

DINNER CATERING

At Choura Events, we recognize what “breaking bread” together inspires in each of us. You can expect to taste the vision of Executive Chef Ryan McIntyre as he creates delicious, culinary works of art. We are engaged with the entire culinary process from hand selecting local produce to utilizing the best provisions. It’s simple—we work to develop a menu with flavorful profiles and innovative pairings.

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CHOOSING A LEVEL OF SERVICE

Once you have decided on a menu, please choose the level of service that matches your plans and budget to help you stretch your event dollars.

Buffet Service On China

Events with less than 20 guests will incur an additional flat fee of \$30.00 | \$5.00 per Guest.

The Catering Staff will deliver your food and beverage, set up the buffet and an attendant will stay & monitor the event. Table Linens and Cloth Napkins are provided for the Buffet and Guest Tables. (Specialty linens are available for an additional charge.) Buffet with China, Glassware, Silverware and Beverages on the table.

Waited Table Service

Events with less than 20 guests will incur an additional flat fee of \$35.00 | \$6.00 per Guest.

Waited table Service with China, Glassware and Silverware. The Catering Staff will set the tables with the appropriate flatware and glassware, serve your food and beverage and service your table. Table Linens and Cloth Napkins are provided for Guest tables.

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

STAFFING FEES

Staffing charges are based on a 4 hour event time, plus set-up and clean-up. These charges are for select menus.

Captain:	\$160	
Event Staff:	\$135	
Bartender:	\$180	(Available with purchase of Choura Bar Service)
Beer & Wine Server:	\$135	
Executive Chef:	\$180	
Chef's Assistant:	\$160	
Overtime:	\$25	(Per staff member, per hour)

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

DINNER ENTREES

Entrees are available as a buffet or as a seated service. If you do not see your favorite entrée here please ask.

Please select your level of service in addition to pricing below.

All of our entrees are served with your choice of Tossed Green Salad (choice of dressing) or Caesar Salad, Chef's fresh vegetables, Garlic Roasted Mashed Potatoes, Roasted Red Potatoes or Rice Pilaf, Fresh Baked Dinner rolls and butter, Choice of Carrot Cake Square, Apple Pandoude or Chocolate Cake Square and Beverage (coffee, iced tea and iced water).

Lemon Rosemary Chicken: \$16.95

Bone in Chicken Breast with Lemon-Caper Beurre Blanc

Chicken Parmesan: \$16.95

Panko Crusted Boneless Chicken Breast with Marinara Sauce

Eggplant Parmesan: \$16.95

Baked Eggplant, Layered with Fresh Mozzarella, Basil, House-Made Marinara Sauce

Grand Marsala: \$16.95

Airline Chicken Breast served with Sautéed Mushrooms, Caramelized Onions, and Classic Marsala Wine Sauce and Gremolata

Roasted Beef Brisket: \$16.95

Braised and Fork-Tender Beef Brisket with Natural jus

Vegetable Risotto: \$16.95

Creamy Risotto with Seasonal Vegetables, Marscapone Cheese, Lemon Zest and Extra Virgin Olive Oil.

Tropical Chicken: \$17.95

Pan Seared Chicken Breast with Fresh Cilantro and Mint

Chicken Cordon Bleu: \$17.95

Panko-Crusted Chicken Breast with Virginia Ham, Swiss Cheese

Chicken Wellington: \$18.95

Boneless Chicken Breast Wrapped in Puff Pastry, Sautéed Mushroom Duxelle and Madeira Wine Demi Glace

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DINNER ENTREES (cont'd)

Asian Inspired Salmon: \$18.95

Pan-Seared Salmon with a Sweet Soy Reduction

Pan Seared Salmon: \$18.95

Salmon with a Lemon-Thyme Vinaigrette

Prime: \$18.95

Slow Roasted Prime Rib with Sea Salt and Fresh Peppercorn Crust, and Classic Au jus

New York Steak: \$20.95

Pan Seared NY with a Natural Pan Sauce

Classic Beef Wellington: \$20.95

Filet Mignon Wrapped in Puff Pastry, Sautéed Mushroom Duxelle, and Madeira Wine Demi Glace

The Filet: \$21.95

Pan Seared Filet Mignon with Natural Thyme jus

Turf and Turf: \$21.95

Seasoned Chicken Breast and Grilled Tri-Tip with a Cabernet Reduction Sauce

Land and Sea: \$26.95

Petite Filet and Pan Seared Shrimp with Classic Béarnaise Sauce

All Entrees can be made without dairy.

