



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

## W E S T P O R T

### 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**

		<b>Inclusive – Non-Incl.</b>	
Menu #1*	<b>Guests Choose:</b> Grilled Beef Filet with Maitre'D Butter or Grilled Atlantic Salmon with Soy Vinaigrette or Grilled Parmesan Encrusted Chicken Breast	\$88	\$58
<i>*RSVP Entrées</i>		\$78	\$48
<i>8 days prior</i>		\$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
<b>SPECIAL DIET</b>	Vegetarians, Vegans, Gluten Free, Other	\$72	\$42
<b>CHILDREN</b>	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.

		<b>Inclusive – Non-Incl.</b>	
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

		<b>Inclusive – Non-Incl.</b>	
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.**

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**CALIFORNOS**

W E S T P O R T

**- 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

**Notes:**

***Pass two appetizers for an hour - \$375***

***Additional food items: \$275 per item***

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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		<b>BEER/WINE ONLY</b> = 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 (3<sup>rd</sup> 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).**

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# CALIFORNOS

## B A K E R Y

All items are handmade in our bakery. Dinner menu #18 does not come with dessert.

### Custom Tiered Wedding Cakes

\$4 per person  
 Cake cutting complimentary with Californos  
 wedding package!  
 \$45 Cake Plateau or Platter Rental (optional)  
 Please schedule your cake tasting now!

Fruit Filling	\$ .95 per person
Cupcakes	\$2.50 per cupcake (24 minimum per flavor)
Mini-Cupcakes	\$1.50 per cupcake (24 minimum per flavor)
Sheet cake	\$4 per person (2" slices)
Multi-colored layers	\$12 per cake upgrade (Baby Reveal)

### Frosting Flavors

cream cheese, butter cream,  
 fudge, chocolate mousse,  
 citrus, caramel,  
 peanut butter,  
 cinnamon buttercream

### Cake Flavors

buttermilk-white, chocolate,  
 tuxedo, red velvet,  
 black bottom, carrot,  
 blueberry citrus,  
 gluten-free mocha fudge

### 4-Layer Cakes For Any Occasion

6" Round	\$45	feeds 8
8" Round	\$55	feeds 16
9" Round	\$65	feeds 24
12" Round	\$85	feeds 32
14" Round	\$105	feeds 40

### 6-Layer Cakes For Any Occasion

6" Round	\$55	feeds 12
8" Round	\$65	feeds 24
9" Round	\$75	feeds 30
12" Round	\$95	feeds 40
14" Round	\$125	feeds 50

### Assorted Cookies & Bars

Includes two cookies or one bar  
 \$3.50 per person

chocolate chip, oatmeal raisin,  
 iced poppy seed sugar,  
 double chocolate crinkles,  
 chocolate peanut butter, peanut  
 butter, M&M, cherry  
 cheesecake, white chocolate  
 mans, snickerdoodle, gooey  
 butter bar, cream cheese  
 brownie, candied lahvosh,  
 cookie brittle, lemon bars  
 & more!

### Pies

9" Pies     \$38     feeds 10

### Select from:

lemon meringue, peanut butter,  
 sour cream apple, chocolate,  
 pumpkin, pecan  
  
 blueberry, cherry,  
 blackberry, raspberry

### Tarts

9" Savory or Sweet Tart  
 \$38, feeds 12

### Savory (pick 2-3):

tomato, basil, goat cheese,  
 spinach, provolone, swiss,  
 mushrooms, kalamata olives

### Sweet (pick 1):

raspberry chocolate, ganache,  
 fruit, lemon, cheesecake,  
 gluten-free mocha fudge

TALK TO US ABOUT CUSTOM DESSERT IDEAS!

DELIVERY IN METRO AREA: \$150  
 PRICES DO NOT INCLUDE TAX OR GRATUITY

[STAFF@CALIFORNOS.COM](mailto:STAFF@CALIFORNOS.COM)

816.531.1097

CHECK OUT OUR PINTEREST PAGE:  
[WWW.PINTEREST.COM/CALIFORNOS/](http://WWW.PINTEREST.COM/CALIFORNOS/)

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