



Bistango

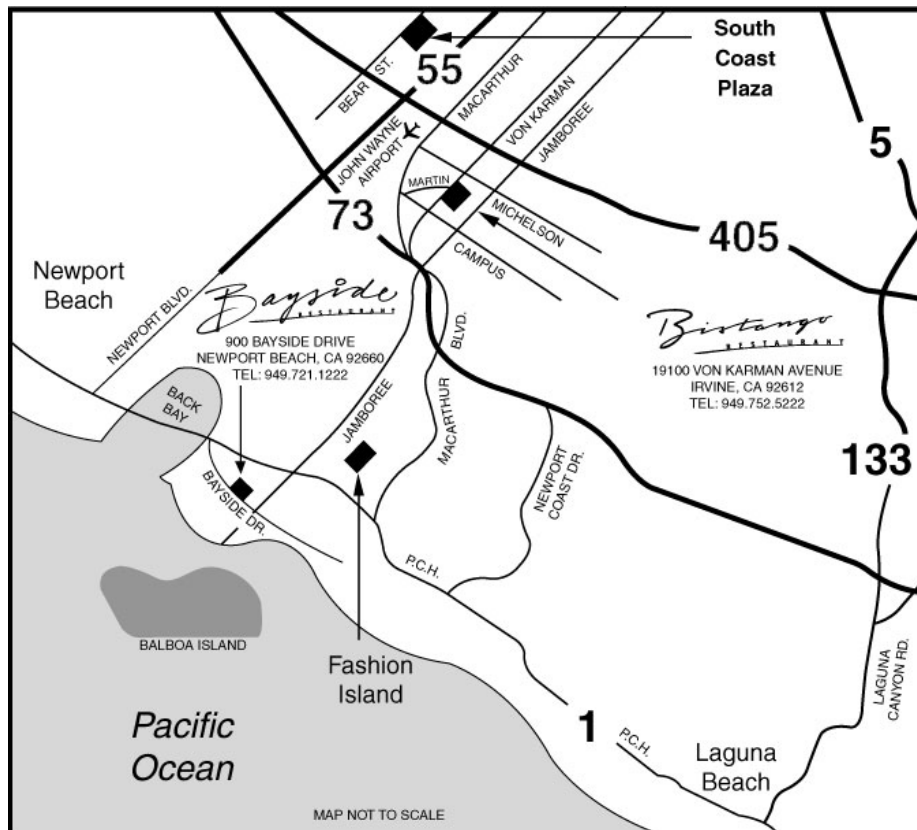
WINE & DINE ARTFULLY

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Bistango's Banquet Package

American-Contemporary Cuisine

Thank you for your interest in Bistango Restaurant. We look forward to creating an enjoyable and memorable event for you and your guests.

Enclosed are our current menus. Please take in mind we also offer customized menu planning, complimentary - personalized headings on every party menu, an extensive wine list with over 400 selections (which received Wine Spectators "Award of Excellence" for 1993 - 2015), as well as, full event detailing.

Bistango opened in 1987 and has received impressive reviews ever since. Southern California Restaurant Writer's Association has honored Bistango with their prestigious "Gold Award" for the past eighteen years. The Zagat Survey has this to say about Bistango: "Revolving artwork from around the world and a high caliber New American Menu that changes just as often – it's memorable in every way."

We hope this information gives you an idea of Bistango - from our award winning cuisine to our outstanding service. The finest example of what Bistango has to offer you though is to experience the restaurant for yourself. We recommend you stop in for a visit to gain a true feel for who we are.

Again, thank you. We know you have many choices when it comes to event locations. We appreciate your business and we are committed to you, our guest. We will always strive to exceed your expectations in the art of dining.

At your convenience, please contact us so we may assist you in planning your next event.

BISTANGO'S ROOM DESCRIPTIONS

THE GALLERIA

Our Galleria provides an intimate, exclusive, private room accented with contemporary art. Available daily for business and social gatherings, The Galleria seats up to 76 guests for lunch (Monday – Friday) or dinner (nightly) and accommodates 120 guests for cocktail receptions.