We take pride in providing interesting foods that adhere to all diets. If there are food items that you cannot eat or combine with other foods please let our sales staff know. Our Chef would be glad to customize a meal to accommodate your needs.

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DINNER BUFFET SELECTIONS

Please select your level of service in addition to pricing below.

Minimum of 25 guests

You may add an additional Entree to a buffet for \$3.50 per guest

Coffee, Decaf, Iced Tea and Water

A Taste of Asia: \$18.95

Salads:

Chinese Chicken Salad

Shredded Chicken, Baby Romaine, Fresh Thai Basil, Cucumber, Bean Sprouts with Toasted Sesame Vinaigrette

Green Tea Soba Noodle Salad

Asian Herbs, Baby Bok Choy, Shiitake Mushrooms, Fresh Mint with Sweet Soy Vinaigrette

Choose Two Entrees:

Classic Orange Chicken

Crispy Chicken Breast with Fresh Orange Zest and Chili

Spicy Kung Pao! Chicken

Pan Fried Chicken with Dried Chili, Scallions, Toasted Cashews, Cilantro and Spicy Red Chili Sauce

Broccoli and Beef

Tender Pieces of Sautéed Beef with Broccoli Served with Classic teriyaki Glaze

Mongolian Beef

Crispy Beef Dressed in a Sweet and Spicy Soy Sauce with Fresh Garlic, Ginger and Grilled Scallions

Asian Salmon

Pan-Seared Salmon with Spicy Hoisin BBQ Sauce

Choose Two Sides:

Pan Fried Noodles

Chow Mein Noodles with Bean Sprouts, Asparagus, Shiitake Mushrooms and Bok Choy

The Grand's House Fried Rice

Pan Seared Rice with Fresh Peas, Egg, Carrots, Scallions and Fresh Herbs

Vegetable Stir Fry

Assorted Vegetables Sautéed with Fresh Garlic, Ginger, Asian Herbs and Sweet Soy Sauce
Steamed White Rice

Dessert:

Pineapple Upside Down Cake and Almond Cookies

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DINNER BUFFET SELECTIONS (cont'd)

Little Italy: \$19.95

Choose Two Salads:

Antipasti Platter

Roasted Peppers, Marinated Artichokes, Assorted Meats; Salami, Coppa, Sliced Provolone Cheese, Pepperoncini, Assorted Olives

Angel Hair Pasta Salad

Marinated Pasta with Assorted Olives, Capers, Mozzarella Cheese and Roasted Tomato Vinaigrette

Caprese Salad

Mixed Greens, Marinated Mozzarella, Assorted Tomatoes, Fresh Basil and Balsamic Vinaigrette

Orzo Salad

Orzo, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Pesto

Choose Two Entrees:

Chicken or Eggplant Parmesan

Pan Seared Chicken Breast or Baked Eggplant, Fresh Provolone and House-made Marinara

Bistecca

Grilled Tri-Tip with Fresh Lemon, Garlic, Fresh Parmesan and Tomato-Basil Vinaigrette.
Add salmon for \$2

The Grand Penne Pasta

Italian Sausage, Caramelized Onions, Roasted Peppers and Rustic Basil-Alfredo Sauce

Pasta Primavera

Penne Pasta with "Primavera Vegetables" and White Wine Cream Sauce

Served With:

Vegetable Primavera

Grilled Zucchini, Assorted Peppers, Asparagus, Roasted Baby Carrots Seasoned with Garlic-Basil Butter

Fettuccine Olio di Burro

Pasta with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil and Parmesan Cheese

Dessert:

Hazelnut Macaroons and Mini Cannolis

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

DINNER BUFFET SELECTIONS (cont'd)

South of the Border: \$19.95

Salads:

Black Bean Salad

Black Beans with Grilled Corn, Cherry Tomatoes, Queso Fresco and Spicy Honey-Lime Vinaigrette

Mexican Chopped Salad

Mixed Lettuce with Jicama, Radishes, Tomatoes, Crispy Tortilla Chips and Spicy Chipotle Dressing

Choose Two Entrees:

Beef or Chicken Fajitas

Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions and Mixed Peppers
Shrimp Fajitas – Add \$3.00 per person

