

# *Charmed Celebrations*

## *packages & menu options*



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# Why Choose As You Like It?

- Emphasis on client satisfaction
- Experience + fresh eyes
- People-pleasing menu selections
- Flexibility and creativity
- Responsive and attentive communication
- Thoughtful, focused team
- Intelligent planning
- Culinary integrity
- Experience putting all the pieces together

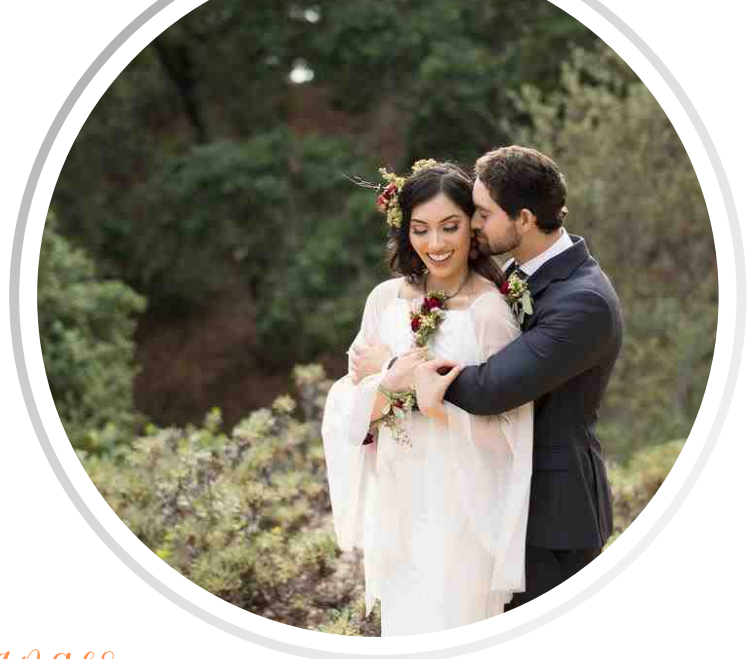


# Venue options

Maybe you already have the perfect venue... maybe not! We are happy to help, either way.

Definitely DO let us know either way, and if you would like our assistance in securing the perfect venue for your event! We are familiar with many of the venues in our service area and would be happy to make recommendations for you.

If you are still looking for your venue, there are a few things (beyond the obvious) that you might want to consider.



## Let's Compare Apples to Oranges

This is what you will be doing while finding your venue. Every venue is unique in their ambiance, and also in what is included in their price for you. Some venues will offer very little beyond space and event time, while others are more inclusive. Be sure to verify exactly what is included in the venue fee, and what is not.

Nothing will blow your budget faster than finding out after signing your venue contract that the cost does not include something essential, that you will then need to provide for.

## That Emotional connection

Let's face it. You will have a "feel" for a venue when you decide to book it for a significant life event. Sometimes, it will come down to strictly a budget issue, but if you really love a place, and it is perfect for you, you will likely be willing to cut down in other areas to be able to afford the perfect place.

## Unasked questions

We find it's always helpful to simply ask: "what should I know about your venue?" The person showing you around will know the answer to this question! It might be a policy that is important to them, or a cost that you need to know about. Things that you can (and cannot) do on the property are good to know before you book.

## Imagination Station

You will probably be called on to imagine a venue "dressed" differently than how you are seeing it when you tour. Sample floor plans, photos and videos can be helpful in picturing your event happening at a certain venue, but it might not be possible to see your event set up exactly how you would like it until the actual event day. If a venue you are interested in is having an open house, that is also a good time to try to schedule a tour.

## Our faves

It's true, we do have favorite venues. We love them all, but some simply work better for our clients! Finding the perfect place depends on what is most important to you, so please let us know what you are looking for! We are happy to point you in the right direction.

# Reception packages

## Included in our catering packages

We are always asked, **“What do you include?”** Our answer here at As You Like It is: “Whatever you want!” We love to customize for our clients, so we will ask what you’d like us to provide for your event and make it happen. That said, our catering packages typically include:

**A custom menu** prepared by our Culinary team, just the way you like it. You may select from our most popular menu selections or consult with our Chef to design your menu. With 25+ years of culinary expertise, using classic recipes and our own recipes, our Culinary team will create either a simple meal or an elaborate feast that you and your guests will love.

