



HOTEL
FERA

a DOUBLETREE by Hilton™

EVENT MENUS

YOUR EVENT IS OUR BUSINESS



DETAILS

MEAL SERVICE

Plated meal service is based on a two (2) hour serve time.

Breaks are based upon a thirty (30) minute serve time.

Buffets (breakfast, lunch, reception & dinner) are served for one-&-a-half hours. Buffets have a minimum of twenty-five (25) guests. If your guarantee is less than twenty-five (25), you will be assessed an additional \$150.00. Due to health regulations & quality concerns, items from the buffet cannot be served during mid-morning, afternoon or evening breaks.

An extension of actual service times is subject to additional labor fees.

GUARANTEE

Final attendance must be specified three (3) business days prior to the event by noon. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your banquet event order will be considered the final guarantee. You will be charged for your final guarantee or the number in attendance, whichever is greater.

Dietary restriction numbers are required when guarantee is provided. If there are no dietary selections listed on the original arrangements the hotel reserves the right to provide a vegan meal to a number not greater than 10% of the actual guarantee.

ADDITIONAL CHARGES

There will be an extra facility charge for any food function of less than twenty-five (25) guests: \$150.00.

Carvers or action station: there will be an action station or facility charge of \$175.00 each for two (2) hours. Each additional hour at \$50.00 per hour.

Bar facility charge of \$175.00 per bar for cash bar sales. Bartender fee will be waived with hosted bar sales of \$500.00+.

Room Re-Sets: If a room set-up is changed within 24 hours of the event, there will be an extra facility charge of \$250.00. Fee subject to increase depending on the room size and complexity of the changes.

ORANGE COUNTY FIRE DEPARTMENT

The Orange County Fire Department does not permit open candles or flames, lasers or fog machines. Helium & compressed gas containers must be secured in an approved safety stand or cart. For additional rules & regulations, please contact the Orange County Fire Department.

PACKAGES & SHIPPING

Packages for meetings may be delivered to the hotel four (4) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery:

- 1) Name of Organization
- 2) Guest Name
- 3) Attention Catering or Conference Services Manager (indicate name)
- 4) Date of Function

Rates: \$8.00 per box and \$150.00 per pallet.

Boxes over 25 lbs @ \$0.35 per pound.

FLORALS, DECOR, ENTERTAINMENT

The hotel has a list of recommended vendors & happy to share upon request. Proper advance notification is required when scheduling entertainment & the use of volume enhancing equipment. The Hotel reserves the right to control the volume on all functions. Insurance riders of \$2 million are required for all outside vendors. Should you make your own arrangements all deliveries should be coordinated with your catering or event manager.

FOOD & BEVERAGE MENU SELECTIONS

In addition to our published menu suggestions our culinary, catering & events teams are specialists in creating customized solutions. Let your imagination be your guide knowing that we understand special requests, budget parameters & dietary requirements. We are committed to all our guest needs including those who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet).

SERVICE CHARGE, GRATUITIES, ADMINISTRATIVE FEE, TAXES

All prices are subject to 16.20% gratuity, 6.8% admin fee, & current California State Tax. Gratuity is fully distributed to servers, bussers &/or bartenders assigned to the event. Service fee is not a gratuity & is the property of the hotel to cover discretionary costs of the event.

ROOM ASSIGNMENT & SEATING

Function rooms are assigned by the hotel according to the anticipated guest count & set up requirements. The hotel reserves the right to make room changes to a more suitable room should the initial requirements change.

PAYMENT

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account balance is due & payable no later than 30 days from the date of the function.

SIGNAGE

All events will be posted on our digital signage throughout the hotel. In an effort to maintain the ambiance of the hotel, only professionally printed signage may be displayed in the meeting areas.

DIETARY MENU NOTATIONS

-  GLUTEN FREE
-  VEGETARIAN
-  DAIRY-FREE
-  VEGAN

BREAKFAST BUFFET

MINIMUM 25 GUESTS

CLASSIC CONTINENTAL BREAKFAST

Assorted Freshly Baked Muffins, Danish Pastries & Bagels
Fruit Preserves, Butter, Cream Cheese
Seasonal Sliced Fruit & Berries 🍷 ♥
Chilled Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

\$32.00 PER PERSON

DELUXE CONTINENTAL BREAKFAST

Assorted Freshly Baked Muffins, Danish Pastries
& Breakfast Breads
Fruit Preserves, Butter
Fruit Yogurts & Assorted Cereals, Milk
Seasonal Sliced Fruit & Berries 🍷 ♥
Chilled Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

\$34.00 PER PERSON

HEALTHY START

Egg White Asparagus Frittata with Fresh Herbs
& Goat Cheese 🍷
Chicken Apple Sausage 🍷
Assorted Breakfast Breads
Fruit Preserves, Butter
Seasonal Sliced Fruit & Berries 🍷 ♥
Greek Yogurt Parfait with Seasonal Berries, ♥
Toasted Almond Granola & Local Honey ♥
Chilled Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

\$42.00 PER PERSON



BREAKFAST BUFFET

Choice of One Scrambled Egg:

Traditional Scrambled Eggs 🍷
Scrambled Eggs with Sautéed Peppers & Onions 🍷
Ham & Cheese Scrambled Eggs 🍷

