

*W*edding *R*eceptions

and
*S*pecial *E*vents

By
*C*ritic's *C*hoice

Catering & Event Production, Inc
and

Locations By Kaycie

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At your service since 1984

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Your Wedding Reception Or Special Event By Critic's Choice

...

"Unforgettable!"

Whether You Envision a Marvelously Elaborate
or Elegantly Simple Affair
Your Day will be Unforgettable
With The Help Of
Critic's Choice

Our All Inclusive Event Package
Will Save You Time And Money.

Your Coordinator
will assist in all aspects
of your Event including:

Finding '*The Perfect Location*

Through *Locations By Kaycie*

Creating a delicious menu
Designing the Event area
Directing and Overseeing the Staff

We Offer Complete Bar and Beverage Plans
To Complement Your Event

Critic's Choice
will gladly work with you on your ideas to help
create *Your Perfect Day*

Event Package

Coordinator ~ Attends to and Directs
Every Detail of your Event

Candy Table ~ Guests Select Their Favorites to Take Home
OR a Mini Dessert Table

Candy or Dessert Table Skirted and Accented with
Floral Greenery and Color Coordinated Fabrics

Cake Cutting and Use of Our Cake Service Set

Elegant Table Dressing For All VIP Tables

Theme Décor for High Profile Tables...

Head Table, Buffets and Stations,

Gift, Dining, Bar and Beverage Tables.

Themes include Ocean, Tropical, Asian, Mexican,
Italian, Victorian, Black and White, Gold, Silver,
Classic Wedding White

Square Tablecloths and Napkins

(Choose from Available colors, **8-10 guests per table**)

Beautiful Buffet Floral Arrangement

OR Guest Table Centerpieces;

Choose a Simple Vase with Fresh Flowers

OR A Hurricane Lamp and Candle on a Mirror Base

OR A Trio of Cylinder Vases with Floating Candles
on a Mirror Base (**8-10 guests per table**)

Self Serve Coffee Bar

Featuring Regular and Decaf Coffee with Assorted Flavors,
Variety of Teas, Cider and Hot Chocolate
Cookies, Cocktail Nuts and Mints

(Non Alcohol) Punch

Served in a Champagne Fountain or Silver Punch Bowl
OR

Cocktail Hour Signature Beverage ~ Ask for details

Color Coordinated Paper Napkins
for Appetizers, Dessert and Beverage Tables

Complimentary Quality Disposable Guest Wares
in White Are Provided With All Menus

For An Additional Charge:

Designer Disposable Guest Ware
Available in Elegant Patterns

Elegant upgrades available , please ask about ...

China Patterns including Bavarian Bone China

Crystal and Glass Stemware

Sterling Flatware

Designer Table Linens, Runners and Napkins

Chiavari Chairs and Chair Covers

*Menus are priced "Per Person" and are based on a
minimum of 100 Guests. A surcharge will be added
for events with less than 100 Guests Guaranteed.*

Hors d' Oeuvres

- *Premiere* -

Stationary Selections - Choice of 3:

Crudités Landscape OR Crudités Cups

Served with Choice of Dip

International Cheeseboard

Served with Baguettes and Gourmet Crackers

Season Fresh Fruit Cascade

Assorted Cheese Tortes, Baked Brie EnCroute

Artichoke Dip, Crostini Bar with Three Toppings

Panini Bar with Two Types of Fillings - ask for choices

OR

Tray Passed Selections - Choice of 3:

Quesadillas with Brie and Papaya with Avocado Drizzle

Mini Quiches, Caprese Skewers, Spring Rolls,

Chicken Sate with Peanut Sauce, Spinach Mushrooms,

Polenta Diamonds, Gourmet Pizzas, Bruschetta,

Antipasti Skewers, Chicken Mole Bites, Crab Wontons

Four Star Selections - Choice of 4:

Chicken and Gorgonzola Quesadillas

Variety of Sausages with Dips

Grilled Eggplant Rolls, Beef Sates,

Fresh Baked Tartlets with a Variety of Fillings

Asparagus Wrapped with Prosciutto,

Coconut Chicken, Empanadas,

Crab Cakes with Chili Aioli

Mushrooms Stuffed with Sausage

Award Winner Selections - Choice of 5:

Moroccan Bestilla,

Baby Lamb Chops,

Smoked Salmon Mousse on Cucumber Rounds,

Ahi on Won Ton Crisps, Crab Stuffed Mushrooms,

Crab & Mango Cakes, Assorted Sushi Rolls,

Coconut Shrimp, Ahi Tar tare on Asian Spoons

Filet on Crostini with Artichoke Cream and Parmesan

Jumbo Shrimp Cocktail Cups,

Garlicky Shrimp Quesadillas with Pineapple Salsa,

Stuffed Endive with Goat Cheese, Caramelized Pecan and Figs

Baby Potatoes with Cream Fraiche and Caviar

Smoked Salmon Wrapped Asparagus

Grilled Tequila Shrimp

Buffets

*Buffet Menus Can Also Be Served Sit-Down Style
Please add \$2.50 per guest*

- Single Entrée -

Choice of Two Appetizers from Our
Premiere Stationary OR Tray Passed Selections

Plated Salad Course:

Mixed Garden or House Caesar
Bakery Rolls, Rustic Breads & Butter

Choice of One Entree:

Chicken with Wild Mushrooms
Pesto Encrusted Chicken
Garlic Lime Chicken
Pomegranate Chicken
Chicken Piccata
Teriyaki Glazed Chicken
Chicken Marsala
Cranberry Chicken
South Bay Chicken
Orange Chicken
Baked Parmesan Chicken
Maple and Pecan Encrusted Chicken
Apricot Glazed Turkey

Pepper Coated Baron of Roast Beef
Grilled Chimichurri Tri Tip
Herb Crusted Tri Tip
Honey Baked Ham
Pork Tenderloin

Red Snapper Vera Cruz
Cedar Plank Salmon with a Creamy Dill Sauce
Salmon with a Citrus Sauce
Champagne Poached Salmon

Served With:

Potato OR Rice:

Garlic or Rosemary Roasted Potatoes,
Mashed, Garlic, Wasabi Or Plain
Scalloped Potatoes
Parsley New Potatoes
Wild Rice Pilaf or Rice Pilaf
Champagne Almond Rice
Basmati Rice with Peas and Parsley
Orzo with Caramelized Onions

And:

Fresh Vegetable Selection:

Fiesta Corn Soufflé
Asparagus Parmesan Bake
Buttered French Beans with Toasted Almonds
Baby Carrots, Broccoli and Cauliflower
Mélange of Seasonal Vegetables; Bells, Carrots, Beans and Squash
Sautéed Spring Vegetables; Snap Peas, Beans, Carrots and Zucchini

- Critic's Deluxe Buffet -

Choice of 3 Stationary OR 3 Tray Passed Appetizers
From our Premiere Selections

Select One Carved to Order:

Honey Glazed Ham,
Pepper Coated Baron of Roast Beef
Herb Crusted Tri Tip
Grilled Chimichurri Tri Tip
Asian Marinated Flank Steak
Apricot Glazed Turkey Breast

Baskets of Bakery Rolls, Rustic Breads
And Appropriate Condiments

Select One Hot Entree:

Lasagna; Meat or Vegetarian
Bow Tie Chicken Alfredo with Peas and Mushrooms
Shepherd's Pie
Jambalaya with Chicken and Sausage
Penne Marinara OR Rigatoni with Pesto and Pine Nuts
Eggplant Parmigianino
Ratatouille

Select Three (3) Salads:

Caesar Salad
Mexican Caesar Salad
Fresh Fruit Salad
Marinated Vegetable Salad
Oriental Salad
Rainbow Cole Slaw
Garden Salad
Greek Salad
Pasta Primavera
Red Rose Potato Salad
Spinach Salad
Thai Noodle Salad
Wild Rice Salad
Mixed Garden Salad
Niçoise Potato Salad
Cucumber & Tomato
Broccoli Salad
Roasted Corn Salad
Asian Noodle Cabbage Salad
Italian Salad
Strawberry Fields
Caprese Salad

Salad Dressings:

Ranch, Italian, Bleu Cheese, Thousand Island, Caesar,
Creamy Pesto, Honey Mustard, Oriental,
Raspberry Vinaigrette, Citrus Vinaigrette,
Balsamic Vinaigrette (Fat Free Dressing Upon Request)

- Chef's Special -

Choice of 3 Premiere Stationary Appetizers OR
4 Four Star Tray Passed Appetizers

Plated Salad Course:

Mixed Garden or Caesar or Strawberry Fields
Bakery Rolls, Rustic Breads & Butter

Choice of Two (2) Entrees:

Wild Mushroom Chicken, Chicken Pesto,
Garlic Lime Chicken, Pomegranate Chicken,
Italian Stuffed Chicken, Chicken Piccata,
Chicken stuffed with Apples, Cranberries & Brie,
Teriyaki Chicken, Pistachio Encrusted Chicken,
Chicken Marsala, Tarragon Chicken, Chicken Cordon Bleu,
South Bay Chicken, Baked Parmesan Chicken,
Apricot Glazed Turkey, Gorgonzola Chicken,
Maple & Pecan Crusted Chicken, Macadamia Chicken,
Mediterranean Chicken, Artichoke Chicken,
Tequila Chicken, Cranberry Chicken

Pepper Coated Baron of Roast Beef, Herb Crusted Tri Tip,
Grilled Chimichurri Tri Tip, Honey Glazed Ham,
Pork Loin Roast, Grilled Apple Cider Pork Chops

Mahi Mahi with Pico Concasse, Red Snapper Vera Cruz,
Cedar Plank Salmon with a Creamy Dill Sauce,
Grilled Salmon with a Citrus Sauce,

Served With:

Choice of Rice OR Potato
Pasta with Choice of Sauce
Fresh Vegetable Selection

- Critic's Grand Buffet -

Choice of 4 Premiere Stationary Appetizers OR
5 Award Winner Tray Passed Appetizers

Plated Salad Course:

Caprese Salad with Roma Tomatoes,
Buffalo Mozzarella with Fresh Basil
OR Organic Greens, Caramelized Walnuts,
Feta & Asparagus with Raspberry Vinaigrette
OR Endive with Pecans, Pears & Roquefort Vinaigrette

Foccacia Breads, Rustic Breads, Rolls & Butter

Carved To Order:

Filet of New York with a Cognac Sauce **OR**
Chateaubriand with Peppercorn Sauce
AND Scampi Lobster Tail **OR** Grilled Tiger Shrimp

Served With:

Choice of Rice Or Potato

Bowtie Pesto with Roasted Pine Nuts OR
Penne Pomodoro with Roasted Vegetables and Fresh Parmesan
OR Fuseli Alfredo with Grilled Mushrooms and Baby Peas

Fresh Vegetable Selection

International Dining

- Little Italy -

Crostini Bar with Three Toppings
Lasagna (Beef or Vegetarian)

OR

Baked Rigatoni with Chicken & Choice of Sauce
Caesar Salad
Fresh Vegetable Selection
Garlic Bread or Bakery Rolls and Butter

- Taste of Tuscany -

Antipasto Display with Bruschetta & Crostini Bar

Plated Salad Course:

Italian Or Caesar Salad
Garlic Knots, Rolls & Butter

Choice of Two (2) Entrees:

Chicken Marsala, Etruscan Chicken,
Gorgonzola Stuffed Chicken Breast,
Lemon Chicken, Mediterranean Chicken,
Chicken Braciolo, Rolled Flank Steak,
Beef Medallions in Mushroom Wine Sauce,
Stuffed Shells, Manicotti, Seafood Lasagna
Rigatoni with Spinach, Pine Nuts & Fresh Parmesan

Vegetable and Starch Selection

- Mexican Fiesta -

Tortilla Chips, Avocado Salsa and 7 Layer Bean Dip

Mixed Garden Salad or Mexican Caesar Salad
Chicken Fajitas Served with Sour Cream and Jalapenos

OR

Baked Enchiladas with Chipotle Cream or Traditional Red Sauce

Refried Beans Topped with Cheddar Cheese,
Fiesta Rice with Corn and Flour Tortillas

