



Corporate Catering & Event Production

# Holiday Menu Book

A Little Something Special  
For Your Very Special  
Holiday Occasion

**CATERING ❖ PARTY RENTALS ❖ BAR SERVICES**

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# WELKOM TO ZCATER CORPORATE CATERING AND EVENT PRODUCTIONS HOLIDAY EVENT MENU.

WE HAVE CUSTOM DESIGNED A VARIETY OF HOLIDAY MENUS TO HELP OUR CLIENTS EASILY CHOOSE WHAT IS BEST FOR THEM. FROM THANKSGIVING TO EASTER DINNERS, TO CHRISTMAS & NEW YEAR'S EVE OUR HOLIDAY MENUS HAS EVERYTHING YOU NEED FOR THAT PERFECT HOLIDAY EVENT. IF YOU DON'T FIND A MENU THAT SUITS YOUR NEEDS, WE CAN CREATE & MIX & MATCH ITEMS TO YOUR LIKING.

PACKAGE INCLUDES: HOLIDAY BUFFET LINENS & LIGHT HOLIDAY DÉCOR, CHAFING DISHES, HIGH QUALITY PLASTIC WARE, SERVING UTENSILS, PLATES NAPKINS. FOR AN ADDITIONAL CHARGE SERVICE PERSONNEL IS AVAILABLE TO ASSIST WITH BUFFET REPLENISHMENT & MAINTENANCE.

PLEASE CHOOSE FROM THE MENU SELECTION BELOW TO FIND YOUR PERFECT MENU FOR YOUR SPECIAL EVENT. WE ARE HERE TO HELP YOU. IF YOU HAVE ANY QUESTIONS, PLEASE FEEL FREE TO CONTACT ANY OF OUR SPECIAL EVENT COORDINATORS TO ASSIST YOU WITH YOUR CHOICES OR MAYBE ADD SOME IDEAS TO MAKE YOUR EVENT AS MEMORABLE AS POSSIBLE. THANK YOU AGAIN FOR YOUR INTEREST IN ZCATER CATERING & EVENT PLANNING.



# BREAKFAST & BRUNCH

## HOLIDAY CHAMPAGNE BRUNCH

\$39.95 PER PERSON

- ♦ MINIMUM 50 GUESTS UP TO 3 HOURS EVENT TIME

### CHILLED ASSORTED JUICES

APPLE, CRANBERRY, ORANGE, TOMATO

### FRESH BAKED ASSORTMENT

CROISSANTS, DANISHES, MUFFINS, BISCOTTI, SCONES, SLICED BAGELS & BREAKFAST BREADS  
SERVED WITH FRUIT PRESERVES, CREAMY BUTTER, INDIVIDUAL CREAM CHEESE

### STARTERS

- YOUR CHOICE OF TWO:

IMPORTED & DOMESTIC CHEESE DISPLAY

FRESH FRUIT DISPLAY

CUBED CANTALOUPE, HONEYDEW, PINEAPPLE, WATERMELON & ASSORTED BERRIES

MOZZARELLA CAPRICE

SLICED TOMATO, BASIL & FRESH MOZZARELLA WITH WHITE BALSAMIC VINAIGRETTE DRESSING

### SALADS

- YOUR CHOICE OF TWO:

WINTER HOLIDAY SALAD (V)

WITH MIXED GREENS, APPLES, DRIED CRANBERRIES BLUE CHEESE & ROASTED WALNUTS

RASPBERRY VINAIGRETTE DRESSINGS

POACHED PEAR SALAD

WITH BABY GREENS WITH POACHED PEARS, RED SWEET PEPPERS, FETA CHEESE, CANDIED WALNUTS.

BALSAMIC VINAIGRETTE DRESSING

TUSCANY PASTA SALAD

WITH BOW TIE PASTA WITH ROASTED PANCETTA, SUN-DRIED TOMATOES

BALSAMIC VINAIGRETTE DRESSING

GRILLED VEGETABLES PASTA SALAD (V)

ITALIAN VINAIGRETTE DRESSING

PENNE PASTA POMODORO (V)

FRESH BASIL ROMA TOMATOES, OLIVE OIL & REGGIANO PARMIGIANO CHEESE

ROASTED RED POTATO SALAD

WITH GRILLED BACON, CUT CORN, SCALLIONS & ROASTED RED PEPPERS

DIJON MUSTARD DRESSING

### ENTREES

- YOUR CHOICE OF TWO:

EGG SCRAMBLE WITH CHEDDAR CHEESE AND GREEN ONIONS

WITH SIDE OF SMOKE HOUSE BACON AND SAUSAGE

FRENCH BRIOCHE TOAST

SERVED WITH SWEET BUTTER AND WARM MAPLE SYRUP

CHICKEN AND BROCCOLI CREPES

SERVED WITH CREAM FRESH

CHEESE RAVIOLI

WITH WILD MUSHROOM CREAM SAUCE

PENNE PASTA PRIMAVERA

WITH FRESH VEGETABLES, GARLIC AND WHITE WINE SAUCE

BEEF TENDERLOIN TIPS

WITH PORTOBELLO MUSHROOMS AND RED WINE REDUCTION SAUCE

BREAKFAST POTATOES

### CARVING STATION

ROASTED TURKEY BREAST WITH NATURAL GRAVY

OVEN ROASTED PIT HAM

### HOT BEVERAGE STATION

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA



## CATALINA BREAKFAST BUFFET

\$29.95 PER PERSON

- ♦ MINIMUM 50 GUESTS, PRICE PER SERVING WITH MAXIMUM 2 HOUR EVENT TIME

### COLD BUFFET

ASSORTED 10 OZ INDIVIDUAL JUICES

(ORANGE, CRANBERRY, APPLE)

ASSORTED BREAKFAST PASTRIES

ASSORTMENT OF FRESH BAKED CROISSANTS, DANISHES, MUFFINS, BISCOTTI, SCONES, SLICED BAGELS AND BREAKFAST BREADS  
WITH SWEET BUTTER, PRESERVES AND CREAM CHEESE