Beef or Chicken Enchiladas

Slow Roasted and Shredded with Mexican Spices, Home-Made Red Sauce and Spicy Pepper Jack Cheese

Carne Asada

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic and Fresh Herbs

Pollo Asada

Marinated Chicken Breast with Fresh Citrus, Cumin, Garlic and Fresh Herbs

Served With:

Mexican Rice

Refried, Pinto Beans or Black Beans with Queso Fresco
Corn or Flour Tortillas
Home-Made Pico de Gallo

Dessert:

Tres Leches Cake and Banana-Caramel Xangos

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

DINNER BUFFET SELECTIONS (cont'd)

Polynesian Menu: \$19.95

Choose Two Salads:

Old School style Macaroni salad

with Japanese Mayo, carrot and Hawaiian sea salt

Hawaiian style Potato salad

with pickles, cucumber and green peas

Yum Yum salad

mixed greens candied pecans, cherries, crushed pineapple and shredded coconut

Green tea soba noodles

with bok choy, bean sprouts, fresh mint and orange-sesame dressing

Broccoli salad

with smoked bacon, pickled onions, dried cherries, pumpkin seeds and raspberry vinaigrette

Choose Two Entrees:

Teriyaki Chicken

Boneless Chicken breasts marinated in teriyaki sauce, lemon, garlic, and sesame oil

Huli Huli chicken (“turn-turn” chicken)

Our version of barbecued chicken is cooked with “Huli-Huli” Sauce (made with pure Hawaiian brown sugar cane along with soy sauce and fresh ginger)

Hawaiian style chicken

Pan seared chicken breast with crushed pineapple, curry powder and pineapple vinaigrette

SHOYU CHICKEN (sweet soy chicken)

Cubed chicken breast steamed and fried with star anise, honey and spicy hoisin sauce

Kalua pulled pork

Slow cooked pork butt with Alaea sea salt and aromatics

Grilled short ribs, Hawaiian style

Bone in short ribs grilled and marinated with Asian pear, fresh coriander, toasted sesame, soy sauce

Grilled Tri tip with Polynesian influence

Marinated with pineapple, fresh ginger, Thai basil, brown sugar with roasted garlic-soy reduction

“Pu Pu” style spare ribs

Oven roasted and marinated with fresh ginger, garlic, sereno chili and sweet and sour sauce

Teriyaki Salmon

Atlantic Salmon marinated in teriyaki sauce, lemon, garlic, and sesame oil

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DINNER BUFFET SELECTIONS (cont'd)

Mahi Mahi

macadamia and panko crusted Mahi with Sake-Mirin cream sauce

Choose Two Sides:

Steamed rice with fish sauce, scallion and sesame seed

Fried rice with Chinese sausage, pineapple, black pepper and sweet soy

Stir fried vegetables with Shanghai cabbage, shiitake mushroom and Chinese broccoli

Mixed mashed potatoes with Yukon Golds and sweet potatoes

Dessert:

Chef's Choice

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

DINNER BUFFET SELECTIONS (cont'd)

Southern Style: \$19.95

Choose Two Salads:

Old school Mac pasta salad

with julienned vegetables and garlic-mayo

Potato salad

with all the fixins

Mixed greens

with candied pecans, dried cranberries, gorgonzola and balsamic vinaigrette

Cole slaw

with Nappa cabbage, green peas and apple cider vinegar dressing

Romaine salad

with cornbread croutons and spicy Caesar dressing

Choose Two Entrees:

Maple glazed bone-in chicken

Roasted chicken with fresh herbs, garlic and tossed with chili-maple glaze

Fried Chicken

What more can we say.....its fried..

