

Sally Tomatoes



AT SOMO VILLAGE

Catering Menu

REVISED JULY 2021

Created for Events that take place at
The Event Center at Sonoma SOMO Village.

All menu plans include tables, chairs, flatware, plates, glassware,
linen napkins, and table cloths, set up and strike

Sally Tomatoes Event Center & Catering Company
1100 Valley House Drive, Rohnert Park CA. 94928

(707) 665-9472

Hors D'oeuvres

**Each platter serves approximately 50 guests, half orders are available except where noted.
An 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price.
Servers, bartenders, and linen are NOT included in this price if the
hors D'oeuvres are not ordered in conjunction with lunch or dinner.
Set up charges may also apply.**

Prosciutto Di Parma Wrapped Fruit (125 pieces):

Fresh seasonal fruit wrapped in prosciutto with a squeeze of fresh lemon and cracked pepper **\$225.00**

Stuffed Mushrooms (125 pieces):

3 options, choose 1 **\$190.00**
Mushrooms stuffed with feta cheese, spinach, and sun dried tomatoes

Fresh Fruit Platter:

Cut melons, strawberries, grapes and assorted fresh fruit with Greek honey yogurt dipping sauce **\$190.00**

Bruschetta Rustica (125 pieces):

3 options, choose 1 **\$175.00**
Olive oil rubbed crostini topped with, fresh tomato salsa, wild mushroom compote, or Sicilian olive pesto

Seven Layer Bean Dip:

Layers of re-fried beans, Spanish rice, seasoned ground beef, jack cheese, and served with sour cream, salsa, guacamole, and homemade tortilla chips **\$225.00**

Foccaccia (1 Sheet):

Topped with pesto, grilled chicken and caramelized onions OR Sally's tomato sauce, mozzarella and Italian herbs **\$190.00**

Imported & Artisan Cheese Selection:

A variety of luscious cheeses served with fresh berries, candied nuts, baguette and crostini bread **\$210.00**

Baked Brie in Pastry:

Ripe brie baked with caramelized apricots and candied walnuts served with sliced baguette & crostini **\$210.00**

Homemade Meatballs:

Homemade meatballs served Italian style fresh tomato sauce or Swedish style in cream and beef broth with lingonberry preserve **\$210.00**

Chicken Skewers (90 skewers):

Chicken skewers drizzled with a Thai peanut sauce or pineapple teriyaki sauce, both are garnished with sesame seeds and chopped scallions **\$210.00**

Whole Cold Poached Salmon (12-14 lbs):

Poached salmon served with crostini and saffron sauce **\$325.00**

*Salmon can not be split -1 week advance order required

Jumbo Prawns (6lbs of 16/20 count prawns):

Served poached with cocktail sauce, or wrapped in pancetta with a lemon gremoulade, or breaded in coconut and deep fried with a sweet spicy chili sauce **\$275.00**

Smoked Salmon Cucumber Cups (125 cups):

Filled with smoked salmon, capers, lemon, dill and cream cheese **\$210.00**

Puff Pastry Cups (125 cups):

Filled with ripe soft brie and sweet cherry compote **\$190.00**

Baby Nu Potatoes (125 pieces):

Filled with horseradish and chive infused potato puree and garnished with black lumpfish caviar **\$190.00**

Grilled Lamb Chops (100 chops):

Balsamic marinated and grilled, sliced into individual chops and drizzled with fresh mint pesto **\$425.00**

Ahi Tuna Wontons (100 pieces):

Seared Rare and sliced on wontons topped with wasabi cream and sweet soy reduction **\$350.00**

Breakfast

Included are coffee service, and juice.

All selections are tailored to serve a minimum of 20 guests.

An 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price.

Servers, tables, chairs and all table top items are included in this price.