Fire Roasted Tomato Salsa 🍷 ♥
Crispy Bacon & Sausage 🍷
Breakfast Potatoes 🍷

Assorted Freshly Baked Muffins, Danish Pastries & Bagels
Fruit Preserves, Butter, Cream Cheese
Seasonal Sliced Fruit & Berries 🍷 ♥
Chilled Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

\$40.00 PER PERSON

BRUNCH BUFFET

Available from 9:30AM-11:30AM

Choice of Scrambled Egg:

Traditional Scrambled Eggs 🍷
Scrambled Eggs with Sautéed Peppers & Onions 🍷
Ham & Cheese Scrambled Eggs 🍷

Crispy Bacon & Sausage 🍷
Roasted Red Potatoes with Fresh Herbs 🍷
Penne Pasta with Oven Roasted Tomato, Basil Sauce
Free-Range Grilled Chicken with Orange Beurre Blanc 🍷
French Toast with Maple Syrup & a Mixed Berry Compote ♥
Assorted Freshly Baked Muffins, Danish Pastries & Bagels
Fruit Preserves, Butter, Cream Cheese
Seasonal Sliced Fruit & Berries 🍷 ♥
Individual Fruit Yogurts
Chilled Orange, Apple & Cranberry Juices
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Teas

\$65.00 PER PERSON

BREAKFAST

ENHANCEMENTS

Yogurt & Berry Parfait

Greek Yogurt, Granola, Flax Seeds,
Toasted Almonds &
Fresh Seasonal Berries
\$7.00 EACH

 Turkey Sausage or
 Chicken Apple Sausage
\$2.00 PER PERSON

Breakfast Sandwich (Minimum Order of One Dozen)

Free-Range Eggs,
Applewood Smoked Bacon,
Farmhouse Cheddar Cheese
in a Warm Croissant
\$10.00 EACH

FERA Burrito (Minimum Order of One Dozen)

Free Range Scrambled Eggs,
Chorizo, Monterey Jack Cheese,
Breakfast Potatoes, Fire Roasted
Tomato Salsa in a Flour Tortilla
\$10.00 EACH

The Griddle

Pancakes or French Toast with
Mixed Berry Compote
\$9.00 PER PERSON

Hardboiled Eggs
\$32.00 PER DOZEN

STATION ENHANCEMENTS

Omelet Station

Free-Range Scrambled Eggs &
Egg Whites, Toppings to Include:
Smoked Ham, Applewood
Smoked Bacon, Cheddar Cheese,
Swiss Cheese, Mushrooms,
Bell Peppers, Onions, Spinach,
Tomato, House-Made Salsa
\$16.00 PER PERSON
Chef Attendant Required
\$175.00 Per Attendant

Chilaquiles Station

Crispy Corn Tortillas, Queso Cotija,
Guacamole, Red & Green
House-Made Salsa, Eggs
\$16.00 PER PERSON
Chef Attendant Required
\$175.00 Per Attendant

Oatmeal Station

Steel Cut Oatmeal,
Seasonal Berries,
Brown Sugar, Dried Cranberries,
Cinnamon, Bee Pollen,
Toasted Almonds & Cream
\$10.00 PER PERSON



PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE FRESHLY BREWED COFFEE
(REGULAR & DECAFFEINATED), ASSORTED HOT TEAS & CHILLED ORANGE JUICE

CALIFORNIA

Pork Chorizo Scrambled Eggs 🌱
Breakfast Potatoes 🌱
Herb Grilled Tomato 🌱
Warm Cinnamon Roll

\$29.00 PER PERSON

CINNAMON BRIOCHE FRENCH TOAST

Mixed Berry Compote
Whipped Butter, Warm Syrup, Powdered Sugar
Applewood Smoked Bacon or Country Sausage Links
Butter Croissant

\$30.00 PER PERSON

THE ORANGE BREAKFAST

Traditional Scrambled Eggs 🌱
Applewood Smoked Bacon or Country Sausage Links 🌱
Breakfast Potatoes 🌱
Herb Grilled Tomato 🌱
Orange Cranberry Muffin & Butter

\$32.00 PER PERSON

THE FRENCH CONNECTION 🌱

Spinach, Mushroom, Goat Cheese &
Mozzarella Cheese Frittata
Organic Pan-Fried Fingerling Potatoes
Herb Grilled Tomato
Butter Croissant

\$34.00 PER PERSON



SPECIALTY BREAKS

EACH BREAK IS BASED ON 30 MINUTES OF CONTINUOUS SERVICE

SUGAR RUSH

Freshly Baked Brownies

Choose Three (3) Cookie Flavors:

DoubleTree Cookies, White Chocolate Macadamia Nut,

Oatmeal Raisin, Peanut Butter

Whole & 2% Milk

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Teas

\$19.00 PER PERSON

BALL PARK

Individual Bags of Roasted Peanuts

Freshly Popped Popcorn

Mini Corn Dogs with Mustard

Kettle Chips

Lemonade

\$19.00 PER PERSON

POWER BREAK

Raw Almonds

Dark Chocolate Chunks

Macadamia Nuts

Strawberries & Blueberries

Assorted Fresh Juices to Include:

Orange, Beet & Green Energy

\$19.00 PER PERSON

THE FITNESS CENTER

Assorted Individual Yogurts

Assorted Fresh Juices to Include:

Orange, Beet & Green Energy

Seasonal Fruit Skewers with Honey

Sliced Breakfast Loaves

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Teas

\$22.00 PER PERSON

CHIPS & DIPS

Hummus

Artichoke Dip

House Made Salsa & Chipotle Guacamole

Warm Tortilla Chips

Seasonal Agua Fresca

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Teas

\$26.00 PER PERSON



A LA CARTE

BEVERAGE SERVICE

Bottled Waters	\$7.00 Each
Assorted Soft Drinks	\$7.00 Each
Sparkling Bottled Waters: Perrier or San Pellegrino	\$7.00 Each
Specialty Drinks: Red Bull, Monster or Coconut Water	\$8.00 Each
Bottled Frappuccino: Mocha, Vanilla or Caramel	\$8.00 Each
Naked Juice 16oz.	\$9.00 Each
Individual Bottled Fruit Juice	\$9.00 Each
Fresh Fruit Punch or Lemonade	\$65.00 per Gallon
Chilled Fruit Juice: Orange, Cranberry or Apple	\$65.00 per Gallon
Seasonal Agua Fresca: Lemon Basil or Watermelon	\$65.00 per Gallon
Brewed Iced Tea	\$70.00 per Gallon
Freshly Brewed Regular Coffee	\$90.00 per Gallon
Freshly Brewed Decaffeinated Coffee	\$90.00 per Gallon
Assorted Hot Teas	\$90.00 per Gallon

BAKE SHOP

Cinnamon Dusted Churros	\$45.00 per dozen
Crafted Danish Pastries	\$52.00 per dozen
Butter Croissants	\$52.00 per dozen
Gourmet Muffins	\$52.00 per dozen
Artisan Bagels with Cream Cheese	\$52.00 per dozen
Warm Cinnamon Rolls or Scones	\$52.00 per dozen
Lemon Bars	\$52.00 per dozen
DoubleTree Cookies	\$52.00 per dozen
Fudge Brownies	\$52.00 per dozen
Ice Cream Bars	\$52.00 per dozen

SNACKS

Rice Krispies Treats	\$5.00 each
Individual Bags of Chips	\$6.00 each
Individual Bags of Trail Mix	\$6.00 each
Market Fresh Whole Fruit	\$6.00 each
Greek Yogurt, Berry & Granola Parfaits	\$7.00 each
Individual Granola or Cereal Bars	\$7.00 each
Assorted Candy Bars	\$7.00 each
Power Bars	\$8.00 each



LUNCH BUFFET

MINIMUM 25 GUESTS

57 HIGHWAY BUILD YOUR OWN SANDWICH BUFFET

Chicken Noodle Soup

Choice of Two Salads:

- Traditional Caesar Salad: Romaine Lettuce, Croutons, Shredded Parmesan Cheese & Caesar Dressing
- Mixed Greens Salad: Shredded Carrots, Cherry Tomatoes & Cucumbers with Chef's Choice Dressing on the Side
- Potato Salad
- Pasta Salad

Choice of Three Deli Meats:

Pastrami, Smoked Ham, Turkey, Roast Beef

Choice of Breads:

Sliced Rye, White & Wheat Breads

Condiment Station to Include:

Pickles, Tomatoes, Lettuce, Mayonnaise, Variety of Mustards

Freshly Baked Assorted Cookies & Fudge Brownies

Iced Tea & Assorted Hot Teas

Freshly Brewed Regular & Decaffeinated Coffee

\$53.00 PER PERSON

ITALIAN HOAGIE BUFFET

Minestrone Soup

Choice of Two Salads:

- Traditional Caesar Salad: Romaine Lettuce, Croutons, Shredded Parmesan Cheese & Caesar Dressing
- Mixed Greens Salad: Shredded Carrots, Cherry Tomatoes & Cucumbers with Chef's Choice Dressing on the Side
- Potato Salad
- Macaroni Salad

Build Your Own Hoagie: (Select One)

Chicken Parmesan, Eggplant Parmesan,
Italian Sausage & Peppers or Meatballs

Hoagie Rolls

Freshly Baked Assorted Cookies & Fudge Brownies

Iced Tea & Assorted Hot Teas

Freshly Brewed Regular & Decaffeinated Coffee

\$55.00 PER PERSON

FIESTA BUFFET

Choice of Two Salads: 🌮

- Roasted Corn & Black Bean Salad
- Chipotle-Lime Caesar Salad
- Fruit Medley Salad

Cheese Enchiladas 🌮

Beef or Chicken Fajitas 🌮

Charro Beans 🌮

(Pinto Beans with Bacon & Chorizo)

Red Spanish Rice 🌮

Guacamole, Sour Cream, 🌮

Fire Roasted Tomato Salsa 🌮

Shredded Cheese 🌮

Warm Tortillas (Corn or Flour)

Tortilla Chips 🌮

Cinnamon Churros with Caramel &
Chocolate Sauce

Iced Tea & Assorted Hot Teas

Freshly Brewed Regular &
Decaffeinated Coffee

\$55.00 PER PERSON

ASIAN FUSION BUFFET

Choice of Two Salads:

- Baby Arugula Salad: 🌮🌮
Watermelon Radish, Cucumber,
Carrots with a Sesame
Vinaigrette
- Green Papaya Salad: 🌮
Ground Peanuts, Chili Oil,
Orange Segment with a Thai
Dressing
- Cold Rice Noodle Salad: 🌮
Peppers, Onions, Bean Sprouts,
Orange Sesame Seed
Vinaigrette

Orange Glazed Chicken Breast
Grilled Mahi Mahi in Sweet Chili
Peanut Sauce 🌮

Vegetable Fried Rice
Stir Fry Vegetables

Mango Chiffon Cake

Iced Tea & Assorted Hot Teas
Freshly Brewed Regular &
Decaffeinated Coffee

\$62.00 PER PERSON





BOXED LUNCHES

EACH BOXED LUNCH INCLUDES:

Full Sandwich
Individual Snack
Whole Fruit
Dessert
Bottled Water

Sandwich Selection (Select Two)

Minimum Order of 10 per Sandwich Type

Roasted Chicken & Brie, Lettuce & Tomato on a Baguette

Roast Beef & Asiago Cheese, Chive Mayo, Lettuce & Tomato on a Baguette

Turkey & Havarti Cheese, Cranberry Mayo, Lettuce & Tomato on Wheat Ciabatta

Chicken Salad with Apples & Cranberries on French Roll

Mediterranean Grilled Veggies with Pesto Spread on Whole Wheat Ciabatta

Snack Selection (Select One)

Potato Chips
Salted Almonds
Trail Mix
Granola Bar

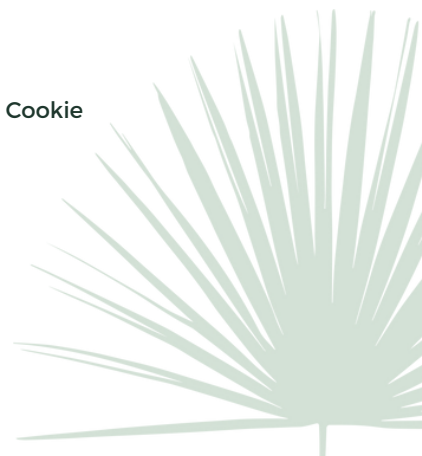
Whole Fruit (Select One)

Orange
Apple

Dessert (Select One)

DoubleTree Chocolate Chip Walnut Cookie
Fudge Brownie

\$44.00 PER PERSON



PLATED LUNCH

PRICED PER PERSON, INCLUDES A WARM ROLL & BUTTER,
FRESHLY BREWED COFFEE (REGULAR & DECAFFEINATED), ASSORTED HOT TEAS

SALADS - SELECT ONE

Tender Baby Greens Salad 🌱 ❤️

Grape Tomatoes, Radish, Red Onion,
Served with Orange Vinaigrette

Roasted Baby Beet Salad 🌱

Goat Cheese, Baby Arugula, Candied Walnuts,
Served with Lemon Vinaigrette

Mixed Greens Salad 🌱 ❤️

Mandarin Oranges, Almonds, Apples,
Served with Raspberry Vinaigrette

Classic Caesar Salad

Romaine Heart, Parmesan Cheese, Croutons,
Served with Caesar Dressing

ENTREES - SELECT ONE

Roasted Free Range Chicken - \$47.00 🌱

Mushroom Sauce, Creamy Polenta &
Seasonal Vegetables

Grilled Free Range Chicken - \$47.00 🌱

Orange Sauce, Organic Farro &
Seasonal Vegetables

Cauliflower Steak - \$47.00 🌱 ❤️

With Roasted Vine Cherry Tomatoes,
Okinawa Sweet Potato Puree, Balsamic & Fig
Reduction Drizzle

Grilled Mahi Mahi - \$48.00 🌱

Teriyaki Sauce, Jasmine Rice & Grilled Bok Choy

Seared Salmon - \$48.00 🌱

Lemon Herb Sauce, Brown Rice with Quinoa & Seasonal
Vegetables

London Broil - \$50.00 🌱

Red Wine Reduction Sauce, Red Roasted Potatoes &
Seasonal Vegetables

Top Sirloin Steak - \$52.00 🌱

Peppercorn Sauce, Mashed Potatoes & Seasonal Vegetables

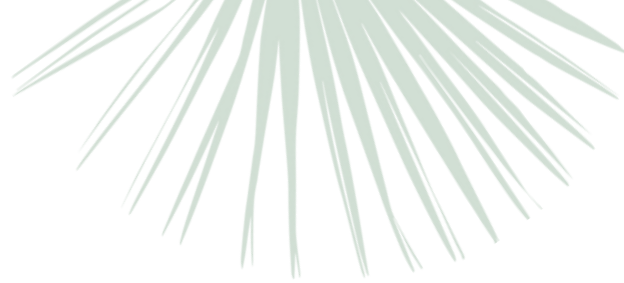
DESSERTS - SELECT ONE

Tiramisu

Classic Philadelphia Cheesecake: With Strawberry Compote

Key Lime Pie: With a Graham Cracker Crust & Chantilly Cream





CHILLED TWO-COURSE PLATED LUNCH



ENTREES SELECT ONE

Fiesta Salad 🌮

Bed of Mixed Greens with Grilled Chicken, Roasted Corn, Tomato, Sour Cream, Guacamole, Served with Chipotle Ranch Dressing or Jalapeño Vinaigrette

