



COMMAND PERFORMANCE CATERINGS 2019 Packages

In addition to the catering packages and menu items included, the Chefs at Command Performance prepare thousands of unique specialty dishes derived from all types of cuisine incorporating quality foods and authentic ingredients.

The attached catering packages are samples to work from. Our catering coordinator will work to customize a wedding plan, menu, equipment, and service plan...unique to each bride and groom's particular needs, desires and budgets.

For any questions on the packages, or to have a customized package designed for you. Please call:

Melanie Lavalley

at 805-523-3232

melanie@cpcatering.com

To arrange an appointment to visit the venue and venue bookings ...

please contact:

Kay Nielsen at 805-208-3098

kay@edengardensweddings.com



“Paradise” Served Meal

“Eden” Buffet

“Lake View” Buffet

FACILITY*

Facility use is for 7½ hours (2 hours for bride to get ready, and 5½ hour ceremony and reception time) full use of Bridal Suite, Grooms quarters and Reception area on the day of the event. **Music must be off by 11:00pm.**

Client, guests and all vendors must be off the property one hour after event conclusion.

Approved vendors have access 3 hours prior to ceremony.

EQUIPMENT AND SUPPLIES

Seating Tables (can be set for 10 persons) with linens

Two sets of White Folding Chairs (for ceremony and reception)

Head table or Sweetheart table with linen

Gift and guest book area, Place Card, Cake and DJ table with linens

China service: White dinner plate, salad plate (served meal only),

Flatware, water goblets and wine glass or champagne flute,

All seating linens and cloth napkins (40 color choices)

“Lake View” Buffet white or ivory linens only. All upscale

Disposable ware for hors d'oeuvres, cake and bar with all packages

CATERING STAFF

Our expertly-trained staff will set up the ceremony and reception areas, place your party favors, coordinate timing with the DJ, buss, serve toast, cut and serve cake and provide all breakdown and all clean up

(Client is responsible for clean up and removal of all items brought in for decor, etc.)

WEDDING COORDINATOR SERVICES

On site coordination included...see list of COORDINATION SERVICES
included for the rehearsal and for day of wedding

TERMS

Minimum for Saturday.... 150 Guests

Minimum for Sunday.... 100 Guests

Minimum for Friday... 100 guests

Holiday rates may apply

All Alcohol and Cake is to be brought in by client

No corkage or cake cutting fees

**Service Charge and Sales Tax: 20% Service Charge on all Catering
and Beverage services plus applicable sales tax.**

All prices, menus and provisions subject to change prior to contracting

*OTHER CHARGES:

Site Fee: **\$4950** for use of ceremony and reception area (Saturday Events)

\$3950 for Friday and Sunday Events)

(An additional per person charge of **\$5 pp** will be added for all Saturday Events)

See Facility contract for any other related fees.



“Paradise” Served Menu

106.50

BEVERAGE SERVICE (pre ceremony)

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

TRAY PASSED HORS D'OEUVRES PACKAGE

(Choice of any **FOUR** individual selections)

WILD MUSHROOM AND GORGONZOLA BREAD PUDDING

SHRUNKEN SHRIMP TACO ~ black bean spread, avocado crème, pickled red onion & micro cilantro

OPEN FACE "BLT" ~ burrata, heirloom tomatoes, candied pancetta, mache & lemon zest aioli

SHREDDED BEEF SHORT RIB ~ served on a petite potato pancake with rosemary Crème Fraiche

***Or choose from our Master hors d'oeuvre list of over 50 selections**

PLATED SALAD

(Choice of one salad or see master list)

SPINACH, STRAWBERRY and AVOCADO SALAD

with toasted pistachio nuts and a citrus vinaigrette

BREAD BASKET

Rosemary focaccia bread, grilled flatbreads and multi grain rolls with blended butter

COMBINATION PLATE

FILET MIGNON

Seared in brandy and served with a pearl onion demi-glace

and

LEMON HERB ROASTED CHICKEN

Served with a tarragon, lemon and artichoke sauce topped with split baby heirloom tomatoes