For the most current food and beverage minimums, please ask your banquet coordinator.

THE STUDIO

Surrounded by displays of art, The Studio offers a semi-private dining experience with sounds of the Atrium's fountain creating a welcoming ambiance. Available for dinner nightly, The Studio seats up to 40 guests comfortably.

THE SKY

With similar surroundings as The Studio, The Sky (semi-private and located on the outside of the Studio) is available for dinner nightly and seats up to 80 guests.

For the most current food and beverage minimums, please ask your banquet coordinator.

THE PATIO

The Patio offers the best in French-Style Café dining. With oversized canvas umbrellas and lush foliage, this outdoor dining area is perfect for any festive party up to 125 guests for a cocktail reception and is available for up to 50 guests for lunch (Monday – Friday) and dinner (nightly).

For the most current food and beverage minimums, please ask your banquet coordinator.

THE ATRIUM COURTYARD

For larger dinner receptions, weddings and corporate events, the Atrium offers a unique setting designed for any mood you wish to create. Complete with cascading Tivoli lights, a myriad of tropical plants and an artistically designed fountain, The Atrium Courtyard is a highly desired event site which seats 300 guests comfortably and can accommodate up to 600 guests for cocktail receptions. The Atrium Courtyard is available on Saturday and Sunday day from 8:00a.m. - 4:00p.m. ; on Saturday and Sunday night from 5:00p.m. – Midnight; and on Monday through Friday night from 5:30p.m. – Midnight.

For the most current food and beverage minimums, please ask your banquet coordinator.

THE MAIN DINING ROOM

The very colorful and contemporary setting of the Main Dining Room can accommodate up to 200 guests for a luncheon, wedding reception, bridal shower or Bar/Bat Mitzvah and is available on Saturdays from 10:00a.m. - 4:00p.m or Sundays 10:00a.m.-midnight.

For the most current food and beverage minimums, please ask your banquet coordinator.

GENERAL INFORMATION AND POLICIES

ATTENDANCE AND GUARANTEE

A guaranteed guest count is required three (3) business days prior to your event and is not subject to reduction. You will be billed for the guarantee or the number of guests served, whichever is greater. We will be prepared to seat and serve a maximum of 5% over the guaranteed count. We reserve the right to relocate your function to a more appropriate space should your group's expected attendance change significantly.

DEPOSIT AND PAYMENT

A deposit of 30% of the projected cost of the event is required to secure an event reservation and will be deducted from your final bill. Payment must be made in full at the event's conclusion. The deposit is refundable with thirty days cancellation notice, excluding holiday reservations, wedding receptions and during the month of December, where 60 days cancellation notice is required. Wedding receptions and parties of 75 guests or more require payment for the estimated final bill 7 days prior to the event along with the final guest count. The payment must be made in cash, cashier's check or with a major credit card.

SERVICE & TAX

A **5% banquet charge** will be added to all food and beverage sales. California State Law regulation 1603 G requires sales tax to be calculated on all food, beverage, mandatory banquet/service charges and rental fees. **The 5% banquet charge is not a gratuity. Gratuity is not automatically added to the final check**, however we can calculate a given percentage to the bill, as requested by the host. For more information, please discuss details with the events manager.

FOOD & BEVERAGE

All food and beverage must be purchased solely through the restaurant unless prearranged with management. Cocktails can be arranged on a hosted (one check) or a no host (cash & carry) basis. Wine and Champagne are priced per bottle. Liquor will be billed on actual consumption.