LOW FAT FRUIT YOGURT AND LOW-FAT MILK

SIDE OF GRANOLA AND INDIVIDUAL COLD CEREALS

SEASONAL CUT FRUIT BOWL

### HOT BUFFET

FLUFFY SCRAMBLED EGGS

WITH CRISP BACON, BREAKFAST SAUSAGE

FRENCH TOAST

WITH MAPLE SYRUP

HOME FRIED POTATOES

### HOT BEVERAGE STATION

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA

## MADE TO ORDER OMELETTE BAR

\$16.95 PER PERSON

- ♦ MINIMUM 50 GUESTS, PRICE PER SERVING WITH MAXIMUM 2 HOUR EVENT TIME

OUR EXHIBITION CHEF WILL PREPARE OMELETS TO ORDER WITH THE FOLLOWING INGREDIENTS: BACON, HAM, SAUSAGE, SPINACH,  
MUSHROOMS, BELL PEPPERS, TOMATOES, ONIONS, SHREDDED CHEESE AND SALSA

SERVED WITH O'BRIEN POTATOES, BAGELS, SLICED BREAKFAST BREADS, FRUIT SALAD AND ORANGE JUICE

- ♦ EGG WHITES, EGG BEATERS OR VEGAN EGG SUBSTITUTE AVAILABLE UPON REQUEST



# LAGUNA BREAKFAST BUFFET

\$29.95 PER PERSON

♦ MINIMUM 50 GUESTS, PRICE PER SERVING WITH MAXIMUM 2 HOUR EVENT TIME

## COLD BUFFET

### ASSORTED BREAKFAST PASTRIES

ASSORTMENT OF FRESH BAKED CROISSANTS, DANISHES, MUFFINS, BISCOTTI, SCONES, SLICED BAGELS AND BREAKFAST BREADS  
SERVED WITH FRUIT PRESERVES, CREAMY BUTTER, INDIVIDUAL CREAM CHEESE

### FRESH FRUIT DISPLAY

### ASSORTED 10 OZ INDIVIDUAL JUICES

(ORANGE, CRANBERRY, APPLE)

### HOMEMADE GREEK LOW-FAT VANILLA YOGURT PARFAITS

WITH GRANOLA AND MIXED BERRIES COMPOTE.

## HOT BUFFET

### BREAKFAST QUICHE

SERVED WITH O'BRIEN POTATOES, FRESH FRUIT SALAD AND ORANGE JUICE

#### • YOUR CHOICE OF TWO:

- **LORRAINE** – WITH BACON & SWISS CHEESE
- **VEGGIE FLORENTINE** –WITH SPINACH & FETA CHEESE
- **MEXICAN** – WITH CHORIZO, SAUTÉED ONION, TOMATOES, AND CHIPOTLE CREAM
- **MEAT LOVERS** – WITH HAM, BACON, SAUSAGE, SHREDDED CHEESE AND TOMATOES
- **GREEK** – WITH SPINACH, TOMATO, BACON & FETA CHEESE

### FRENCH TOAST SOUFFLÉ

BAKED FRENCH TOAST SOUFFLÉ, SERVED WITH  
POWDERED SUGAR AND SIDE OF BREAKFAST SYRUP, FRESH FRUIT SALAD AND ORANGE JUICE

### HOME FRIED POTATOES

## HOT BEVERAGE STATION

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA

## ENHANCEMENTS

### OMELET STATION \*

INGREDIENTS: MUSHROOM, TOMATOES, ONIONS, SPINACH, RED AND GREEN PEPPERS, OLIVES, DICED HAM,  
BACON, SAUSAGE, GRATED JACK AND CHEDDAR CHEESE

### EGGS BENEDICT

ENGLISH MUFFIN TOPPED WITH CANADIAN BACON, POACHED EGGS, HOLLANDAISE SAUCE.

### QUICHE LORRAINE

SCRAMBLED EGGS, BACON, SWISS CHEESE, SHALLOTS

## CURVING STATION \*

### GRILLED LONDON BROIL

SERVED WITH BURGUNDY WINE REDUCTION MUSHROOM SAUCE

### ROAST LOIN OF PORK

WITH BOURBON APPLESauce GRAVY



# HOLIDAY LUNCH BUFFET

- ONE ENTREE - \$16.95 PER PERSON
  - TWO ENTREES - \$18.95 PER PERSON
- MINIMUM 25 GUESTS

## SALADS

SERVED WITH FRESH BAKED ARTISAN ROLLS & BUTTER

- CHOICE OF ONE:

### WINTER MIXED GREENS

CRUMBLED BLUE CHEESE, SUN-DRIED CRANBERRIES & TOASTED ALMONDS. SERVED WITH LEMON-BASIL VINAIGRETTE

### SPINACH & APPLE

SPINACH, GRANNY SMITH APPLES, ROASTED PANCETTA, ROASTED WALNUTS. SERVED WITH HERB BUTTERMILK RANCH DRESSING

### HOLIDAY CAESAR

ROMAINE HEARTS, PARMESAN CHEESE, BLACK OLIVES & SUN DRIED TOMATOES SERVED WITH CREAMY CAESAR DRESSING

### MARKET SALAD

CRISP LETTUCE, CHERRY TOMATOES, SHREDDED CARROTS, CUCUMBERS, RED CABBAGE, & SLICED MUSHROOMS SERVED WITH YOUR CHOICE OF DRESSING

## ENTRÉE

### CARVED ROASTED TURKEY

WITH GIBLET GRAVY & ORANGE-CRANBERRY RELISH

### OVEN ROASTED HONEY GLAZED HAM

WITH GRILLED PINEAPPLE & ALLSPICE

### OVEN ROASTED BRISKET OF BEEF

WITH PORTOBELLO MUSHROOMS & BURGUNDY REDUCTION SAUCE

### STUFFED GRILLED CHICKEN BREAST

WITH SOURDOUGH, CRANBERRY, WALNUT STUFFING  
SERVED WITH CREAMY MUSHROOM SAUCE

### CHICKEN FLORENTINE

STUFFED WITH SPINACH & MOZZARELLA CHEESE

SERVED WITH CHAMPAGNE REDUCTION SAUCE

### ROASTED HERB MARINATED PORK LOIN

ROASTED WITH SHALLOTS & PINOT GRIGIO SAUCE

SERVED WITH CRANBERRY DEMI-GLAZE

### STUFFED BELL PEPPERS (V)

STUFFED WITH GRILLED VEGETABLES & COUSCOUS  
BAKED WITH PROVOLONE CHEESE & MARINARA SAUCE  
(VEGAN OPTIONS ARE AVAILABLE)

## SIDE DISHES

- CHOICE OF TWO:

### ROASTED HERB RED POTATOES

IN OLIVE OIL & GARLIC

### CHEESY MASHED POTATOES

WITH SHREDDED CHEDDAR & JACK CHEESE

### RED MASHED POTATOES

WITH GARLIC & DILL BUTTER

### MEDITERRANEAN RICE PILAF

WITH GARLIC & HERBS

### VEGETARIAN SOURDOUGH STUFFING

WITH MUSHROOMS & FRESH HERBS

### STEAMED VEGETABLE MEDLEY

WITH GARLIC, HERBS & BUTTER

### GRILLED MARKET VEGETABLES

IN OLIVE OIL ROASTED SHALLOTS & HERBS

### CARROTS & BRUSSELS SPROUTS

WITH BALSAMIC REDUCTION

## ADD AN ENTRÉE

### POACHED ATLANTIC SALMON - \$3.00 PP

WITH LEMON & CAPER BUTTER SAUCE

### ROASTED ATLANTIC SALMON - \$3.00 PP

WITH HERB & LEMON SAUCE

### ROASTED LEG OF LAMB - \$4.00 PP

WITH FRESH MINT & ROASTED GARLIC

### ROASTED ANGUS SIRLOIN MEDALLIONS - \$5.00 PP

WITH FRESH HERBS IN CABERNET REDUCTION SAUCE

### BRAISED BONELESS SHORT RIBS - \$6.00 PP

WITH BURGUNDY PORTOBELLO MUSHROOM SAUCE

### HERB DE PROVENCE PRIME RIB - \$8.00 PP

WITH CREAMY HORSERADISH & AU JUS

## DESSERT

- CHOICE OF ONE:

### WARM APPLE COBBLER

### ASSORTED CHEESECAKE SQUARES

### APPLE & CRANBERRY BREAD PUDDING

### CHOCOLATE KAHLUA BREAD PUDDING

### ASSORTMENT OF COOKIES & BROWNIES

### TRADITIONAL APPLE PIE

APPLE STRUDEL (ADD \$4.00 PP)

HOLIDAY CUPCAKES (ADD \$3.50 PP)

## BEVERAGE STATIONS

- CHOICE OF TWO:

### HOLIDAY CRANBERRY SPRITZER

### HOT APPLE CIDER

### ASSORTED SODAS & BOTTLED WATERS

### FRESH BREW OR TROPICAL ICE TEA

### LEMONADE OR FRUIT PUNCH

### SPA WATER W/ CUCUMBER & LEMON

## COFFEE & TEA STATION

# FESTIVE HOLIDAY PLATED LUNCHEON

MINIMUM 50 GUESTS  
(ADDITIONAL SERVICE STAFF REQUIRED)

## PLATED SALAD

### • CHOICE OF ONE:

SERVED WITH FRESH BAKED ARTISAN ROLLS & BUTTER

WINTER APPLE SALAD

MIXED BABY GREENS, GRANNY SMITH APPLES, CANDIED PECANS, GORGONZOLA, CARAMELIZED ONIONS & CHAMPAGNE VINAIGRETTE  
MIXED GREENS

WITH CANDIED WALNUTS, SUN-DRIED CRANBERRIES, GORGONZOLA CHEESE & WHITE BALSAMIC VINAIGRETTE

SPINACH BERRY SALAD

FRESH SPINACH, SLICED STRAWBERRIES, CANDID WALNUTS & RASPBERRY VINAIGRETTE

WEDGE SALAD

ICEBERG LETTUCE, CHOPPED TOMATOES, CUCUMBERS, HARD BOILED EGGS & BACON  
SERVED WITH RANCH OR BLUE CHEESE DRESSING

## ENTREES

### • CHOICE OF TWO:

NEW YORK STEAK MEDALLIONS \$ 32.95 PP

WITH BURGUNDY REDUCTION & PORTOBELLO MUSHROOMS

SERVED WITH ROASTED RED POTATOES,  
ASPARAGUS SPEARS & BABY CARROTS

GRILLED CHICKEN BREAST \$ 22.95 PP

WITH SOURDOUGH, CRANBERRY, WALNUT STUFFING & CREAMY WILD MUSHROOM SAUCE

SERVED WITH MASHED POTATOES & SAUTÉED SPINACH

JUMBO LUMP CRAB CAKES \$ 24.95 PP

WITH SWEET POTATO FRITTERS & SWEET CORN RELISH

SALMON ROASTED ROULADES \$ 24.95 PP

WITH HERB MASHED POTATOES, ROASTED SPINACH & GRILLED SHIITAKE MUSHROOMS

TOPPED WITH CHAMPAGNE CREAM SAUCE

STUFFED BELL PEPPERS (V) \$ 22.95 PP

STUFFED WITH GRILLED VEGETABLES & COUSCOUS

BAKED WITH PROVOLONE CHEESE & MARINARA SAUCE

THREE CHEESE RAVIOLI (V) \$ 21.95 PP

WITH PORCINI MUSHROOM CREAM SAUCE

& GRILLED ASPARAGUS

## DESSERT

### • CHOICE OF ONE:

CHOCOLATE CAKE, CARROT CAKE, APPLE STRUDEL, OR NEW YORK CHEESE CAKE

## BEVERAGE

COFFEE & HOT TEA SERVICE





# HOLIDAY PLATED DINNER RECEPTION

- MINIMUM 25 GUESTS

(ADDITIONAL SERVICE STAFF REQUIRED)

## SALAD

BABY SPINACH & RADICCHIO  
WITH POACHED PEARS & CANDIED WALNUTS  
SERVED WITH LEMON VINAIGRETTE  
MIXED GREENS SALAD  
WITH SUN-DRIED CRANBERRIES & TOASTED ALMONDS  
SERVED WITH LEMON BASIL VINAIGRETTE  
SPINACH & GREEN APPLE SALAD  
SPINACH, GRANNY SMITH APPLES, BACON & ROASTED WALNUTS WITH HERB BUTTERMILK DRESSING  
POMEGRANATE & MIXED GREENS SALAD  
CHERRY TOMATOES, PARMESAN CHEESE & POMEGRANATE VINAIGRETTE  
FARMERS SALAD  
CRISP LETTUCE, SHREDDED CARROTS, CUCUMBERS, TOMATOES, RED CABBAGE & SLICES MUSHROOMS  
SERVED & YOUR CHOICE OF DRESSING

## ENTREES

- CHOICE OF TWO:

NEW YORK MEDALLIONS \$34.95 PP  
WITH PORTOBELLO MUSHROOMS BURGUNDY REDUCTION SAUCE  
BACON-WRAPPED TENDERLOIN OF BEEF \$ 36.95 PP  
WITH ROASTED SHALLOTS & DANISH BLUE CHEESE  
ROASTED TARRAGON CHICKEN BREAST \$ 24.95 PP  
STUFFED WITH WILD RICE & MUSHROOMS  
OVEN BAKED CHICKEN FLORENTINE \$ 29.95 PP  
SPINACH & MOZZARELLA CHEESE FILLING  
WITH CHAMPAGNE REDUCTION SAUCE  
RACK OF LAMB \$ 36.95 PP  
WITH SEARED SPINACH & POMEGRANATE DEMI-GLAZE  
SEARED ROASTED ATLANTIC SALMON \$34 .95 PP  
WITH CAPERS & LEMON BUTTER SAUCE  
JUMBO LUMP CRAB CAKES \$ 33.95 PP  
WITH SWEET POTATO FRITTERS & SWEET CORN RELISH  
PORTOBELLO MUSHROOM NAPOLEON \$ 29.95 PP  
WITH RICOTTA CHEESE MOZZARELLA & FRESH HERBS  
STUFFED BELL PEPPER \$ 29.95 PP  
WITH CREAMY MARINARA & SUNDRIED TOMATO SAUCE  
THREE CHEESE RAVIOLI \$ 29.95 PP  
WITH PORCINI MUSHROOM CREAM SAUCE

## STARCH SIDES

- CHOICE OF ONE:

BASMATI RICE WITH FRESH HERBS & TOASTED ALMONDS  
ROASTED RED POTATOES WITH GARLIC & DILL BUTTER  
GARLIC MASHED POTATOES

## VEGETABLE SIDES

- CHOICE OF ONE:

FRESH VEGETABLE MEDLEY WITH LEMON-HERB BUTTER  
HONEY & GINGER GLAZED CARROTS  
GREEN BEANS WITH SHALLOTS & ROASTED ALMONDS

## DESSERT

- CHOICE OF ONE:

ICE CREAM & FRESH BERRIES, CHOCOLATE CHIP CANNOLIES, MINI PETIT FOURS OR INDIVIDUAL CHOCOLATE CAKE BOXES

## BEVERAGE

COFFEE & HOT TEA SERVICE



# FESTIVE HOLIDAY COCKTAIL RECEPTIONS

MINIMUM 25 GUESTS  
(ADDITIONAL SERVICE STAFF REQUIRED)

