

# THE SERVED DINNER

Served meal with full table and china service. All served dishes listed are examples.  
Consult the Master Food List or our wedding coordinator for many more options.



## HORS D'OEUVRES

IMPORTED & DOMESTIC CHEESES with ASSORTED BRIE DISPLAY

Draped with assorted grapes, strawberries, sliced breads and fancy crackers  
or choose three hors d'oeuvres from the hors d'oeuvres list

## PLATED SALAD

(Choice of one salad)

## FRESH ROMAINE SALAD

With an assortment of roasted red peppers, zucchini, yellow squash, and gorgonzola-walnut  
filling with broiled yellow tomatoes with a balsamic vinaigrette dressing

## BREAD BASKET

Rosemary focaccia bread, sourdough rolls and wheat rolls with blended butters

## ENTRÉE

### VIENNA CHICKEN BREAST

Stuffed with gorgonzola and walnuts served with a Marsala wine and mushroom sauce  
(or choose from master list)

## SIDES

### MIXED BABY VEGETABLES

OR

GREEN AND YELLOW BEANS with roasted red peppers sautéed in light lemon butter  
ROASTED RED BEE POTATOES with rosemary

OR

WILD RICE with peas and almonds

ALSO SERVED TO THE TABLE: Ice water, iced tea and any client-supplied wine

## PARTIAL BAR PACKAGE

## SPECIAL GOURMET COFFEE BAR

Coffee and decaf with chocolate chips, whipped cream, cinnamon sticks, sugar cubes,  
French vanilla and hazelnut flavorings; black and herbal teas; wedding cookies



## A CHICKEN ENTRÉE SELECTION (OR A VEGETARIAN OPTION)

First 125 guests.....\$78.00 per person

Additional guests over 125.....\$73.50 per person

## CHOICE OF TWO ENTRÉES (ONE CAN BE VEGETARIAN)

First 125 guests.....\$82.00 per person

Additional guests over 125.....\$77.50 per person

SITE SET UP FEE: \$2,875.00

SATURDAY FEE: \$500.00

# THE RANCHO DE LAS FLORES BUFFET



## HORS D'OEUVRES SELECTION

Choice of one cold display or three individual hors d'oeuvres

## DINNER BUFFET

Buffet items are examples. Consult our master food list or our wedding coordinator for many more items.

### CARVED ROAST SIRLOIN

(hand carved by chef)

And served with creamed horseradish and rich beef sauce

### VIENNA CHICKEN BREAST

With gorgonzola and walnut stuffing and served with a Marsala wine and wild mushroom sauce (or choose from master list)

### FRESH PENNE PASTA

With grilled tomatoes, onions and peppers tossed in a rich red wine marinara sauce

### BABY RED POTATOES

With a rosemary butter sauce

### FRESH GRILLED VEGETABLES

Yellow squash, zucchini, broccoli, cauliflower and sliced carrots served in lemon fresh herbs and olive oil

### ROMAINE SALAD

With artichoke hearts, tomatoes, croutons, cucumbers served with a creamy California dressing and a red wine vinaigrette

### FRESH BAKED ROLLS AND GOURMET BREADS

With savory blended butters

### PARTIAL BAR PACKAGE

### SPECIAL BLEND COFFEE AND DECAF BAR

With chocolate chips, whipped cream and cinnamon sticks, French vanilla and hazelnut flavorings; assorted teas; wedding cookies



WITHOUT CARVED BEEF ENTRÉE...SUBTRACT \$1.50 PER PERSON

### ADD ELABORATE WEDDING FRESH FRUIT DISPLAY

With cascading grapes, melons, berries, pineapples, etc....add \$2.50 per person if on the buffet; \$3.50 per person if adding a separate hors d'oeuvres display



## THE RANCHO DE LAS FLORES BUFFET COST

First 75-125 guests.....\$68.00 per person  
Additional guests over 125.....\$54.00 per person

SITE SET UP FEE: \$2,875.00

SATURDAY FEE: \$500.00

# THE CALIFORNIA BUFFET



## HORS D'OEUVRES SELECTION

### FRESH VEGETABLE CRUDITÉS DISPLAY

With a California vegetable dip

OR

### SLICED BAGUETTES AND FANCY CRACKERS

#### WITH ASSORTED TAPENADE

Artichoke, Goat cheese and Sun-dried tomato, Tomato basil and Olive tapenade



Buffet items shown are examples. Consult our master food list  
or our wedding coordinator for many more options

