VALENCIA'S HORS D'OEUVRES

PRESENTATIONS

Deluxe Crudites

Selection of Fresh Garden Vegetables

Array of Dipping Sauces

Small serves 25-35 Guests \$125 Medium serves 50-75 Guests \$200 Large serves 100-125 Guests \$275

Imported & Domestic Cheese Boards

Sliced French Breads, Crackers, & Lavosh Assorted Grapes, Mustards

Small serves 25-35 Guests \$300 Medium serves 50-75 Guests \$385 Large serves 100-125 Guests \$485

Tropical Fresh Fruits & Berries

Served with Selection of Yogurt Sauces

Small serves 25-35 Guests \$185 Medium serves 50-75 Guests \$255 Large serves 100-125 Guests \$295

Mediterranean Antipasto | \$14

Assorted Grilled Vegetables

Selection of Gourmet Meats, Cheeses, Fresh Herbs, Olives & Herb Infused Oils

Smoked Fish | \$18

Poached Salmon Display By Chef Valencia Smoked Salmon, Assorted Smoked Fish Assorted Breads, Capers, Onions, & Sour Cream



VALENCIA'S HORS D'OEUVRES

BANQUET BUTLER PASSED HORS D'OEUVRES

Minimum Order 50 per Selection

Grilled Baby Lamb Chops \$8

Chicken Quesadilla \$6

Mini Crab Cakes, Charred Pepper Aioli \$ 6

Florida Citrus Oyster Rockefeller \$8

Lump Crab Filled Mushrooms \$8

Chicken Satay, Thai Peanut Sauce \$6

Beef Satay, Mustard-Horseradish Cream \$4

Sesame Chicken, Honey-Soy \$6

Feta & Spinach Phyllo Triangles \$7

Scallops wrapped In Bacon \$8

Vegetables Spring Rolls \$6

Pan Seared or Steamed Pork Dumplings \$4

Coconut Shrimp Cajun-Orange Marmalade \$4

Brie & Raspberry Beggars Purse \$6

Tomato, Basil, Buffalo Mozzarella Mini Pizzas \$3

VALENCIA'S HORS D'OEUVRES

BANQUET BUTLER PASSED HORS D'OEUVRES - CONTINUED

Minimum Order 50 per Selection

Lobster Cappuccinos, Steamed Milk \$6

Smoke Salmon Crostini, Boursin Cream \$3

Prosciutto Wrapped Asparagus \$3

Fresh Seasonal Melon w/ Prosciutto \$6

Tomato-Mozzarella-Basil Crostini \$7

Salmon Mousse, Cucumber Pedestal \$6

Belgian Endive Filled W/ Gorgonzola, Spinach \$6

Charred Tenderloin Carpaccio, Garlic Crouton, Basil Oil \$8

Roulade of Smoked Salmon, Black Bread \$6

Red Bliss Potato, Sour Cream, Caviar \$6

Lobster Medallions, Saffron Aioli \$10

Fresh Strawberries, Sweet Mascarpone Cheese, Caviar\$12

Grilled Shrimp Toast, Cajun Remoulade \$6

Chili Marinated Oysters \$8

Olive Tapenade, Toasted Pita Chips \$6

Cinnamon-Raisin Crouton, Italian Mascarpone, Fresh Strawberries \$7

VALENCIA'S SEATED DINNER

PRIX FIXE MENU | \$70 PP

1st Course | Select 1

Seasonal Salad

chef's selection of the markets in season greens and produce, lemon vinaigrette

Caesar salad

chopped romaine lettuce, shaved parmesan, caesar dressing

2nd Course | Select 2 for your guests to choose from

Cajun Chicken Pasta

rigatoni, blackened chicken, bell peppers, onions

Roasted Chicken

semi-boneless half chicken, pibil sauce, orange supreme, pickled onions, cilantro, rice, corn tortillas

Blackened Salmon & Shrimp

garlic fried rice, grilled broccolini, teriyaki glaze

Steak Frites

12 oz hanger steak, herb butter, french fries

Grilled New York Strip

12 oz strip steak,mashed potatoes, greenbeans, mushrooms Seasonal Vegetarian Option please inquire for current selection

Dessert | Select 1

Tres Leches Cake - sponge cake, three milk mixture, whipped cream, fresh strawberries, cinnamon

Fudge Brownie Cake - caramel, vanilla ice cream

Churros - dulce de leche

VALENCIA'S SEATED DINNER

GENERAL INFORMATION

Guarantees

The guest guaranteed is due by 11:00am, (5) business days prior to the function. After this time, the guarantee may be increased, but may not be lowered. Should the guaranteed number not be received at the above time and date, the expected numbers from the contract will become the guaranteed number.

Parking

Parking Rates Vary. Please inquire to event manager and or sales coordinator for event and or meeting space rates. Standard Rates:

- -Self-Parking Discounted rate of \$15.00per vehicle, reduced rate from \$35.00per vehicle.
- -Valet Available for \$21.00Per Vehicle
- -Pre-Paid Parking Packages Available

Food & Beverage

All Food and Beverage, including alcohol, must be purchased through the hotel and served only by Hotel Staff.

Service Charge & Sales Tax

The food and beverage functions for your Event will be subject to applicable tax and service charges. Currently, all food and beverage are subject to a 18% service charge which is paid solely to the employees serving your function (limited to wait staff, service employees and service bartenders), and a separate 6% administrative fee. The administrative fee defrays overhead costs associated with your function and no part of it is paid to the service employees.

Labor Charges

Carvers and Station Attendants are available at a \$200 each. Overtime rate beyond each 4-hour shift is \$100 for each additional hour. Should extra servers or bartenders be requested above the normal staffing levels, their fee will be \$200 per server. Labor fees are subject to California State Sales Tax.

VALENCIA'S SEATED DINNER

GENERAL INFORMATION - CONTINUED

Decorations

Arrangements for Floral Centerpieces, Special Props and Decorations is booked at host's discretion. All decorations must meet with the approval of the Anaheim Fire Department. The Hotel will not permit the affixing of anything to the walls or ceiling of rooms. Any cleanup of decoration and or damages are subject to Cleaning/Damage Fee of \$250.00.

Security

The Hotel may require security officers for certain events. For the Safety & Security of the Hotel we require only to use the Hotel Approved Security Vendor. The Hotel strictly enforces a "no weapon" policy for all security functions on the property. Hotel Loss Prevention Officers are available at competitive rates. For further details contact your Event Manager