\$38.00 PER PERSON

Chicken Caesar Salad

Grilled Chicken over Chopped Romaine Lettuce, Parmesan Cheese, Croutons & Served with Classic Caesar Dressing

\$38.00 PER PERSON

California Chicken Wrap

Grilled Chicken, Bacon, Avocado, Lettuce, Tomato on a Tomato Flour Tortilla, Served with Fresh Fruit or Pasta Salad

\$38.00 PER PERSON

DESSERTS SELECT ONE

Chocolate Mousse Cake

Layers of Chocolate Sponge Cake with Rich Chocolate Ganache & Raspberry Sauce

Classic Philadelphia Cheesecake

With Strawberry Compote

Key Lime Pie

With a Graham Cracker Crust & Chantilly Cream

EACH PLATED LUNCH INCLUDES:

Warm Rolls & Butter

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Teas





ALL DAY MEETING PLANNER PACKAGE

INCLUDES BASIC WIFI FOR FIVE CONNECTIONS & ROOM RENTAL

\$92.00 PER PERSON

CONTINENTAL BREAKFAST

ONE HOUR SERVICE

Assorted Freshly Baked Breakfast Pastries

Assorted Bagels

Sliced Fresh Seasonal Fruit

Cream Cheese, Butter & Fruit Preserves

Chilled Orange & Apple Juices

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Teas

MID-MORNING REFRESH

30 MINUTE SERVICE

Whole Fruit

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Teas

LUNCH BUFFET

ONE HOUR SERVICE

Build Your Own Sandwich Buffet (Cold)

or

Build Your Own Fiesta Buffet (Hot)

Iced Tea

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Teas

AFTERNOON BREAK

30 MINUTE SERVICE

DoubleTree Cookies & Fudge Brownies

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Teas



HORS D'OEUVRES

MINIMUM OF 50 PIECES, PRICED PER PIECE

CHILLED

Hummus, Olive, Roasted Tomato on a Cucumber 🍴🌱	\$7.00
Fresh Fruit Skewers 🍴🌱	\$7.00
Ricotta, Roasted Tomato, Basil Bruschetta & Garlic Crostini	\$7.00
Smoked Salmon, Goat Cheese & Chives on a Brioche Toast	\$8.00
Sliced Black Pepper Roasted Tenderloin, Blue Cheese Cream on a Baguette Toast	\$8.00
Caprese Skewers, Balsamic & Olive Oil 🍴🌱	\$8.00
Shrimp Ceviche Shooters 🍴	\$9.00
Sesame Seed Crusted Seared Ahi Lollipops with Ponzu Sauce	\$9.00

HOT

Chicken Potstickers with Ponzu Soy Sauce	\$7.00
Spinach & Ricotta Cheese Stuffed Mushroom Caps 🌱	\$7.00
Spanakopita	\$7.00
Mini Vegetable Egg Rolls with Sweet Garlic Sauce 🌱	\$8.00
Chicken Satay with Peanut Sauce	\$8.00
Mini Chicken Quesadillas with Salsa & Guacamole 🌱	\$8.00
Smoked Mozzarella Arancini with Roasted Garlic Aioli	\$8.00
Habanero Glazed Pork Belly Slider with Napa Cabbage Slaw & Sriracha Aioli	\$8.00
Macaroni & Cheese Balls with Tomato Sauce 🌱	\$8.00
Mini Beef Wellington with Red Wine Sauce	\$9.00
Coconut Shrimp with Garlic Sweet Chili Sauce	\$9.00
Tempura Shrimp with Sweet and Sour Sauce	\$9.00
Mini Lamb Chops with Chimichurri Sauce 🍴	\$9.00

BUTLER PASSED ATTENDANT FEE AT \$175.00 PER 75 ATTENDEES

ONE HOUR OF PASSED HORS D'OEUVRES

MINIMUM 25 GUESTS

Choose Three (3) Chilled & Three (3) Hot Hors d'oeuvres	\$55.00 PER PERSON
Choose Four (4) Chilled & Four (4) Hot Hors d'oeuvres	\$65.00 PER PERSON
Choose Five (5) Chilled & Five (5) Hot Hors d'oeuvres	\$75.00 PER PERSON

BUTLER PASSED ATTENDANT FEE AT \$175.00 PER 75 ATTENDEES



CARVING STATIONS

PRICED PER ORDER - SERVES 25 PEOPLE PER ORDER

Roasted Turkey Breast	\$350.00
Honey Glazed Baked Ham	\$450.00
Top Round of Beef	\$450.00
Glazed Pork Loin	\$600.00
Prime Rib	\$800.00
Beef Tenderloin	\$900.00

CHEF ATTENDANT REQUIRED AT \$175.00
PER 75 ATTENDEES

RECEPTION DISPLAYS

MINIMUM 25 GUESTS

Garden Crudité 🌱🥗

Assorted Chilled Crispy Vegetables with
Roasted Pepper Hummus & Lemon Ranch Dressing
\$15.00 PER PERSON

Domestic and Imported Cheese Board

With Spiced Flatbread Crackers, Artisan Breads &
Baguettes, Roasted Gourmet Nuts, Dried Fruits,
Fig Jam & Whole Grain Mustard
\$18.00 PER PERSON

