

## THE SETTING

The Bel-Air Bay Club goes beyond indulgence, comfort and elegance. It goes far beyond anything you've experienced before. In fact, it goes beyond description. The ambiance is as much European as it is 1920's Southern Californian. Witness, firsthand, a dazzling sun setting behind the Santa Monica Mountains as they kneel down and disappear into the twilight of the imposing Pacific Ocean. It is a magnificent sight to behold. There are a variety of elegant table settings and color schemes to choose from, all complementing the tasteful interior decor of the Clubhouse. Specialty linens and an ice carving will add a distinctive brilliance to your momentous occasion.

## THE FOOD & WINE

Some artists work with clay; others with paint or pen. Our Executive Chef works with food. His trademark is innovative world-view cooking with an exciting French influence. People and a passion for food are the key ingredients in his recipes. From the traditional to the exotic, our Chef has prepared a diverse menu that combines contemporary tastes with the classics. Everything is made from scratch with the highest of quality standards. Portions are ample and delicious. For a touch of class, add strawberries hand-dipped in chocolate and you'll feel like you've found a bit of heaven-on-earth.

Our Sommelier has created a fabulous cellar for our members. He regularly updates his offerings based upon the vintage of a particular wine. Upon your special request, he will happily suggest his connoisseur's choice as the perfect complement to your appointed menu.

## THE CREATION

Our friendly and imaginative Catering/Sales Director believes that memories are simply moments that refuse to be ordinary. When you come in for an appointment – be it a site visit or to write a final contract – she'll be there to guide you all along the way. She'll listen to your ideas, make recommendations and put your event into action. Equipped with the best-of-the-best vendor referrals, our Catering/Sales Director will work with you hand-in-hand to plan a specially tailored event that fulfills your every vision. Our aim is not only to meet, but to exceed all of your expectations.

## THE CEREMONY

The ceremony fee is \$2,500.00 for the lawn or \$3,500.00 for the living room and includes white wooden padded chairs, an archway, a white runner and amplification.

The Bel-Air Bay Club offers three locations for the perfect ceremony:

- ◆ The lawn setting overlooks the Pacific Ocean. It is the perfect setting for a sunset ceremony. The lawn can accommodate up to 800 guests.
- ◆ The patio setting is the perfect location for a smaller, intimate ceremony. The patio can accommodate up to 120 guests.
- ◆ The living room is the perfect setting for a winter or after sunset ceremony. We can set your ceremony up either facing the ocean or in front of a roaring fire. The living room can accommodate up to 250 guests.

Upon availability, a changing room for the bride will be provided when the ceremony is held at the club.

## CAPACITIES

	Seated Events	Stand-up Receptions	Conference	Theater
Ravello Lounge	40	50	32	40
Board Room/Terrace	40/80	40/125	25	50
Patio	120	200		
Living Room	150	350		250
Music Room	80	100	40	100
Dining Room	240	300		300
Lawn	800	1500		

## BEL-AIR BAY CLUB POLICIES

### Upper Clubhouse

To assist you in planning your event, we are providing you with a list of our Upper Clubhouse policies for private functions.

1. A member must sponsor a non-member for a private function such as a breakfast, lunch, dinner, reception or meeting. A letter of authorization must be signed and submitted to the catering sales office.
2. Prepayment is mandatory for all functions. Installments include an initial \$5,000.00 booking deposit to secure your date, an incremental deposit of \$5,000.00 due within the first six months and payment of total estimated charges due three weeks prior to your event, based on collective components of your contract. All deposits are non-refundable and non-transferable.
3. Final payments will be calculated and a statement will be sent by the middle of the following month in which your function occurs. Your full payment is due immediately upon receipt of the statement. It becomes delinquent and subject to a late fee after 30-days. Should there be a credit balance; a check will be issued and sent at that time.
4. Members as well as function hosts are responsible for the conduct of their guests and for the damages incurred by themselves or their guests.
5. The Club is not responsible for loss or damage to personal property brought to the Club by members, guests (hosts, attendees) or vendors.
6. The Bel-Air Bay Club is a non-smoking facility.
7. Reservations are made through the catering sales office. Your reservation is considered definite once the Club has received your booking deposit. Reservations cannot be held on a tentative basis.
8. Functions running over six hours will be charged \$200.00 per staff member, in order for the Club to defray overtime expenses. Our staff is called-in two hours prior to the start time of your function. As well, your contracted vendors are also permitted on the premises two-hours prior for their set-up. Your guests are not permitted on property more than 30 minutes prior to the contracted start time of your event.
9. The Club is available for daytime functions from 11:00 a.m. to 4:00 p.m. and then again from 6:00 p.m. to 12:00 a.m. on weekends. Sunday through Thursday we operate until 11:00 p.m.

