three apps per person recommended for receptions of up to one hour*

- Southern-fried chicken sliders with creole ranch dip - **\$8**
- Orange-glazed chicken skewers with Thai chili beurre blanc - **\$7**
  - Artichoke croquettes with lemon-basil mayo - **\$6**
  - Porcini beef sliders - **\$8**
  - Truffle arancini - **\$8**
  - Classic lobster roll - **\$12**
  - Lambchops with mint demi - **\$10**
- Buffalo mozzarella skewers with balsamic syrup - **\$6**
- Ahi tartare spoon with wasabi crème fraiche - **\$10**
  - Veggie empanada with house salsa - **\$7**
- Bite-sized Italian meatballs with marinara - **\$6**
- Corn-crust ed crabcakes with lemon aioli - **\$12**
  - Chicken empanada with house salsa - **\$7**
  - Prosciutto grissini with shaved asiago - **\$8**
- Brazilian beef skewer with chimichurri sauce - **\$10**
  - Prosciutto-wrapped scallop - **\$12**
- Vegetable spring rolls with Thai chili sauce - **\$8**
- Mac & cheese bites with pepper jack and chipotle sauce - **\$6**
- Chicken coriander fritters with harissa sauce - **\$8**
- Shrimp lollipops with Old Bay butter sauce - **\$11**
  - Chicken potstickers with chili oil - **\$8**
- Italian sausage & roasted pepper skewers with marinara sauce - **\$8**
- Antipasto skewers with red wine vinaigrette - **\$10**

### **RECEPTION DISPLAYS**

#### **FRESH FRUIT PLATTER - \$6 PER PERSON**

Selection of seasonal sliced fruit and berries with honey-yogurt sauce

#### **VEGETABLE CRUDITÉS - \$6 PER PERSON**

Seasonal, raw, farm-fresh vegetables sliced and displayed, served with lemon-basil dip and garlic hummus

#### **GRILLED VEGETABLE BOARD - \$6 PER PERSON**

Variety of seasonal grilled vegetables marinated with herbs and garlic, topped with balsamic syrup

#### **BAKED BRIE EN CROÛTE - \$10 PER PERSON**

French brie topped with strawberry preserves and brown sugar wrapped in puff pastry, served with English crackers and sliced baguettes

#### **ARTISAN CHEESE BOARD - \$12 PER PERSON**

Chef's selection of imported and domestic cheeses, grape bunches, sliced melon, dried fruit, berries, English crackers and sliced French bread

#### **SHRIMP COCKTAIL DISPLAY - \$12 PER PERSON**

Chilled, poached shrimp served with house-made cocktail sauce and lemon

#### **ANTIPASTI DISPLAY - \$16 PER PERSON**

Assorted Italian meats and cheeses paired with Chef's selection of accoutrements, freshly baked bread and crackers



## CATERING & BANQUETS MENU • RECEPTION ENHANCEMENTS

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# PASTRY SHOP CAKE ORDER FORM

FRESHLY BAKED CAKES FROM OUR BAKESHOP

## - PASTRY SHOP CAKE ORDER FORM -

### CUSTOMER INFORMATION

Guest Name \_\_\_\_\_

Phone Number \_\_\_\_\_

Email \_\_\_\_\_

Ahern Sales Manager \_\_\_\_\_

Special Occasion \_\_\_\_\_

Date Needed \_\_\_\_\_

Location for event or pickup? \_\_\_\_\_

Is this for?                                      Restaurant Reservation                                       Banquet or Event                                       Pickup

