



W E S T P O R T

- PRIVATE DINNER AT CALIFORNOS -

Deposit - \$550 paid to Californos will book your private event date & space. You receive a confirmation.

The deposit is non-refundable but will apply toward your event.

Balance – Balance is due on the evening of the event: Cash, MC, VISA, Company Check.

Details – Menu, Service, Pricing, Details are due 3 weeks before your event. Guest count is due 8 days out.

Pricing Options

- A) **All-Inclusive.** Venue, Food, Drinks. Sales Tax & Service Charges included. Budget early and stick to it.
- B) **Non-Inclusive.** Menu Price, + Tally Drinks (see bar sheet), + Room Rental (see room prices below) ,
Add service charge 20% of bill. Add sales tax later (10.85%). Weddings must be inclusive package.

Menu Options

- A) Choose One from 8 different Menus for **Plated Dinner Menu** (guests are served at their seats).
- B) Choose One from 8 different menus for **Dinner Buffet Menu** (guests make their own plates).
- C) Choose 8 various items from the **Heavy Hors d'Oeuvres Buffet Menu**

Tasting: Arranged for \$125 Fee, enjoy our restaurant on your time, or attend an open house here.

Bar Set-Up Options

- A) **Inclusive Plated Dinner** - Open Bar for 1 hour (Course 1), Water & Wine service at tables (2 Rounds, Courses 2-3), Coffee served (Course 4). You may purchase additional time of open bar.
- B) **Inclusive Buffet Dinner** – Open bar for up to 3 hours. Water served at table. You may purchase additional hour of open bar - \$625 per hour if house package. \$650 for Call Bar. \$700 for Premium.
- C) **Full House Bar** – Inclusive package provides this. You may choose to upgrade to Call Level, Premium Level, or have special items added. Inclusive Packages: You may choose to skip the mixed drinks, and provide Call level beers & wines for house bar price.
- D) **Tally Bar (Non-Inclusive)**– We can tally drinks as they are consumed (not available for weddings).
- E) **Cash Bar** – Fee of \$350. Includes soft bar for your guests. Guests can buy their own drinks using cards or cash. Cash bar options are unavailable for rehearsal dinners or weddings. See bar sheet for prices.

Private Spaces & Capacities (Included with All-Inclusive Package; Additional for Non-Inclusive.

Ballroom (\$750), Westport Room (\$600), Saloon (\$500), Library (\$500), Bistro (\$1,200).
North Deck or South Deck are available for an outdoor cocktail hour - \$550 fee for set-up.

Other – 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.

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CALIFORNOS

WESTPORT

Plated Dinner Menus

Course 1 – Pesto Bruschetta & Tri-Colored Cheese Torta

Course 2 – House Salad with Balsamic vinaigrette

Course 3 – Choose ONE MENU for your event, from the options in the table below

Course 4 – Mocha Fudge Cake (gluten free), whipped cream

		Inclusive – Non-Inc.	
Menu #1* <i>*RSVP Entrées 8 days prior</i>	Guests Choose: Grilled Beef Filet with Maitre'D Butter♦or	\$88	\$58
	Grilled Atlantic Salmon with Soy Vinaigrette♦ or	\$78	\$48
	Grilled Parmesan Encrusted Chicken Breast	\$68	\$38
Menu #2	Italian Sausage Lasagna	\$66	\$36
Menu #3	Herb-Roasted Beef Tenderloin♦	\$82	\$52
Menu #4	Herb-Roasted Beef Tenderloin & Grilled Atlantic Salmon♦	\$92	\$62
Menu #5	Herb Roasted Beef Tenderloin & Grilled Chicken Breast♦	\$80	\$50
Menu #6	Parmesan Chicken Breast & Grilled Atlantic Salmon♦	\$72	\$42
Menu #7	Mixed Grill with Beef, Shrimp, Chicken, Rice & Vegetables♦	\$70	\$40
SPECIAL DIET	Vegetarians, Vegans, Gluten Free, Other	\$72	\$42
CHILDREN	Spaghetti & Meatballs, Chicken Fingers, Other	\$24	\$19

Buffet Dinner Menus

Appetizer Station, Buffet Station with Salad, Entrée, Sides, Dessert.

Prices are based on the entrée. Please choose one menu for your guests.

Additional Entrees can be accommodated - \$350 surcharge, each additional option.

		Inclusive – Non-Incl.	
Menu #10	Chicken Enchilada Fiesta	\$62	\$32
Menu #11	Chicken Marsala with Sauteed Mushrooms	\$64	\$34
Menu #12	Italian Sausage Lasagna	\$62	\$32
Menu #13	Fried Chicken Breast	\$66	\$36
Menu #15	Basil Garlic Chicken Strips	\$62	\$32
Menu #16	Parmesan Chicken Breast & Grilled Atlantic Salmon♦	\$72	\$42
Menu #17	Mixed Grill with Beef, Shrimp, Chicken, Rice & Vegetables♦	\$70	\$40

Heavy Hors d'Oeuvres Buffet Menu

		Inclusive – Non-Incl.	
Menu #18	Choose 8 Items, Including Mixed Grill Specialty ♦	\$78	\$48

Prices are per person. See Page 1 for explanation of Inclusive vs. Non-Inclusive Pricing.

Menus #1, 3, 4, 5, 6, 11, 13, 15, 16 come with mashed potato & roasted vegetable.

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

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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)