Hors d'Oeuvres

(Passed or Stationed)

Hot Selection

Sautéed tiger prawn skewer with chili vinaigrette	\$4/piece
Chicken skewer with melted leeks & mustard sauce	\$3/piece
Beef skewer with peppercorn sauce	\$4/piece
Petit crab cake with peppers & aioli	\$4/piece
Mini quiche with fresh vegetables & goat cheese	\$3/piece
Grilled baby lamb chop with Port wine reduction	\$5/piece
Bacon wrapped dates, blue cheese stuffing & lavender honey	\$3/piece
Mushroom duxelles in puff pastry cups	\$3/piece
Garlic beef meatball, tomato glaze, basil purée	\$3/piece

Mini bite-size gourmet pizzas

- Baby shrimp, cilantro, roasted corn peppers & bacon \$4/piece
- Pesto sauce, baby artichokes, oven roasted tomatoes, Kalamata olives, red onion & mozzarella \$4/piece
- Prosciutto, arugula, mozzarella \$4/piece

Cold Selection

Oyster on the half shell cocktail sauce and lemon	\$4/piece
Tuna tartar in lettuce cup	\$3/piece
Grissini, breadstick, prosciutto, truffle butter	\$3/piece
Sweet tomato & mozzarella en spiedini, balsamic, basil	\$3/piece
Gougères (baked cheese pastry puffs) with garlic sauce	\$3/piece
Cantaloupe melon wrapped with Prosciutto, mint & aged balsamic	\$3/piece
Marinated ahi tuna cube with cucumber and spicy soy-vinaigrette	\$3/piece
Beef tartar, truffle sauce on grilled bread	\$3/piece
Cocktail shrimp	\$4/piece

Note: hors d'oeuvres can either be passed or stationed

Minimum of 20 pieces per selection

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is not automatically added.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Platters

Designed to serve small bites to approximately 10 people.
Platters can/will be presented in multiples of 2-3 on larger parties.

Charcuterie Plate \$70

Cured meats, assorted pickles, olives, crackers, mustard

Imported and domestic cheese plate \$60

Variety of cheeses, dried fruit, honey, nuts

Roasted Vegetable Plate \$40

Roasted and grilled seasonal vegetables, aged balsamic, olive oil, micro herbs

Smoked Salmon Plate (1 lb) \$65

Red onion, chopped eggs, capers, crackers

Beef Tartar Plate (16 oz) \$50

Grilled Croutons, Truffle Sauce

Seafood Plate \$135

Chilled shrimp (15), lobster salad (6 oz), steamed clams (10) & mussels (15), oysters (12)

Any of our regular hors d'oeuvres can be plated "platter style"

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Assorted Mini Bite-Size Desserts

Minimum 25 orders per selection

Can either be tray-passed or displayed on a table

❖ Chocolate Raspberry Truffle Cake	\$4.00
❖ Blueberry Vienna Style Cheese Cake	\$4.00
❖ Tiramisu	\$4.00
❖ White Chocolate Mousse Cake	\$3.50
❖ Fresh Fruit Tart	\$4.00
❖ Lemon Tart	\$3.50
❖ Opera Cake	\$4.00
❖ Strawberry Napoleon	\$3.50
❖ Caramelized Cream Puff	\$4.00
❖ Chocolate Coated Cream Puff	\$4.00
❖ Eclairs	\$4.00

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(All menu preparations and prices are subject to change)

The Metropolitan/Lunch Menu #1

Two-course Lunch Menu

\$29/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Greens Salad

Trio of Roasted Nuts, Grissini,
Stilton Cheese, Bistango's Vinaigrette

Caesar Salad

Classic Romaine Salad, Anchovy Dressing,
Parmesan, Lemon, Garlic Croutons

Garlic Soup

A Bistango Staple

Seasonal Soup

Our daily offering spotlighting the finest
ingredients

Choose Three Entrée Choices

Grilled Wild Salmon Salad

Marinated Cucumbers, Agave Glaze, Greens,
Almonds, Vinegar & Oil Dressing

Fresh Cut Spaghetti

Served with Tomato Sauce or
Pork Sauce Bolognese

4oz Filet Mignon of Beef

Petite Tournedo of Beef, Garlic Potatoes,
Spinach, Red Wine Sauce

California Chicken Salad

Chilled Chicken, Napa Cabbage, Cashews,
Slightly Spicy Soy Vinaigrette,
Wonton Crunch