SIZE (ALL CAKES ARE 6" TALL)		FLAVOR	
SINGLE TIER	STACKED	CAKE TYPE	FILLING
<input type="checkbox"/> \$60 .....6" round (Serves 8 - 10) <input type="checkbox"/> \$110 .....8" round (Serves 16 - 20) <input type="checkbox"/> \$150 .....10" round (Serves 26 - 30) <input type="checkbox"/> \$225 .....12" round (Serves 36 - 40) <input type="checkbox"/> Custom Size (Includes Sheet Cakes - Approval Needed)	<input type="checkbox"/> \$210 .....6" + 10" (Serves 30 - 38) <input type="checkbox"/> \$330 .....8" + 12" (Serves 52 - 60) <input type="checkbox"/> \$380+ .....3 tier cake (Serves 60 - 70)	<input type="checkbox"/> Vanilla <input type="checkbox"/> Chocolate <input type="checkbox"/> Red Velvet	<input type="checkbox"/> Bavarian Cream <input type="checkbox"/> Bavarian Cream with fresh berries <input type="checkbox"/> Lemon Curd <input type="checkbox"/> Hazelnut buttercream <input type="checkbox"/> None (icing flavor will be filling)
<b>OTHER FORMATS</b>		<b>ICING</b>	
<input type="checkbox"/> \$25 .....4" x 4" Solo Cake (Serves 2 - 4)	<input type="checkbox"/> \$60 .....Cupcakes – 1 dozen	<input type="checkbox"/> Vanilla Buttercream <input type="checkbox"/> Lemon Buttercream <input type="checkbox"/> Chocolate Ganache <input type="checkbox"/> Cream Cheese	

I would like to have an image printed on the cake (additional charges apply)

I would like to have words written on top

Text \_\_\_\_\_

\_\_\_\_\_

Additional \_\_\_\_\_

Comments \_\_\_\_\_

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**BANQUET**  
**BEER/WINE/LIQUOR**

## - BANQUET BEER/WINE/LIQUOR -

All guests must be at least 21 years old for open bar events.

### RECEPTION OPEN BAR PACKAGE

\$150 BARTENDER FEE PER 50 GUESTS, +\$100 PER ADDITIONAL HOUR

#### Well package 1

All bottled beer, wine by the glass and well sprints with mixers ... \$28 per person for 1 hour

#### Well package 2

All bottled beer, wine by the glass and well sprints with mixers .. \$38 per person for 2 hours

#### Premium package 1

Premium Spirits Open Bar..... \$32 per person for 1 hour

#### Premium package 2

Premium Spirits Open Bar..... \$45 per person for 2 hours

#### PREMIUM PACKAGE INCLUDES:

Whiskey: Smoke Wagon, Jack Daniels or Jameson

Bourbon: Maker's Mark

Scotch: Glenlivet 12yr

Tequila: Patron Silver, Don Julio Blanco

Vodka: Tito's, Belvedere

Cognac: Hennessy VS

Rum: Captain Morgan, Mount Gay

Gin: Tanqueray, Hendrick's

### ADDITIONAL RECEPTION TRAY PASS ONLY OPTIONS

PRICES INCLUDE ONE HOUR OF TRAY-PASSED DRINKS, PLUS DRINKS AVAILABLE AT THE ENTRANCE OF THE EVENT

(BARTENDER AND OPEN BAR NOT INCLUDED)

Sparkling Greeting ..... \$16 per person for 1 hour

House prosecco provided to all guests as they arrive as well as tray passed during the reception

Tray Pass Enhancement ..... \$24 per person

#### **MIXOLOGIST SPECIALTY COCKTAILS CRAFTED JUST FOR YOUR EVENT:**

Sit down or meet over the phone with one of our talented mixologists and we will craft up to two cocktails to your specific preferences.

\$250 fee for development and testing

\$150 bartender fee per 50 people

Includes in-house flyers or sandwich boards created for guests to see offerings:

\$16\*\* per person for 1 hour

\*\*Price of cocktail may vary based on ingredients selected.

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- BAR MENUS -

**WINES & BEER BY THE GLASS**

**SPARKLING**

House Prosecco 11

**WHITE**

House Pinot Grigio 11

House Sauvignon Blanc 12

House Chardonnay 12

**RED**

House Pinot Noir 12

House Cabernet 12

House Merlot 13

**BEER**

Michelob Ultra 7

Michelob Ultra 7

Coors Light 7

Corona 7

Modelo 7

Lagunitas IPA 8

Lagunitas IPA (N/A) 8

**BOTTLED WINES**

**SPECIALS**

House Pinot Grigio 37

**SPARKLING**

House Prosecco 45

**WHITE**

House Sauvignon Blanc 42

House Chardonnay 44

**RED**

House Cabernet Sauvignon 44

House Pinot Noir 44

House Merlot 45

CATERING & BANQUETS MENU • **BAR MENU**

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