10. The prices of menu items are at the sole discretion of our Executive Chef and based on current market prices. They are subject to change at any time. Your prices are confirmed when your catering contract has been signed and returned to the Club. Please do not confuse the confirmation letter you receive pertaining to the initial booking deposit with the catering contract. The confirmation letter simply confirms your space reservation. The contract itself is a complete document that includes your specific menu and beverage selections, a listing of your contracted vendors, a complete timeline, linen styles and colors, and so on.
11. Daytime functions at the Upper Clubhouse require 100 or more guests in attendance at a minimum purchase of \$75.00 (food only) per person or greater. Friday and Saturday evening functions require 150 or more adult guests in attendance at a minimum purchase of \$85.00 (food only) per person or greater. Sunday evening functions require 100 or more guests in attendance at a minimum purchase of \$85.00 (food only) per person or greater. Sunday evening functions that fall on a holiday weekend are held to the same minimum requirements as a Saturday evening; 150 or more guests in attendance at a minimum purchase of \$85.00 (food only) per person or greater.
12. All food and beverage must be purchased through the Club except for wedding cakes or Challah breads.
13. Menu selections must be made at least eight weeks prior to your function date and before your invitations are printed. A final guaranteed number of guests and seating diagrams must be received seventy-two hours (three working days) in advance. If a final number is not received, the estimated number will be used as the final number for billing purposes. Charges will be based on your final guarantee or the actual number in attendance; whichever is greater. Guaranteed attendance must be equivalent to the actual number of place settings on your seating chart.
14. When selecting two separate entrée alternatives for your guests, instead of a labor fee, the Club will charge all meals at the higher priced entrée. It is the obligation of the event planner to provide the Club with the guaranteed number of guests for each selected entrée. In addition, the event planner must also provide the catering sales office with an entrée indicator (attached to your seating card) for our staff to verify during the meal service.
15. Changes to your selected food items can be made up to ten days prior to your function. However, changes in your wine selections must be made at least fourteen days prior to your function to assure availability.
16. A 20% service charge is applied to all food and beverage incurred during the function. Sales tax will apply to all food, beverage and service charges incurred during the function.
17. All outside vendors must have advance approval and abide by our Club's regulations. Evidence of insurance coverage is required of all vendors. Music must end by 11:00 p.m. Sunday through Thursday evenings, and, by 12:00 a.m. on Friday and Saturday.
18. Electricity: Limited power is available. BABC can supply two, 15-amp, dedicated circuits. If your power requirements are greater, it is mandatory that you provide and operate a film industry grade, whisper quiet generator. There is a reserved parking spot available for easy access and hook-up. Under no circumstance will a BABC panel be tapped for power .

19. Valet parking is required for functions of 60 guests or more.
20. Security is required for functions involving large numbers of minors in attendance such as Bat/Bar/ B'nai Mitzvahs, birthday parties, graduations, reunions, and so on. One security guard is required for every 40 guests under 21 years of age. The cost is \$300.00 per guard.
21. Club attendants, to greet and direct your guests, to assist with gifts, coats, registration, and to attend the ladies restroom, are required on all functions of fifty or more guests. One attendant is required for each one hundred and fifty guests. The fee is \$175.00 per attendant.
22. An 1865 Steinway Grand Piano is available at \$300.00 for a single pianist to play during your cocktail reception.
23. The rental fee for a portable sound system is \$150.00 per hour.
24. The rental fee for a portable dance floor is \$375.00.
25. A fee of \$50.00 each will apply for lighting the Living Room, Patio or Dining Room fireplaces.
26. Staging is available for rent at \$100.00 per 6' x 8' riser section.
27. The pleasure of consuming wine starts with the glass. Upscale your event (maximum 200 attendees) with world-renowned Riedel glassware for \$8.00 per person.
28. The Club will charge a labor fee of \$450.00 to remove (and then re-attach) the large wooden doors separating the music and living rooms.
29. There will be a \$200.00 bartender fee unless \$500.00 minimum revenue is achieved, in which case the fee would be waived. One bartender is required for every one hundred and fifty guests.
30. No-host bars entail a script seller at \$175.00. One script seller is required for each bar. No-host drink prices include sales tax and service charges.
31. Specialty linen is available upon request. Floor length tablecloths rent for \$20.00 each and chair covers rent for \$10.00 each. Table pads are available for \$7.00 each. The club will provide a maximum of three complimentary votive candles on your dining tables. Additional votives may be purchased at \$24.00 per dozen.
32. There is a \$2,500.00 fee for the lawn and a \$3,500.00 fee for the living room ceremony set-up that includes white wooden padded chairs, an archway, a white runner, amplification and a rehearsal. Please note that flower petals are not permitted on the Club's white runner because of staining, however, they can be tossed on the grass. The tossing of rice is not permitted on the Club premise. Instead, your guests may throw rose petals or birdseed upon the couple's departure. A \$150.00 fee may be charged for clean up based on management's discretion.
33. Rehearsals are scheduled at the same time your catering contract is written and no less than eight weeks prior to your function date. Rehearsals are scheduled on Wednesdays, Thursdays or until mid-day on Fridays based upon Club availability. Rehearsals can only be accommodated when all participants arrive promptly to the contracted start time.
34. A changing room for the bride will be provided when the ceremony is held on premise. If the Club is already fully booked, a changing area may not be available. Grooms are not provided with a complimentary changing area.

**Florists**

Designs By David	(310) 854-3544
Nature's Way of Giving	(310) 826-3216
Green Leaf Floral Design	(310) 786-5848
Luna Gardens	(310) 281-2565
House of Petals	(310) 289-2700
All About Flowers	(818) 609-7673

**Wedding Cakes**

Rosebud Cakes	(310) 657-6207
Layers	(818) 784-3918
Let 'Em Eat Cake	(310) 581-9422
Cake Divas	(310) 287-2609
Fantasy Frostings	(562) 941-6266

**Videographer**

B & B Video	(818) 222-8183
California Video	(818) 615-0684
Boulevard Video Productions	(818) 501-7368
Brooke Video Productions	(310) 854-6277

**Make-up Artist**

Lori Pinsky	(310) 486-2279
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**Invitations**

Wrapsody	(310) 301-0201
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**Coordinators**

Joie de Vivre	(818) 502-0333
Tobey Dodge	(818) 347-6726
G.P. Events	(818) 246-2288
Ryan Larson	(818) 631-4957
Mary Fitzgerald Events	(310) 285-0377
R.B. Events	(310) 699-6589
Alex Events	(310) 284-4882

**Musical Entertainment**

de Bois Productions	(310) 860-9370
J.P. Monsche Music Services	(323) 735-7379
Leonard Neil Orchestras	(310) 453-1137
City Connection	(818) 884-1600
West Coast Music	(310) 278-6848

**Disc Jockey / MC**

Off The Record	(818) 707-6112
Burrows Entertainment	(310) 820-8505
Music To Go	(310) 247-8774
Scott Soluk	(310) 456-8342

**Photographers**

Brian Kramer Photography	(818) 907-1778
Shannon Photography	(818) 843-8533
Photography By Zarek	(818) 909-9185
Gerson Photography	(310) 289-1171
Albert Postel Photography	(818) 708-3413
David Michael Photography	(818) 992-4555
Miki & Sonja Photography	(818) 505-1597

**Audio Visual**

Dyal Productions	(323) 962-0036
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**Valet Parking**

Quality Parking Service	(818) 382-6699
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**Officiant**

Robert Ringler	(310) 475-5978
Dr. Kimber Lee Wilkes	(818) 593-2007
Father Charles Ara	(562) 865-4075
Rev. Paul Sorensen	(818) 766-8062

Referrals are companies who have provided service to our members and guests in the past. This club accepts no responsibility for their work or services.