Welcome Breakfast

Assorted Breakfast breads, croissants, and bagels served with butter, jam and cream cheese
Fresh fruit salad with fresh berries and plain non-fat yogurt

\$12.00 per person

Tier #1

Assorted Breakfast breads, croissants, and bagels served with butter, jam and cream cheese
Fresh fruit salad with fresh berries and plain non-fat yogurt
Homemade frittata or scrambled eggs with choice of fillings (vegetarian)

\$14.00 per person

Tier #2

Assorted Breakfast breads, croissants, and bagels served with butter, jam and cream cheese
Fresh fruit salad with fresh berries and plain non-fat yogurt
Breakfast sausages, bacon or carved ham (*choose one please*)
Breakfast potatoes
Homemade frittata or scrambled eggs with choice of fillings (vegetarian)

\$16.00 per person

Tier #3

Assorted Breakfast breads, croissants, and bagels served with butter, jam
Smoked Salmon and cream cheese with onion and capers
Fresh Fruit Salad with fresh berries, Plain non-fat yogurt
Breakfast sausages, bacon or carved ham (*choose one please*)
Breakfast Potatoes
Homemade Frittata or scrambled eggs with choice of fillings (vegetarian)

\$18.00 per person

Breakfast Burrito Bar

Flour tortillas with Spanish rice, smoked bacon and sausage,
beans, sour cream, guacamole,
pico di gallo, pickled jalapenos
Scrambled eggs
Fresh fruit salad with fresh berries

\$20.00 per person

LUNCH SELECTIONS

**A 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price.
Servers, bartenders, tables, chairs and all table top items are included in this price.
Included are any two salads from Sally's Salads listed below.**

Classic Deli Trays Cut Sandwiches, Wraps, & BBQ Luncheons

Included are any two of Sally's Sensational Salads

\$17.00

Fresh roasted beef and turkey, ham and hard salami slices with sliced Swiss and provolone cheeses, sweet roasted peppers, grilled eggplant, artichoke hearts, sliced tomatoes, lettuce, sliced red onions, assorted rolls, and sliced breads with mayonnaise and mustard remoulade.

-Or-

Specialty Deli Sandwiches with Fresh Roast beef on garlic bread with sliced tomato and horseradish cream. Fresh roast turkey on soft roll with herbed cream cheese and cranberry chutney.

Veggie Sub on soft roll with Grilled Eggplant, Roasted Peppers, Artichoke Hearts with a balsamic spread.

-Or-

Traditional Deli Sandwiches featuring Fresh Roast Beef or Turkey, Salami, or Ham. All sandwiches include mayonnaise & mustard, lettuce, tomato & red onion with your choice of Swiss or provolone cheese served on a soft French roll, sliced sourdough or whole wheat bread.

-Or-

Assorted Wrap Sandwiches featuring Smoked Salmon and cream cheese, tomato & avocado and Sprout with Swiss cheese, Fresh Roast Beef with lettuce & tomato and chipotle spread, fresh Roast Turkey with cranberry chutney and green onion cream cheese

-Or-

Grilled Hamburgers and Hot Dogs, served with buns, lettuce tomato, red onion, relish, sauerkraut, and appropriate condiments

-Or-

BBQ Chicken (bone in thighs) and Pulled Pork BBQ (slow cooked overnight) served with cole slaw, small rolls and pineapple baked beans

Pasta Luncheons

**Included are any two pastas listed below
with any two of Sally's salads
served with garlic bread, homemade breadsticks or Foccaccia
\$18.00 per person**

Pomodoro:

Made with fresh tomato sauce fresh basil, and garlic.

Mushroom Cream:

Fresh sliced mushrooms, onions, and garlic topped with a Marsala cream sauce.

Pesto:

Blue lake beans, diced nu potatoes, toasted pine nuts, and sun dried tomatoes mixed with a delicious pesto.

Manicotti:

Pasta stuffed with spinach, ricotta, toasted pine nuts, and mozzarella, and fresh tomato sauce.

Sicilian Style Baked Pasta:

Sautéed eggplant, mozzarella and parmesan, fresh basil, and fresh Sally Tomatoes sauce.

Eggplant Parmesan:

Thin slices of eggplant layered with fresh Sally Tomatoes sauce, mozzarella and parmesan cheeses, and fresh basil.

Neapolitan:

Homemade meatballs and fresh tomato sauce.

