

WEDDING 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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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% Service Charge and applicable sales tax.)

Silver Package—Served Entrée

Lunch \$35.95 per person | Dinner \$41.95 per person

Two Bottles of House Wine per Table — Chardonnay, Merlot, or Cabernet
Starbucks Coffee, Decaf, Iced Tea and Iced Water
Rustic Breads and Butter

Hors D'Oeuvres Display

Fresh California Fruit Display
Hand Carved Crudités with Fresh Herb Dip
Assorted Gourmet Cheese and Crackers

Menu Selection

California Field Greens Salad with Assorted Dressings

Choose One of the Following Entrees:

Grand Marsala

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

Asian Inspired Salmon

Pan Seared Salmon with Baby Bok Choy, Shiitake Mushrooms, Pineapple Fried Rice and Sweet Soy Reduction

Lemon Rosemary Chicken

Chicken Breast with Smashed Yukon Potatoes, Chef's Vegetables and Lemon Caper Beurre Blanc

Roasted Beef Brisket

Braised and Fork Tender Beef Brisket with Roasted Garlic, Mashed Potatoes served with Natural Jus and Seasonal Vegetables

Braised Beef Short Ribs

Cooked with Aromatics and Chipotle-Honey Jus

\$3.00 per person Split Menu Fee

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

Silver Package—Buffet Selection

Lunch \$41.95 per person | Dinner \$44.95 per person

Two Bottles of House Wine per Table — Chardonnay, Merlot, or Cabernet
Starbucks Coffee, Decaf, Iced Tea and Iced Water
Rustic Breads and Butter

Hors D'Oeuvres Display:

Fresh California Fruit Display
Hand Carved Crudités with Fresh Herb Dip
Assorted Gourmet Cheese and Crackers

Salads:

Mixed Greens with Candied Walnuts, Gorgonzola and Balsamic Vinaigrette
Orzo Pasta, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Pesto
Caesar Salad with Cheesy Crostini and Classic Dressing

Choose Two of the Following Entrees:

Grand Marsala

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

Asian Inspired Salmon

Pan Seared Salmon with Sweet Soy Reduction

Tropical Chicken

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

Baron of Beef or Virginia Ham with a Carver

Sliced to Serve by a Carver

Choose Three:

Vegetable Primavera

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

The Mash

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

Root Vegetable "Hash"

Butternut Squash, Potatoes, Smoked Bacon, Aromatics and Fresh Herbs

Classic Ratatouille

Italian Eggplant, Zucchini, Roasted Peppers, Caramelized Onions, Roasted Tomatoes and Balsamic Glaze

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

Gold Package—Served Entrée

Lunch \$46.95 per person | Dinner \$51.95 per person

90-Minute Limited Hosted Bar

Imported & Domestic Beer, House Wine, Soft Drinks & Juices
Starbucks Coffee, Decaf, Iced Tea and Iced Water
Rustic Breads and Butter

Hors D'Oeuvres Display:

Seasonal Sliced Fruit Platter
Baked Brie with Candied Walnuts and Sliced Baguette
Cold Poached Salmon with Capers and Dill Sauce

Server Passed Hors D'Ouevres

Choose Two:

Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto
Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese and Crispy Baguette
Hand Rolled Eggroll with Ground Pork, Shrimp, Thai Basil, and Sweet Soy Dipper
Soup Shooters; Tomato, Butternut Squash, Mushroom, Miso Soup (choose one)
Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese
Crab Cakes with "Ole Bay" Aioli
Smoked Salmon Crostini with Chive Infused Goat Cheese

Menu Selection

Choose One Salad Course :

Baby Field Greens with Shredded Carrots, Red Cabbage and Baby Pear Tomatoes
Or
Classic Caesar Salad with Garlic Herbed Croutons and Parmesan Cheese

Choose One of the Following Entrees:

Chicken Cordon Bleu

Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, Haricot Verts, Fettuccine and a Classic Cheese Mornay Sauce

Lemon Rosemary Chicken

Bone in Chicken Breast with Smashed Yukon Potatoes, Chef's Vegetables and Lemon-Caper Buerre Blanc

Classic Beef Wellington

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

Asian Inspired Salmon

With Shiitake Mushrooms, Shanghai Cabbage, Thai Basil and Sweet Soy

\$3.00 per person Split Menu Fee

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

Gold Package — Buffet Selection

Lunch \$50.95 per person | Dinner \$55.95 per person

90-Minute Limited Hosted Bar

Imported & Domestic Beer, House Wine, Soft Drinks & Juices
Starbucks Coffee, Decaf, Iced Tea and Iced Water
Rustic Breads and Butter

Hors D'Oeuvres Display:

Seasonal Sliced Fruit Platter
Baked Brie with Candied Walnuts and Sliced Baguette
Cold Poached Salmon with Capers and Dill Sauce

Server Passed Hors D'Ouevres Choose Two

Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto
Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese and Crispy Baguette
Soup Shooters; Tomato, Butternut Squash, Mushroom, Miso Soup (choose one)
Crab Cakes with "Ole Bay" Aioli
Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese
Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade and Crostini

Buffet:

Mixed Green Salad Candied Walnuts, Gorgonzola, red grapes and Balsamic Vinaigrette
Orzo pasta, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Pesto
Caesar salad with Cheesy Crostini and Classic Caesar Dressing

Choose Three of the Following Entrees:

Florentine Stuffed Chicken

Boneless Breast of Chicken Stuffed with Spinach, Cheese and Onion

Chicken Wellington

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

Tropical Chicken

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

Asian Inspired Salmon

Pan Seared Salmon with Sweet Soy Reduction

Roast Prime Rib of Beef with a Carver

Black Pepper and Rock Salt Crust, Served with Au Jus and Creamed Horseradish

Additional \$100 Carver Fee

Includes:

Oven Roasted Baby Red Potatoes, Wild Mushroom and Herbed Rice Pilaf and Assorted Seasonal Vegetables

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

Platinum Package — Served Entrée

Lunch \$59.95 per person | Dinner \$66.95 per person

White, Ivory or Black Chair Covers with Colored Sash—Sash Available in Selected Colors

12" Mirrored Rounds for Each Guest Table

One Hour Hosted Bar to Include a Premium Signature Drink—Well Brands, Domestic & Imported Beer, House Wine, Soft Drinks, Juices

Two Bottles of House Wine per Table—Chardonnay, Merlot, or Cabernet

Starbucks Coffee, Decaf, Iced Tea and Iced Water

Rustic Breads and Butter

Hors D'Oeuvres Display:

Seasonal Sliced Fruit Platter

Baked Brie with Candied Walnuts and Sliced Baguette

Baby Vegetable Crudités

Server Passed Hors D'Ouevres

Choose Three:

Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese and Crispy Baguette

Short Rib Quesadillas with jack Cheese, Scallions and Chipotle-Honey Crème Fraîche

Crab Cakes with "Ole Bay" Aioli

Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese

Pan Seared, Rare Ahi with Japanese 7 Spice, Cucumber and Wasabi Aioli

Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade and Crostini

Menu Selection

Choose One Salad:

The Wedge ,Butter lettuce with smoked bacon, grape tomatoes, blue cheese dressing

Or

Classic Caesar Salad with Garlic Herbed Croutons and Parmesan Cheese

Choose One of the Following Entrees:

Land and Sea

Petite Filet Mignon and Pan Seared Shrimp with Roasted Garlic Mashed Potatoes Baby Broccolini with Classic Béarnaise Sauce

New York Steak

Pan Seared New York Steak with Parmesan Risotto, Roasted Cherry Tomatoes

Baby Zucchini and Natural Pan Sauce

Halibut

Seared Halibut with Creamy Risotto, Pan Seared Corn, Cherry Tomatoes, Pancetta and Lemon-thyme Vinaigrette

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

Platinum Package —Cooking Stations

Lunch \$61.95 per person | Dinner \$69.95 per person

White, Ivory or Black Chair Covers with Colored Sash—Sash Available in Selected Colors

12" Mirrored Rounds for Each Guest Table

One Hour Hosted Bar to Include a Premium Signature Drink—Well Brands, Domestic & Imported Beer, House Wine, Soft Drinks, Juices

Two Bottles of House Wine per Table—Chardonnay, Merlot, or Cabernet

Starbucks Coffee, Decaf, Iced Tea and Iced Water

Rustic Breads and Butter

Hors D'Oeuvres Display

Exotic Fresh Sliced Fruit Display

Imported Havarti, Smoked Gouda, Baked Brie en Croute and Gourmet Crackers

Baby Vegetable Crudités

Server Passed Hors D'Ouevres

Choose Three:

Mini Beef Wellingtons

Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto

Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese and Crispy Baguette

Soup Shooters; Tomato, Butternut Squash, Mushroom, Miso Soup (choose one)

Short Rib Quesadillas with Jack Cheese, Grilled Scallions and Chipotle-Honey Crème Fraîche

Crab Cakes with "Ole Bay" Aioli

Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese

Pan Seared, Rare Ahi with Japanese 7 Spice, Cucumber and Wasabi Aioli

Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade and Crostini

Menu Selection

Served Salad (Choose One)

The Wedge ,Butter lettuce with smoked bacon, grape tomatoes, blue cheese dressing

Or

Classic Caesar Salad with Garlic Herbed Croutons and Parmesan Cheese

Carving Station (Attendant Assisted Station)

Choose Two:

Whole Roasted New York Sirloin of Beef

Filet Mignon with Peppercorn Brandy Sauce

Rack of Lamb with Mint Jelly

Roasted Breast of Free-Range Turkey with Cranberry Chutney

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

SMALL BITES

Per 50 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.

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

BEVERAGE

HOT (15- 8 oz. servings per gallon)

Freshly-Brewed Starbucks Coffee	\$16.00 per gallon
Freshly-Brewed Starbucks 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)

Sparkling Punch	\$17.00 per gallon
Guava Fruit Punch	\$17.00 per gallon
Fruit Punch	\$14.00 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

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

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% Service 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% Service 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, Stolli, 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% Service 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 20% and applicable sales tax will be added to the cost of all food and beverage items. The 20% 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 minimum bar fee of \$100.00 is applicable if minimum of \$250.00 in sales is not reached at each cash bar. 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% Service Charge and applicable sales tax.)