- Rio Grande -

Nacho Bar & Quesadilla Station

Plated Salad Course:

Mixed Green Salad with Black Beans, Corn, Tomatoes
And a Cilantro Lime Dressing **OR** Mexican Caesar Salad
Warmed Tortillas, Bakery Rolls & Butter

Choice of Two (2) Entrees:

Chicken Ortega, Carnitas, Achiote Chicken; Yucatan Style,
Soft Taco Bar, Chicken Mole, Mojito Chicken,
Pollo de Cuba, Tangerine Chipotle Chicken,
Tequila Chicken, Chimichurri Tri Tip,
Beef Fajitas, Shrimp Fajitas,
Chili Relleno, Red Snapper Vera Cruz,

Refried Beans, Pinto Beans, Black Beans **OR** Red Beans
Fiesta Rice, Corn and Flour Tortillas

Action Stations

From Around the World

Begin With an Appetizer Plan plus a minimum of 2 Stations

- Martini Bar -

Served in Martini Glasses

Choose either Risotto OR Garlic Mashed Potatoes
And One Topping:

Asparagus, Shaved Parmesan with Roasted Pine Nuts,
Vegetable Chili, Shredded Cheddar and Chopped Chives,
Julienne Vegetables with Roasted Garlic Pesto Sauce

Additional Ingredients:

Tenderloin Beef Strips in a Peppercorn Sauce
Sliced Chicken with Caramelized Onions in Marsala Sauce
Rock Shrimp Scampi

- Carved To Order -

A Uniformed Chef Carving One of the Following:*

Pepper Coated Baron of Beef, Herb or Pepper Crusted Tri Tip,
Breast of Apricot Glazed Turkey,
Honey Baked Ham OR Asian Marinated Flank Steak
Served on Bakery Rolls with Appropriate Condiments
For Two of the Above please ask for pricing

Or Select from the following list, and add the item price to the above

Top Sirloin Filet Mignon Leg of Lamb
Molasses and Cilantro Glazed Pork Tenderloin
Prime Rib Cedar Plank Salmon
Horseradish Encrusted Salmon
Traditional Corned Beef
with Grainy Mustard and Russian Dressing

- Eiffel Tower -

Made to Order Crepes with Your Choice 2 Fillings: (2 per person)

Almond Chicken and Mushrooms with Mornay Sauce,
Chicken Florentine with a Sherry Cream Sauce,
Shrimp and Crab with Béchamel Sauce, Spinach Soufflé,
Vegetarian Provençal, Ratatouille with a Tomato Basil Sauce

Add \$2.00 per additional serving

- Pasta Bar -

Choose One Pasta, One Homemade Sauce
With Julienne Vegetable topping
Served with Caesar Salad and Bread Sticks

Pastas: Bow Tie, Rainbow Rotelli, Fuseli, Penne or Rigatoni.
Sauces: Pomodoro, Marinara, Creamy Alfredo Pesto, Carbonara
For each additional Pasta or Sauce - Please ask

Additional Ingredients available, please ask

Grilled Sausages, Meatballs, Ham and Peas, Grilled Chicken,
Roasted Eggplant, Peppers and Mushrooms, Shrimp, Clams.

Sautéed Specialties

Uniformed Station Cook* prepares these Delicious Offerings
using Tabletop Burners & Skillets

Shrimp Scampi in a Blend of Olive Oil, Garlic
and White Wine with Angel Hair Pasta

Jumbo Sea Scallops in a Blend of Lemon Juice,
Olive Oil and Basil With Polenta or Rice

Tournedos Au Poivre with Brandy Demi Glace
Roasted New Potatoes

Maryland Crab Cakes Rolled In Herb Seasoned Breading
Maine Mashed Potatoes

Chicken Medallions Prepared Picatta Style
Herb Risotto

- Orient Express -

Prepared in front of Your Guests in our Giant Woks

Stir Fry Beef, Chicken or Pork with Oriental Vegetables,
Fried, Steamed Or Brown Rice & Almond Cookies
Two Jumbo Shrimp for Each Guest, Please Add **\$2.50**

- Quesadilla Bar -

Prepared To Order on our Table Top Griddles

Our Uniformed Chef will create your favorite Quesadilla
starting with a large flour tortilla.