## EXECUTIVE MEETINGS/AL FRESCO BUFFETS

Buffet Style / Monday - Friday

## BEL-AIR CONTINENTAL

\$14.00 per person

Assorted Chilled Juices  
Selection of Danish Pastries, Muffins and Croissants

Fresh Brewed and Decaffeinated Coffee  
Selection of Teas

## Additions

Assorted Yogurts and Cereals may be  
included for \$4.00 additional

Sliced Fresh Fruit and Seasonal Berries may be  
included for \$6.00 additional

Bagels, Cream Cheese and Lox may be  
included for \$5.50 additional

## EXECUTIVE LUNCHEON BUFFET

\$28.00 per person

Fresh Cut Fruit in Season  
Garden Green Salad  
Relish Tray

Selection of Ham, Turkey Breast, Roast Beef and Salami  
Imported and Domestic Cheeses  
Assorted Breads, Rolls and Condiments

Bagged Potato Chips

Homemade Cookies

Fresh Brewed and Decaffeinated Coffee  
Selection of Teas

## ITALIAN PANINI LUNCHEON BUFFET

\$32.00 per person

Portofino Green Salad  
Penne Pasta Salad with Pimento and Black Olives

Selection of Fontina, Mozzarella, Swiss Cheeses,  
Roma Tomato, Olive Tapenade, Basil, Roasted Vegetables,  
Artichoke, Prosciutto, Salami, Turkey Breast

Thickly Sliced Focaccia, Ciabatta and other Rustic-Style Breads  
Freshly Sliced or Toasted

Extra Virgin Olive Oil and Balsamic Vinegar for Drizzling

Assorted Italian Cookies

Fresh Brewed and Decaffeinated Coffee  
Selection of Teas

## SOUP &amp; SALAD LUNCHEON BUFFET

\$30.00 per person

Soup de Jour  
Chinese Chicken Salad  
Grilled Vegetable Salad with Feta  
Composed Ahi Tuna Salad  
Mixed Baby Greens with an Assortment of Toppings

Assorted Sliced Breads, Rolls, Sweet Butter and Olive Oil

Individual Fresh Fruit Tart

Fresh Brewed Coffee and Decaffeinated Coffee  
Selection of Teas

## AFTERNOON BREAK

Miniature Bags of Cookies \$3.50 each  
Seasonal Whole Fruit Bowl \$4.00 per person  
Granola Bars \$3.25 each  
Assorted Soft Drinks \$3.75 each  
Mineral Water \$4.00 each

## AFTERNOON HIGH TEA

\$35.00 per person

Sliced Fresh Fruit and Seasonal Berries

Assortment of Tea Sandwiches served open-faced  
to include:

Creamy Herb with Pear Tomato,  
Cucumber and Smoked Salmon

Fresh English Scones  
served with Devonshire Cream, Honey  
and a Variety of Jams and Jellies

Assorted Miniature Pastries  
Fruit Tarts, Chocolate Dipped Strawberries  
and Cookies

Tea Box Filled with a Selection of Imported Teas  
Fresh Lemon, Milk, Cream and Sugar

## BREAKFAST ENTRÉES

Available Monday-Friday

All breakfast entrées include fresh brewed regular and decaffeinated coffee, tea and a large glass of orange or grapefruit juice.

### Traditional French Crepes

\$9.50 per person

Paper-thin pancakes are folded and topped with your choice of strawberry butter, honey cinnamon or orange marmalade sauce. Served with seasonal fresh fruit and berries.

\$10.50 per person

For the daring, your crepes can be stuffed with length-wise-sliced bananas quickly sautéed in butter, brown sugar and topped with your choice of rich dark chocolate or vanilla cream sauce.

### Savory Crepes

\$13.00 per person

These light creations are rolled and filled with your choice of scrambled eggs, maple leaf bacon, link sausage, sliced ham, chopped vegetables or cheese and topped with a complementary sauce.

### Eggs Benedict

\$12.25 per person

Two toasted English muffin halves, each topped with a slice of Canadian bacon, a poached egg and a dollop of Hollandaise sauce, garnished with seasonal fresh fruit and berries.

### Country Breakfast

\$11.00 per person

Two eggs scrambled with chives and wild mushrooms, served with your choice of maple leaf bacon, link sausage or sliced ham and roasted baby new potatoes. This hardy breakfast includes your choice of toast, mini-croissants or Danish pastries, preserves and sweet butter.

The following "live" stations are available as an addition to the Brunch:

## CARVING STATIONS

Honey Baked Ham or Turkey \$11.50

Rack of Lamb Coated with Herbs of Provence \$13.50

Roast Tenderloin of Beef \$14.00

All selections are carved at the station and include bread and appropriate condiments

## PANCAKE STATION \$9.50

Buttermilk Pancakes prepared in front of your guests on a griddle until golden brown

Toppings Include:

Assorted Syrups, Confectioner's Sugar and Fresh Fruit Coulis

## OMELETTE STATION \$11.00

Bacon, Ham, Sausage, Monterey Jack and Cheddar Cheeses, Tomatoes, Bell Peppers, Spinach, Mushrooms, Black Olives, Green Onions, Guacamole, Sour Cream and Salsa

## BRUNCH

Saturday or Sunday Brunch

\$52.00 per person  
Minimum of 50 guests

Selection of Chilled Juices

Display of Sliced Fresh Fruit and Seasonal Berries

Assorted Pates

Imported and Domestic Cheeses

Crudites and Dips

Sliced Smoked Salmon and Gravad Lox

Bagels and Cream Cheese with Tomatoes, Red Onions and Capers

Trio of Chilled Salads - Chef's Selection

Poached Eggs Benedict

Cheese Blintzes with Blueberry Sauce

Roasted Chicken Breast with Wild Mushroom Sauce

Chef's Selection of Fresh Seasonal Vegetables

Roasted Potatoes with Rosemary

Assorted Breakfast Pastries

Homemade Cookies and Brownies

Coffee Station

A minimum of two entrée stations are required on weekends.