Farmers Market Seasonal Fruit 🍎🍇

Assorted Sliced Melons & Mixed Berries,
Greek Yogurt Dip with Wild Honey
\$17.00 PER PERSON

Antipasto Platter

Assortment of Cured Meats, Prosciutto, Salami,
Capicola Ham, Artisan Breads, Fruit Chutney,
Marinated Pickled Vegetables, Olives, Cornichons,
Pickled Pearl Onion
\$22.00 PER PERSON

No Siesta, More Fiesta

Barbacoa Taquitos, Chicken Flautas, Housemade
Tortilla Chips, Fire Roasted Tomato Salsa, California
Fresh Avocado Smash, Sour Cream
\$21.00 PER PERSON



RECEPTIONS



MINIMUM 25 GUESTS

CULINARY STATIONS

SLIDER BAR

Choice of Two Sliders:

Mini Beef with Cheddar Cheese, Bacon
Jam, Chipotle Aioli on Brioche Bun
Pulled Pork with Citrus Infused BBQ
Sauce on Mini Buns
Fried Chicken Mini Sliders with
Cole Slaw & Dijon Aioli

\$23.00 PER PERSON

MASH & DASH

Yukon Gold Whipped Potatoes
Sweet Mashed Potatoes

Toppings to Include:

Bacon Bits, Assorted Gourmet Cheeses,
Chives, Green Onions, Roasted Corn,
Steamed Broccoli, Sautéed Mushrooms,
Caramelized Onions, Sour Cream, Butter,
Candied Pecans, Mini Marshmallows,
Brown Sugar, Cinnamon, Honey Butter

\$23.00 PER PERSON

TACOLICIOUS

Build Your Own Street Tacos 🌮

Carne Asada, Al Pastor & Chicken
Corn 🌽 and Flour Tortillas
Guacamole, Cilantro,
Red Onions, Limes
Pico de Gallo, Fire Roasted Tomato
Salsa, Green Tomatillo

\$26.00 PER PERSON

FLATBREAD FUSION

Choice of Two Flatbreads (Additional Flatbread \$7.00)

Spanish Chorizo Flatbread: Plum Tomato, Buffalo Mozzarella Cheese,
Tomato Basil Sauce, Baby Arugula, Balsamic, Lemon Olive Oil,
Marcona Almonds, Shaved Pecorino Cheese

Pepperoni Flatbread: Plum Tomato, Buffalo Mozzarella, Pepperoni,
Tomato Basil, Mixed Herbs, Temecula Olive Oil

Mushroom Flatbread: Shitake Mushrooms, King Mushrooms, Goat Cheese,
Mozzarella, Mushroom Spread, Micro Herbs 🍄

BBQ Chicken Flatbread: Diced Chicken, Cheddar and Mozzarella Cheeses,
Red Onions, Herbs

Served with homemade potato chips

\$26.00 PER PERSON

ACTION STATION

WOK THE LINE

Wok Tossed Soba, Glass & Rice Noodles

Toppings to Include:

Chicken, Shrimp, Bean Sprouts, Bok Choy, Celery,
Carrots, Broccoli, Mushrooms, Onion,
Green and Red Peppers, Edamame, Cabbage, Jalapeno,
Hot Chili Flake Oil, Sriracha, Soy Sauce, Sambal

\$28.00 PER PERSON

CHEF ATTENDANT REQUIRED
AT \$175.00 PER 75 ATTENDEES

DESSERT DISPLAYS

SUGAR RUSH

Variety of Petite Eclairs, Mini Crème
Brulee Tarts, Mini Black Forest Cakes,
Mini Carrot Cakes,
Mini Lemon Topped Cheesecakes,
Petite Cream Puffs, Tiramisu,
Chocolate Dipped Strawberries,
Fresh Fruit Tart

\$21.00 PER PERSON

FERA CHILL

Build Your Own Ice Cream Sundae

Chocolate, Vanilla & Strawberry Ice Cream

Toppings to Include:

Hot Fudge, Caramel Sauce, Strawberry
Sauce, Whipped Cream, Assorted Sprinkles,
Chopped Nuts, M&M's, Crushed Oreos,
Maraschino Cherries

\$19.00 PER PERSON



PLATED DINNERS

MINIMUM 25 GUESTS

EACH PLATED DINNER INCLUDES: WARM ROLLS & BUTTER,
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE, ASSORTED HOT TEAS

PRICES ARE PER PERSON

SALAD

SELECT ONE:

Tender Baby Greens Salad 🍷🌱

Grape Tomatoes, Radish, Red Onion, Orange Vinaigrette

Roasted Golden Baby Beet Salad 🍷🌱

Goat Cheese, Baby Arugula, Candied Walnuts, Lemon Vinaigrette

Mixed Greens Salad 🍷🌱

Mandarin Oranges, Roasted Almonds, Apples,
Champagne Vinaigrette

Classic Caesar Salad

Romaine Heart, Parmesan Cheese, Croutons,
Classic Caesar Dressing

Greek Salad

Butter Lettuce, Black Olives, Feta Cheese, Red Onions,
Cucumbers with a Lemon Vinaigrette