Amatriciana:

Pancetta, onions, and fresh diced tomatoes mixed with fresh tomato sauce.

Sausage and Spinach:

Spinach and sausage sauté served in a herb chicken broth

Wine Country:

Chicken breast, fresh mozzarella, and roasted sweet red bell peppers, artichoke hearts in a light chicken and white wine broth.

Putanesca:

Kalamata olives, capers, tomatoes, garlic, eggplant, crushed red pepper in Sally Tomatoes marinara sauce.

Lasagna:

Layers of spinach, ricotta, mozzarella, fresh basil, and Sally Tomatoes marinara sauce, or Bolognese style with fresh ground beef, béchamel and tomato sauces, ricotta and mozzarella cheese

The Main Attraction

Included are any one or two main attraction items listed below, any two sides (salads or side dishes) served with garlic bread, homemade breadsticks, Focaccia or French rolls and butter.

\$20.00 per person

Chicken Picatta:

Grilled and finished with a lemon, butter, caper and white wine sauce

Chicken Saltimbocca:

Grilled and finished with sliced prosciutto, provolone cheese and a white wine, butter sage sauce.

BBQ Chicken:

Grilled bone in thighs with homemade Jack Daniels BBQ sauce

Chicken Parmigiana:

Breaded and fried, finished with mozzarella and fresh tomato sauce and baked.

Chicken Marsala:

Grilled and finished with sliced mushrooms, Marsala wine, and Italian parsley.

Chicken Creole:

Grilled and rubbed with Cajun spice, then finished with a mango/papaya salsa.

Pork Loin:

Slow roasted pork served with pear leek compote, or plum chipotle sauce

Pulled Pork BBQ:

Slow cooked overnight and pulled served with cole slaw and small rolls (can-not be split)

Sliced Roast Beef:

Tender slices topped with a cherry tomato, fresh horseradish, and whole mustard seed salsa.

Salmon Picatta:

Fresh salmon drizzled with lemon, butter, capers, and white wine.

Sally's Salads

Suzanne's Salad:

Mixed greens, toasted walnuts, gorgonzola cheese, dried cranberries, and mandarin orange slices with a balsamic vinaigrette.

Caesar Salad:

Crisp romaine lettuce with garlic croutons, and a lemon Caesar dressing.

**with grilled breast of chicken add \$2.00*

Katarina Salad:

Fresh Arugula, toasted pine nuts, capers, shaved parmesan in lemon vinaigrette

**with grilled breast of chicken add \$2.00*

Roasted Beet Salad:

Red and yellow marinated beets with pickled onions and gorgonzola cheese over baby greens with a light vinaigrette

German Potato Salad:

Red nu potatoes with smoked bacon, fresh dill, red onions, and hard cooked eggs.

Old Fashioned Potato Salad:

Red nu potatoes with mayo and mustard, yellow onion, diced celery.

Mediterranean Pasta Salad:

Penne Pasta with feta cheese, Sicilian olives, capers, sun dried tomatoes, cucumbers, and fresh herbs in a lemon herb vinaigrette.

Spinach Salad:

Fresh spinach, pancetta, chopped egg, red onion, mushroom and shallot vinaigrette.

Asian Chicken Salad:

Grilled marinated chicken breast, bok choy, Napa cabbage, green onions and pea shoots with Asian vinaigrette

Vegetables and Starch Selections

Red Potatoes:

Roasted with fresh rosemary, garlic, and olive oil.

Mashed Potatoes:

Red Potatoes with the skin on, mashed with butter, cream, garlic and fresh rosemary.

Blue Lake Beans:

Mixed with diced fresh tomatoes, slivered garlic, and olive oil.

Tomato and Zucchini Gratin:

Freshly roasted with seasoned toasted Italian bread crumbs, fresh herbs, and parmesan cheese.

Special Spinach:

Fresh spinach braised with a light vegetable broth, slivered garlic, extra virgin olive oil, and parmesan cheese.

Confetti Rice:

Jasmine Rice with fine diced carrot, onion and red bell pepper.

Homemade Polenta Triangles:

Finished with your choice of fresh tomato sauce or pesto sauce and mozzarella.