## PASTA STATION \$10.50

Pastas are cooked al dente and completed in front of your guests

Choice of two pasta selections and two sauces

Pasta Selections - Cheese Tortellini, Fettuccini,

Spaghettini, Rottelli and Penne

Sauce Selections - Marinara, Alfredo, Pesto,

Wild Mushroom and Tomato Basil

## GOURMET RAVIOLI STATION \$11.50

Choice of two ravioli selections and two sauces

Ravioli Selections - Lobster, Spinach,

Mushroom or Ricotta Cheese

Sauce Selections - Porcini Mushroom, Tomato Basil and Lobster Sauce

## HORS D'OEUVRES

## WARM HORS D'OEUVRES

Per 100 pieces

Vegetable Chinese Potstickers  
with Hoisin Scallion Sauce \$255.00Thai Chicken Skewers  
with Toasted Peanut Sauce \$280.00

Vol au Vent with Wild Mushrooms \$245.00

Miniature Quiche Lorraine \$220.00

Breaded Italian Mozzarella  
with Marinara Sauce \$215.00Lobster Bisque Served in a Shot Glass with  
Fresh Lobster Meat \$310.00

Spinach and Pesto Stuffed Mushrooms \$225.00

Southern Style Crab Cakes  
with Remoulade Dip \$335.00

Cheese, Basil or Nicoise Pizza \$210.00

Spinach Spanakopita \$245.00

Baby Lamb Chop with Mint Sauce \$375.00

Italian Bruschetta \$210.00

Potato Pancakes topped with  
Sourcream and Applesauce \$245.00Cocktail Franks in Puff Pastry  
with Honey-Mustard Sauce and Catsup \$260.00

## TEMPERATE HORS D'OEUVRES

Per 100 pieces

Oysters Rockefeller \$305.00

Fresh Sea Scallops with Truffle Sauce  
served on a Chinese Spoon \$285.00Baby New Potatoes topped with  
Sour Cream and Caviar or Escargot \$250.00Blue Corn Tortilla Chips topped with  
Guacamole and Shrimp \$210.00

Coconut Prawns \$365.00

Pacific Shrimp Served with Cocktail Sauce \$355.00

Crab California Rolls or Shrimp Tabuko Rolls  
served with Ginger,  
Wasabi Mustard and Soy Sauce \$275.00

Belgian Endive Filled with Brandied Roquefort \$210.00

Smoked Salmon on Pumpernickel \$265.00

Profiteroles Filled with Sonoma Goat Cheese  
and Fine Herbs \$215.00

Caesar Salad in Phyllo Dough Cup \$210.00

Ahi Tuna served on a Crispy Won Ton  
with Wasabi Mayonnaise \$295.00

Proscuitto, Arugula and Goat Cheese Roll \$335.00

## MIRRORS &amp; DISPLAYS

Crudite Display \$7.00 per person

Chef's Selection of Fresh Seasonal Vegetables served with a Selection of Appropriate Dips

Cheese Display with Fresh Fruit Garnish \$8.00 per person

Chef's Selection of Five Cheeses, Imported and Domestic served with an Assortment of Crackers

Fresh Seasonal Fruit \$7.50 per person

A Refreshing Variety of Seasonal Sliced and Whole Fruit displayed on a Block of Wood  
and Garnished with a Variety of Mixed Nuts and Dried Fruits

Country Pate Display \$8.00 per person

Assorted Country Pates and Terrines served with Homemade Breads and Crackers

Assorted Seafood on Ice \$14.00 per person

Alaskan King Crab Legs, Pacific Shrimp and Snow Crab Claws displayed on Ice with Lemon and Cocktail Sauce

Mirror of Smoked Seafood \$9.50 per person

Selection of Smoked Seafood to include Smoked Salmon, Trout and Gravad Lox  
Spanish Capers, Red Onions, Chopped Eggs, Lemon and Assorted Breads

Whole Poached Salmon \$9.00 per person

Served cold and presented on a mirror with garnish of Deviled Eggs, Cucumber Mousse,  
Cherry Tomatoes and Sauces

## LIVE HORS D'OEUVRE STATIONS

All hors d'oeuvre stations are "live" and provide an exciting and entertaining show  
for your guests  
Minimum of 50 guests

### QUESADILLA STATION

\$11.00 per person  
Flour Tortillas filled with Cheese  
served with Guacamole, Fresh Salsa and Sour Cream

### GRILLED BABY LAMB CHOPS

\$13.00 per person  
Baby Lamb Chops grilled and glazed with Mint Chutney

### POTSTICKER STATION

\$10.50 per person  
Traditional Chinese Potstickers  
filled with your choice of two:  
Vegetables, Shrimp, Chicken, Pork or Beef  
served with Ginger Soy, Spicy Mustard and Oriental Plum Sauce

### CAVIAR STATION

Market Price  
Sevruga, Red Caviar, Whitefish Caviar, American Sturgeon, Salmon and Golden Caviar  
served with Capers, Parsley, Chopped Eggs, Sour Cream and Toast

### SOUTHERN-STYLE CRAB CAKE STATION

\$12.00 per person  
Crab Meat prepared in mini-cakes  
coated with Bread Crumbs and sauteed in Butter  
served with Tartar and Cocktail Sauces

### GOURMET RAVIOLI STATION

\$11.50 per person  
Individual Fresh Ravioli  
stuffed with your choice of two:  
Mushroom, Spinach, Lobster or Ricotta Cheese  
served with Porcini Mushroom, Tomato Basil or Lobster Sauce

#### Please Note:

Hors d'oeuvre stations are served in appetizer-size portions and  
are available only during the cocktail hour.