ENTRÉES

Stuffed Artichoke with Ratatouille - \$50.00 🍷❤️

Tomato Basil Coulis

Cauliflower Steak - \$50.00 🍷❤️

With Roasted Vine Cherry Tomatoes, Okinawa Sweet Potato
Puree, Balsamic & Fig Reduction Drizzle

Vegetarian Napoleon - \$50.00 🍷🌱

Layers of Grilled Vegetables to include Portobello Mushroom,
Roasted Peppers, Zucchini, Squash, Served with Quinoa

Free Range Rosemary Airline Chicken Breast - \$60.00

Rosemary Garlic Sauce, Creamy Parmesan Polenta, Asparagus
& Baby Carrots

Forestier Chicken - \$60.00 🍷

Free Range Airline Chicken Breast with Mushroom Sauce, Yukon
Gold Garlic Mashed Potatoes, Asparagus and Baby Carrots

The Peel Salmon Filet - \$62.00 🍷

Pan Roasted Salmon with Orange Beurre Blanc Sauce, Over
Roasted Butternut Squash, Served with Brown Rice Quinoa,
Garnished with Seasonal Vegetables

48 Hours Braised Short Rib - \$65.00

Red Wine Sauce & Risotto, Asparagus & Baby Carrots

Filet Mignon - \$72.00 🍷

Center Cut Tenderloin, Peppercorn Sauce with
Fingerling Potatoes, Seasonal Vegetables

DUET ENTRÉES

Filet Mignon and Salmon - \$80.00 🍷

Filet Mignon in a Port Demi-Glace & Pan Roasted Salmon in
Orange Beurre Blanc Sauce, Served with Garlic Mashed
Potatoes & Seasonal Vegetables

Filet Mignon and Shrimp - \$80.00 🍷

Filet Mignon in a Port Demi-Glace & Sautéed Shrimp with
Garlic & Herbs, Served with Garlic Mashed Potatoes
& Seasonal Vegetables

Salmon and Chicken - \$80.00 🍷

Pan Roasted Salmon with Orange Beurre Blanc Sauce &
Free Range Airline Chicken Breast in a Champagne Sauce,
Served with Rice Pilaf & Seasonal Vegetables

DESSERTS

SELECT ONE:

Flourless Chocolate Cake

Red Velvet Cake

Carrot Cake

NY Cheesecake with Mixed Berry Compote

Chocolate Ganache Cake

Cappuccino Cake

Strawberry Shortcake



DINNER BUFFET

EACH DINNER BUFFET INCLUDES FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE & ASSORTED HOT TEAS

HINT OF MEDITERRANEAN

Greek Salad with Butter Lettuce, Black Olives, Feta Cheese, Red Onions, Cucumbers with a Lemon Vinaigrette 🍷

Orzo Pasta Salad with Sundried Tomatoes, Black Olives & Caper

Grilled Herb Marinated Chicken Breast with Artichoke Ragout of Sundried Tomatoes & Basil 🍷

Seared Salmon Served with Orange Beurre Blanc Saffron Rice, Grilled Asparagus & Baby Carrots Warm Rolls & Butter Baklava & Lemon Mousse Cake

\$69.00 PER PERSON

WINE COUNTRY

Roasted Tomato Bisque

Baby Spinach Salad with Applewood Smoked Bacon, Blue Cheese, Red Onion, Cabernet Vinaigrette 🍷

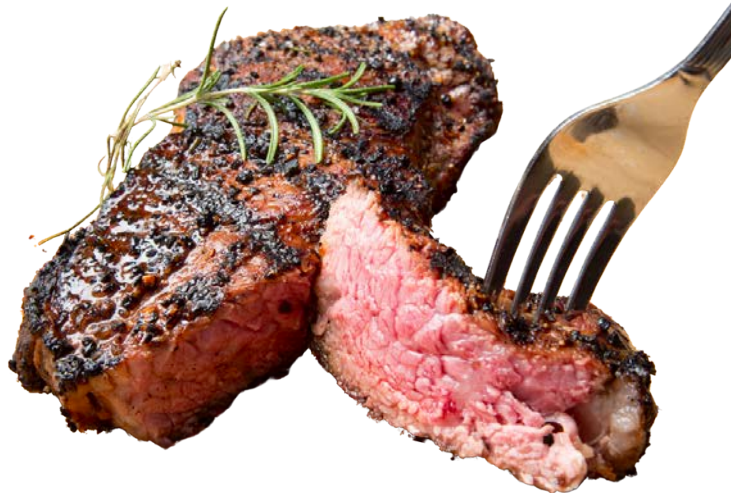
Quinoa Salad with Cucumber, Cherry Tomatoes, Feta Cheese, Chopped Parsley, Fresh Herb Vinaigrette 🍷🌱

Citrus Marinated Chicken with a Creamy Orange Beurre Blanc 🍷

Seared Salmon with Sundried Tomatoes & Olive Ragout Grilled Asparagus, Baby Carrots, Roasted Red Potatoes 🍷 Warm Rolls & Butter

Chocolate Mousse Cake with Chantilly Cream & Fresh Seasonal Berries

\$68.00 PER PERSON



TASTE OF LATIN AMERICA

Sweet Corn Chowder

Baby Mix Greens Salad with Cotija Cheese, Red Onions, Tomatoes, Pepitas, Crispy Tortilla Strips, Chili Watermelon Dressing