### CARVED TRI TIP OR PULLED KAHLUA PORK

Served with our sweet Apricot BBQ sauce

(or a creamy Horseradish and Dijon Mayonnaise)

### CALIFORNIA CHICKEN

Chicken breast topped with sliced tomato, avocado and pepper jack

With a demi glaze

### ORECCHIETTE PASTA WITH A LEMON CAPER SAUCE

Tossed with Red peppers and Artichoke

### SEASONAL VEGETABLES

With garlic and olive oil

### STRAWBERRY & AVOCADO SALAD

With baby spinach, pistachios and a citrus vinaigrette

### ROSEMARY-OLIVE OIL FOCACCIA BREAD, ZUCCHINI BREAD AND WHOLE WHEAT ROLLS

With blended butter

### PARTIAL BAR PACKAGE

#### SPECIAL BLEND COFFEE AND DECAF BAR

With chocolate chips, whipped cream and cinnamon sticks,  
French vanilla and hazelnut flavorings; assorted teas; wedding cookies

#### OPTIONAL ITEMS:

Choose a fruit or cheese display instead of the crudité...\$2.50 per person

Choose 3 hot hors d'oeuvres instead of the crudité...\$4.95 per person



### THE CALIFORNIA BUFFET COST

First 75-125 guests.....\$62.00 per person

Additional guests over 125.....\$49.00 per person

SITE SET UP FEE: \$2,875.00

SATURDAY FEE: \$500.00

# THE HILLTOP BUFFET

Includes upscale disposable ware, not china or glassware;  
white or ivory linens for buffet and seating tables



## CHICKEN ROMA

Stuffed with artichoke, spinach and imported cheese purée  
and served with a roasted red bell pepper sauce  
(or choose from master list)

## FRESH HAND-ROLLED LASAGNA

(Without meat) Filled with 5 cheeses, sun dried tomatoes, fresh  
basil and fresh spinach, served with a fresh tomato basil sauce

## FRESH GREEN BEANS AND ROASTED RED BEE POTATOES

With tomatoes, onions and garlic (or choose from master list)

## ROMAINE SALAD

With garlic croutons, Parmesan cheese, sliced tomatoes, cucumbers  
and red onions with ranch and Caesar dressing on the side

## FRESH BAKED FOCACCIA BREAD AND GRILLED GARLIC CHEESE BREAD

With savory blended butters and oils

Lemonade, iced tea, tropical punch and purified water



## OPTIONAL ITEMS TO ADD

### FRESH VEGETABLE CRUDITÉS

With decorative display and assorted dipping sauces...add \$3.95 per person

### ELABORATE CHEESE DISPLAY

With cascading grapes and little breads...add \$3.95 per person

### ADD AN ADDITIONAL SIDE DISH

Add \$1.50 per person

### PARTIAL BAR SET UP

Includes portable bar, all ice, cups, unlimited sodas, mineral waters,  
lemons, buckets (ice down and serve all client's beer and wine).

Add \$3.95 per person and one Bartender at \$200.00

### SPECIAL BLEND COFFEE AND DECAF BAR

With chocolate chips, whipped cream and cinnamon sticks,  
French vanilla and hazelnut flavorings; assorted teas; wedding cookies

Add \$1.95 per person



## THE HILLTOP BUFFET COST

First 75-125 guests.....\$62.00 per person

Additional guests over 125.....\$43.00 per person

SITE SET UP FEE: \$2,875.00

SATURDAY FEE: \$500.00

# MASTER HORS D'OEUVRES LIST



## COLD DISPLAYS

### FRESH VEGETABLE CRUDITÉS

With vegetable dip

or

### IMPORTED CHEESE AND BRIE DISPLAY

With strawberries, grapes, imported cheeses and cheese  
blended tortes and with decorative sliced breads



## INDIVIDUAL HORS D'OEUVRES

(displayed or passed)

Sliced baguettes and fancy crackers with assorted tapenade  
(artichoke, goat cheese and sun-dried tomato, tomato basil and olive tapenade)

Fried artichoke hearts stuffed with goat cheese

Crab and shrimp stuffed mushrooms

Almond date rumaki

Gourmet chicken sausage and cheese stuffed mushrooms

Bacon wrapped bananas and peaches with lime BBQ sauce

Spring rolls (vegetable or chicken) with dipping sauce

Spicy chicken sausage and jalapeño cheese stuffed mushrooms

Spinach and pesto with pine nut stuffed mushrooms

Spanakopita pastry diamond (spinach and feta cheese)

