



W E S T P O R T

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## Catered Hors d'Oeuvres Delivered

### Hors d'oeuvres:

(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	
	\$150 Fee for 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:

Please Download our Custom Bakery Menu for Dessert Options.

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—**

\$5.25 PER PERSON FOR ANY ITEM BELOW  
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

### –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

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##### 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

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##### 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)

Crane Lake Pinot Grigio  
 Crane Lake Cabernet  
 Crane Lake White Zinfandel

##### PREMIUM\* (\$29.00)

Lotus Chardonnay  
 Blackstone Merlot  
 Project Paso Cabernet  
 Crane Lake White Zinfandel

PRICES DO NOT INCLUDE TAX OR GRATUITY