Mixed Sauté Vegetables:

Fresh seasonal vegetables saute in olive oil and garlic

Risotto:

Slow cooked with mushrooms, shallots, and fresh herbs in broth

Lunch Desserts

All desserts are \$3.50 per person

Homemade Cookies
Chocolate Raspberry Brownies
Cheesecake
Tira Mi Su
Chocolate Bourbon Tort

Lunch Beverages

All beverages are \$3.50

Ice Tea, Lemonade
Coffee (regular and decaffeinated)
Assorted hot teas with lemon and honey
Italian Orange or Lemon Soda
Pepsi, Diet Pepsi, Sprite
San Pellegrino Sparkling Water add \$2.00

The Best Homemade Chips

All \$3.50 per person

Potato Chips with French onion dipping sauce
Tortilla Chips with fresh pico di gallo
Sweet Potato Chips with curry lime dipping sauce

DINNER SELECTIONS

The following is a list of our menu offerings. These are served in a sit down or buffet format at no additional charge. The highest priced menu entrée selection you choose sets the price for the menu and you may have a maximum of two proteins. All menus include bread service, salad(s), two side dishes (a starch and a fresh vegetable), dessert and coffee/tea. If two proteins are selected vegetarians can be accommodated with a separate selection, please discuss this with us at the time of your booking. An 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price. Servers, bartenders, tables, chairs and all table top items are included in this price

Pasta & Vegetarian Menu Selections

Penne Putanesca:

Kalamata olives, capers, tomatoes, garlic, eggplant, crushed red pepper in Sally Tomatoes Marinara Sauce **\$34.95**

Vegetarian Lasagna:

Layers of spinach, ricotta, mozzarella, fresh basil, toasted pine nuts & Sally Tomatoes marinara sauce **\$34.95**

Penne Pomodoro:

Made with fresh tomatoes, fresh basil, and garlic in Sally Tomatoes Marinara Sauce **\$34.95**

Penne Mushroom:

Fresh sliced mushrooms, onions, and garlic topped with a Marsala cream sauce **\$34.95**

Penne Pesto:

Blue lake beans, diced nu potatoes, toasted pine nuts, & sun dried tomatoes mixed with a delicious pesto **\$34.95**

Manicotti:

Pasta stuffed with spinach, ricotta, toasted pine nuts, and mozzarella cheeses, and fresh tomato sauce **\$34.95**

Sicilian Style Baked Pasta:

Sautéed eggplant, mozzarella and parmesan cheeses, fresh basil, and fresh Sally Tomatoes sauce **\$34.95**

Eggplant Parmesan:

Thin slices of eggplant layered with fresh Sally Tomatoes sauce, mozzarella and parmesan cheeses, and fresh basil **\$34.95**

Lasagna Bolognese:

pasta sheets layered with Bolognese sauce, béchamel, mozzarella **\$36.95**

Seafood Pasta:

Salmon and shrimp with fresh tomato, green onion, mushrooms, white wine and fresh cream **\$39.95**

Neapolitan:

Homemade meatballs & Fresh Tomato Sauce **\$36.95**

Amatriciana:

Pancetta, onions, and fresh diced tomatoes mixed with Sally Tomatoes Sauce **\$35.95**

Italian Sausage:

Spinach and sausage served in a light herb sauce with parmesan cheese **\$35.95**

Wine Country:

Grilled chicken breast, artichoke hearts, mushrooms, garlic, red roasted bell pepper, white wine, in a light broth **\$35.95**

Protein Selections

Beef, Pork & Turkey selections will be served au jus and hand carved at a carving table with sauces on the side. All Chicken breasts are fresh A-line breasts with the wing bone and skin still attached to the boneless breast.