5 oz Flat Iron Steak

Potato Gratin, Onion Marmalade,
Green Beans, Red Wine Sauce

Shrimp Risotto

Bacon Wrapped Shrimp, Arborio Rice,
Charred Lemon, Sweet Garlic, Broccolini

Choose Three Entrée Choices

Grilled Wild Salmon Salad

Marinated Cucumbers, Agave Glaze, Greens,
Almonds, Vinegar & Oil Dressing

Fresh Cut Spaghetti

Served with Tomato Sauce
or Pork Sauce Bolognese

4oz Filet Mignon of Beef

Petite Tournedo of Beef, Garlic Potatoes,
Spinach, Red Wine Sauce

California Chicken Salad

Chilled Chicken, Napa Cabbage, Cashews,
Slightly Spicy Soy Vinaigrette
Wonton Crunch

5 oz Flat Iron Steak

Potato Gratin, Onion Marmalade, Green
Beans, Red Wine Sauce

Shrimp Risotto

Twin Bacon Wrapped Prawns, Arborio Rice,
Charred Lemon, Sweet Garlic, Broccolini

Choose Two Dessert Choices

Chocolate Raspberry Truffle Cake

Tiramisu

Fruit and Sorbet

Ice Cream with Madeleine Cookie

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A given percentage of your choice can be calculated on the contract upon your request.
(All menu preparations and prices are subject to change)**

The Prado/Lunch Menu #2

Three-course Lunch Menu

\$36/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Greens Salad

Trio of Roasted Nuts, Grissini, Stilton Cheese, Bistango's Vinaigrette

Caesar Salad

Classic Romaine Salad, Anchovy Dressing, Parmesan, Lemon, Garlic Croutons

Garlic Soup

A Bistango Staple

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Three Entrée Choices

Grilled Wild Salmon Salad

Marinated Cucumbers, Agave Glaze, Greens, Almonds, Vinegar & Oil Dressing

Fresh Cut Spaghetti

Served With Parmesan & Tomato Sauce or Classic Pork Bolognese (Your Guests' Choice)

4oz Filet Mignon of Beef

Petit Tournedo of Beef, Garlic Potatoes, Roasted Carrots and Onions, Red Wine Sauce

California Chicken Salad

Chilled Chicken, Napa Cabbage, Cashews, Slightly Spicy Soy Vinaigrette, Wonton Crunch

5 oz Flat Iron Steak

Potato Gratin, Onion Marmalade, Green Beans, Red Wine Sauce

Shrimp Risotto

Bacon Wrapped Shrimp, Arborio Rice, Charred Lemon, Sweet Garlic, Broccolini

Choose Two Dessert Choices

Chocolate Raspberry Truffle Cake

Tiramisu

Fruit and Sorbet

Ice Cream with Madeleine Cookie

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(All menu preparations and prices are subject to change)**

The Louvre/Lunch Menu #3

Three-course Lunch Menu

\$56/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Greens Salad

Trio of Roasted Nuts, Grissini, Stilton Cheese, Bistango's Vinaigrette

Caesar Salad

Classic Romaine Salad, Anchovy Dressing, Parmesan, Lemon, Garlic Croutons

Garlic Soup

A Bistango Staple

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Three Entrée Choices

Grilled Wild Salmon Salad

Marinated Cucumbers, Agave Glaze, Greens, Almonds, Vinegar & Oil Dressing

Chilean Sea Bass

Mushroom Risotto, Concord Grape Sauce (A Bistango Staple Item)

Fresh Cut Spaghetti

Served With Parmesan & Tomato Sauce or Classic Pork Bolognese (Your Guests' Choice)

8oz Filet Mignon of Beef

Garlic Potatoes, Roasted Carrots and Onions, Red Wine Sauce

10 oz Flat Iron Steak

Potato Gratin, Onion Marmalade, Green Beans, Red Wine Sauce

Shrimp Risotto

Bacon Wrapped Shrimp, Arborio Rice, Charred Lemon, Sweet Garlic, Broccolini

Choose Two Dessert Choices

Chocolate Raspberry Truffle Cake

Tiramisu

Fruit and Sorbet

Ice Cream with Madeleine Cookie

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(All menu preparations and prices are subject to change)**