## BUTLER PASSED HORS D'OEUVRES

- ONE HOUR SERVICE

CHOICE OF THREE - \$ 15.00 PP

CHOICE OF FOUR - \$ 20.00 PP

- TWO HOUR SERVICE

CHOICE OF THREE - \$ 28.00 PP

CHOICE OF FOUR - \$ 35.00 PP

## COLD APPETIZERS

WINE CARAMELIZED PEAR SLICES & HERBED GOAT CHEESE CROSTINI

CROSTINI WITH SONOMA CHEVRE CHEESE, STRAWBERRY BALSAMIC RELISH

BRIE CHEESE & GRAPE RELISH CROSTINI

STUFFED CALIFORNIA DATE WITH STILTON CHEESE & CANDIED WALNUTS

SKEWER WITH PLUM TOMATOES, MOZZARELLA & BASIL PESTO

CHERRY TOMATOES, MOZZARELLA BALLS, PROSCIUTTO & BASIL

DEVILED EGG MIMOSA WITH AVOCADO & FRESH HERBS

WILD MUSHROOM RISOTTO CAKE WITH ARUGULA MICRO GREENS

ASPARAGUS SPEAR DRAPED WITH PARMA PROSCIUTTO

MELON DRAPED WITH PARMA PROSCIUTTO

PROSCIUTTO & ARUGULA CROSTINI

BLT STUFFED CHERRY TOMATOES

SALMON DILL CREAM CHEESE POPS

SMOKED SALMON WITH DILL & TOMATO RELISH ON TOAST POINT

SMOKED SALMON & CHIVES CRÈME FRAICHE ON CROSTINI

CHILLED SHRIMP COCKTAIL WITH HORSERADISH COCKTAIL SAUCE \*\*

AVOCADO SHRIMP SALAD ON CRISPY TORTILLA

LIME & GARLIC JUMBO PRAWN SKEWER \*\*

SNOW CRAB SALAD IN CUCUMBER WHEEL

SEARED AHI TUNA WITH WASABI AIOLI ON CRISPY WONTON \*\*

STEAK TARTAR WITH CHIVES & CAPERS ON SOURDOUGH CROSTINI \*\*\*

SEARED ROAST BEEF WITH HORSERADISH CREAM ON GARLIC CROSTINI

## ASIAN STYLE CERAMIC SPOONS

PISTACHIO CHICKEN SALAD WITH APPLE CHUTNEY

ASIAN SHRIMP DUMPLING WITH SOY VINEGAR SAUCE

ALASKAN CRAB SALAD WITH MANGO SALSA

LOBSTER SALAD WITH TARRAGON AIOLI \*\*\*

AHI TUNA TARTAR ON CILANTRO SLAW WITH WASABI AIOLI \*\*

\*\* ADD \$ 4.00 PP \*\*\* ADD \$ 6.00 PP



## HOT APPETIZERS

ROASTED ZUCCHINI CUPS WITH RATATOUILLE  
ASIAN VEGETABLE POT STICKER WITH SOY-GINGER DIPPING SAUCE  
BRIE & WALNUT QUESADILLA WITH TROPICAL FRUIT SALSA  
WILD MUSHROOM TARTLET WITH MELTED BRIE  
ASPARAGUS TARTLET WITH LEMON HOLLANDAISE  
SPANAKOPITA – SPINACH & FETA CHEESE BAKED IN PHYLLO  
MINI QUICHE LORRAINE  
SPRING ROLL (SHRIMP, PORK, CHICKEN OR VEGETABLE) WITH SWEET CHILI SAUCE  
CHICKEN, GORGONZOLA CHEESE & ROASTED SHALLOT TARTLET WITH CRÈME FRAICHE  
CHICKEN SATAY WITH PEANUT DIPPING SAUCE  
SMOKED CHICKEN & BRIE QUESADILLA  
SHRIMP JACK CHEESE, CILANTRO PESTO QUESADILLA  
SEARED SCALLOP WRAPPED IN BACON  
SHRIMP DUMPLINGS WITH PONZU DRESSING  
TEMPURA FRIED SHRIMP WITH SWEET CHILI SAUCE \*\*  
DUNGENESS CRAB CAKE WITH CITRUS AIOLI \*\*  
LAMB SATAY WITH CUCUMBER-YOGURT DIPPING SAUCE  
GRILLED ROSEMARY LAMB CHOP LOLLIPOP WITH FRESH MINT AIOLI  
SWEET & SOUR COCKTAIL MEATBALLS  
MINI WELLINGTON (BEEF, CHICKEN OR VEGETABLE) \*\*  
RIB-EYE TACOS WITH ONION JAM & HORSERADISH CRÈME FRAICHE  
BEEF SATAY WITH HOISIN DIPPING SAUCE OR THAI PEANUT SAUCE  
PARMA PROSCIUTTO SANDWICHED BETWEEN GRILLED BRUSSELS SPROUTS  
MUSHROOM STUFFED WITH BRAISED BEEF SHORT RIBS & BURGUNDY SAUCE  
GOURMET SLIDERS:  
GRILLED SALMON CAKE SLIDERS WITH SAUCE BÉARNAISE  
PULLED PORK SLIDERS WITH SPRING ONIONS & BARBEQUE SAUCE  
BLACK ANGUS BEEF SLIDERS WITH GRILLED ONIONS, RED PEPPER, & BLUE CHEESE AIOLI  
SESAME SEED CRUSTED AHI TUNA SLIDERS, CABBAGE, CILANTRO SLAW & WASABI MUSTARD \*\*  
DUNGENESS CRAB CAKE SLIDERS WITH MICRO GREENS & LEMON AIOLI \*\*  
\*\*ADD \$ 4.00 PP  
\*\*\* ADD \$ 6.00 PP



# STATIONS & DISPLAYS

ADD ON MENU

- MINIMUM 50 GUESTS & 1 HOUR SERVICE

MINIMUM OF THREE STATIONS WHEN NOT ACCOMPANIED BY BUTLER PASSED HORS D'OEUVRES

## ARTISAN CHEESE & FRUIT DISPLAY \$ 6.50 PP

VARIETY OF IMPORTED & ARTISAN DOMESTIC CHEESES  
SERVED WITH ARTISAN SLICED BAGUETTES & CRACKERS  
ASSORTMENT OF FRESH & DRIED FRUITS & HONEY ROASTED WALNUTS

## BAKES BRIE WITH DRIED APRICOTS \$ 4.50 PP

ROASTED PISTACHIOS & PORT WINE

## FRESH VEGETABLE CRUDITÉS \$ 4.50 PP

AN ARRAY OF CUT ASSORTED FRESH VEGETABLES  
SERVED WITH ASSORTED DIPS  
FRENCH ONION, COUNTRY RANCH, BLUE CHEESE, CHIPOTLE RANCH, ZESTY ITALIAN

## BRUSCHETTA STATION \$ 4.95 PP

SERVED WITH TOASTED ARTISAN SLICED BAGUETTES

- SELECT ONE:

TOMATO & BASIL

ROASTED CORN & TOMATO

ROASTED BELL PEPPERS & BLUE CHEESE

SAUTÉED MUSHROOMS, SWEET ONIONS & FETA CHEESE

GUACAMOLE & PICO DE GALLO WITH CHIPS

## JUMBO SHRIMP COCKTAIL \$ 8.95 PP

SERVED WITH COCKTAIL SAUCE & SLICED LEMONS

## ITALIAN ANTIPASTO \$ 6.95 PP

SERVED ON A PLATTER WITH FOCACCIA BREAD, & SLICED BAGUETTES  
SLICED PARMA PROSCIUTTO, SOPRESSATA, MORTADELLA, ITALIAN SALAMI, PROVOLONE & GORGONZOLA CHEESE, MARINATED  
ARTICHOKES, ASSORTED OLIVES, ROASTED PEPPERS, ROASTED MARINATED MUSHROOMS

## GOURMET SLIDERS \$ 6.95 PP\*\*

SERVED ON MINIATURE BUNS

- SELECT TWO:

GRILLED SALMON CAKE SLIDERS WITH SAUCE BÉARNAISE \*\*\*

PULLED PORK SLIDERS WITH SPRING ONIONS & BARBEQUE SAUCE

BLACK ANGUS BEEF SLIDERS WITH GRILLED ONIONS, RED PEPPER & BLUE CHEESE AIOLI

SESAME SEED CRUSTED AHI TUNA SLIDERS, CABBAGE, CILANTRO SLAW, WASABI MUSTARD \*\*

DUNGENESS CRAB CAKE SLIDERS WITH MICRO GREENS & LEMON AIOLI \*\*

## STREETS OF CHINATOWN \$ 8.95 PP \*\*

- SELECT ONE:

BBQ PORK RIBLETS, CHICKEN POT STICKERS, VEGETABLE SPRING ROLLS, PAN FRIED SHRIMP DUMPLING

SERVED IN CHINESE TAKE-OUT BOXES

BEEF & BROCCOLI WITH OYSTER SAUCE & TOASTED SESAME SEEDS

SPICY ORANGE GINGER GLAZED CHICKEN

CLASSIC SHRIMP LO MEIN

SERVED WITH STEAMED WHITE RICE

& YOU CHOICE OF ASSORTED DIPPING SAUCES

## STREET TACOS \$ 7.95 PP\*\*

- SELECT TWO:

CARNE ASADA, CARNITAS, GRILLED CHICKEN, GRILLED RED SNAPPER, GRILLED VEGETARIAN

SERVED WITH WARM CORN TORTILLAS, PICO DE GALLO SALSA, GUACAMOLE, CHEESE, CILANTRO & LIME

EXHIBITION CHEF FOR ACTION STATIONS MINIMUM 2 HOUR CHARGE \*\*

**PAELLA VALENCIA \$ 8.95 PP \*\***

- 25 GUESTS MINIMUM

PREPARED IN LARGE PAELLA DISPLAY PAN  
SAFFRON RICE WITH CHORIZO, CHICKEN, SHRIMP, MUSSELS, PEAS & TOMATOES

**CARVING STATION \$ 8.95 PP \*\***

SERVED WITH FRESHLY BAKED ROLLS  
BAKED HAM WITH PINEAPPLE RELISH  
MARINATED PORK LOIN WITH SUN-DRIED APPLE RELISH  
ROASTED TURKEY BREAST & CRANBERRY RELISH  
HERB ROASTED LEG OF LAMB WITH MINT JAM  
SLOW ROASTED BRISKET OF BEEF WITH NATURAL GRAVY