Fillings and toppings: Diced Ham and Chicken,
Grilled Vegetables, Artichoke Hearts, Jalapenos,
Brie, Smoked Gouda, Pepper Jack, Grated Cheddar Cheeses,
Sour Cream and Guacamole

Tortilla Chips Papaya Salsa and Salsa Fresca

For Lobster Quesadillas with Coriander Dipping Sauce, please ask

- American Comfort -

Homemade Macaroni & Cheese

Bacon Bits, Shredded Cheese, Crème Fraiche and Chunky Salsa.
Tomato Bisque and a Grilled Cheese Sandwich Wedge

- Tempura Bar -

Deep Fried In Front of Your Guests

Lightly Battered Tempura Vegetables & Delicious Dipping Sauces
Stir Fried Rice and Fortune Cookies

For Two Jumbo Shrimp Skewers for Each Guest, Please ask

Moroccan Station -

Savory Bastille Pastries of Beef, Chicken or Lamb
Lentil and Rice Salad with Goat Cheese, Fresh Tomatoes and Lemon
For Grilled Shrimp on a Bed of Minted Couscous, Please ask

- Martini Salad Station -

Shaken not tossed!

A fun way to eat your greens, from a Martini Glass - of course!
Select Two. Additional Selections Please ask

~ Asian Crispy Noodle and Cabbage Salad ~
Shaken with our Sesame Soy Dressing

~ Mexican Caesar Salad with Tortilla Strips ~
Shaken with our Cilantro Caesar Dressing

~ French Endive Salad with Caramelized Pecans,
French Feta and Cranberries ~
Shaken with our Poppy Seed Dressing

- *Seafood Bar* -

Beautifully Displayed on a Decorated Bed of Ice

Ocean Fresh Oysters *or* Clams on the Half Shell,
Served with Sauce Mignonette and Our Gourmet Cocktail Sauce
For Both, Please Ask

Additional selections:

Lime & Tequila Oyster Shooters with Tabasco

Mussels Marinara

Vodka Scented Gazpacho Oyster Martinis

Jumbo Shrimp Cocktail

Snow Crab Cocktail Claws

Alaskan King Crab Legs

- *Ragin' Cajun* -

Creole Jambalaya with Grilled Chicken Apple Sausage
and New Orleans Sausage
Red Beans and Rice

Warm Corn Bread with Honey and Butter

For Popcorn Shrimp with Chili Mayo Dip Please ask

- *El Paso Fajitas* -

Beef or Chicken Marinated In Mexican Spices
and Sizzled with Onions & Bell Peppers
Our Famous Salsa Fresca

Black Olives, Jalapenos, Cilantro and Flour & Corn Tortillas
Extra charge applies for

Both Chicken and Beef, Shrimp or Guacamole

- *Gourmet Pizzas* -

Finished in front of Your Guests using Tabletop Grills

Choice of Three (3) Toppings:

Artichokes & Wild Mushrooms; Barbequed Chicken;

Caramelized Onion, Bleu Cheese and Walnuts;

Canadian Bacon & Pineapple; Thai Chicken & Cilantro;

Grilled Vegetables; Shrimp Pesto with Goat Cheese & Pine Nuts

Please ask for extra Pizza Toppings or Caesar Salad

Grilled to Order

Great Selections Prepared in front of Your Guests

Grilled Swordfish with Citrus Sauce or Papaya Salsa

Served with Fiesta Rice or Island Rice

Pacific Mahi Mahi Spiced with Ginger Glaze

With Asian Stir Fry Vegetables

King Salmon Filet with Dill Butter

With Rice Pilaf

Center Cut Lamb Chops with Mint Buerre Blanc

With Basmati Rice

Filet Mignon with Peppercorn Sauce

With Rosemary Mashed Potatoes

Boneless Chicken Breast Marinated In Cajun Spices

With Sautéed Vegetables

Hawaiian Satay Station -

Grilled To Order

Choose Two (2) Satays:

Chicken, Beef or Pork with Peanut and Plum Sauces

Island Rice, Hawaiian Rolls and Butter

Please ask about Coconut Shrimp Skewers (2 per serving)

- *Antipasto Bar* -

Marble, Silver and Glass Tiers Displaying a Beautiful Cascade
of Cheese Tortes, Salami Coronets, Brie Cheese Layered with
Apricot Preserves and Sliced Almonds; Provolone, Mozzarella,
Pepperocinis Assorted Olives, Marinated Mushrooms,
Artichoke Hearts, Bruschetta and Sweet Cherry Peppers.

