



Catering Bid – Off-site Weddings 2016

Per Person Pricing is All-Inclusive & Based on Style of Service & Number of Guests.
Children are half-price.

Number of Adults	Buffet Style	Buffet / Family Hybrid	Family Style
100+ adults	\$35	\$42	\$52
150+ adults	\$32	\$39	\$49

Prices include the following services & products

Your choice of Heavy hors d'oeuvres menu (pick 10) or Traditional entrée buffet.

Staffing for set-up, food service, bussing tables, cake cutting, clean-up.

China plates, linen napkins, silverware, linen tableclothes.

Liability insurance on product & service.

Sales Taxes and Service Charges are included in the price.

Gratuity is not included, but suggested.

A personal tasting appointment is provided for you approximately 2 months before the event to choose your exact menu items and to discuss the details of your event.

Booking & Payments

\$1,200 due to confirm the date & package. This is payable with cash, check or credit card. You will receive a **confirmation letter** which will guarantee pricing & payment details.

This deposit applies toward your event costs and is 100% non-refundable if you change plans, no exceptions. The guest count is due 10 days before your event, and the final payment is due 8 days before your event, in the form of a **Cashier's Check only**.

Event Host is Responsible to Provide the Following

- 1) Private Event Space.
- 2) Rental of Furniture: Set-up & Removal of Rental Furniture.
- 3) Decorating – all setup/removal of flowers, centerpieces, etc.
- 4) Band, DJ, live musicians &/or other entertainment.
- 5) Wedding Cake – Californos will cut (See bakery menu for our offerings).

Descriptions of Services

Buffet Style – Appetizer Station, Main Buffet, Cake Station

Buffet/Family Style Hybrid – Appetizer Station, Family Style Dinner, Cake Station

Family Style – Appetizer, Dinner Course, Dessert – served in courses for each table to share.



CALIFORNOS

WESTPORT

- HEAVY HORS D'OEUVRES MENU (Pick 10)-

—Additional Items \$225 each—

—CHEESES—

- Sliced Basil & Garlic Cheese Torta
- Sliced Swiss & Olive Cheese Torta
- Tri-Color Torta with Sundried Tomato Jam & Pesto
- Watercress Blue Cheese Torta with Walnuts
- Roasted Garlic & White Cheese Torta

—SPREADS—

- Baked Artichoke Chile Cheese Spread
- Black Bean Spread with Pico & Fried Tortilla Chips
- Spicy Roasted Pepper Hummus
- Shrimp and Salmon Paté with Dill Sauce
- Warm Honey Blue Cheese Spread

—DISPLAY—

- Grilled & Raw Vegetables with Creamy Garlic
- Fruit with Chocolate Sauce
- Antipasta with Olives & Cheese

—APPETIZERS—

- Tomato & Goat Cheese Bruschetta
- Primavera Pinwheels with Ham Turkey & Cheese
- Shrimp Tostadas with Guacamole & Pico
- Chicken Tostadas with Guacamole & Pico
- Roast Beef Pinwheels with Tomato & Cheddar
- Spicy Tortilla Pinwheels with Cumin

—SANDWICHES—

- Roast Beef Sandwiches with Fried Onion Rings
- BLT & Egg Sandwiches
- Baked Reuben Sandwiches on Rye
- Chicken Salad on an Angel Biscuit/Scone
- Baked Turkey Sandwich on Focaccia
- Pork Tenderloin Sandwiches
- Baked Crab, Artichoke, & Prosciutto on Muffin

—SPECIALTY—

- Mixed Grill – beef, chicken, shrimp & vegetables served over rice

—HOT HORS D'OEUVRES—

- Baked Pesto Bruschetta
- Grilled Asian Chicken Wings
- Chicken & Bacon Quesadillas with Pico
- Egg Rolls with Spicy Peanut Sauce
- Pasta Diablo w/ Grilled Chicken
- Californos Mac & Cheese
- Rosemary Chicken Mac & Cheese
- Vegetarian Stuffed Mushrooms
- Meatballs & Marinara with Fresh Parmesan
- Thai Meatballs & Spicy Peanut Sauce

—SALADS—

- Caesar Salad with Croutons
- Greek Spinach Salad with Herbed Vinaigrette
- Prospect Salad with Hazelnut Vinaigrette
- Greek Pasta Salad with Herbed Vinaigrette
- Caesar Potato Salad with Bacon & Scallions
- Spinach & Berry Salad, Balsamic Vinaigrette
- Marinated Provolone & Vegetable Salad
- Curried Chicken Penne Pasta Salad
- Shrimp & Angel Hair Pasta with Dill Sauce
- Spicy Peanut-Noodle Salad with Eggrolls