Artichoke and parmesan pastry diamond

Wild mushroom tarts

Chicken teriyaki skewers

Asparagus wrapped with prosciutto

Lime chicken skewer with mango and coconut

Grilled eggplant stuffed with goat cheese and sun dried tomatoes

Spicy chicken empanadas

Assorted petite quiche

Grilled baguette with guacamole, brie and sun dried tomatoes

Beef taquito with guacamole sauce

Fried won tons with apricot sauce

Grilled baguette with pesto, melted mozzarella and grilled garlic shrimp

Smoked sliced salmon on baguette with cream cheese, dill and caviar

Handmade tamales (chicken or pork) with tomatillo sauce

Smoked turkey with Swiss cheese in croissant and Dijon

Rumaki with teriyaki glaze

Meatballs with Thai peanut sauce

Caribbean meatballs in spicy BBQ sauce with pineapple and pepper

Tortilla chips with fresh salsa and guacamole chips with dips

Stuffed eggs with assorted toppings

Classic Swedish meatballs

# MASTER SALADS LIST



## STRAWBERRY & AVOCADO SALAD

With baby spinach, pistachios and a citrus vinaigrette

## CLASSIC CAESAR SALAD

With romaine, parmesan, croutons and classic Caesar dressing

## EPICUREAN SALAD

With field greens, caramelized walnuts,  
feta cheese, oranges and raspberry vinaigrette

## ITALIAN CHOP SALAD

With romaine lettuce, garbanzo beans, mozzarella cheese,  
tomatoes, pepperocine, peppers and onions with an Italian dressing

## TOSSED GREEN SALAD

With tomatoes, red onions, cucumbers, zucchini,  
croutons and choice of two dressings

# MASTER SIDE DISH LIST



Wild rice with dried cranberries and almonds  
Rice pilaf with peas and asparagus  
Rice pilaf with vermicelli  
Steamed white rice  
Wild rice with peas and almonds  
Stir fry rice  
Spanish rice with red pepper and black beans  
Spanish rice with carrots and peas  
Cajun rice with tomatoes, onions and peppers  
Garlic parmesan mashed Red Bee potatoes  
Old fashioned mashed potatoes  
Sliced potatoes with onions baked in cream sauce  
Roasted Red Bee potatoes with rosemary  
Potatoes au gratin in cheese sauce  
Petite baked potatoes  
Roasted western potatoes with peppers and tomatoes  
Chinese stir fry noodles with vegetables  
BBQ baked beans with pineapple and peppers  
Black beans with onions and carrots  
Red Bee potatoes with green beans  
Refried beans  
Pinto beans  
Julienne carrots and green beans  
Stir fried Asian vegetables with snow peas  
Buttered corn with three peppers  
Zucchini and yellow squash medley  
Ginger glazed baby carrots  
Corn on the cob  
Fresh green beans with almonds  
Fresh green beans with bacon and onion  
Fresh green beans with tomato  
Fresh asparagus with lemon butter sauce (in season add .50)  
Stuffed twice baked potatoes (add .50)

# MASTER PASTA LIST



## PESTO PENNE PASTA

With grilled vegetables and fresh pesto parmesan cream sauce

## LINGUINE

With wild mushrooms and caramelized onions in a wild mushroom and sherry cream sauce

## CHEESE TORTELLINI

With a walnut and brandy cream sauce topped with chopped roasted walnuts

## GREEK PENNE PASTA

With feta cheese, eggplant, black olives, artichoke hearts, tomatoes, olive oil, lemon juice with spices

## SPAGHETTI

With meat sauce and marinara sauce (meatless) served with grated cheese

## RIGATONI

Baked with ricotta cheese, tomatoes, onions in a tomato basil sauce

## PORTABELLA MUSHROOM AND CHEESE STUFFED RAVIOLIS (ADD .50)

With hazelnut cream sauce

## CARIBBEAN PASTA

With black beans, grilled onions, peppers, tomatoes and mango served with a lime and cilantro tomatillo sauce

## CAJUN PASTA (ADD 1.00)

With grilled sausage, chicken and rock shrimp with a spicy Creole sauce

## STIR FRY PASTA

Asian noodles with pea pods and stir fry vegetables and a ginger soy sauce

## CHOICE OF LINGUINE, BOW TIE OR PENNE PASTA

With one of the following sauces:

Peppercorn with cognac sauce  
Creole sauce with bay shrimp  
Meat sauce with Italian sausage  
Roasted garlic and Chardonnay marinara  
Pesto cream sauce with asparagus  
Hazelnut cream sauce  
Chipotle tequila sauce

