

# LUNCH CATERING MENU

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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## Main Menu

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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. )

## BOXED LUNCHES

*Served boxed or on assorted platters or bowls. Please select only one type of sandwich per 20 guests (vegetarian excluded). Please select your level of service in addition to pricing below.*

*\* Includes Napkins, Condiments and Cutlery.*

**Executive Lunch:** \$11.00 per guest

Choice of sandwich served with panini roll with primavera pasta salad and fresh fruit salad, gourmet chips, a cookie or fudge brownie.

**Grilled chicken with pesto**

**smoked turkey with avocado aioli**

**roast beef with caramelized onions and gorgonzola**

**italian sub with cracked pepper vinaigrette and peppers**

**vegetarian: sliced avocado, jack cheese, cucumber, olives, tomato and sprouts**

**grilled eggplant and peppers: grilled vegetables, tapenadespread, goat cheese**

**Administration Lunch:** \$9.95 per guest

Choice of sandwich served on a french roll or wheat bread with a primavera pasta salad or fresh fruit salad, plus a cookie or fudge brownie.

**santa fe chicken sandwich with pepper jack cheese**

**smoked turkey with avocado aioli**

**roast beef with caramelized onions and cheddar**

**chicken or tuna salad**

**vegetarian: sliced avocado, jack cheese, cucumber, olives, tomato and sprouts**

**served on indian grain bread**

**Classic Lunch:** \$8.95 per guest

On your choice of french roll or wheat bread, chips and a freshly baked cookie.

choice of ham and cheddar, turkey and swiss, roast beef and cheddar, or tuna and provolone

vegetarian: sliced avocado, jack cheese, cucumber, olives, walnuts, tomato and sprouts served on indian grain bread

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## BOXED SALADS

Served boxed or in bowls with choice of dressing on the side and come with freshly baked roll, and a cookie or chocolate fudge brownie. Please select your level of service in addition to pricing below.

*Dressing choices: Ranch, italian, bleu cheese, herb vinaigrette, balsamic. or citrus sesame*

|   |                |
|---|----------------|
| <b>Fresh Garden Salad with Julienne Carrots and Cherry Tomato</b>   | <b>\$6.75</b>  |
| <b>Classic Caesar Salad</b>   | <b>\$7.75</b>  |
| <b>California Cobb Salad:</b><br>Chicken breast, avocado, tomato, sliced eggs, bacon and bleu cheese  | <b>\$10.00</b> |
| <b>Sesame Chicken Salad:</b><br>Chicken Breast, Asian Cabbage Mixture with Carrots, and Green Onions. Topped with crispy wonton sticks and citrus sesame dressing.  | <b>\$10.00</b> |
| <b>Chef Salad:</b><br>Chefs favorite meats (turkey and ham) and cheeses (cheddar and monterey) over fresh greens  | <b>\$10.00</b> |
| <b>Steak and Bleu Cheese Salad:</b><br>Crisp chilled iceberg lettuce wedges topped with grilled and sliced marinated sirloin steak, cherry tomatoes, croutons, sliced red onion, chopped egg and bleu cheese dressing.        | <b>\$11.00</b> |
| <b>Santa Fe BBQ Ranch Salad:</b><br>Grilled chicken breast tossed in our BBQ ranch dressing with fresh greens, diced tomatoes, grilled sweet corn, cucumbers, black beans, cheddar cheese, and topped with spicy onion straws | <b>\$10.00</b> |
| <b>Bow Thai Noodle Salad:</b><br>A combination of bowtie noodles, broccoli florets, julienne carrots, and red pepper strips tossed with a warm chili-garlic dressing.   | <b>\$7.75</b>  |
| <b>Italian Chopped Salad:</b><br>Chopped Iceberg lettuce, salami, artichoke hearts, mozzarella cheese, black olives and tomato.   | <b>\$10.00</b> |

*Add diced chicken breast or tuna salad to any salad for \$2.00*

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## LUNCH 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:** \$13.95

Bone in Chicken Breast with a Lemon-Caper Beurre Blanc

**Chicken Parmesan:** \$13.95

Panko Crusted Boneless Chicken Breast with House-Made Marinara Sauce

**Eggplant Parmesan:** \$13.95

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

**Grand Marsala:** \$13.95

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

**Roasted Beef Brisket:** \$13.95

Braised and Fork-Tender Beef Brisket served with Natural jus

**Tropical Chicken:** \$14.95

Pan Seared Chicken Breast with Fresh Cilantro, Mint and Mango-Papaya Salsa

**Chicken Cordon Bleu:** \$14.95

Panko-Crusted Chicken Breast with Virginia Ham and Swiss Cheese

**Chicken Wellington:** \$15.95

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

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

ENTREES (cont'd)