—UPGRADES—

- \$4.75 PER PERSON, PER ITEM & Each of these counts as one of your items**
- Roast Baron of Beef Carving Station
- Traditional Shrimp Cocktail
- Roasted Side of Salmon
- Mini-Gulf Coast Crab Cakes

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CALIFORNOS

W E S T P O R T

- TRADITIONAL ENTREE MENU -

* Special Diets will be accommodated for individuals with notice

—Choose 2 Entrees—

Enchiladas (Choose Beef or Chicken or Potato)
Tacos (Choose Beef or Chicken)
Kabobs (Choose Beef & Chicken or Vegetable)
Mixed Grill with Beef, Chicken & Shrimp
Grilled Salmon Filet
Grilled Parmesan Chicken Strips
Grilled Basil Chicken Strips
Grilled Lamb Chops with Rosemary & Chevre
Fried Chicken Breast
Roast Beef
Chicken Marsala
Italian Sausage & Pesto Lasagna

—Choose 2 Side Dishes—

Grilled & Roasted Veggies (Squash, Potato, Asparagus)
Sauteed Green Beans or Steamed Broccoli or Roasted Carrot
Mashed Potato (Garlic, Wasabi, Lemon, or Chevre)
Pasta Primavera (Olive Oil, Basil, Sauteed Veggie)
Jasmine Rice with Asian Sauce on the side

—Choose 1 Salad—

House Salad (Creamy garlic dressing, tomato, carrot, cucumber)
Berry Spinach Salad (candied pecans, chevre, red onion balsamic vinaigrette)
Greek Spinach Salad (feta, artichoke heart, herb vinaigrette)
Prospect Salad (blue cheese, heart of palm, hazelnut vinaigrette)
Caesar (parmesan, crouton, creamy roasted garlic dressing)

—Choose 2 Appetizers —

Antipasta (Meat & Cheese)
Fresh Fruit Assortment
Tomato Bruschetta
Baked Pesto Bruschetta
Artichoke Chili Cheese Spread & Crackers
Tri-Colored Cheese Torta & Crackers

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CALIFORNOS

W E S T P O R T

- INCLUSIVE FULL BAR PACKAGES-

**4-Hours of an open bar, includes bartender, tax, service fee
Wine Glasses, plasticware, ice, mixers, supplies included.**

FULL OPEN HOUSE (\$12 per person package)

Design Your Own Signature Drink!

LIQUORS

DRAFT BEER

CALIFORNIAN WINES*

Popov Vodka
Jim Beam Bourbon
Aristocrat Gin
Castillo Rum
Montezuma Tequila
Inverhouse Scotch

Bud Light
O'Douls (N/A) upon request.

Crane Lake Chardonnay
Crane Lake Merlot
Beringer White Zinfandel

*ADD Boulevard Beers - \$2.50 per person
SUB Cabernet Sauvignon or Pinot Grigio for House Wine - \$2.50 p.p.*

CALL (\$16 per person package)

LIQUORS

DRAFT BEER

CALIFORNIAN WINES*

Tito's Vodka
Jack Daniels Bourbon
Bombay Gin
Bacardi Rum
Cuervo Gold Tequila
J & B Scotch

Boulevard Pale Ale
Boulevard Wheat
Bud Light

Crane Lake Pinot Grigio
Crane Lake Cabernet Sauvignon
Beringer White Zinfandel

PREMIUM (\$20 per person package) *Call Brands are also available with notice. Glass only: \$3 per person*

LIQUORS

DRAFT BEER

CALIFORNIAN WINES*

Absolut Vodka
Crown Royal
Maker's Mark Bourbon
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
Cuervo Gold Tequila
Dewars Scotch

Boulevard Pale Ale
Boulevard Wheat
Bud Light

Lotus Chardonnay
Project Paso Cabernet Sauvignon
Crane Lake Moscato

**Wine Brands Subject to Availability*

Specialty Kegs, Bottled Beers may be added to package. No shots offered.
Additional (5th) hour of open bar service - \$750; Festive champagne toast - \$3.75 per person;
Bar Packages provide 2 bartenders. Additional bartenders & setups \$350 each.

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CALIFORNOS

B A K E R Y

All items are handmade in our bakery.