Grilled Skirt Steak with Chimichurri Sauce

Grilled Chicken Breast with Roasted Poblano & Tomatillo Sauce

Chorizo Beans

Fried Yucca & Bolillo

Tres Leches and Churros

\$69.00 PER PERSON

ITALIAN

Garlic Bread

Fresh Mozzarella & Tomato Salad

Traditional Caesar Salad with Garlic Crostini, Parmesan Cheese

Rigatoni with Tomato Basil Sauce

Chicken Cacciatore with Roasted Peppers, Tomatoes & Mushroom Sauce

Baked White Fish with Lemon Caper Sauce Seasonal Vegetables

Tiramisu & Amaretto Cheesecake

\$69.00 PER PERSON

SOUTHERN DRAW

Chilled Green Bean and Bacon Salad with Sautéed Onions & Garlic 🍷🌱

Mixed Salad of Crisp Romaine Hearts, Grape Tomatoes, English Cucumber, Julienne Carrots, Shaved Cauliflower, Chopped Celery, Bacon Buttermilk Ranch

Southern Buttermilk Brined Fried Chicken with Sage & Honey

8-Hour Kennedy Bourbon Smoked Beef Brisket Buttered Corn on the Cob

Yukon Garlic Mashed Potatoes

House Made Dropped Buttermilk Biscuits Seasonal Cobbler with Chantilly Cream

\$67.00 PER PERSON



BANQUET BAR

BAR FACILITY CHARGE OF \$175.00 PER BAR FOR CASH BAR SALES.
BARTENDER FEE WILL BE WAIVED WITH HOSTED BAR SALES OF \$500.00++.

DELUXE

Vodka - Koskenkorva Vodka Original 🍷
Tequila - Piedra Azul Tequila Blanco
Bourbon & Whiskey - Old Forester
Gin - Beefeater London Dry
Rum - Havana Club Light Rum
Scotch - Grants
\$15.00 Each (Cash)
\$14.00 Each (Hosted)

HOUSE WINE

Vineyard Canyon Road
\$13.00 Each (Cash)
\$12.00 Each (Hosted)

PREMIUM

Vodka - Titos 🍷
Tequila - Patron Silver
Bourbon - Maker's Mark
Whiskey - Jameson
Gin - Tanqueray
Rum - Captain Morgan, Flor De Cana
Scotch - Glenfiddich
\$17.00 Each (Cash)
\$16.00 Each (Hosted)

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite,
Coors Light, Michelob Ultra
\$9.00 Each (Cash)
\$8.00 Each (Hosted)

PLATINUM

Vodka - Grey Goose
Tequila - Don Julio
Bourbon - Woodford Reserve
Whiskey - Crown Royal
Gin - Hendricks
Rum - Bacardi, Captain Morgan
Scotch: Johnnie Walker Black
Brandy: Hennessy VS
\$19.00 Each (Cash)
\$18.00 Each (Hosted)

IMPORTED BEER

Corona, Heineken, Stella Artois,
Modelo, Mango Cart, 805
\$10.00 Each (Cash)
\$9.00 Each (Hosted)

ADDITIONAL BEVERAGES

Assorted Soft Drinks - **\$7.00 Each** / Bottled Waters - **\$7.00 Each**
House Champagne - **\$45.00 Per Bottle** / Non-Alcoholic Champagne - **\$30.00 Per Bottle**
Champagne Punch - **\$70.00 Per Gallon** / Fruit Punch - **\$65.00 Per Gallon**
Domestic Keg of Beer - **\$525.00 Per Keg**
Imported Keg of Beer - **\$600.00 Per Keg**



BANQUET BAR STATIONS

MINIMUM OF 2 HOURS REQUIRED WITH A 25 PERSON MINIMUM

BEER, WINE, SODA & BOTTLED WATER

Domestic Beer: Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra

Imported Beer: Corona, Heineken, Stella Artois, Modelo, Mango Cart, 805

Assorted Soft Drinks

Bottled Water

\$20.00 per person for the 1st hour

\$12.00 per person for any additional hours

DELUXE

Vodka - Koskenkorva Vodka Original 🇸🇫

Tequila - Piedra Azul Tequila Blanco

Bourbon & Whiskey - Old Forester

Gin - Beefeater London Dry

Rum - Havana Club Light Rum

Scotch - Grants

\$24.00 per person for the 1st hour

\$14.00 per person for any additional hours

PREMIUM

Vodka - Titos 🇺🇸

Tequila - Patron Silver

Bourbon - Maker's Mark

Whiskey - Jameson

Gin - Tanqueray

Rum - Captain Morgan, Flor De Cana

Scotch - Glenfiddich

\$28.00 per person for the 1st hour

\$19.00 per person for any additional hours

PLATINUM

Vodka - Grey Goose

Tequila - Don Julio

Bourbon - Woodford Reserve

Whiskey - Crown Royal

Gin - Hendricks

Rum - Bacardi, Captain Morgan

Scotch - Johnnie Walker Black

Brandy - Hennessy VS

\$34.00 per person for the 1st hour

\$19.00 per person for any additional hours

BAR FACILITY CHARGE OF \$175.00 PER BAR FOR CASH BAR SALES.
BARTENDER FEE WILL BE WAIVED WITH HOSTED BAR SALES OF \$500.00++.