**Asian Inspired Salmon:** \$15.95

Pan-Seared Salmon with a Sweet Soy Reduction

**Pan Seared Salmon:** \$15.95

Salmon with a Lemon-Thyme Vinaigrette

**Prime:** \$16.95

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

**New York Steak:** \$17.95

Pan Seared NY with a Natural Pan Sauce

**Classic Beef Wellington:** \$17.95

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

**The Filet:** \$18.95

Pan Seared Filet Mignon with Natural Thyme jus

**Turf and Turf:** \$18.95

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

**Land and Sea:** \$19.95

Petite Filet and Pan Seared Shrimp with a Classic Béarnaise Sauce

**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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## LUNCH 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:** \$15.95

### 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 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

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

## LUNCH BUFFET SELECTIONS (cont'd)

Little Italy: \$16.95

### Choose Two Salads:

#### **Antipasti Salad**

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

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LUNCH BUFFET SELECTIONS (cont'd)

South of the Border: \$16.95

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

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## LUNCH BUFFET SELECTIONS (cont'd)

Polynesian Menu: \$16.95

### 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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LUNCH 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. )

LUNCH BUFFET SELECTIONS (cont'd)

Southern Style: \$16.95

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 sauce

**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. )

## LUNCH 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

### Dessert:

Chef's Choice

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

## LUNCH BUFFET SELECTIONS (cont'd)

**Pacific Islander:** \$16.95

### 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, plantains 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

### Dessert:

Chef's Choice

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



## LUNCH BUFFET SELECTIONS (cont'd)

Backyard BBQ: \$16.95

### 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

### 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. )

## LUNCH SPECIAL HORS D'OEUVRES MENU

\$14.95

*Select Five Hot and Five Cold*

*Coffee, Decaf, Iced Tea, Lemonade or 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 Drumettes  
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 Drumettes  | \$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.**

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

## 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: \$9.00 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?

\*Chocolate Fountain Rental Fee Waved

**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.**

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

## RECEPTIONS

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

|  |         |
|--|---------|
| <b>Bronze Reception</b>  | \$10.25 |
| Assorted Finger Sandwiches, Domestic Cheese Display, Fresh Seasonal Fruit Platter, Fresh Vegetable Display, Assorted Cookies, Coffee and Iced Tea or Lemonade                  |         |
| <b>Silver Reception</b>  | \$11.25 |
| Assorted Finger Sandwiches, Fresh Vegetable Display, Cheese and Fruit Platter, Choice of any 3 hor d'oeuvres, Cookies, Coffee and Iced Tea or Lemonade                         |         |
| <b>Gold Reception</b>  | \$13.50 |
| Mini Bun sandwiches: Roast beef, Ham, Or Turkey, Fresh Vegetable Display, Cheese and Fruit Platter, Choice of any 3 hor d'oeuvres, Cookies, Coffee and Iced Tea or Lemonade    |         |
| <b>Platinum Reception</b>  | \$16.50 |
| Mini Bun Sandwiches, International Cheese Display, Fresh Fruit Platter, Choice of any 4 hors d'oeuvres, Brownie and Carrot Cake Bites Cookies, Coffee and Iced Tea or Lemonade |         |

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## APPETIZERS PLATTERS

*Serves 25 guests*

|  |                |
|--|----------------|
| <b>Fresh Fruit Platter</b>   | \$47.00        |
| Cantaloupe, honeydew, watermelon, and pineapple  |                |
| <b>Domestic Cheese Display with Assorted Crackers</b>  | \$47.00        |
| Four types of cheese, Swiss, cheddar, jalapeño pepper, jack, gourmet crackers and roasted almonds  |                |
| <b>Garden Vegetable Platter with Herb Dip</b>  | \$37.00        |
| Carrot sticks, celery sticks, jicama sticks, grape tomatoes, broccoli, and cauliflower.  |                |
| <b>Assorted Wrap Sandwiches – per 25 pieces</b>  | \$51.50        |
| Turkey, Ham, and Vegetarian with cheese, lettuce and tomato  |                |
| <b>Petite Croissant Sandwiches – per 25 pieces</b>   | \$44.00        |
| Turkey, Ham, and Roast Beef  |                |
| <b>Six Foot Long Poor Boy – serves 20 to 30</b>  | \$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.<br>and Madeira Wine Demi Glace |                |
| <b>Relish Tray</b>   | \$36.00        |
| Kosher pickles, green onions, green olives, black olives, julienne carrot and celery sticks, and sweet cherry peppers.   |                |
| <b>Antipasto Platter serves 25 guests</b>  | \$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.                                  |                |
| <b>Open House Special – minimum of 20</b>  | \$13.50/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.  |                |
| <b>Crispy Tortilla Chips and Salsa – serves 25</b>   | \$17.00        |
| <b>Crispy Tortilla Chips, Guacamole and Salsa – serves 25</b>  | \$25.00        |

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AL A CARTE SALAD (serves 25 guests)

|                          |         |
|--------------------------|---------|
| 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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## 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. Due to food safety regualtions, the maximum food service times is 1.5 hours. All remaining food and beverage are the sole property of Choura Events and **cannot be removed by the client or their guest.** This policy is required by the health deaprtment.

**Production 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:** \$250 bar setup fee. 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.

**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. )