



W E S T P O R T

4124 Pennsylvania Ave Kansas City, MO 64111
816.531.1097 staff@californos.com

Catered Hors d'Oeuvres from Californos

Hors d'oeuvres:

Chef's Choice is a \$2 per person discount!

(Minimum)	Pick 3	\$15.00 per person
	Pick 4	\$18.00 per person
	Pick 5	\$20.00 per person
	Pick 6	\$23.50 per person
	Pick 7	\$27.00 per person
	Pick 8	\$30.50 per person
	Pick 8	\$35.50 per person, Mixed Grill Upgrade Included!

Included - disposable napkins, plates and forks

Additional Fees: Sales Tax Applies

\$25 Delivery Fee for Evening Delivery or Out of Area Delivery OR

\$75 Fee for Weekend Evening Delivery or Out of Area Delivery

Add Ons:

Rollup (linen napkin, forks, knife)	\$3 per person
China plates	\$1.25 entrée plate, \$0.50 appetizer/dessert plate
Table linens (white or black)	\$7 each
Server	\$75 per hour (2 hour minimum)

Hosted Bar (optional):

See enclosed Beverage Sheet for pricing details

Bartender - \$50 per hour (plus one hour for setup and cleanup)

Beverages are kept on a tally basis, limited to what you want available and/or your budget.

We'll provide ice, plastic cups, cocktail napkins, and other bar service necessities.

Glassware is an additional cost.

Dessert Options:

We would be happy to make a cake or other dessert for you!

See our enclosed Bakery Sheet for more information.

Guaranteed minimum guest count and confirmation of delivery details

(Time for delivery and pickup, address, and menu) are due one week prior to event.

If you would like to book your event, please be ready to place a **non-refundable deposit of \$75.00**. This deposit will be applied towards your final balance. Final balance is due the day of your delivery and is payable by cash, check from your company/organization, MasterCard/Visa.

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CALIFORNOS
W E S T P O R T

- HEAVY HORS D'OEUVRES BUFFET -

—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 Cream Cheese

—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 \$5 PER PERSON UPGRADE—

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

—PIZZAS—

Artichoke Chicken & Cheese
Five-Cheese & Tomato with Roasted Garlic Spread
Greek Chicken & White Cheese
Italian Sausage & Marinara
Thai Veggie with Spicy Peanut Sauce
Black Bean, Chicken, Pico & Creamy Garlic

—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 with Balsamic Vinaigrette
Marinated Provolone & Vegetable Salad
Curried Chicken Penne Pasta Salad
Shrimp & Angel Hair Pasta with Dill Sauce
Spicy Peanut-Noodle Salad with Eggrolls

—HOT HORS D'OEUVRES—

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

—UPGRADES—

\$4.75 PER PERSON FOR ANY ITEM BELOW
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

–Beverage Menu with Pricing–

Please inform us of your plans for the bar at least two weeks prior to your event.

Wine is charged by the bottle, mixed drinks and beers are charged by the drink.

Soft drinks, coffee, tea are \$2 per glass. Champagne toast is available for \$3.50 per person.

You can limit the bar however you like.

You may provide drink tickets to your guests; we tally their choice of beverage according to cost.

LIQUORS

HOUSE (\$5.00)

Popov Vodka
 Jim Beam Bourbon
 Aristocrat Gin
 Castillo Rum
 Gomez Tequila
 Bellows Scotch

CALL (\$5.50)

Beefeaters Gin
 Bombay or Tanqueray Gin
 Smirnoff Vodka
 Bacardi Rum
 Jack Daniel's Bourbon
 Cuervo Tequila – Silver
 J&B Scotch
 V.O.

PREMIUM (\$5.75+)

Absolut or Stoli Vodka
 Captain Morgan's Rum
 Makers Mark
 Crown Royal
 Dewars or Johnny Walker Red
 Cuervo Tequila – Gold
 Bombay Sapphire – Gin

BEER

DRAFT BEER

(\$3.50)
 Bud Light
(\$3.75)
 Boulevard Pilsner
(\$4.25)
 Boulevard Pale Ale
 Boulevard Wheat
(\$5.00)
 Peroni

DOMESTIC BOTTLES

(\$4.00)
 Bud Light
 Budweiser
 Miller Lite
 Coors Lite
 Michelob Ultra
(\$4.25)
 Boulevard Pale Ale
 Boulevard Wheat

PREMIUM BOTTLES

(\$4.75)
 Heineken
 Amstel Lite
 Fat Tire
 Corona
 Warsteiner (NA)

WINES

*see our full wine list for more options (all wines are subject to availability)

HOUSE* (\$20.00)

Crane Lake Chardonnay
 Crane Lake Merlot
 Glen Ellen White Zinfandel

CALL* (\$23.00)

Coastal Vines Pinot Grigio
 Coastal Vines Cabernet
 Crane Lake White Zinfandel

PREMIUM* (\$29.00)

Llai Llai Chardonnay
 Blackstone Merlot
 Project Paso Cabernet
 Crane Lake White Zinfandel

PRICES DO NOT INCLUDE TAX OR GRATUITY

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CALIFORNOS

B A K E R Y

Assorted Cookies & Bars

Includes 2 cookies or one bar \$2.50 per person

Chocolate chip, mans, oatmeal raisin, gooey butter bar, cream cheese brownie,
Poppy seed sugar, double chocolate crinkles, chocolate peanut butter, peanut butter, M&M,
Candied lahvosh, cookie brittle, cherry cheesecake, chocolate almond caramel & more!

Cakes

4-Layer

4" Round	\$30	feeds 8
9" Round	\$60	feeds 20
12" Round	\$90	feeds 30
14" Round	\$120	feeds 40

6-Layer

4" Round	\$45	feeds 12
9" Round	\$80	feeds 25
12" Round	\$120	feeds 40
14" Round	\$150	feeds 50

Cupcakes	\$2 per cupcake (one flavor, \$45 minimum)
Mini-Cupcakes	\$1 per cupcake (one flavor, \$45 minimum)
Sheet cake	\$3 per person (2" slices)
Custom Wedding	\$3 per person
Fruit Filling	\$0.75 per person

Cake flavors

Buttermilk-white, chocolate, tuxedo,
Blueberry lemon, red velvet, black bottom, carrot cake

Frosting flavors

Vanilla bean, fudge, chocolate mousse, citrus, butter cream,

Tarts

9" Savory	\$25	feeds 12
Build Your Own: tomato, basil, goat cheese, spinach, provolone, mushrooms, olives, swiss		
9" Sweet	\$25	feeds 12
Raspberry chocolate, ganache, fruit, lemon, cheesecake		

Pies

9" Pies	\$20	feeds 10
Fill Yours: lemon meringue, peanut butter cup, sour cream apple, chocolate meringue, pumpkin, pecan		
\$5 Upgrade: blueberry, cherry, blackberry, raspberry		

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