Rodin Menu/Dinner Menu #1

Three-Course Dinner Menu

\$49/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Greens Salad

Trio of Roasted Nuts, Grissini, Stilton Cheese, Bistango's Vinaigrette

Caesar Salad

Classic Romaine Salad, Anchovy Dressing, Parmesan, Lemon, Garlic Croutons

Garlic Soup

A Bistango Staple

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Three Entrée Choices

10 oz Flat Iron Steak

Potato Gratin, Onion Marmalade, Green Beans, Red Wine Sauce

Wild Salmon

Zucchini, Roasted Potatoes, Tomato Tapenade, Basil Sauce

Roasted Chicken Breast

Mushroom Fricassee, Garlic Demi Glace, Pee Wee Potatoes

Fresh Cut Spaghetti

Served With Parmesan & Tomato Sauce or Classic Pork Bolognese (Your Guests' Choice)

California Rockfish

Grilled Ratatouille Vegetables, Saffron Sauce

Choose Two Dessert Choices

Chocolate Raspberry Truffle Cake

White Chocolate Cheesecake with Strawberry

Tres Leches Cake

Seasonal Fruit Cobbler (Oct-Feb Apple, March-June Berry, July-Sep Peach)

Tiramisu

Chocolate Decadence

**An automatic 5% Banquet Charge will be added to all food and beverage sales.
Orange County Sales Tax will also be added to that subtotal. Gratuity is not automatically added.
A given percentage of your choice can be calculated on the contract upon your request.
(All menu preparations and prices are subject to change)**

Monet Menu/Dinner Menu #2

Three-course Dinner Menu

\$59/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Greens Salad

Trio of Roasted Nuts, Grissini, Stilton Cheese, Bistango's Vinaigrette

Caesar Salad

Classic Romaine Salad, Anchovy Dressing, Parmesan, Lemon, Garlic Croutons

Garlic Soup

A Bistango Staple

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Three Entrée Choices

10 oz Flat Iron Steak

Potato Gratin, Onion Marmalade, Green Beans, Red Wine Sauce

Wild Salmon

Zucchini, Roasted Potatoes, Tomato Tapenade, Basil Sauce

Roasted Chicken Breast

Mushroom Fricassee, Garlic Demi Glace, Pee Wee Potatoes

8oz Filet Mignon

Roasted Carrots and Onions, Garlic Potatoes, Red Wine Sauce

Lobster Spaghetti

Shelled Lobster, Sweet Tomato Sauce, Ricotta Salata Cheese, Basil

Chilean Sea Bass

Mushroom Risotto, Concord Grape Sauce (A Bistango Staple Item)

Choose Two Desserts Choices

Chocolate Raspberry Truffle Cake

White Chocolate Cheesecake with Strawberry

Tres Leches Cake

Seasonal Fruit Cobbler (Oct-Feb Apple, March-June Berry, July-Sep Peach)

Tiramisu

Chocolate Decadence

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A given percentage of your choice can be calculated on the contract upon your request.
(All menu preparations and prices are subject to change)**