Smothered Chicken breast

Bone-in chicken breast, pan seared with smoked sausage gravy

Pork tenderloin

Grilled, glazed and oven roasted with bourbon bbq sauce

Honey glazed ham

Roasted ham marinated in Dr. Pepper, mustard and pineapple and sweet chili glaze

Tri tip

Grilled tri-tip with brown sugar and chipotle rub

Dirty south ribs

Tender spare ribs marinated jalapeno chilies, beer, brown sugar, fresh herbs and spicy bbq sacue

Blackened Salmon

Pan seared salmon with choura's special blackend seasoning, fresh lemon and grilled onions

Catfish

Cornmeal crusted catfish and fried with creole burre blanc

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

DINNER BUFFET SELECTIONS (cont'd)

Choose Two Sides:

Baked beans with smoked bacon, brown sugar and caramelized onions

Mac n' cheese with cheddar, fontina cheese and toasted panko-parmesan bread crumbs

Braised black eye peas with smoked ham hoc and roasted garlic

Yukon Gold smashed potatoes

Super dirty rice with smoked paprika, black beans, cumin and caramelized onions

Sweet corn bread stuffing with roasted corn, onions, scalloins and Saltine cracker crust

Pan seared okra with roasted tomatoes, sweet corn, andouille sausage and Creole spices

Dessert:

Chef's Choice

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

DINNER BUFFET SELECTIONS (cont'd)

Pacific Islander: \$19.95

Choose Two Salads:

Hawaiian style Potato salad

with pickles, cucumber and green peas

Yum Yum salad

mixed greens candied pecans, cherries, crushed pineapple and shredded coconut

Broccoli salad

with smoked bacon, pickled onions, dried cherries, pumpkin seeds and raspberry vinaigrette

Sweet potato salad

with shredded coconut, carrot, fresh herbs and coconut dressing

Choose Two Entrees:

Chicken Kale Moa

Chicken breast with fresh ginger, curry and coconut milk

Tai'ai Moa chicken

Slow roasted chicken with Asian bbq sauce, banana leaves, ginger, plaintains and sweet potato

Sapa sui (chop suey) with corned beef, chicken or pork

Bean thread noodles with bok choy, carrot, sweet soy and caramelized onions

Samoa salmon Vaisu style

Pan seared salmon with coconut milk and fresh herbs

Braised short ribs

Boneless short ribs braised with Kecap Manis, star anise, ginger and garlic

Choose Two Sides:

Steamed short grain rice with ginger and coconut

Vegetable Sapa sui (chop suey)

Steamed rice with fish sauce, scallion and sesame seed

Spinach Palusami with coconut milk

Fried rice with Chinese sausage, pineapple, black pepper and sweet soy

Stir fried vegetables with Shanghi cabbage, shiitake mushroom and Chinese broccoli

Dessert:

Chef's Choice

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

DINNER BUFFET SELECTIONS (cont'd)

Backyard BBQ: \$19.95

Choose Two Salads:

Classic Cobb

Assorted Lettuce with Avocado, Smoked Ham, Dolce Gorgonzola and House-Made Buttermilk Ranch

Cole Slaw

Shredded Napa Cabbage, Apples, Toasted Pecans with a Spicy Dijon and Lemon Vinaigrette

Potato Salad

Yukon Potatoes, Fresh Capers, Smoked Bacon, Scallions, Sweet House-cured Pickles with Classic Mayo Dressing

Assorted and Seasonal Fruit Display

Choose Two Entrees:

Chicken

Buttermilk Brined Fried Chicken or Simply Grilled Chicken Breast

Pork

Smoked Pork Ribs featuring the Grand's Signature Rub

Beef

Grilled Tri-Tip Marinated with Fresh Herbs, Garlic and Lemon

Tofu

Smoked Tofu with Portabellas, Roasted Artichokes, Eggplant and Caramelized Onions

Choose Two Sides:

The Mash

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

Corn on the Cob

Grilled Corn with Smokey Chipotle Butter

Mac and Cheese

Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives and a Crispy Bread Crumb Crust

Baked Beans

Slow Baked Pinto Beans with Caramelized Onions, Brown Sugar and Smoked Bacon

Home-Made Corn Bread with Honey Butter

Dessert:

Caramel Apple Pie and Chocolate Banana Cream Pie

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

DINNER SPECIAL HORS D'OEUVRES MENU

\$17.95

Select Five Hot and Five Cold

Coffee, Decaf, Iced Tea and Iced Water

HOT Stuff

House-Made Italian Meatballs with San Marzano Tomato Sauce
Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese
Soup Shooters: Tomato, Butternut Squash, Mushroom, Miso Soup (Choose One)
Short Rib Quesadillas with Jack Cheese, Grilled Scallions and Chipotle-Honey Crème Fraîche
Mini Quiche with Smoked Bacon, Caramelized Onions, Fresh Herbs and Gruyère Cheese
Mongolian Beef Skewers and Grilled Scallions
Classic Thai Chicken Satay with Lemongrass, Ginger, Asian Herbs and Creamy Peanut Sauce
Wild Mushroom Crostini with Fresh Thyme and Shaved Parmesan
Crab Cakes with "Ole Bay" Aioli
Buffalo Chicken Drummettes
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce
Chicken Satay with Spicy Peanut Sauce
Spinach Spanikopita
Sicilian-Style Sausage Stuffed Mushrooms
Yucatan-Style Beef Empanadas