**ADD ON**

HERB DE PROVENCE PRIME RIB – ADD \$ 6 .95 PP  
DIJON BASIL CRUSTED RACK OF LAMB WITH ROSEMARY AU JUS – ADD \$ 6.95 PP  
HERB CRUSTED NEW YORK LOIN WITH SHIPPED CREAMY HORSERADISH – ADD \$ 6.95 PP  
GRILLED MARINATED FILET OF SALMON WITH CILANTRO SLAW – ADD \$ 4.95 PP

**WALK-AWAY MARTINIS \*\***

**COLD**

CHICKEN BLT SALAD \$ 6.95 PP  
GUACAMOLE & PICO DE GALLO WITH CHIPS \$ 4.50 PP  
FETA CHEESE TOMATO & AVOCADO SALAD \$ 6.95 PP  
BUFFALO MOZZARELLA OVER TOMATO & BASIL BRUSCHETTA \$ 6.95 PP  
MARTINI SHRIMP & SCALLOP CEVICHE IN CILANTRO LEMON & LIME \$ 7.50 PP  
AHI POKE WITH SEAWEEED & AVOCADO SLAW \$ 8.50 PP  
MARTINI BLOODY MARY FRESH CRAB & SHRIMP COCKTAIL \$ 8.50 PP

**HOT**

CREAM & MUSHROOM CHICKEN WITH WHIPPED ROASTED GARLIC MASHED POTATOES \$ 6.95 PP  
THAI CURRY CHICKEN WITH JASMINE RICE & COCONUT CREAM SAUCE \$ 6.95 PP  
CHICKEN MARSALA WITH SLICED MUSHROOMS & ORZO PASTA \$ 6.95 PP  
RAGOUT OF BEEF & PORTOBELLO MUSHROOMS WITH WHIPPED ROASTED GARLIC MASHED POTATOES \$ 6.95 PP  
SLICED TRI TIP & ROASTED PEPPERS WITH HORSERADISH MASHED POTATOES \$ 7.95 PP  
GRILLED ASSORTED VEGETABLES WITH SAFFRON PEARL COUSCOUS IN A LIGHT MARINARA SAUCE \$ 6.95 PP  
HERBED ORZO PASTA WITH TIGER PRAWNS & LIGHT MARINARA SAUCE \$ 7.95 PP  
RISOTTO WITH TIGER PRAWNS, CHIVES & CITRUS CREAM \$ 7.95 PP

**FRESH SUSHI DISPLAY \$ M/P\*\***

SERVED WITH PICKLED GINGER, WASABI & SOY SAUCE  
SHRIMP, YELLOW TAIL, AHI TUNA, SALMON SUSHI, UNAGI, EBI, ASSORTED SUSHI ROLLS  
SAKE STATION ON ICE

**CHILLED SEAFOOD ON ICE \$ M/P\*\***

DISPLAY OF FRESH OYSTERS (2 PIECES PER PERSON)  
GREEN LIP MUSSELS (2 PIECES PER PERSON)  
JUMBO SHRIMP (3 PIECES PER PERSON)  
CRAB CLAWS (2 PIECES PER PERSON)  
LEMONS, COCKTAIL & LOUIS SAUCE

**SOUP SHOOTERS \$ 4.00 PP \*\***

- SELECT ONE:

ASPARAGUS CREAM, BUTTER NUT SQUASH, CLASSIC LOBSTER BISQUE,  
TORTILLA SOUP, TOMATO BISQUE, CREAMY MUSHROOM

**MINI SANDWICHES \$ 7.95 PP**

- SELECT ONE:

GRILLED CHEDDAR CHEESE  
GRILLED HAM & CHEDDAR CHEESE  
CORNED BEEF

TURKEY AVOCADO & SWISS  
TOMATO & MOZZARELLA  
GRILLED EGGPLANT, ZUCCHINI & GOAT CHEESE



**STREETS OF CHINATOWN \$ 8.95 PP\*\***

• SELECT ONE:

BBQ PORK RIBLETS, CHICKEN POT STICKERS  
VEGETABLE SPRING ROLLS OR PAN-FRIED SHRIMP DUMPLING  
SERVED IN CHINESE TAKE-OUT BOXES  
BEEF & BROCCOLI WITH OYSTER SAUCE & TOASTED SESAME SEEDS  
SPICY ORANGE GINGER GLAZED CHICKEN  
CLASSIC SHRIMP LO MEIN  
SERVED WITH STEAMED WHITE RICE  
& YOU CHOICE OF ASSORTED DIPPING SAUCES

**LITTLE ITALY PASTA STATION \$ 7.95 PP \*\***

SERVED ON A SMALL PLATES WITH GARLIC TOAST

• SERVED WITH CHOICE OF FOUR:

CUBED GRILLED CHICKEN BREAST, MINI MEATBALLS, GRILLED SAUSAGE & PEPPERS. GRILLED MUSHROOMS, WILTED SPINACH,  
SAUTEE BELL PEPPERS, SUN DRIED TOMATOES, STEAM BROCCOLI, CHOPPED GARLIC IN OLIVE OIL, PARMESANO REGGIANO

**PASTA**

• SELECT TWO:

ANGEL HAIR, FUSILLI, FETTUCCINE SMALL CONCHIGLIE, RIGATONI, MANICOTTI, LINGUINE, ORZO, PENNE,  
BOW TIE, SPAGHETTI.