Live hors d'oeuvre stations will be open for a maximum of one hour.

## APPETIZER SELECTIONS

The perfect accompaniment to your lunch or dinner entrée

### SOUPS

Served in a Soup Plate

Cantaloupe and Honeydew Fruit Soup

Chilled Tomato Soup with Basil and Avocado

Vichyssoise served with Caviar Cream

Wild Forest Mushroom Soup\*

Butternut Squash and Apple Soup with Chestnuts

Lobster Bisque with Diced Plum Tomatoes\*

Boston Clam Chowder\*

Roasted Eggplant Soup with Fresh Coriander

Tortilla Soup

Split Pea Soup

\*encroûte, add \$2.50 per person

### SALADS

Salad Bel-Air  
California Baby Greens with  
Chef's Special Dressing

Waldorf Salad  
Mixed Baby Greens tossed with Apple Chunks and  
Raisins, topped with Chopped Walnuts with a  
Traditional Waldorf Dressing

Rose Petal Salad  
California Mesclun sprinkled with  
Edible Rose Petals and a French Vinaigrette

Caprese Salad  
Sliced Red Tomatoes, Mozzarella Cheese and  
Oak Leaf Lettuce in a Pesto Vinaigrette

Greek Salad  
Butter Lettuce Salad with Feta Cheese,  
Marinated Red Peppers and Kalamata Olives  
with an Oregano Vinaigrette

Caesar Salad  
Crisp Romaine Lettuce with Croutons and a  
Traditional Caesar Dressing

### SPECIALTY STARTERS

\$11.00 Additional

Ravioli stuffed with Lobster, Mushroom, Spinach or Ricotta Cheese  
served with Porcini Mushroom, Tomato Basil or Lobster Sauce

Warmed Goat Cheese and Roasted Vegetable Panini

Carpaccio  
Thin shavings of Rare Beef topped with Capers and Onions, sprinkled with  
Olive Oil and Lemon Juice and topped with shaved Asiago Cheese

Louisanna Crab Cakes on a Bed of Greens  
with Roasted Red Pepper Sauce

Norwegian Smoked Salmon with Caviar

Scallops sauteed with Fried Onions  
and a Chardonnay Sauce

Petite Bouillabaisse with Cilantro Aioli

Wild Mushroom Feuillette  
with Fine Herb Butter

Jumbo Prawns with Horseradish Cocktail Sauce

## COLD ENTRÉES

All cold entrées are served with Soup,  
Hot Rolls and Sweet Butter,  
Fresh Brewed Regular and  
Decaffeinated Coffee, Hot Tea or  
Iced Tea

## CALIFORNIA MIXED GREEN SALAD

\$40.00 per person  
with Broiled Salmon, Avocado, Basil, Tomatoes  
and Jicama in a Balsamic Vinaigrette

## COLD POACHED SALMON

\$40.00 per person  
Cold Poached Salmon with a  
Dill Mayonnaise Sauce  
Cucumber Salad and Pasta Salad

## CHICKEN CAESAR SALAD

\$38.00 per person  
Traditional Caesar Salad topped with  
Warm Sliced Chicken Breast and Herb Croutons

## SOUTHWEST CHICKEN SALAD

\$39.50 per person  
Roasted Chicken, Jicama, Corn, Red Onion and Carrots  
on a bed of Mixed Baby Greens, served with BBQ  
Dressing topped with Tortilla Strips

GRILLED VEGETABLE AND CHICKEN OR  
SHRIMP SALAD

\$39.50 per person  
Warm, Grilled Vegetables  
in a Champagne Shallot Sauce  
with Grilled Gulf Shrimp or Chicken  
on a Bed of Greens

WARM CHICKEN, BEEF OR SHRIMP  
FAJITA SALAD

\$41.50 per person  
Fresh Grilled Chicken Breast  
prepared with Raspberry Tamarind Vinaigrette

## CHINESE CHICKEN SALAD

\$38.50 per person  
served in a Crispy Flour Tortilla Shell,  
Peanut and Ginger Dressing

## HOT ENTRÉES

All hot entrées are served with Soup or Salad,  
Hot Rolls and Sweet Butter,  
Chef's Selection of Fresh Seasonal Vegetables,  
a choice of Rice or Potato  
Fresh Brewed Regular and  
Decaffeinated Coffee, Hot Tea or Iced Tea

## GRILLED SWORDFISH

\$42.00 per person  
Center Cut Swordfish cooked to perfection  
served with Papaya Cilantro Salsa

## ROASTED NORWEGIAN SALMON

\$41.00 per person  
Roasted Norwegian Salmon Filet  
topped with Lemon Butter Sauce

## STUFFED RAVIOLI

\$38.00 per person  
Choice of Ricotta Cheese, Mushrooms, Spinach  
or Lobster Ravioli and served with Porcini Mushroom,  
Tomato Basil or Lobster Sauce.

## GRILLED SAFFRON MAHI MAHI

\$41.50 per person  
served on a Bed of Spinach Salad  
Tomatoes, Cucumbers, Candied Walnuts  
tossed with a Balsamic Vinaigrette Dressing

## GRILLED FREE-RANGE CHICKEN

\$41.00 per person  
Grilled Free-Range Breast of Chicken  
served with Gulf Prawns and Tarragon Sauce

## CHICKEN PICCATA

\$39.00 per person  
Boneless Breast of Chicken served with  
Spanish Capers, Lemon and Herbs

## ROAST PRIME RIB OF BEEF

\$44.00 per person  
served in the Traditional Manner Au Jus  
with Creamed Horseradish

## LUNCHEON BUFFETS

Served between the hours of 11:00 a.m. - 4:00 p.m.