COLD Stuff

Pan-Seared, Rare Ahi with Japanese 7 Spice, Cucumber and Chili Aioli
Eggplant Caponata with Pine Nuts, Capers, Tomato, Dried Figs, Fresh Basil with Toasted Crostini
Hummus with Roasted Garlic, Cumin, Smoked Paprika, Lemon Zest and Crostini
Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto
Smoked Salmon Crostini with Chive-Infused Goat Cheese
Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese and Crispy Baguette
Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade and Toasted Sourdough
Antipasto Skewers
The Grand's Signature Deviled Egg
Fresh Sliced Fruit Platter
Vegetable Crudités with Herb Dip
Gourmet Cheese and Cracker Display
Assorted Mini-Bun Sandwiches
Antipasto Platter

Chef's Choice of Dessert

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

SMALL BITES

Per 100 Pieces

HOT Stuff

House-Made Italian Meatballs with San Marzano Tomato Sauce	\$100
Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese	\$125
Soup Shooters: Tomato, Butternut Squash, Mushroom, Miso Soup (Choose One)	\$100
Short Rib Quesadillas with Jack Cheese, Grilled Scallions and Chipotle-Honey Crème Fraîche	\$185
Mini Quiche with Smoked Bacon, Caramelized Onions, Fresh Herbs and Gruyère Cheese	\$150
Mongolian Beef Skewers and Grilled Scallions	\$150
Thai Chicken Satay with Lemongrass, Ginger and Creamy Peanut Sauce	\$195
Wild Mushroom Crostini with Fresh Thyme and Shaved Parmesan	\$125
Crab Cakes with “Ole Bay” Aioli	\$175
Buffalo Chicken Drummettes	\$175
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce	\$175
Crispy Asparagus wrapped in Phyllo	\$185
Spinach Spanikopita	\$185
Sicilian-Style Sausage Stuffed Mushrooms	\$195
Yucatan-Style Beef Empanadas	\$205
Mini Beef Wellingtons	\$210
Teriyaki Chicken and Pineapple Kabobs	\$210
Roasted Figs with Gorgonzola and Prosciutto	\$220
Grilled Lamb Chops with Rosemary, Garlic and Fresh Mint	\$260

COLD Stuff

Pan-Seared, Rare Ahi with Japanese 7 Spice, Cucumber and Chili Aioli	\$150
Spring Rolls with Green Tea Soba, Thai Basil, Cucumber, Sprouts and Spicy Hoisin Sauce	\$125
Eggplant Caponata with Pine Nuts, Capers, Tomato, Dried Figs, Fresh Basil with Toasted Crostini	\$125
Hummus with Roasted Garlic, Cumin, Smoked Paprika, Lemon Zest and Crostini	\$75
Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto	\$150
Smoked Salmon Crostini with Chive-Infused Goat Cheese	\$175
Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese and Crispy Baguette	\$125
Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade and Toasted Sourdough	\$175
Antipasto Skewers with Bocconcini, Basil and Tomato	\$180
Prosciutto Wrapped Melon Balls	\$205
California Rolls with Soy Sauce & Wasabi	\$205
Jumbo Shrimp on Ice with Cocktail Sauce	\$280
Crab Claws on Ice with Cocktail Sauce	\$305
Deviled Eggs	\$50
Mini Bun Sandwiches	\$90

All Small Bites are in addition to our lunch or dinner menu selections.

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ACTION STATIONS

Add to your menu selection or order a a la carte and select your level or service in addition to pricing below.

(All stations will require an onsite chef, please see staffing fees)

Pasta Station: \$13.00 per person

Pick Your Pasta; Served with Roasted Tomato Sauce, Our Homemade Pesto or Cheesy Alfredo. We will throw in Meatballs, Mushrooms, Italian Sausage, Roasted Peppers or Grilled Chicken. Let us know what you want. Additional charges may apply when adding seafood.