Chicken Picatta:

Grilled and finished with a lemon, butter, caper and white wine sauce **\$41.95**

Chicken Saltimbocca:

Grilled and finished with sliced prosciutto, provolone cheese and a white wine, butter sage sauce **\$41.95**

Chicken Parmigiana:

Breaded and fried, finished with mozzarella and fresh tomato sauce and baked **\$41.95**

Chicken Marsala:

Grilled and finished with sliced mushrooms, Marsala wine, and Italian parsley **\$41.95**

Cornish Game Hen:

Roasted and served Tuscan style with mushrooms, wine, pancetta, onions, fresh tomatoes and fresh rosemary **\$41.95**

Chicken Creole:

Rubbed with Cajun spice and grilled then finished with a mango/papaya salsa **\$41.95**

Big Chicken Mamou:

Diced, peppered and seared breast of chicken cooked in a spicy fresh tomato, onion & herb broth served over dirty rice or pasta (this dish is hot & spicy) **\$41.95**

Fresh Roast Turkey:

Served with homemade cranberry chutney or shallot turkey gravy **\$41.95**

Fresh Roast Beef:

Sliced thin and served au jus with horseradish cream **\$43.95**

Boneless Pork Loin:

Grilled and finished with plum chipotle reduction **\$41.95**

Fresh Salmon:

Grilled or roasted in a fine herb crust and topped with a mango papaya salsa **\$46.95**

New York Strip:

Roasted to perfection and finished with a wild mushroom demiglaze **\$50.95**

Pork Tenderloin:

Grilled and then roasted and finished with a brandied cherry demiglaze **\$50.95**

East Coast Scampi:

Topped with lemon, butter, garlic, white wine, toasted bread crumbs parmesan cheese and Italian parsley **\$50.95**

Filet Mignon:

Wrapped in pancetta, pan seared and roasted, and finished with sauce Diane **\$75.95**

Prime Rib:

Slow Roasted, cut English style and served au jus with horseradish cream **\$85.95**

Rack of Lamb:

Roasted and finished with a fresh mint pesto **\$85.95**

Fresh Ahi Tuna:

Seared medium rare and finished with wasabi cream and sweet soy reduction **\$85.95**

Sally Tomatoes BBQ

The following is a list of our menu offerings. All are prices for a minimum of 25 guests. These are served only in a buffet format. All menus includes appetizers, bread service, sides, main course(s) and dessert. An 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price. Servers, bartenders, tables, chairs, linen and all other table top items are not included in these menu prices.

Appetizers:

Choose one or two

- Homemade chips, salsa and guacamole • Homemade potato chips and French onion dip
- Spinach dip in bread bowl with sliced baguette • Vegetable platter with homemade ranch dip

Bread Service:

Choose one

- Corn and flour tortillas • Garlic Bread • Grilled flatbread with olive pesto
- Rolls and Butter

Sides:

Choose up to three

\$2.50 per person

- Caesar Salad • Suzanne Salad • House Salad • Tortilla Salad • Macaroni Salad • Potato Salad
- Tortellini Antipasto Salad • Baked Beans • Spanish Beans and Rice
- Greek Pasta Salad • Tomato Cucumber Salad • Grilled Vegetable Platter

Main Courses:

Choose up to two

(The highest price sets the price of the buffet)

Hamburgers: 1/2 lb grilled with buns, assorted cheeses, condiments, lettuce tomato and onion	\$28.95
Hot Dogs and Sausages: large Kosher dogs and Yanni's sausages, rolls and condiments	\$28.95
BBQ Chicken: homemade Jack Daniels BBQ Sauce	\$36.95
Tuscan Grilled Chicken: lemon, fresh rosemary and garlic	\$36.95
Pulled Pork BBQ: slow cooked overnight, slightly smoked and tender	\$36.95
Tri-Tip: rubbed and grilled, hand carved with our signature BBQ sauce	\$45.95
Baby Back Ribs: tender, slow cooked, spiced and finished with our BBQ sauce	\$45.95

Salads

The salads listed below are included with all the menu plans. Please choose one salad for a sit down party and you may have two salads at a buffet.

Gerard's Famous Caesar Salad:

Traditional romaine lettuce with house made Caesar dressing, anchovies and garlic croutons.

Roasted Beet Salad:

Red and yellow marinated beets with pickled onions and gorgonzola cheese over baby greens with a light vinaigrette

Hearts of Romaine:

Romaine hearts topped with dried cherries, gorgonzola cheese and toasted pine nuts.