Rosemary cream sauce  
Tomato vodka cream sauce  
Wild mushrooms and Marsala wine  
Four cheese parmesan cream sauce  
Fresh pesto sauce with pine nuts  
Roasted red bell pepper and sherry cream  
Gorgonzola and white wine  
Eggplant and artichoke ragu



# MASTER CHICKEN ENTRÉE LIST



## CHICKEN MEDITERRANEAN

Artichoke, olive, tomatoes, roasted garlic and pepper with a spicy red tomato sauce

## TUSCAN CHICKEN BREAST

Stuffed with fontina and goat cheese, sun dried tomatoes, topped with a tomato basil sauce

## BROILED LIME MARINATED CHICKEN BREAST

Topped with chopped tomatillos, cilantro, cucumbers and red onion

## BROILED CITRUS CHICKEN

With mango sauce and topped with diced mangos, coconut and almonds

## BROILED TERIYAKI CHICKEN

Glazed with a ginger soya glaze, d Diced pineapple and grilled peppers

## HERB ROASTED CHICKEN BREAST

Served with a roasted garlic and wild mushroom sauce

## CLASSIC CHICKEN PICATTA

Served with a lemon caper sauce with chopped parsley and grated parmesan cheese

## ROSEMARY CHICKEN BREAST

Served with a sherry cream sauce with leeks

## CAJUN CHICKEN BREAST

Blackened, served with a spicy Creole sauce and rock shrimp

## MESQUITE BROILED CHICKEN (BONELESS)

Served with a Texas BBQ sauce

## CARIBBEAN CHICKEN

Served with a spicy apricot glaze BBQ sauce

## ENGLISH LEMON CHICKEN

Served with a sweet honey glaze and topped with toasted hazelnut

## CHICKEN MOLÉ

Marinated grilled chicken breast with classic molé sauce

## CHICKEN DIJON

With smoked ham & gruyere cheese, served with a Dijon sauce

## CHICKEN FLORENTINE

Stuffed with ricotta cheese, fresh spinach, pine nuts and pesto;  
served with a roasted red pepper sauce

## ALSO AVAILABLE

Duckling, squab, stuffed game hens, capon, free range chicken  
Call for current pricing

## ITEMS AVAILABLE IN PLACE OF CHICKEN ENTRÉE

### SLICED ROAST TURKEY BREAST

Served with a rosemary gravy and cranberry sauce  
(Plus a carver at \$200.00)

### GRILLED SALMON

(add \$2.50 per person)

### HALIBUT FILET

(add \$5.50 per person)

Served Mediterranean (as above)

or with lemon caper sauce

or with pesto cream sauce with fresh dill

or with teriyaki glaze with toasted sesame seed

or with lime and fresh mango-tomatillo pico de gallo



## ITEMS AVAILABLE IN PLACE OF CARVED ROAST SIRLOIN

### CARVED TRI TIP

Sliced to order and served with choice of two of the following:

Peppercorn sauce, creamed horseradish, BBQ sauce,

kahlua BBQ sauce, fresh pico de gallo

### STIR FRY BEEF STEAK

With vegetables and oyster sauce

### ALSO AVAILABLE:

New York Steak, Roast Tenderloin and Filet Mignon Steaks

Call for current pricing

# RANCHO DE LAS FLORES

*The Essence of California™*

## FINANCIAL WORKSHEET 2009

First 75-125 Guests	_____	x	_____	\$	_____
Each Additional Guest	_____	x	_____	\$	_____
				Sub Total	\$ _____
				Service Charge (15%)	\$ _____
SET UP FEE: \$2,875.00					\$ <u>2,875.00</u>
SATURDAY FEE: \$500.00					\$ _____

### ADDITIONAL ITEMS ADDED:

Pole Lights	#	x	_____	\$	_____
Green Market Umbrellas	#	x	\$35.00	\$	_____
Piano Rental	#	x	\$300.00	\$	_____
	#	x	_____	\$	_____
	#	x	_____	\$	_____
				Sub Total	\$ _____
				Sales Tax (7.25%)	\$ _____
				Grand Total	\$ _____

MINIMUM SATURDAY RENTAL 125 PERSONS / SUNDAY RENTAL 75 PERSONS

ALL PACKAGES INCLUDE 5½ HOURS TOTAL CEREMONY AND RECEPTION TIME,  
AND ½ HOUR CLEAN UP

(Please consult Command Performance Caterings for overtime charges.)

Proof of additional insured liability insurance will be required 30 days prior to wedding.

A \$500 security deposit will be due upon final payment (Seven days prior to event).

