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CALIFORNOS

W E S T P O R T

4124 Pennsylvania Ave Kansas City, MO 64111
816.531.1097 staff@californos.com

Party at Californos!

There are three categories to consider when hosting a party at Californos: Food, Beverage and Space.
Tax of 11.10% and Minimum Service Charge of 20% will be added to subtotal.

Although we do not set a time limit on these types of events,
Please keep in mind our closing times of 11pm Mon-Thur and 1am Fri-Sat.

Food: Hors d'oeuvres (see enclosed list for choices)

(Minimum)	Pick 3	\$16.00 per person
	Pick 4	\$19.00 per person
	Pick 5	\$21.00 per person
	Pick 6	\$24.50 per person
	Pick 7	\$28.00 per person
	Pick 8	\$31.50 per person, No Mixed Grill
	Pick 8	\$35.50 per person, Mixed Grill Upgrade Included!

Beverage: House, Call or Premium Bar Available
(See enclosed Beverage Sheet for pricing details)

Hosted Bar - kept on a tally basis, limited to what you want available and/or your budget
Cash Bar - \$150 fee applies, guests purchase drinks individually
Champagne Toast - \$3.50 per person (plus tax and minimum service charge)

Space: Inclusive of tables, chairs, white linens, facility setup & cleanup
Decorations, centerpieces, entertainment, setup & removal are not provided
\$5 per person Private Room

Dessert Options:

Included in pricing - choose assorted cookies and bars as one of your items!
Order from our bakery - cake, cupcakes, pies & more (see enclosed for ideas & pricing)
Gourmet Plated Desserts - \$6.50 per person
Crème Brulée, Carrot Cake, Chocolate Ganache Tart, or Cheesecake with Fresh Fruit
Bring in your own - \$2.00 per person fee

Non-refundable deposit due to book event: \$250. This deposit will be applied towards your final balance. Final balance is due the day of your event and is payable by cash, MasterCard/Visa.

Menu and event details are appreciated three weeks in advance.

Minimum guest count is due one week prior to the event.

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CALIFORNOS
WESTPORT

- 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—

\$4.75 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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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 \$4.25 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.

A \$150 bartending fee per bartender is due when there is a cash bar or non-hosted element.

LIQUORS

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 Stolli Vodka
 Captain Morgan's Rum
 Makers Mark
 Crown Royal
 Dewars or Johnny Walker Red
 Cuervo Tequila – Gold
 Bombay Sapphire – Gin

BEER

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* (\$22.00)

Crane Lake Chardonnay
 Crane Lake Merlot
 Glen Ellen White Zinfandel

CALL* (\$26.00)

Crane Lake Pinot Grigio
 Crane Lake Cabernet
 Crane Lake White Zinfandel

PREMIUM* (\$30.00)

Llai Llai Chardonnay
 Blackstone Merlot
 Project Paso Cabernet
 Crane Lake White Zinfandel

PRICES DO NOT INCLUDE TAX OR GRATUITY