Greek Salad: Mixed Greens, Feta Cheese, Kalamata Olives,
Tomatoes and Cucumber Tossed with Balsamic Vinaigrette.
Served with Sliced Baguettes.

Please ask about Mussels Marinara OR Fried Calamari

- *Gourmet Sliders* -

Select Three (3) Prepared to Order on our House Baked Mini Rolls

Moroccan: Ground Lamb Patties with Harissa Mayo.

Hawaiian: Ground Pork Patties with Pineapple Papaya Sauce.

Traditional: Ground Chuck Patties topped with Aioli
and Spicy Onion Rings.

American Vegetarian: Chopped Portabella,
Bleu Cheese and Walnut Patties with Pear Mayo.

Salmon: Salmon Patties with Spinach and Lemon Aioli.

- *Crostini Bar* -

Our Own Fresh Baked Breads and Pita Crisps

Served with Hummus, Tuscan Bean Spread

And Fresh Chopped Tomato with Basil and Shaved Parmesan

Please ask about Poached Mozzarella or Baked Spinach & Artichoke

- *Soul Kitchen* -

Spicy & Hot Chicken Wings and Drumettes

Tossed with a Piquant Sauce

Macaroni and Cheese or Pinto Beans and Rice,

Hush Puppies or Jalapeno Corn Bread.

Please ask about Chicken and Sausage Gumbo, Seafood Gumbo

Dessert

- *Viennese Table* -

A Beautiful Display of Decadent Desserts includes
Chocolate Dipped Strawberries (seasonal), Fruit Tarts, Éclairs,
Cream Puffs, Napoleons, Brownies, Munchie Bars,
Pecan Diamonds and Lemon Bars.

Please ask about Tortes, Cheesecakes & Mousse Pies

Flambé Dessert Cart

Our Award Winning Crepes Suzette

Bananas Foster

Cherries Jubilee

Peaches Flambé

- *Chocolate Fountain* -

Choice of Two (2) White Chocolate, Milk Chocolate,
Dark Chocolate, Cappuccino.

Choice of 4 Dippers: Strawberries, Bananas, Marshmallows,
Apple Slices, Pretzels, Cream Puffs, Rice Crispy Treats,
Cookie Wafers, Angel Food Cake, Brownies,
Oreo Cookies, Biscotti.

- *Ice Cream Sundaes* -

Vanilla, Chocolate & Neapolitan Ice Creams

Topped with all Your Favorites;

Crumbled Candy, Oreos, Chopped Nuts, Coconut,
M & M's, Cherries and Whipped Cream.

~ Bar Plans by Critic's Choice ~

Bar Set Up 1 - Unlimited Service

We Provide all the Ice, 9 oz. & 10oz. Clear Plastic Cups, 2-Ply White Cocktail Napkins, Stir Sticks, Bartending Tools, Tabletop Ice bowls. Large Tubs to Chill and Hold Back Up Beverages

Bar Set Up 2- 4 Hours Service (extra time available)

Includes Bar Set Up 1 PLUS Non-Alcoholic Cocktail Mixers and Soft Drinks, Such As: Coke, Diet Coke, 7 up, Orange Juice, Grapefruit Juice, Sweet & Sour, PLUS Appropriate Garnishes - see list below

Standard Soft Bar - 4 Hrs Unlimited Service (extra time available)

Includes Bar Set Up 2 PLUS Domestic Beers: Choose three (3) of the following: Miller Genuine Draft, Budweiser, Bud Lite, Coors, Coors Lite, Miller Lite. **California Wines:** Choose three (3) of the following: Woodbridge Chardonnay, Cabernet & Merlot. Beringer White Zinfandel, Vendage Chardonnay & Merlot. **Champagne Toast:** Cooks