Da Vinci Menu/Dinner Menu #3

4-course Dinner Menu

\$69/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Greens Salad

Trio of Roasted Nuts, Grissini, Stilton Cheese, Bistango's Vinaigrette

Caesar Salad

Classic Romaine Salad, Anchovy Dressing, Parmesan, Lemon, Garlic Croutons

Garlic Soup

A Bistango Staple

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Two Middle Course Choices

Seafood Cocktail

Twin Prawns, Classic Cocktail Sauce, Garlic Croutons, Lemon

Mushroom Gnocchi

Hand Made Pasta, Rich Mushroom Ragout, Goat Cheese & Petite Basil

Beef Skewer

Spinach, Steak Sauce

Tuna Tartar

Avocado, Root Chips, Chili Vinaigrette, Cucumber

Choose Three Entrée Choices

10 oz Flat Iron Steak

Potato Gratin, Onion Marmalade, Green Beans, Red Wine Sauce

Wild Salmon

Zucchini, Roasted Potatoes, Tomato Tapenade, Basil Sauce

Roasted Chicken Breast

Mushroom Fricassee, Garlic Demi Glace, Pee Wee Potatoes

8oz Filet of Beef

Roasted Carrots and Onions, Garlic Potatoes, Red Wine Sauce

Fresh Cut Spaghetti

Served With Parmesan & Tomato Sauce or Classic Pork Bolognese (Your Guests' Choice)

California Rockfish

Grilled Ratatouille Vegetables, Saffron Sauce

Choose Two Dessert Choices

Chocolate Raspberry Truffle Cake

Chocolate Decadence

White Chocolate Cheesecake with Strawberry

Tres Leches Cake

Seasonal Fruit Cobbler (Oct-Feb Apple, March-June Berry, July-Sep Peach)

Tiramisu

An automatic 5% Banquet Charge will be added to all food and beverage sales.
Orange County Sales Tax will also be added to that subtotal. Gratuity is not automatically added.
A given percentage of your choice can be calculated on the contract upon **your** request.
(All menu preparations and prices are subject to change)

Donatello Menu/Dinner Menu #4

Four-course Dinner Menu

\$79/person (does **not** include the 5% banquet charge, sales tax & gratuity)

Choose Two Starter Choices

Greens Salad

Trio of Roasted Nuts, Grissini, Stilton Cheese, Bistango's Vinaigrette

Caesar Salad

Classic Romaine Salad, Anchovy Dressing, Parmesan, Lemon, Garlic Croutons

Garlic Soup

A Bistango Staple

Soup of the Day

Our daily offering spotlighting the finest ingredients

Choose Two Middle Course Choices

Lobster Rémoulade

Chilled Dressed Lobster, Petite Sweet Tomatoes, Frisée

Beef Skewer

Spinach, Steak Sauce

Mushroom Gnocchi

Hand Made Pasta, Rich Mushroom Ragout, Goat Cheese & Petite Basil

Tuna Tartar

Avocado, Root Chips, Chili Vinaigrette, Cucumber

Choose Three Entrée Choices

10 oz Flat Iron Steak

Potato Gratin, Onion Marmalade, Green Beans, Red Wine Sauce

Wild Salmon

Zucchini, Roasted Potatoes, Tomato Tapenade, Basil Sauce

Roasted Chicken Breast

Mushroom Fricassee, Garlic Demi Glace, Pee Wee Potatoes

8oz Filet Mignon

Roasted Carrots and Onions, Garlic Potatoes, Red Wine Sauce

Lobster Spaghetti

Shelled Lobster, Sweet Tomato Sauce, Ricotta Salata Cheese, Basil

Chilean Sea Bass

Mushroom Risotto, Concord Grape Sauce (A Bistango Staple Item)

Choose Two Desserts Choices

Chocolate Raspberry Truffle Cake

White Chocolate Cheesecake with Strawberry

Tres Leches Cake

Seasonal Fruit Cobbler (Oct-Feb Apple, March-June Berry, July-Sep Peach)

Tiramisu

Chocolate Decadence

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is not automatically added. A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Masters Menu

Custom Menu collaboration between you and our chef that is sure to impress

Starting at \$100

Buffet Menu #1

(Minimum of 100 Guests)

Salads

Baby Organic Greens with House Vinaigrette
California Chicken Salad with Napa Cabbage and Sesame Dressing
Chilled Pasta Salad with Grilled Vegetables and Vinaigrette
Caesar Salad with Garlic Croutons and Parmesan Cheese
Bread & Butter

Entrées

Roasted Marinated Chicken with Marsala Wine Sauce
Oven Roasted Prime Rib of Beef with Red Wine Reduction and Horse Radish
Pan Seared Blackened Mahi Mahi with Lemon Butter Sauce
Garlic & Thyme Roasted Potatoes
Seasoned Vegetables
Penne Pasta with Sauce ala Vodka

