

LUNCH

INCLUSIONS

white table linens
white napkins
cutting and serving of desserts or cakes
dedicated staff
private outdoor space
non-alcoholic beverages

BOOKING & DEPOSITS

One Under requires a non-refundable deposit and a signed contract to secure a private event space. Adult minimums must be met and paid regardless of the final guest count. Menu options, guest counts and enhancements are due a minimum of 14 days prior to the event. While deposits are applied to the final invoice, room rental fees are in addition to the menu price.

RESERVATION TIME

Monday-Saturday 10:30am-3:30pm Sunday 11:00am-4:00pm

EVENT SPACE	ADULT MINIMUM	MAXIMUM	ROOM RENTAL FEE	DEPOSIT
WHOLE UPPER LEVEL	80	180	\$500	\$500
HALF UPPER LEVEL	50	80	\$350	\$250
WHOLE PARTY ROOM	70	150	\$500	\$500
HALF PARTY ROOM	40	65	\$350	\$250



CREATE YOUR OWN BUFFET

ONE ENTREE \$23 TWO ENTREE \$28

ONE OR TWO ENTREES WITH YOUR CHOICE OF ONE SALAD, ONE VEGETABLE AND ONE STARCH ADDITIONAL ENTREES +\$5 ADDTIONAL SIDE \$3.00

	
SALAD	VEGETABLE
HOUSE SALAD CAESAR SALAD ONE UNDER SALAD +\$3 STRAWBERRY WALNUT SALAD +\$3	CALIFORNIA VEGETABLE BLEND ROASTED ROOT VEGETABLE MEDLE MAPLE GLAZED BABY CARROTS GREEN BEAN ALMONDINE BUTTERED CORN BRUSSEL SPROUTS +\$3
STARCH	ENTREE
MASHED POTATOES & GRAVY OVEN ROASTED RED SKINS MASHED RED SKINS FETTUCCINI ALFREDO HOMEMADE MAC & CHEESE RICE PILAF MOSTACCIOLI MARINARA CHEESY POTATOES THREE CHEESE TORTELLINI +\$3	CHICKEN MARSALA CHICKEN PICATTA CHAMPAGNE STUFFED CHICKEN +\$3 HERB ROASTED CHICKEN COUNTRY FRIED CHICKEN CHICKEN PARMESAN ROASTED SIRLOIN +\$2.00 SALMON +\$4 FILET + MSRP



BUFFET OPTION

CROISSANT BUFFET \$23	PASTA BUFFET \$23
TORTILLA, BROCCOLI CHEDDAR, TOMATO BASIL, CREAM OF MUSHROOM, VEGETABLE, ITALIAN	HOUSE SALAD FRESH BAKED ROLLS CALIFORNIA VEGETABLE BLEND YOUR CHOICE OF TWO: CHICKEN PRIMAVERA MOSTACCIOLI WITH MEAT SAUCE BROCCOLI FETTUCINI ALFREDO FIVE CHEESE TORTELLINI
SOUP OPTIONS: CHICKEN NOODLE, CHICKEN TORTILLA, BROCCOLI CHEDDAR, TOMATO BASIL, CREAM OF MUSHROOM, VEGETABLE, ITALIAN WEDDING	
HORS D' OEUVRES	ADDITIONS
FRESH VEGETABLE DISPLAY +\$4	HOMEMADE SOUP +\$4
SEASONAL FRUIT DISPLAY +\$4	FETTUCCINI ALREDO +\$5 TORTELLINI +\$5
CAPRESE DISPLAY +\$4.5	MAC & CHEESE +\$5
•	MAC & CHEESE +\$5 HAM, BACON OR SAUSAGE +\$5 ONE UNDER SALAD +\$5
CAPRESE DISPLAY +\$4.5 HUMMUS SERVED WITH PITA CHIPS +\$4.5 DOMESTIC CHEESE & CRACKER DISPLAY +\$4.5	HAM, BACON OR SAUSAGE +\$5

BEVERAGE

BOTTOMLESS BEVERAGE OPTIONS ARE NOT TO EXCEED 3 HOURS

DISPENSERS VODKA OR RUM PUNCH \$80 SANGRIA \$80

BOTTOMLESS MIMOSAS \$11/PERSON BEER & WINE \$18/PERSON NON- ALCOHOLIC PUNCH \$50 MIMOSAS & BLOODY MARYS \$18/PERSON

BY THE BOTTLE CHAMPAGNE \$40 WINE \$40+ **BLOODY MARY \$75**

CUSTOM LINENS

CUSTOM LINENS ARE PRICED PER PIECE

TABLE LINENS

SEQUINS, BEADED, APPLIQUE, LACE, PETAL, PAYETTE +\$25 SATIN, PIN TUCK, CRUSH, CRISS CROSS, STRIPED +\$20

SASHES

SATIN, ORGANZA, BURLAP +\$3 SEQUINS, BEADED, APPLIQUE, LACE, PIN TUCK +\$5

NAPKINS

COLORED COTTON NAPKINS +\$.50 SATIN NAPKINS +\$3