**A private tasting for two** – once you have secured your event date, we will schedule your private tasting, so you can sample selections of appetizers, entrees, side dishes. In consultation with our Chef, you will go over your preferences, as well as special dietary concerns, to finalize your menu selections for your special day.

**Complimentary dinnerware** – white wide-rimmed dinner plate, stainless steel flatware and linen napkin. We would also be happy to arrange rentals of upgraded china, and flatware. If you prefer disposable dinnerware, we are also happy to substitute quality disposable plates, flatware & paper napkins. Wine glasses, champagne flutes and other glasses are available for rent.

**Food & beverage stations** – decorated tables with risers to showcase your custom menu selections; draped with floor length linen and decorated to compliment your event colors and/or theme.

**Professional Event Staff** – depending on your event time line and service style, we will recommend appropriate professional staff for your event. They could be buffet attendants, serving staff, bartenders or event coordinators. Our team of experienced event professionals will ensure that your event is superbly executed.

The second most popular question is: **“How much does it cost?”** As an example, for buffet receptions, our three most popular package options with complete details and pricing are shown on the next page

# Reception Packages

**Dinner is served at your attended dinner station!**  
Upgrade to plated sit-down service for \$12 per person.

## Our Reception Packages include:

A custom menu  
Private tasting for two  
China dinnerware, flatware  
Linen napkin in choice of color  
Complete dinner, served from an attended station  
Station tables, linens, risers and basic decor  
Professional event staff  
Delivery, set-up, & teardown of stations

## Simple Delight

Fresh fruit & berry arrangement  
Single entrée,  
one salad,  
two side dishes,  
dinner rolls and bread with butter  
\$53

## Classic Elegance

Choice of imported cheese board  
OR Fresh fruit & berry arrangement  
Duet entrée, one salad, two side dishes,  
dinner rolls and breads with butter  
Hydration Station with choice of two chilled beverages  
\$77

## Enchanted Evening

3 tray-passed appetizers OR 2 stationed appetizers  
Duet entrée, one salad, two side dishes,  
dinner rolls and breads with butter  
Option to have your salad plated and pre-placed OR a second salad at your station  
Hydration Station with choice of two chilled beverages  
Small 2-tier cutting cake  
Sheet cake(s)  
Draped cake table with risers  
Complimentary use of cake stand, cake knife & server  
Complimentary cake cutting with plate and dessert fork  
Welcome Sparkling Wine & Sparkling Cider  
Uniformed staff for cocktail hour  
\$96

Prices are subject to change and are based on a 50-guest minimum. Please add \$8 per person if less than 50 guests are expected. A 22% service charge and current California sales tax will be added.  
Talk to us for additional upgrades & enhancements.



# Reception Menu Selections

Your custom menu includes your choice of salad, one/two entrees, two side dishes, and dinner rolls & breads with butter, served from an attended dinner station

## Entrees

Chicken Marsala with sauteed mushrooms

Butternut squash ravioli with roasted garlic sage cream sauce

Lemon-oregano chicken with light white wine sauce

Asian-style stuffed sweet pepper (vegan)

Chicken with poblano cream sauce, sweet corn cake

Garlic and rosemary tri-tip with black pepper sauce, carved at station

Butter-poached mahi mahi with lemon butter sauce (+\$4)

Eggplant strata with goat cheese, oven-roasted tomatoes, fresh basil

Cabernet-braised beef short rib with Cabernet reduction (+\$2)

Italian-style stuffed zucchini with cheese (vegetarian)

Salmon filet cooked with sherry, lemon and dill

Bacon-wrapped peppered pork tenderloin

## Sides

Bacon scalloped potatoes

Wild rice pilaf

Parmesan-garlic mashed potatoes

Herbed mashed potatoes

Roasted garlic Alfredo penne

Steamed Jasmine rice

Rosemary red potatoes with caramelized onions

## Vegetables

Seasonal fresh vegetable medley

Ratatouille-style roasted vegetables

Roasted garlic cauliflower & carrots

Green beans with roasted red sweet peppers

## Salads

Spring: with strawberries, apples, oranges, raspberry vinaigrette

Spinach salad with bacon, feta, strawberries, champagne vinaigrette

Tuscan: with feta cheese, kalamata olives, grape tomatoes, balsamic vinaigrette

Caesar: with Romano cheese, grape tomatoes, house croutons

Fiesta: with roasted corn, black beans, cotija cheese, cilantro-lime vinaigrette

# Appetizer Selections

## Tray-passed

Peri peri shrimp shots - citrus marinated shrimp with garlic, fresh herbs, olive oil, in a shot glass