**HOMEMADE SAUCES**

• SELECT TWO:

MARINARA, MEAT MARINARA, TURKEY BOLOGNESE, ROMA TOMATO & BASIL, CREAMY PESTO SAUCE, SUN-DRIED TOMATO CREAM  
SAUCE, CLASSIC ALFREDO, GARLIC & EXTRA VIRGIN OLIVE OIL ADD ON \$2.00 PP  
GRILLED SALMON, GRILLED SHRIMPS, WILD MUSHROOM RAVIOLI, THREE CHEESE RAVIOLI, CHEESE TORTELLINI



# SWEET TEMPTATIONS

## ICE CREAM MARTINIS \$7.95 PP \*\*

- 25 GUESTS MINIMUM

SELECT TWO:

VANILLA, CHOCOLATE, CHOCOLATE CHIP, STRAWBERRY, COFFEE, BUTTER PECAN, MINT CHIP  
WARM MIXED BETTER COMPOTE, FRESHLY MADE WHIPPED CREAM, CANDIED PECANS,  
CHOCOLATE SHAVINGS & CHOCOLATE SAUCE  
PREPARED TO ORDER & SERVED IN MARTINI GLASS

## CHOCOLATE FOUNTAIN \$8.95 PP \*\*

- 50 GUESTS MINIMUM

RICH FLOWING CHOCOLATE: MILK, WHITE OR DARK  
SERVED WITH SKEWERED OREO COOKIES, GRAHAM CRACKERS, BISCOTTI, MARSHMALLOWS, RICE KRISPY TREATS, POUND CAKE,  
STRAWBERRIES, PINEAPPLES, SEASONAL MELONS

## SWEET SENSATIONS \$8.95 PP

- SELECT TWO:

MINI FRENCH PASTRIES, PETIT FOURS, FRESH SEASONAL FRUIT TARTLETS  
WHITE & DARK CHOCOLATE DIPPED STRAWBERRIES, VARIETY OF CHOCOLATE TRUFFLES & FRESH SEASONAL FRUITS & BERRIES

## SUGAR TOOTH CANDY BAR \$6.95 PP

ASSORTED CLASSIC SWEETS & CANDIES DISPLAYED I VARIETY OF APOTHECARY JARS  
TAKE-HOME CELLOPHANE BAGS



## CHILLED BEVERAGES

ASSORTED REGULAR & DIET SOFT DRINKS - \$1.25 EA.  
BOTTLED WATER - \$1.25 EA.  
BOTTLED SPARKLING WATER - \$1.95 EA.  
BOTTLED ICED TEA - \$2.00 EA.  
ASSORTED BOTTLED JUICES - \$2.00 EA.  
CRANBERRY SPRITZER - \$1.95 PP  
FRESH BREWED TROPICAL OR PLAIN ICED TEA - \$1.95 PP  
PINK LEMONADE OR REGULAR LEMONADE - \$1.95 PP  
ACTION STATIONS ATTENDANT MINIMUM 2 HOUR CHARGE \*\*

## HOLIDAY BAR SERVICES

### PREMIUM BAR

**ALCOHOL:** KETEL ONE OR BELVEDERE VODKA, TANQUERAY TEN GIN, BACARDI RESERVE RUM, CAPTAIN MORGAN RESERVE RUM, HENNESSEY BRANDY, CHIVAS REGAL, PATRON SILVER TEQUILA, JOHNNIE WALKER BLACK SCOTCH, MAKER'S MARK BOURBON, SEAGRAM 7, SEAGRAM VO, MALIBU RUM, BAILEY'S IRISH CREAM, MIDORI, DISORONO ARMARETTO, KAHLUA, APPLE PUCKER, PEACH SCHNAPPS, GRAND MARNIER, JÄGERMEISTER, TRIPLE SEC.

**MIXERS:** SWEET & SOUR, TONIC WATER, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE, BLOODY MARY MIX, EXTRA DRY VERMOUTH, SWEET VERMOUTH, LIME JUICE, & GRENADINE

**BEER:** CHOICE OF THREE IMPORT/DOMESTIC BEERS\*

**WINE:** CALIFORNIA SELECTED MERLOT, CABERNET SAUVIGNON & CHARDONNAY\*

- ONE HOUR PACKAGE - \$20.00 PP
- TWO HOURS PACKAGE - \$24.00 PP
- THREE HOURS PACKAGE - \$26.00 PP
- FOUR HOURS PACKAGE - \$30.00 PP

### TOP SHELF

**ALCOHOL:** ABSOLUT OR STOLICHNAYA VODKA, TANQUERAY GIN, BACARDI RUM, MALIBU RUM, CAPTAIN MORGAN RUM, HENNESSEY BR&Y, JOSE CUERVO, 1800 TEQUILA, DEWAR'S WHITE LABEL SCOTCH, JACK DANIELS BOURBON, SEAGRAM 7, APPLE PUCKER, PEACH SCHNAPPS, MIDORI, AMARETTO, BAILEY'S IRISH CREAM KAHLUA, TRIPLE SEC

**MIXERS:** SWEET & SOUR, TONIC WATER, SODA WATER, GRAPEFRUIT JUICE, BLOODY MARY MIX, EXTRA DRY VERMOUTH, SWEET VERMOUTH, LIME JUICE, GRENADINE

**BEER:** CHOICE OF 2 DOMESTIC & 1 IMPORTED BEERS

PLEASE SEE LIST BELOW\*

**WINE:** CHARDONNAY, MERLOT OR CABERNET

- ONE HOUR PACKAGE - \$18.00 PP
- TWO HOURS PACKAGE - \$22.00 PP
- THREE HOURS PACKAGE - \$24.00 PP
- FOUR HOURS PACKAGE - \$28.00 PP

### WELL BAR

**ALCOHOL:** WELL VODKA, WELL GIN, WELL RUM, WELL GOLD TEQUILA, OLD BARTON'S SCOTCH, OLD BURTON'S WHISKEY JIM BEAM BOURBON, AMARETTO, IRISH CREAM, APPLE PUCKER, PEACH SCHNAPPS, TRIPLE SEC.