Desserts

Chocolate Éclairs
Fresh Fruit Tart
New York Style Cheesecake
Includes Hot Tea or Coffee

Please inquire with banquet coordinator for pricing

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is not automatically added.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Buffet Menu #2

(Minimum of 100 Guests)

Appetizers

Smoked Salmon with Traditional Garnishes
Caprese of Vine Ripened Tomatoes, Fresh Mozzarella, Basil and Aged Balsamic
Cantaloupe Melon Wrapped with Prosciutto di Parma, Mint, and Aged Balsamic
Chilled Pasta Salad with Grilled Vegetables and Vinaigrette
Bread & Butter

Salads

Smoked Chicken Salad with Watercress, Endive, Radicchio,
Walnuts, and Mustard Dressing
Organic Baby Mixed Greens with Vinaigrette, Pecans, Macadamia Nuts,
Almonds, and Stilton Blue Cheese
Caesar Salad with Garlic Croutons and Parmesan Cheese

Entrées

Pan Seared Yellowtail with Sauce Ala Checca
Roasted Prime Rib of Beef with Red Wine Reduction and Horseradish
Sautéed Chicken Breast with Mushroom Sauce
Roasted Pork Loin with Whole Grain Mustard Tarragon Sauce
Garlic –Thyme Roasted Potatoes
Seasoned Vegetables
Penne Pasta with Alfredo Sauce

Desserts

Cream Puffs filled with Vanilla Pastry Cream
Chocolate Raspberry Truffle Cake
Pecan Tart
Fresh Fruit Tart
White Chocolate Cheesecake

Includes Hot Tea or Coffee

Please inquire with banquet coordinator for pricing

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Orange County Sales Tax will also be added to that subtotal.

Gratuity is not automatically added.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

Buffet Menu #3

(Minimum of 100 Guests)

Appetizers

Smoked Salmon with Traditional Garnishes
Bresaola "Air Dried Beef" with Baby Arugula and Parmesan Cheese
Cantaloupe Melon Wrapped with Prosciutto di Parma, Mint and Aged Balsamic
Mexican White Shrimp Scampi
Bread & Butter

Salads

Organic Baby Mixed Greens with Maytag Blue Cheese,
Walnuts, Pears, and Balsamic Vinaigrette
Confit of Muscovy Duck with Baby Arugula, Strawberries,
Caramelized Pecans, and Aged Balsamic Vinaigrette
Watercress, Belgium Endive, Radicchio Salad with Caramelized Walnuts,
Crumbled Goat Cheese and Vinaigrette
Caesar Salad with Garlic Croutons and Parmesan Cheese
Smoked Chicken Salad with Fusilli, Roasted Peppers, Red Onions,
Savory Cabbage, and Whole Grain Mustard Vinaigrette

Entrees

Oven Roasted Prime Strip loin "NY" with Green Peppercorn Sauce
Grilled Pacific Swordfish with Lemon Caper Butter Sauce
Pan Seared Brine Marinated Pork loin with Whole Grain Mustard Taragon Sauce
Pan Seared New Zealand Lamb Chops with Port Wine Reduction
Garlic & Thyme Roasted White Creamer Potatoes
Seasoned Vegetables
Penne Pasta with Alfredo Sauce and Parmesan Cheese

Dessert

Opera Cake
White Chocolate Cheese Cake
Cream Puff Filled with Pastry Cream
Fresh Fruit Tart
Chocolate Éclair
Pecan Tart
Chocolate Raspberry Truffle Cake

Includes Hot Tea or Coffee

Please inquire with banquet coordinator for pricing

An automatic 5% Banquet Charge will be added to all food and beverage sales.

Orange County Sales Tax will also be added to that subtotal.

Gratuity is not automatically added.

A given percentage of your choice can be calculated on the contract upon your request.

(All menu preparations and prices are subject to change)