Suzanne's Salad:

Organic Mixed Greens served with gorgonzola cheese, dried cranberries, mandarin orange slices and tossed with balsamic vinaigrette.

Spinach Salad:

Baby spinach covered with hard cooked eggs, sliced mushrooms, and crispy pancetta and tossed with shallot vinaigrette.

House Salad:

Mixed organic baby greens mixed with fresh sliced vegetables and tossed with balsamic vinaigrette.

Panzanella:

Dried Tuscan bread mixed with quartered tomatoes, sliced red onions, fresh basil and tossed with oregano Chianti vinaigrette

Caprese Salad:

Slices of fresh mozzarella and tomatoes drizzled with extra virgin olive oil and fresh basil.

Baci Salad:

Baked goat cheese gratin served on a bed of organic baby greens and toasted hazelnuts and tossed with hazelnut vinaigrette.

Starch & Vegetable Side Dishes

The Side dishes listed below are included with all the menu plans
Please choose one of each or any two.

Scalloped Potatoes:

Thinly sliced with yellow onion, fresh cream and nutmeg, finished with gratin topping.

Mashed Potatoes:

Red Potatoes with the skin on, mashed with butter, garlic, cream and fresh rosemary.

Roasted Potatoes:

Red Potatoes roasted in a high oven with fresh herbs and garlic.

Confetti Rice:

Jasmine Rice with fine diced carrot, onion and red bell pepper.

Risotto:

Slow cooked with mushrooms, shallots, and fresh herbs in broth.

Dirty Rice:

Traditional Cajun style with bacon.

Homemade Polenta Triangles:

Finished with your choice of fresh tomato sauce or pesto sauce and mozzarella cheese.

Blue Lake Beans:

Mixed with diced fresh tomatoes, slivered garlic, and olive oil.

Tomato and Zucchini Gratin:

Freshly roasted with seasoned toasted Italian bread crumbs, fresh herbs, and Parmesan cheese.

Special Spinach:

Fresh Braised Spinach with extra virgin olive oil, crushed red pepper and grated parmesan cheese.

Fresh Asparagus (seasonal):

Blanched with extra virgin olive oil and lemon (hot or cold)

Grilled Vegetable Platter (cold):

Portobello Mushrooms, Eggplant, Red Bell Peppers, Zucchini, Fresh Tomato, Red Onion and Asparagus

Stuffed Sicilian Peppers:

Red Bell Peppers stuffed with Italian breadcrumbs, white raisins, pine nuts, capers, fresh herbs and parmesan cheese

Mixed Sauté Vegetables:

Fresh Seasonal Vegetables sauté with olive oil and garlic

Buffet Packages

**All packages include appetizers, bread service,
Two salads, two side dishes, two main course items, dessert and coffee service
Vegan and Gluten free options are available.**

Classic Buffet

Imported cheese display, fresh tomato bruschetta
and stuffed mushrooms

Bread Service, Suzanne Salad, Hearts of Romaine Salad,
Green Beans Almandine, Garlic Mashed Potatoes. Fresh
Roast Beef served au jus with horseradish cream and
Grilled Chicken Picatta

Homemade Cheesecake

\$52.95 per person

Pasta Buffet

Imported cheese display with fresh fruit, nuts,
crostini and sliced baguette

Garlic Bread, Caesar Salad, Spinach Salad,
Homemade Vegetarian Lasagna, Wine Country
Grilled Chicken Penne, and Penne Pesto Primavera

Warm Chocolate Raspberry Brownie with fresh
cream and chocolate sauce

\$47.95 per person

Wine Country Buffet

Wine Country Artisan Cheese Display with assorted
local cheeses, roasted artichoke, olive and wild
mushroom tapanades served with fresh berries,
spiced/candied nuts, crostini and sliced baguette

Bread Service, Butter lettuce salad with toasted
hazelnuts, crumbled goat cheese in hazelnut
vinaigrette, Roasted Beet Salad, Grilled Vegetable
Platter, Red Roasted Nu Potatoes, Grilled A-line Tuscan
Chicken with fresh herbs and lemon, Grilled Pork
Tenderloin with plum chipolte