Minimum of 50 guests

### CALIFORNIA LUNCHEON BUFFET

\$45.00 per person

Soup de Jour

Nicoise Salad

Oriental Chicken Salad

California Mesclun, Feta Cheese, California Olives and Diced

Tomatoes with Basil

Shrimp and Vegetables with a Dill Cream Dressing

Grilled Boneless Breast of Chicken with

Pommery-Tarragon Sauce

and

Center Cut Swordfish grilled to perfection

and served with Papaya Salsa

Fresh California Vegetables

Chef's selection of Potato or Rice

Homemade Cookies and Pastries

Coffee Station

### ITALIAN LUNCHEON BUFFET

\$46.00 per person

Antipasto

Caesar Salad

Marinated Artichokes, Mushrooms,

Asparagus and Red Peppers

Shrimp and Pasta Salad

Tomatoes, Yellow Peppers and

Fresh Mozzarella in Balsamic Vinaigrette

Rigatoni with Peppers and

Sweet and Spicy Sausage

and

Chicken Cacciatore

and

Baked Red Snapper with Basil, Tomatoes and

Olives

Fresh Italian Vegetables

Chef's selection of Potato or Rice

Homemade Cookies and Pastries

Coffee Station

### MEXICAN LUNCHEON BUFFET

\$43.00 per person

Mexican Salad served with Grated Cheese,

Guacamole, Sour Cream and Salsa

Acapulco Fruit Salad with Roasted Coconut

Cheese Enchiladas

Mexican Rice and Frijoles

Tortilla Chips and Salsa

and

Warm Flour and Corn Tortillas filled

with your choice of:

Chicken and Beef Taco Meat

or

Chicken and Beef Fajitas

Fresh Salsa, Sour Cream, Guacamole,

Diced Tomatoes, Shredded Cheese,

Olives, Green Onions, Sliced Jalapenos

and Fresh Tortilla Chips

Homemade Cookies and Pastries

Coffee Station

### AMER-ASIAN LUNCHEON BUFFET

\$45.00 per person

Miso Soup

Mandarin Salad

Mixed Greens, Sliced Orange, Crispy Won Ton,

topped with a Peanut Mandarin Vinaigrette

Hong Kong Chicken Breast with Pineapple

Beef Tip Stir-Fry

Island Sticky Rice

Grilled Sweet Potatoes

Seasonal Vegetables with Sesame Seed

Lemon Meringue Tart with Raspberry Sauce Drizzle

Coffee Station

## DINNER SUGGESTIONS

All dinner entrées are served with Soup or Salad, Hot Rolls and Sweet Butter, Chef's selection of Fresh Seasonal Vegetables, a choice of Rice or Potato and Fresh Brewed Regular and Decaffeinated Coffee, Hot Tea or Iced Tea.

### CHICKEN FORESTIER

\$44.50 per person

Fresh Boneless Breast of Chicken served with Wild Forest Mushroom Sauce

### CHICKEN WITH 40 GARLIC CLOVES

\$46.00 per person

Boneless Breast of Chicken slow-roasted with 40 cloves of Garlic and Root Vegetable Puree, served with a White Wine and Butter Sauce.

### ROASTED BREAST OF CHICKEN

\$43.50 per person

Roasted Chicken Breast with Pommery Mustard and Tarragon in a Sun-dried Tomato Sauce

### CHICKEN AND SCAMPI

\$48.00 per person

Boneless Breast of Chicken grilled to perfection and topped with Three Large Scampi

### POACHED OR ROASTED SALMON

\$46.50 per person

Salmon Filet served poached or roasted and topped with a Lemon Butter Sauce

### ROASTED SALMON

\$48.00 per person

Roasted Pacific Rim Salmon Filet served with a Chutney Plum Sauce and Wasabi Mustard

### STUFFED RAVIOLI

\$45.50 per person

Ravioli stuffed with Spinach, Mushroom, Ricotta Cheese or Lobster served with a Sauce of compatible flavor

### GRILLED SWORDFISH

\$49.50 per person

Center Cut Swordfish grilled to perfection and served with Fresh Lemon and Remoulade Sauce

### DOUBLE LOBSTER TAIL

\$66.00 per person

Australian Double Lobster Tail broiled to perfection and served with Drawn Butter

### SURF AND TURF

\$62.00 per person

Broiled six ounce Lobster Tail and a six ounce Filet of Beef prepared medium rare served with Drawn Butter and Bearnaise Sauce

### STEAK AU POIVRE

\$57.00 per person

Pan sautéed ten ounce New York Steak prepared medium rare, fresh herb and ground pepper coating on both sides, served with a Brandy Butter Sauce.

### TENDERLOIN PERIGOURDINE

\$54.00 per person

Roast Tenderloin of Beef prepared medium rare and served with a Truffle and Shallot Sauce

### PRIME RIB OF BEEF

\$52.00 per person

Roast Prime Rib of Beef served in the Traditional Manner Au Jus with Creamed Horseradish

### VEAL ROAST

\$52.50 per person

Roasted Milk-Fed Veal served with a Light Horseradish Sauce

### RACK OF LAMB

\$53.00 per person

Roast Rack of Lamb Marinated in Lavender, Virgin Olive Oil and Fresh Garlic

### ALTERNATIVE SAUCES:

Black Olive, Green Peppercorn, Grained Mustard, Wasabi Mustard, Horseradish, Marsala, Port Wine, Tomato Tarragon, Bearnaise, Chutney Plum, Sun-dried Tomato, Papaya Salsa, Lobster, Porcini Mushroom, Pesto, Shallot Cabernet Sauvignon, Miso, Soy Sauce Beuree Blanc, Plum Ginger Chutney, Lime Mirin and Red Pimento

## SPECIALTY STATIONS

A minimum of three entrée stations is required.

Pricing is determined by adding the stations selected together with the station base price of \$40.00 per person.