**Premium Soft Bar - 4 Hrs Unlimited Service (extra time available)

Includes Bar Set Up 2 PLUS Beers: Two (2) Imports and Two (2) Domestic Beers: **May Include:** Corona, Tecate, Pacifico, Sapporo, Heineken, Beck's, Michelob, Miller Genuine Draft, Budweiser, Bud Lite, Coors, Coors Lite. **Wines May Include:** Three (3) of the following California Wines: BV Coastal Merlot, Fetzer Merlot & Chardonnay, Kendall Jackson Chardonnay, Mondavi Coastal Merlot, Columbia Crest Merlot and Cabernet. **Champagne Toast:** Korbel or Frexinet

Super Premium Soft Bar (Custom)

Includes Bar Set Up 2 PLUS Beers May Include: Samuel Adams, Guinness, any Micro Brews, Specialty Imports, etc.
Wineries May include: Grigich Hills, Rutherford Hill, Geyser Peak, De Loach, Rodney Strong, Franciscan, Stags Leap.
Champagne Toast: Moet Chandon White Star

Standard Full Bar* - 4 Hours Unlimited Service (extra time available)

Includes Standard Soft Bar PLUS "Well Brands" of Liquor,
May include: Kamchatka Vodka, Gilbey's Gin, Scorsbey's Scotch, Old Grandad Bourbon, Montezuma Tequila, Ron Rico Rum, Seagrams 7 Canadian Whiskey

Premium Full Bar* - 4 Hours Unlimited Service (extra time available)

Includes Premium Soft Bar PLUS "Name Brands" of Liquor,
May include: Smirnoff, Absolut or Stolichnaya Vodka, Tanqueray Gin, Cutty Sark Johnnie Walker Red Label Scotch, Seagrams V.O., Jack Daniels Bourbon, Cuervo Gold Tequila, Bacardi Lite or Dark Rum

Top Shelf Full Bar* - 4 Hours Unlimited Service (extra time available)

Includes Premium Soft Bar PLUS "Finest Brands" of Liquor,
May include: Ketel One, Absolut or Stolichnaya Vodka, Blue Sapphire Gin, Gentleman Jack Bourbon, Cuervo 1800 Tequila, Johnnie Walker Black Label and Chivas Regal Scotch, Meyer's Rum

Bar Mixers, Garnishes, etc

We Offer "Name Brand" Soft Drinks Only - Coke, Diet Coke, 7 Up, Tonic, Club Soda, Orange, Cranberry, Grapefruit and Pineapple Juices, Margarita Mix, Bloody Mary Mix, Sweet & Sour, Lime Juice and Grenadine, Limes, Lemons, Olives, Onions, Cherries, Salt, Tabasco, Stir Sticks and Garnish picks

****Based Upon Availability. Substitutions Will Be of Equal Value & Quality****

Bartenders included with FULL BAR PLANS serving 150 Guests or more

Prices quoted are Per Person for 100 guests

- 75-99 guests - add 15%
- 50-74 guests - add 20%
- 25-49 guests - add 25%

All Menus Based on 100 Guests

75-99 guests - add 15%

50-74 guests - add 20%

25-49 guests - add 25%

**Service Charge Will Be Added To All Food and Beverage Plans.
California Sales Tax Will Be Added To All Items.**

Event Packages

Pricing Based upon Guest Count

- A La Carte Package Items -

Reception Coordinator

Up to 8 hours at event

Custom Cake

Cake Table Skirting & Greenery

Cake Cutting Fee

Table Skirting all important tables

Tablecloths

Cloth Napkins

VIP & Guest Table Décor

Centerpiece - (per table)

Fresh Flowers or Candles ~ ask for details

Coffee & Herbal Teas

Cocktail Hour Signature Beverage

Ask for details

(Non Alcohol) Punch

In Fountain or Silver Bowl

Mixed Nuts, Mints & Cookies

- Personnel -

Supervisor / Head Server

Head Chef

Bartender *includes liquor liability*

Station Cook / Server

Kitchen Assistant & Clean Up

Decorator / Designer

Day Of ~ Wedding Coordinator*

**ask for details*