Fresh Berry Pie with cream

\$55.95 per person

Sally Tomatoes Buffet

Imported cheese display, Swedish Meatballs and
Puff Pastry Cups with Smoked Salmon

Bread Service, Suzanne Salad, Fresh Tomato
Mozzarella Salad, Scalloped Potatoes, Mixed Sauté
Vegetables, Carving Station with NY Strip Steak
finished with, wild mushroom reduction and Spiced
Roasted Salmon with mango papaya salsa

Tira Mi Su

\$58.95 per person

Top Shelf Buffet

Whole Cold Poached Salmon with saffron sauce and crostini, Pancetta
Wrapped Prawns, Prosciutto & Melon and Baked Brie with Apricot Chutney

Homemade Focaccia with extra virgin olive oil and aged balsamic vinegar
dipping sauce

Tomato Mozzarella Salad, Hearts of Romaine with Zinfandel Poached
Pears, Point Reyes Blue Cheese and Glazed Pecans

Truffled Scalloped Potatoes and Fresh Asparagus

Carving station featuring Filet of Beef with béarnaise sauce and Sesame
Crusted Ahi Tuna with wasabi whipped cream

Fresh Raspberry Fruit Tart

\$105.95 per person

Desserts

The following desserts are included with any of the dinner menu plans, please select any one dessert.

Tiramisu:

Lady fingers soaked in espresso and rum and layered with sweet mascarpone cheese and chocolate.

Homemade Apple Pie:

Thin sliced apples with secret spices and topped with a Dutch crust.

Homemade Raspberry Brownie:

Topped with whipped cream and chocolate sauce.

Ice Cream Buffet:

Vanilla and chocolate ice cream with chopped nuts, whipped cream, candied cherries, and chocolate and caramel sauces. (Minimum 40 people)

Staffing, Service Charge, Linen & Tax

If Service staff is not included with your event you will be charged at the rates listed below. Our servers and bartenders are interchangeable and are LEEDS certified by the ABC to legally serve alcoholic beverages.

Servers*

\$40.00/hour - 4 hour minimum, per server

Servers*

\$35.00/hour - 4 hour minimum, per server

Bartenders*

\$35.00/hour - 4 hour minimum, per bartender

** By law, all labor is taxable*

A service charge (18.0%) is NOT a gratuity and will be added to your bill and is used to cover discretionary costs associated with your event. These costs include but are not limited to labor overtime and overruns, vehicle operation, alcohol liability, event management and administration and additional supplies costs. By law, the service charge is taxable. Gratuity can be added to your bill and is at the discretion of the client. All gratuities will be divided among the service team equally based on hours worked. All of our menus are priced per person and are subject to sales tax, currently 8.75%.

The following guidelines will apply for the number of service staff required for your event:

Sit Down

Servers 1 per 25 guests

Bartenders 1 per 75 guests

Buffet

Servers 1 per 35 guests

Bartenders 1 per 75 guests

Linen

All table linen and linen napkins for the serving and dining tables are included with the cost of the menu plan. Additional linen for other tables or as over lays can be added @ \$7.50 per cloth.



2021 Event Center Use Fees

Plaza Room

Sunday-Friday: ½ day up to 5 hours-**\$800**

Sunday-Friday: 5+ hours-**\$1,250**

Saturday-**\$2,000 (6hr event)**

Board Room

Sunday-Friday: ½ day up to 5 hours-**\$250**

Sunday-Friday: 5+ hours-**\$400**

Saturday-**\$500**

Cafe

Saturday & Sunday: Morning & Afternoon **\$750 (Event must conclude by 3:30pm)**

Saturday Evening **\$1,250 (6hr event)**

Sunday Evening **\$1,000 (6hr event)**

Wedding (Includes Ceremony Site) (6hr event)

Entire Event Center Saturday or Sunday: **\$5,500**

Plaza Room Saturday or Sunday: **\$4,750**

Café Saturday or Sunday: **\$4,250**

***All weddings must conclude by 10:00pm**