For Your Cocktail Hour... Imported and Domestic Cheeses, Crudites and Dips, Selection of Pates  
To Complement Your Meal... Chef's selection of Fresh Vegetables, Potatoes, Hot Rolls and Appropriate Condiments  
Following Your Dinner... Coffee Station

### CALIFORNIA GRILL \$15.00

Choice of Two:

Steaks of Swordfish, Breasts of Chicken,  
Baby Lamb Chops or Imported Sausages  
grilled to perfection and served with  
Fresh Vegetables and Rice or Potato

### FRIED CHINESE STIR FRY STATION \$11.00

Stir Fried at the station in a traditional wok  
Fresh Chinese Vegetables Stir Fried  
with your choice of:  
Beef, Chicken or Shrimp  
topped with Sesame Seeds and  
served on a Bed of Chinese Noodles  
Accompanied by Chinese Fortune Cookies

### MEXICAN STATION \$10.50

Warm Corn Tortillas  
Hot Chicken and Beef Taco Meat,  
Fresh Salsa, Sour Cream, Guacamole,  
Diced Tomatoes, Shredded Cheese,  
Olives, Green Onions, Sliced Jalapenos  
and Fresh Tortilla Chips  
Frijoles and Mexican Rice

### PASTA STATION \$10.50

Pastas are cooked al dente and  
completed in front of your guests  
Choice of two pasta selections and two sauces  
Pasta Selections - Cheese Tortellini, Fettuccini,  
Spaghettini, Rottelli and Penne  
Sauce Selections - Marinara, Alfredo, Pesto,  
Wild Mushroom and Tomato Basil

### GOURMET RAVIOLI STATION \$11.50

Choice of two ravioli selections and two sauces  
Ravioli Selections - Lobster, Spinach,  
Mushroom or Ricotta Cheese  
Sauce Selections - Porcini Mushroom, Tomato Basil  
and Lobster Sauce

### SAUTEED SEAFOOD STATIONS

#### Scampi \$14.00

Pacific Shrimp sauteed in Butter  
with Shallots, Garlic and Fresh Herbs  
served with Warm French Bread

#### Sand Dabs \$13.50

Catalina Sand Dabs lightly crisped in Olive Oil  
served with Lemon and Remoulade Sauce

#### Salmon \$13.00

Pacific Salmon Filets dipped in Seasoned Flour  
and sauteed in Olive Oil  
served with Lemon and Tartar Sauce

Fresh Vegetables and Rice are included with each station

### SUSHI STATION

\$21.00 per person

Vegetable Spring Rolls  
Crab California Rolls  
Salmon California Rolls  
Shrimp Tabuko Rolls  
Ahi Tuna served on Crisp Won Ton with Wasabi Mustard  
Pacific Shrimp, Pacific Eel  
Golden Caviar and American Caviar  
Served with Ginger, Wasabi Mustard and Soy Sauce

### CARVING STATIONS

#### Roast Tenderloin of Beef \$14.00

Cooked to perfection and served Au Jus  
with Horseradish and a Sauce of Compatible Flavor

#### Honey Baked Turkey \$11.50

Thinly sliced and served with  
Homemade Cranberry Relish

#### Rack of Lamb coated with Herbs of Provence \$13.50

roasted and served with Mint Chutney

#### Baked Ham with a Honey Mustard Glaze \$11.50

served thinly sliced with a  
selection of Gourmet Mustards

## DESSERT SUGGESTIONS

The finishing touch to your lunch or dinner

New York Cheesecake \$7.25 per person  
New York Style Cheese Cake served with Fresh  
Seasonal Berries and Melba Sauce

Molten Chocolate Lava Cake \$8.50 per person  
served with Vanilla Bean Ice Cream and topped with  
Grand Marnier Sauce

Crème Caramel \$7.75 per person  
Traditional Crème Caramel flavored with Cappuccino

Homemade Crème Brûlée \$8.25 per person  
Individual Crème Brûlée prepared in the Traditional  
Manner served with Fresh Seasonal Berries

Sorbet Trio with Fresh Fruit Coulis \$8.50 per person  
Selection of three Italian Sorbets topped with  
appropriate Fruit Coulis

Peach and Berry Cobbler \$8.50 per person  
Individual Peach Cobbler accented with  
Fresh Seasonal Berries served à la Mode with  
Vanilla Bean Ice Cream

Strawberries Romanoff \$8.75 per person  
Fresh Strawberries, Vanilla Ice Cream and Cointreau

Coupe Bel-Air \$7.75 per person  
Vanilla Ice Cream topped with Melba Sauce and Fresh  
Seasonal Berries

Coupe Bailey \$8.00 per person  
Vanilla and Espresso Ice Cream topped with Whipped  
Cream and Bailey's Irish Liqueur

Coupe Palisades \$7.75 per person  
Raspberry Sorbet served in a Cookie Shell  
topped with Melba Sauce and Fresh Seasonal Berries

Profiteroles Nelusko \$8.50 per person  
Profiteroles filled with Strawberry Ice Cream and  
Hot Fudge

Chocolate Cake Opera \$8.75 per person  
Delectable Chocolate Cake served with a  
Warm Coffee Sauce

Individual Friandise Plate \$8.25 per person  
Assortment of Miniature Pastries, Petits Fours,  
Homemade Cookies and Hand-Dipped Chocolate  
Covered Strawberries

Chocolate Chip Brownies \$7.25 per person  
served with Vanilla Bean Ice Cream and  
Chocolate Sauce

Almond Macaroon Tart \$8.50 per person  
with Candied Cranberries drizzled with  
Dulce de Leche

Lemon Meringue Tart \$8.25 per person  
Drizzled with Raspberry Sauce

Apricot Frangipane \$8.25 per person  
Drizzled with Caramel Sauce or Sweet Vanilla Crème

Chocolate, Banana or Butterscotch Tart \$8.50 per  
person Topped with Hand-whipped Crème.