Mezze shots - house-made hummus, caprese skewer and pita chips in a shot glass

Mini quesadillas with jack cheese, roasted salsa, black beans

Bacon-wrapped dates

Street corn shots - roasted sweet corn with tajin and cotija cheese

Bruschetta - with vine-ripe Roma tomatoes, feta and basil

Veggie shots with choice of house-made hummus or ranch dip

Ahi in won ton spoons - sesame seared ahi, with sriracha mayo

Watermelon bites - mini skewers with watermelon, honeydew, feta and mint, balsamic reduction

Cheesy Artichoke Bites - mozzarella and tangy artichoke hearts baked in puff pastry

Bacon and cheese stuffed mushroom caps

Spicy beef mini empanadas

Potato and cheese mini quesadillas

Thai chicken skewer with spicy peanut sauce - tender and flavorful

Classic sliders - American cheese, all-beef patty, deli mustard, grilled onions on brioche (+\$2)



## Stationed

Fresh Fruit & Berry Platter - colorful seasonal berries and fresh fruit

Imported cheese board with fruit accents, crackers, house-made crostini

Napa Antipasto - salami, roasted peppers, brie, red grapes, sundried tomato tapenade, baguettes

Fresh-cut veggies & dip - colorful and crisp fresh veggies with ranch dip and house-made hummus

Mezze Platter - house-made hummus and tzatziki, stuffed grape leaves, feta cheese, olives, flatbread

Hand-made meatballs in hoisin sauce

Gourmet mini wraps - select two fillings from: roasted vegetables with feta, roast beef with white cheddar and chipotle mayo, chicken Caesar, turkey & provolone



# Cut the cake!

## Cake Flavors

Baked from scratch, your cutting cake includes complimentary use of one of our cake stands and cake serving set. We are happy to place your cake topper on your cake.

### Cake flavors:

Vanilla  
Deep, dark chocolate  
Zesty lemon  
Mocha  
Orange olive oil cake  
Spiced apple walnut  
Carrot cake  
Strawberry  
Red velvet  
Chocolate rum cake

### Fillings:

Mixed berry compote  
Semisweet chocolate ganache  
Strawberry cream  
Lemon curd  
Praline buttercream

### Frostings:

Buttercream  
Cream cheese  
Chocolate ganache buttercream  
Lemon buttercream

## Sheet Cake Suggestions

*Here are some ideas for your sheet cakes, but feel free to mix & match your cake, filling and frostings!*

Chocolate with chocolate ganache filling, cream cheese frosting  
Rocky road - chocolate with marshmallow & peanut-butter chocolate filling, silky chocolate topping  
Guinness chocolate with praline buttercream, caramelized pecans  
Lemon with zesty lemon frosting, berry compote filling  
Red velvet with cream cheese frosting  
Vanilla with praline buttercream  
Vanilla with berry cream filling, zesty lemon buttercream



# Additional Services

As your event plans progress, you may find yourself looking for additional services. Please remember we are here to help! When you are ready, let us help you line up any of these event services that you might need.

## Event services

- Specialty rentals - farmhouse tables, dance floor, lounge furniture, lawn games
- Decor - draping, canopies, florals, selfie spots, signage
- Bar service - full or soft bars, crafted cocktails, signature drinks, hosted and no-host options
- Accent lighting - market lights, uplighting, park lights
- Guest comforts - patio heaters, umbrellas
- Specialty tabletop rentals - specialty linens, chargers, glassware, flatware
- Specialty catering options - late-night snacks, non-traditional menus, special dietary requests
- Referrals to any of our preferred event professionals



Are you ready for dinner? Let us know what sounds good, and we will put together a detailed estimate for you!