**MIXERS:** SWEET & SOUR, TONIC WATER, SODA WATER, PINEAPPLE JUICE, GRAPEFRUIT JUICE, BLOODY MARY MIX, EXTRA DRY VERMOUTH, SWEET VERMOUTH, LIME JUICE, GRENADINE

**BEER:** CHOICE OF DOMESTIC BEERS

**WINE:** CHARDONNAY, MERLOT OR CABERNET

- ONE HOUR PACKAGE - \$15.00 PP
- TWO HOURS PACKAGE - \$18.00 PP
- THREE HOURS PACKAGE - \$22.00 PP
- FOUR HOURS PACKAGE - \$24.00 PP



## MARTINI BAR

INCLUDES YOUR CHOICE OF THREE MARTINIS WITH TOP SHELF/PREMIUM VODKA/GIN:  
TRADITIONAL, COSMOPOLITAN, LEMON DROP, APPLE, MANDARIN ORANGE, RASPBERRY, CHOCOLATE & PREMIUM BRANDS: BOTTLED  
BEERS, WINES, MIXERS, SOFT DRINKS & BOTTLED WATER

- ONE HOUR PACKAGE - \$18.00 PP
- TWO HOURS PACKAGE - \$22.00 PP
- THREE HOURS PACKAGE - \$24.00 PP
- FOUR HOURS PACKAGE - \$28.00 PP

## SOFT BAR

**BEER:** CHOICE OF 2 DOMESTIC BEERS  
PLEASE SEE BELOW\*

**WINE:** CALIFORNIA CHARDONNAY & MERLOT OR CABERNET SAUVIGNON

- ONE HOUR PACKAGE - \$12.00 PP
- TWO HOURS PACKAGE - \$14.00 PP
- THREE HOUR PACKAGE - \$16.00 PP
- FOUR HOUR PACKAGE - \$18.00 PP

## SODA BAR

ASSORTED SODAS – COKE, 7UP, DIET SPRITE, DIET COKE, BOTTLED WATER (FLAT & SPARKLING)  
BOTTLED WATER (FLAT & SPARKLING)  
\$5.00 PER GUEST

ORDERS CAN BE PLACED WITH OUR CATERING OFFICE, MONDAY THRU FRIDAY 9:00 AM – 4:00 PM





## **INFORMATION**

### **GUARANTEES ON ALL FOOD & BEVERAGE:**

*WHEN CHARGED ARE ON A PER PERSON BASIS, FINAL GUEST COUNT REQUIRED FIVE BUSINESS DAYS IN ADVANCE.*

THIS IS CONSIDERED YOUR FINAL GUARANTEE & NOT SUBJECT TO REDUCTION. THE GUARANTEE MUST BE EQUAL TO OR GREATER THAN THE MINIMUM FOOD GUARANTEE STATED BELOW. IN THE EVENT THAT NO FINAL GUARANTEE IS RECEIVED, THE ORIGINAL EXPECTED ATTENDANCE WOULD BE USED & CHARGE ACCORDINGLY.

### **MINIMUM EXPENDITURES:**

THIS IS THE MINIMUM DOLLAR AMOUNT REQUIRED TO BE SPENT TO GUARANTEE THE DAY & DATE OF THE ABOVE RESERVATION. THIS AMOUNT MAY INCLUDE FOOD & BEVERAGE & DOES NOT DECREASE IF THE EXPECTED ATTENDANCE IS NOT REACHED. YOUR CATERING/EVENT PLANNING REPRESENTATIVE WILL WORK WITH YOU TO UPGRADE YOUR PACKAGE OR MENU SELECTION SO THAT REGARDLESS OF THE NUMBER OF GUESTS EXPECTED TO ATTEND YOUR EVENT, YOU ARE CAPABLE OF REACHING THE MINIMUM EXPENDITURE, NEEDED TO FULFILL YOUR CONTRACTUAL OBLIGATION. THE MINIMUM EXPENDITURE DOES NOT INCLUDE RENTALS, LABOR, SERVICE CHARGE OR SALES TAX.

### **DEPOSIT:**

YOUR DEPOSIT OF 50% TO HOLD THE ABOVE DATE IS DUE UPON CONFIRMATION. THE BALANCE IS DUE FIVE BUSINESS DAYS BEFORE YOUR EVENT. AN ADDITIONAL *SECURITY DEPOSIT* MAY BE REQUIRED FOR RENTALS OR VENDOR OBLIGATIONS. THIS DEPOSIT IS NOT CREDITED TOWARDS ANY CHARGES DUE & IS ONLY REFUNDED AFTER THE EVENT SCHEDULED, PROVIDING THERE HAD NOT BEEN ANY DAMAGE TO THE PROPERTY AND/OR EQUIPMENT.

ALL DEPOSITS ARE NON-REFUNDABLE & NON-TRANSFERABLE. YOUR DEPOSITS CONFIRM YOUR RESERVATION & HOLD YOUR DATE. YOUR DEPOSITS WILL BE CREDITED TOWARDS YOUR EVENT. IF YOUR DEPOSITS ARE NOT RECEIVED BY THE DUE DATE, YOUR RESERVATION WILL BE CANCELED & THE CATERER/ART OF THE PARTY WILL HAVE NO FURTHER OBLIGATIONS UNDER THESE AGREEMENTS. *IF THERE IS A CANCELLATION LESS THAN 30 DAYS PRIOR TO THE EVENT, A CANCELLATION FEE IN THE AMOUNT OF THE MINIMUM GUARANTEE WILL BE CHARGED.*

**FINAL PAYMENT:**

CORPORATE CATERING ORDERS REQUIRED CANCELLATION BEFORE 24 HOURS OF DELIVERY. IF CANCELLATION OCCURS AFTER THAT TIME, 50% OF THE ESTIMATED PRICE WILL BE CHARGED MINUS DELIVERY & SERVICE CHARGE. FINAL PAYMENT FOR THE TOTAL ESTIMATED CHARGES INCLUDING, BUT NOT LIMITED TO: MINIMUM FOOD GUARANTEE WITH SERVICE CHARGE & SALES TAX, ESTIMATED BAR CHARGES ON HOSTED BARS AS WELL AS RENTALS, VENDORS AND/OR SUPPLIERS ESTIMATED. CONTRACTED CHARGES IS DUE FIVE BUSINESS DAYS PRIOR TO THE EVENT BY CASH, CASHIER'S CHECK OR CREDIT CARD. A RECEIPT WILL BE PRESENTED UPON CONCLUSION OF THE EVENT. THE PATRON MUST SIGN THE INVOICE & ANY DISCREPANCIES IN COUNTS OR CHARGES MUST BE IDENTIFIED & RESOLVED AT THAT TIME. THE PATRON IS RESPONSIBLE FOR FULL PAYMENT OF ANY & ALL OUTSTANDING AMOUNTS OWED.

**TAX & SERVICE CHARGE:**

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO SERVICE CHARGE & CALIFORNIA STATE LAW REQUIRES STATE SALES TAX. ALL RENTALS, ENTERTAINMENT, SITE FEES & OTHER APPLICABLE SERVICES PROVIDED BY ZCATER/ART OF THE PARTY ARE ALSO SUBJECT TO STATE SALES TAX.