Coconut Lemon Layer Cake \$8.50 per person  
Luscious layers of moist white cake with alternate  
layers of homemade style lemon curd filling, iced  
with French buttercream frosting and showered with  
flaked coconut

Tiramisù \$9.00 per person  
Creamy, ethereal composition formed from layers of  
delicate espresso-infused sponge cake and lightly  
sweetened mascarpone and cream cheeses with a  
dusting of cocoa

This Flourless Chocolate Torte \$8.75 per person  
Dense and intensely flavored yet not too sweet,  
this dessert combines flourless chocolate cake layers  
with creamy, semi-sweet chocolate ganache and a  
sprinkling of imported cocoa

### DESSERT STATIONS

Sweet Table  
\$12.50 per person  
Chef's selection of Fine Gourmet Pastries and  
Assorted Desserts

Ice Cream Sundae Bar  
\$11.00 per person  
Two Flavors of Ice Cream served with a large  
Selection of Toppings

Hand-Dipped Chocolate Covered Strawberries  
\$3.50 (one) per person  
Fresh Strawberries on-the-stem, Hand-Dipped in  
Delectable Dark Chocolate

Chardonnay

Au Bon Climat	Santa Barbara	2002	\$39.00
Cambria	Katherine Valley	2003	\$38.00
Eshcol Ranch (Trefethen)	California	2003	\$29.00
Matanzas Creek	Napa Valley	2004	\$40.00
Salmon Creek	Central Coast	2004	\$28.00
Sonoma Cutrer	Russian River	2004	\$34.00
Trefethen	Napa Valley	2003	\$42.00
Logan (Robert Talbott)	Carmel	2003	\$36.00
Burlwood	California	2003	\$34.00
Cakebread	Napa Valley	2004	\$55.00
Silver Creek	Central Coast	2003	\$31.00
Oxford Landing	Australia	2004	\$32.00
Domaine de la Cologne	France	2003	\$35.00
Domaine Napa	Napa Valley	2003	\$30.00
Aquinas	Napa Valley	2002	\$35.00
Yarden (Kosher)	California	2003	\$30.00

Other Whites

Brander Sauvignon Blanc	Santa Ynes Valley	2004	\$30.00
Masso Canalli Pinot Grigio	Italy	2004	\$31.00
Jewel Vigonier	California	2003	\$29.00
Lagaria Pinot Grigio	Italy	2004	\$29.00
Ch. De la Mercedieri Muscadet	Louire Valley	2004	\$32.00
Mac Murry Pinot Griis	Central Coast	2004	\$40.00
Nobilo Sauvignon Blanc	New Zealand	2004	\$32.00

Cabernet Sauvignon

Chateau Montelena	Calistoga Cuvee	2001	\$90.00
Jordan	Sonoma		\$60.00
Kendall Jackson 75th Anniv.	Napa Valley	1998	\$31.00
Hess Select	Napa Valley		\$36.00
Salmon Creek	California		\$28.00
Down Under	Southeast Australia	2002	\$30.00
Chateau St. Jean	Sonoma Coast	2003	\$45.00
Jewel	California	2003	\$34.00
Vino Ey Zaguirre	Chile	2003	\$29.00
Lashamir	Australia	2000	\$37.00

Merlot

Mirassou	Monterey	2003	\$31.00
Blackstone	Napa Valley	2002	\$33.00
Rutherford Vintners	Napa Valley	2003	\$32.00
Raymond Private Reserve	Napa Valley	2002	\$35.00
Kendall Jackson 75th Anniv.	Napa Valley	1998	\$29.00
Flying Fish	Washington	2003	\$30.00

Pinot Noir

Saintsbury	Carneros/ Garnet	2003	\$36.00
Eola Hills	Oregon	2003	\$34.00
Au Bon Climat	Santa Barbara		\$29.00
Parker Station	Santa Barbara	2004	\$32.00
La Crema	Russian River	2003	\$33.00
Mac Murry Ranch	Sonoma Coast	2004	\$34.00
Adelsheim	Oregon	2003	\$41.00
Foxen	Santa Barbara	2004	\$55.00

Other Reds

Michael Sulber	Sonoma Coast	2002	\$29.00
Yarden	Napa Valley		\$29.00
Lynch Bages	Bordeaux, France	2003	\$97.00
Piping Shrike	Australia	2002	\$36.00

Sparkling Wines

Roederer Estate	Alexander Valley	NV	\$38.00
Veuve Cliquot Yellow Label	France	NV	\$70.00
Dom Perignon	Champagne France	1997	\$175.00
Scharffenberger	Mendocino	NV	\$34.00
Louis Roederer Premier Brut	Reims	NV	\$65.00
Domaine Laurier	California	NV	\$30.00
Prosecco Selezione Oro Valdo	Italy	NV	\$29.00
Mountain Dome	Washington	NV	\$31.00
Varichon Clerck	France	NV	\$32.00

Specialty Cordial Bars

are available on request

Cappuccino Bar at \$3.50 per person

(minimum 100 guests)

Fresh Brewed Regular and Decaffeinated Coffee  
and

Tea by the Gallon at \$45.00 each

Bar Prices

	Hosted	Non-Hosted
Cordials	\$7.00	\$7.75 each
Super Premium Brand Drinks	\$6.50	\$7.25 each
Premium Brand Drinks	\$6.00	\$6.75 each
Quality Brand Drinks	\$5.50	\$6.25 each
Imported Beer	\$5.25	\$6.00 each
Domestic Beer	\$4.75	\$5.50 each
Soft Drinks	\$3.75	\$4.25 each
Assorted Juices	\$3.75	\$4.25 each
Mineral Water	\$4.00	\$4.75 each
Martinelli's Sparkling Cider	\$24.00	\$28.00 each
Non-Alcoholic Punch		\$45.00 per gallon

May we suggest offering Still or Sparkling

Water to your guests

Still Water Selection

Evian

Sparkling Water Selection

Perrier

San Pellegrino

1 Liter bottles \$15.00 \$18.50 each