Burger Bar: \$15.00 per person

All Burgers Served on Mini Brioche Burger Buns; Angus Burger with Smokey Bacon, Cheddar, Caramelized Onions and Bread and Butter Pickles; Pulled Pork with Bourbon BBQ Sauce and Crispy Apple Slaw; Ground Chicken Burgers with Chipotle Aioli.

Mashed Potato Bar: \$12.00 per person

Whipped Roasted Garlic Mash with Apple Wood Smoked Bacon, Chives, Cheddar, Maytag Blue Cheese, Ballpark Chili, Sour Cream, Caramelized Sweet Onions or whatever else you may want on your Mash.

Taco Time: \$12.00 per person

Pick Your Tortillas; Our Special Carne Asada Marinated with Corona Beer, Onions, Cilantro, Assorted Citrus and Other Secret Stuff; Pinto or Black Beans; Roasted Tomato Salsa & Salsa Verde

Mini Slider Displays

BLT's with Sundried Tomato Aioli, Cherry Tomatoes, Apple Wood Smoked Bacon	\$200
Hoisin Glazed Pork Tenderloin with Asian Herbs, Pickled Cucumbers, Bean Sprouts and Red Chili Aioli	\$175
Ahi Tuna Burgers with Pickled Cucumbers, Sweet Soy and Cabbage Slaw	\$250

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DESSERT STATIONS

Chocolate Lava Fountain: \$12.00 per person

A Selection of White, Milk or Dark Chocolate

Served With Fun Things to Dip: Mini Cheesecakes, Rice Crispies, Chocolate Chip Cookies, Strawberries, Mini Doughnuts, Marshmallows and whatever else we can come up with... what doesn't go with Chocolate?

Dessert Bar: \$14.00 per person

Make Everyone Happy With This One.

A Selection of Chocolate Truffles, Mini Cream Puffs, Fresh Fruit Tarts, Mini Cupcakes to Include; Red Velvet, Mocha, Peanut Butter and Banana Cream, Hand-Dipped Chocolate Strawberries and Classic Bread Pudding

Candy Station: \$8.00 per person

Includes Vintage Glass Jars, Signage, Scoopers and Cellophane Bags

Choose your Favorite 5 Candies and Color Scheme

Please let us know if you have additional station ideas.

We can always customize a station to fit your needs.

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APPETIZERS PLATTERS

Serves 25 guests

Fresh Fruit Platter	\$47.00
Cantaloupe, honeydew, watermelon, and pineapple	
Domestic Cheese Display with Assorted Crackers	\$47.00
Four types of cheese, Swiss, cheddar, jalapeño pepper, jack, gourmet crackers and roasted almonds	
Garden Vegetable Platter with Herb Dip	\$37.00
Carrot sticks, celery sticks, jicama sticks, grape tomatoes, broccoli, and cauliflower.	
Assorted Wrap Sandwiches – per 25 pieces	\$51.50
Turkey, Ham, and Vegetarian with cheese, lettuce and tomato	
Petite Croissant Sandwiches – per 25 pieces	\$44.00
Turkey, Ham, and Roast Beef	
Six Foot Long Poor Boy – serves 20 to 30	\$73.50
Sweet French bread, chopped lettuce, Italian dressing, slices of ham, turkey, Swiss, provolone, hard salami, topped with roma tomatoes, pepperoncini, olives. This creation is served open face on a 6' long cutting board. and Madeira Wine Demi Glace	
Relish Tray	\$36.00
Kosher pickles, green onions, green olives, black olives, julienne carrot and celery sticks, and sweet cherry peppers.	
Antipasto Platter serves 25 guests	\$55.00
Chef's selection of sliced ham and hard Italian salami, mini marinated mozzarella cheese balls, black and green olives, marinated artichoke hearts, cherry tomatoes, and sweet peppers served with a basket of baguettes.	
Open House Special – minimum of 20	\$12.00/person
Mini bun sandwiches; roast beef, ham, or turkey, vegetable crunch and munch tray, cheese chunks, gourmet crackers, fresh fruit slices, hot barbecue meatballs and spicy buffalo strips, two choices of salad.	
Crispy Tortilla Chips and Salsa – serves 25	\$17.00
Crispy Tortilla Chips, Guacamole and Salsa – serves 25	\$25.00