<p><u>Custom Tiered Wedding Cakes</u></p> <p>\$4 per person</p> <p>Cake cutting complimentary with Californos wedding package!</p> <p>Please schedule your cake tasting now!</p>		<p><u>Assorted Cookies & Bars</u></p> <p>Includes two cookies or one bar \$2.75 per person</p> <p>chocolate chip, oatmeal raisin, iced poppy seed sugar, double chocolate crinkles, chocolate peanut butter, peanut butter, M&M, cherry cheesecake, white chocolate mans, snickerdoodle, gooey butter bar, cream cheese brownie, candied lahvosh, cookie brittle, lemon bars & more!</p>																														
<p>Fruit Filling \$0.75 per person</p> <p>Cupcakes \$2.50 per cupcake (24 minimum per flavor)</p> <p>Mini-Cupcakes \$1.50 per cupcake (24 minimum per flavor)</p> <p>Sheet cake \$4 per person (2" slices)</p> <p>Multi-colored layers \$12 per cake upgrade (Baby Reveal)</p>		<p style="text-align: center;"><u>Pies</u></p> <p>9" Pies \$28 feeds 10</p> <p style="text-align: center;"><u>Select from:</u></p> <p>lemon meringue, peanut butter, sour cream apple, chocolate, pumpkin, pecan</p> <p>blueberry, cherry, blackberry, raspberry</p>																														
<p style="text-align: center;"><u>Frosting Flavors</u></p> <p>cream cheese, butter cream, fudge, chocolate mousse, citrus, caramel, peanut butter, cinnamon buttercream</p>	<p style="text-align: center;"><u>Cake Flavors</u></p> <p>buttermilk-white, chocolate, tuxedo, red velvet, black bottom, carrot, blueberry citrus, gluten-free mocha fudge</p>																															
<p style="text-align: center;"><u>4-Layer Cakes</u></p> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">6" Round</td> <td style="width: 40%;">\$30</td> <td style="width: 30%;">feeds 8</td> </tr> <tr> <td>8" Round</td> <td>\$40</td> <td>feeds 16</td> </tr> <tr> <td>9" Round</td> <td>\$50</td> <td>feeds 24</td> </tr> <tr> <td>12" Round</td> <td>\$70</td> <td>feeds 32</td> </tr> <tr> <td>14" Round</td> <td>\$90</td> <td>feeds 40</td> </tr> </table> <p style="text-align: center;"><u>6-Layer Cakes</u></p> <table style="width: 100%; border: none;"> <tr> <td style="width: 30%;">6" Round</td> <td style="width: 40%;">\$40</td> <td style="width: 30%;">feeds 12</td> </tr> <tr> <td>8" Round</td> <td>\$50</td> <td>feeds 24</td> </tr> <tr> <td>9" Round</td> <td>\$60</td> <td>feeds 30</td> </tr> <tr> <td>12" Round</td> <td>\$80</td> <td>feeds 40</td> </tr> <tr> <td>14" Round</td> <td>\$120</td> <td>feeds 50</td> </tr> </table>		6" Round	\$30	feeds 8	8" Round	\$40	feeds 16	9" Round	\$50	feeds 24	12" Round	\$70	feeds 32	14" Round	\$90	feeds 40	6" Round	\$40	feeds 12	8" Round	\$50	feeds 24	9" Round	\$60	feeds 30	12" Round	\$80	feeds 40	14" Round	\$120	feeds 50	<p style="text-align: center;"><u>Tarts</u></p> <p>9" Savory or Sweet Tart \$28, feeds 12</p> <p style="text-align: center;"><u>Savory (pick 2-3):</u></p> <p>tomato, basil, goat cheese, spinach, provolone, swiss, mushrooms, kalamata olives</p> <p style="text-align: center;"><u>Sweet (pick 1):</u></p> <p>raspberry chocolate, ganache, fruit, lemon, cheesecake, gluten-free mocha fudge</p>
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<p>TALK TO US ABOUT CUSTOM DESSERT IDEAS!</p> <p>DELIVERY IN METRO AREA: \$75</p> <p>PRICES DO NOT INCLUDE TAX OR GRATUITY</p> <p style="text-align: center;">STAFF@CALIFORNOS.COM</p> <p style="text-align: center;">816.531.1097</p> <p>CHECK OUT OUR PINTEREST PAGE: WWW.PINTEREST.COM/CALIFORNOS/</p>																																