



## Catering Bid – Off-site Weddings

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.

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# CALIFORNOS

W E S T P O R T

**- 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

♦Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

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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

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

DRAFT BEER

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

*ADD Boulevard Beers - \$2.50 per person*

*SUB Cabernet Sauvignon or Pinot Grigio for House Wine - \$2.50 p.p.*

CALIFORNIAN WINES\*

Crane Lake Chardonnay  
Crane Lake Merlot  
Beringer White Zinfandel

**CALL ( \$16 per person package )**

LIQUORS

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

DRAFT BEER

Boulevard Pale Ale  
Boulevard Wheat  
Bud Light

CALIFORNIAN WINES\*

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

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

DRAFT BEER

Boulevard Pale Ale  
Boulevard Wheat  
Bud Light

CALIFORNIAN WINES\*

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 (5<sup>th</sup>) hour of open bar service - \$750; Festive champagne toast - \$3.75 per person;  
Bar Packages provide 2 bartenders. Additional bartenders & setups \$350 each.