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AL A CARTE SALAD (SERVES 25)

Tossed Green Salad	\$35.00
Caesar Salad	\$38.00
Fresh Fruit Salad	\$38.00
Primavera Pasta salad	\$33.00
Red Bliss Potato Salad	\$33.00
Antipasto Salad	\$43.00
Spinach and Orange Salad	\$38.00
Sesame Noodle Salad	\$38.00
Macaroni Salad	\$33.00

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BEVERAGE

HOT (15- 8 oz. servings per gallon)

Freshly-Brewed Coffee	\$16.00 per gallon
Freshly-Brewed Decaffeinated Coffee	\$16.00 per gallon
Hot Tea Service with Regular & Herbal Teas	\$16.00 per gallon
Hot Chocolate	\$16.00 per gallon
Hot Apple Cider	\$14.00 per gallon

COLD (15- 8 oz. servings per gallon)

Lemonade	\$14.00 per gallon
Orange Juice	\$16.00 per gallon
Apple Juice	\$14.00 per gallon
Cranberry Juice	\$16.00 per gallon
Iced Tea with Sliced Lemon	\$14.00 per gallon
Iced Water with Sliced Lemon	\$5.00 per gallon

COLD – Individual and “On the Go” Portions

Canned Soda	\$1.25 each
Bottled Water	\$1.25 each
Individual Fruit Juice	\$1.50 each
Canned Iced Tea	\$1.25 each

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BAR MENU

Wine Menu

	Bottle
Champagne and Sparkling Wines	
Stanford Champagne (California)	\$20.00
Segura Viudas Champagne (Spain)	\$25.00
Korbel Brut (Sonoma)	\$32.00
Moet White Star (France)	\$95.00
Veuve Clicquot Brut Yellow Label (France)	\$105.00
Chardonnay	
Chardonnay, Columbia Crest (Washington)	\$22.00
Chardonnay, Fetzer "Valley Oaks" (Mendocino)	\$26.00
Chardonnay, Hess Select (California)	\$28.00
Chardonnay, Wild Horse (Central Coast)	\$37.00
Other White Wines	
Pinot Grigio, Fetzer "Valley Oaks" (Mendocino)	\$26.00
Riesling, Chateau St. Michelle (Washington)	\$28.00
White Zinfandel, Fetzer "Valley Oaks" (Mendocino)	\$22.00
White Zinfandel, Beringer	\$22.00
Cabernet	
Cabernet Sauvignon, Columbia Crest (Washington)	\$22.00
Cabernet Sauvignon, Fetzer "Valley Oaks" (California)	\$28.00
Cabernet Sauvignon, Kenwood "Yulupa" (Sonoma)	\$30.00
Cabernet Sauvignon, Chateau St. Michelle (Washington)	\$28.00
Merlot	
Merlot, Columbia Crest (Washington)	\$22.00
Merlot, Fetzer "Valley Oaks" (California)	\$26.00
Merlot, Chateau St. Michelle (Washington)	\$28.00
Merlot, Kenwood "Yulupa" (Sonoma)	\$30.00
Other Red Wines	
Pinot Noir, Talus (California)	\$28.00
Pinot Noir, Fetzer "Valley Oaks" (Mendocino)	\$26.00

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

CASH BAR

Drinks and Cocktails

Beer

Domestic Beer	\$4.00
Imported Beer	\$5.00
Domestic Keg (approximately 150 servings)	\$295.00
Imported/Specialty Keg (approximately 150 servings)	\$350.00

Wine List

Wines by the Glass	\$6.00–\$8.00
Champagne by the Glass	\$6.00–\$8.00

Mixed Drinks

Well Brands	\$6.00
Call Brands	\$7.00–\$8.00
Premium Brands	\$9.00–\$10.00
Martinis	\$8.00–\$11.00

Soft Drinks and Juices

Bottled Water	½ liter	\$2.00
Soft Drinks		\$2.00
Juices		\$2.00
Sparkling Apple Cider (per bottle)		\$13.00

All bar packages require a bartender fee, please see staffing fees.

