



Inclusively Priced Reception at Californos

Option 1: Tally Bar or Cash Bar

For \$58.50 per person, Californos will provide:

Private Space, 8-item Heavy Hors d' Oeuvres Buffet – Mixed Grill Upgrade Included!
Facility Setup & Cleanup, Staffing, White Linens & Dinnerware
We'll tally hosted drinks as ordered, and/or you can let guests purchase drinks.
This is not a timed event; you can cut off the bar when you choose.

Option 2: Open House Bar

For \$78 per person (100+ guests), or for \$88 per person (50-99 guests),
Californos will provide:

Private Space, 8-item Heavy Hors d' Oeuvres Buffet – Mixed Grill Upgrade Included!
Facility Setup & Cleanup, Staffing, White Linens & Dinnerware
This option will cover an Open House Bar of cocktails beer & wine for a 3-hour event!
Extra Hour - \$575 / Extra half hour \$350

A non-refundable deposit of \$500 will book your date & will be applied towards your event.
The Balance is due at the beginning of the event in either a Company Check or
MasterCard/Visa. We would be glad to provide you with a bill as soon as we receive the
guaranteed minimum guest count, one week before the event. Please also submit your menu
& other final details at least three weeks prior to your event.

Other Info. – Valet service \$350 to host valet parking. Parking is readily available on Mill Street.
Baby Grand Piano - \$100 rental; Projector - \$125 rental; 50" Flat Screen TV - \$150; Mic./Audio \$55 rental.

Please feel free to contact us via email staff@californos.com or by phone 816.531.1097 with
any questions/concerns you may have, would like a tour, or if you would like to place your
deposit.

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CALIFORNOS

WESTPORT

- HEAVY HORS D'OEUVRES BUFFET MENU -

—SIGNATURE DISH—

Mixed Grill: Beef, Chicken, Shrimp, Vegetables & Rice ♦

—HARVEST—

Grilled & Raw Vegetables with Creamy Garlic
Fruit with Chocolate Sauce
Antipasto with Meats, Cheeses, Relish

—APPETIZERS—

Baked Pesto Bruschetta
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

—MINI SANDWICHES—

Roast Beef with Herbed Butter & Fried Onion Rings
BLT & Egg Sandwiches
Baked Reuben Sandwiches on Rye
Chicken Salad on an Angel Biscuit
Baked Turkey on Focaccia
Pork Tenderloin, Dijon Butter, Multi-grain
Baked Crab, Artichoke, Swiss & Prosciutto on Muffin

—CHEESES—

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

—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 Bacon & Blue Cheese Spread

—FLATBREADS—

Artichoke Chicken & Cheese
Five-Cheese & Tomato with Roasted Garlic Spread
Italian Sausage & Marinara
Thai Veggie Pizza
Black Bean & Chicken, Pico & Creamy Garlic

—SALADS—

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

—HOT HORS D'OEUVRES—

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

—UPGRADES—

Add \$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
Pass two appetizers for an hour - \$375
Additional food items: \$275 per item

♦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

- INCLUSIVE FULL BAR PACKAGES-

FULL OPEN HOUSE Includes glass wine goblets *Design Your Own Signature Drink!*

<u>LIQUORS</u>	<u>DRAFT BEER</u>	<u>CALIFORNIAN WINES*</u>
Popov Vodka	Bud Light	Crane Lake Chardonnay
Jim Beam Bourbon	<i>O'Douls (N/A) upon request.</i>	Crane Lake Merlot
Aristocrat Gin		Beringer White Zinfandel
Castillo Rum		
Montezuma Tequila	<i>ADD Boulevard Beers - \$3.50 per person</i>	
Inverhouse Scotch	<i>SUB Cabernet Sauvignon or Pinot Grigio for House Wine - \$3.50 per person</i>	

CALL (\$8 per person upgrade) *Glassware only (no plasticware): \$4 per person with any package*

<u>LIQUORS</u>	<u>DRAFT BEER</u>	<u>CALIFORNIAN WINES*</u>
Tito's Vodka	Boulevard Pale Ale	Crane Lake Pinot Grigio
Jack Daniels Bourbon	Boulevard Wheat	Crane Lake Cabernet Sauvignon
Bombay Gin	Bud Light	Beringer White Zinfandel
Bacardi Rum		
Cuervo Gold Tequila		
J & B Scotch		

PREMIUM (\$14 per person upgrade) *Call Brands are also available with notice.*

<u>LIQUORS</u>	<u>DRAFT BEER</u>	<u>CALIFORNIAN WINES*</u>
Absolut Vodka	Boulevard Pale Ale	Lotus Chardonnay
Crown Royal	Boulevard Wheat	Project Paso Cabernet Sauvignon
Maker's Mark Bourbon	Bud Light	Crane Lake Moscato
Tanqueray Gin		
Bacardi Rum		<i>*Wine Brands Subject to Availability</i>
Captain Morgan Rum		-----
Cuervo Gold Tequila		BEER/WINE ONLY = same cost as house bar
Dewars Scotch		but beers/wines will be upgraded to Call Level.

Specialty Kegs, Bottled Beers may be added to package. No shots offered.

Outdoor cocktail hour is bar set-up (3rd bar) - \$550; Festive champagne toast - \$5.75 per person;

Non-Inclusive Packages: House (\$5.75 per drink); Call (\$7.50 per drink); Premium (\$9.00 per drink)