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

HOSTED PACKAGES

Hosted Bar : 4 Hours Per Person (\$15) -or- Per Person Per Hour (\$7)

Well Drinks
Domestic and Imported Beer
House Wine
Soft Drinks
Mineral Water

Limited Hosted Bar : 4 Hours Per Person (\$12) / Per Person Per Hour (\$5)

Domestic and Imported Beer
House Wine
Soft Drinks
Mineral Water
(no mixed drinks)

PREMIUM PACKAGES

Premium Hosted Bar : 3 Hours Per Person (\$20) / Per Person Per Hour (\$10)

Call Drinks
Well Drinks
Domestic and Imported Beer
House Wine
Soft Drinks
Mineral Water

Martini Bar/Specialty Cocktail : 3 Hours Per Person (\$20) / Per Person Per Hour (\$10)

Choose One of the Following Vodkas:

Ketel One, Grey Goose, Stoli, Absolut

Specialty Martinis to include:

Chocolate, Caramel, Sour Apple, Watermelon

All bar packages require a bartender fee, please see staffing fees.

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

DESSERTS

Sweets By the Dozen

Assorted Fresh Baked Cookies	\$12.50
Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Sugar	
Fudge Brownies	\$18.00
Lemon Bars	\$14.50
Stem Strawberries Dipped in Chocolate (Market Price)	
Assorted Fancy Tea Cookies	\$16.00
Carrot Cake Bites	\$14.50
Brownie Bites	\$14.50
Cheesecake Bites	\$16.50

Bite Size Sweets

Mini Fruit Tarts – per 25 pieces	\$35.00
Assorted French Pastries – per 25 pieces	\$25.00
Mini Chocolate Eclairs – per 25 pieces	\$19.00

Specialty Desserts

Chocolate Pyramid	\$4.50 each
California Fresh Fruit Tart	\$4.50 each
Crème Brulee Cheesecake	\$4.50 each
Trés Leche Cake Square	\$3.00 each
Chocolate Mousse Cup	\$3.00 each

Custom Cakes

Full Sheet Cake (serves 80-100)	\$110.00
Half Sheet Cake (serves 30-50)	\$65.00
¼ Sheet Cake (serves 16-25)	\$40.00

Cakes:

White, Marble, Chocolate

Fillings: Icings:

Vanilla Bavarian, Chocolate Bavarian, Lemon Butter Cream

Bavarian, Raspberry Bavarian, Strawberry Bavarian, Whipped Cream

Banana Bavarian, and Mocha Bavarianand

(All Catering Services incur a 21% Production Charge and applicable sales tax.)

CATERING TERMS & CONDITIONS

Deposit & Payment Schedule: A deposit is required to confirm your order. All deposits are NON-REFUNDABLE and NONTRANSFERABLE and will be applied to your event. Final payment is due in the form of cash or cashiers check only, seven business days prior to the scheduled event. Please ask your sales representative about corporate accounts.

Final Guarantee: All final guarantees are due seven business days prior to the event. This guaranteed number is considered final. Your number may increase and is not subject to reduction. If no guarantee is made, the expected number will be used. We will prepare and set 5% over your guaranteed number. Guests arriving after the meal is served will be charged the same contracted rate per person. Extra person charges are the engager's responsibility and will be added to your final bill and must be paid in cash prior to the conclusion of your event.

Service Charge and Sales Tax: A service charge of 21% and applicable sales tax will be added to the cost of all food and beverage items. The 21% service charge is subject to State Sales Tax (California State Board of Equalization Regulation #1603).

Substitutions: Choura Events reserves the right to make substitutions when market conditions dictate or for any reason beyond our control. All substitutions will be comparable and you will be notified if at all possible.

Pricing: Prices are subject to change without notice due to market conditions.

Bar Setup: A bar setup fee of \$250. The Engager agrees to abide by all existing federal, state and local statutes governing the sales and consumption of alcoholic beverages. The Catering Staff must attend all Bar Service events to service the bar. The Alcohol Bar Service Set-Up of 1 hour is an additional charge and will be added to your Bar service time. See Catering sales for current bartender rates.

Decorations: Clients are responsible for all pre-event planning, placing of favors, place cards etc.

*** Failure to comply with the terms and conditions may result in the early termination or cancellation of event(s).

I HAVE READ, UNDERSTAND AND AGREE TO COMPLY WITH THE ABOVE STATEMENTS

Engager: _____

Date: _____

Event Name: _____

Event Date: _____

Catering Representative: _____

Date: _____

(All Catering Services incur a 21% Production Charge and applicable sales tax.)