THREE SIDES

YUKON GOLD MASHED POTATOES ~ with caramelized onions

CARROT SOUFFLÉ

HARICOT VERT ~ in a toasted almond brown butter

VEGETARIAN DISH

GRILLED BUTTERNUT SQUASH RISOTTO CAKES

With a roasted tomato coulis, grilled asparagus and shaved parmesan

(Available upon Request)

ALSO SERVED TO THE TABLE ~ water and any client-supplied wine

COFFEE AND DECAF STATION

with chocolate chips, cinnamon sticks, sugar, French Vanilla and Hazelnut flavorings, black and herbal teas

And HANDMADE FRENCH WEDDING COOKIES

MANY OTHER ENTREES, SIDE DISHES, HORS D'OEUVRES,
SALADS AND THEME MENUS AVAILABLE

(Talk to your catering coordinator to personalize your menu)



“Eden” Buffet

96.50

BEVERAGE SERVICE (pre ceremony)

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

TRAY PASSED HORS D'OEUVRES PACKAGE

(Choice of any **FOUR** individual selections)

CRISPY FRIED JALAPEÑO MAC AND CHEESE

ITALIAN CHICKEN SAUSAGE STUFFED MUSHROOMS ~ with fennel and mozzarella

SMOKED GOUDA SLIDERS ~ petite burger with caramelized onions and

Red pepper aioli on a mini sesame bun

BACON WRAPPED GOAT CHEESE DATES ~ with chervil and lemon zest

***Or choose from our Master hors d'oeuvre list of over 50 selections**

BUFFET

CARVED ROAST BEEF SIRLOIN

(Hand carved by chef) served with a rich cabernet demi-glace and a creamy chive horseradish

MEDITERRANEAN CHICKEN

Rosemary grilled chicken breast in a spicy tomato sauce with artichokes and green olives

FARFALLE PASTA

Tossed with wild mushrooms, peas, sun-dried tomatoes and a parmesan cream

ROASTED GARLIC MASHED POTATOES

CHAR BROILED ZUCCHINI, RED PEPPER AND ASPARAGUS

With a pistachio brown butter

FIELD GREENS ~ with sliced oranges, strawberries,

Toasted hazelnuts and red onions served with a sherry wine vinaigrette

ASSORTED FRESH BAKED ROLLS AND BREADS

with sweet creamy butter

COFFEE AND DECAF STATION

with chocolate chips, cinnamon sticks, sugar, French Vanilla and Hazelnut flavorings, black and herbal teas

And HANDMADE FRENCH WEDDING COOKIES

MANY OTHER ENTREES, SIDE DISHES, HORS D'OEUVRES,
SALADS AND THEME MENUS AVAILABLE

(Talk to your catering coordinator to personalize your menu)



“Lake View” Buffet

86.00

****White or Ivory Linens only with this package**

BEVERAGE SERVICE (pre ceremony)

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

DISPLAYED

CHEESE DISPLAY

Imported and domestic cheeses artfully displayed with fig preserves, dried fruits, red grapes, sliced baguettes and herb grilled flat bread

BUFFET

NAPA CHICKEN

Roasted chicken breast with a smoked tomato coulis
finished with a blood orange, Meyer lemons and baby arugula

ORECCHIETTE PASTA

With roasted garlic, seared red grape tomatoes, spinach, walnuts, pesto and olive oil

CHARBROILED VEGETABLES

Zucchini, yellow squash, red peppers and asparagus with lemon and olive oil

TUSCAN SALAD

Romaine lettuce, garbanzo beans, carrots, marinated mushrooms,
tomatoes, black olives, and shaved parmesan
Served with a white balsamic herb vinaigrette and creamy garlic parmesan dressing

ASSORTED FRESH BAKED ROLLS AND BREADS

With sweet creamy butter

****MANY OTHER ENTREES, SIDE DISHES, HORS D'OEUVRES,
SALADS AND THEME MENUS AVAILABLE.**

(call to personalize your menu)



BEVERAGE PACKAGE

~PARTIAL BAR SET UP

Included with all packages

Includes (1) Bartender, equipment, all ice, cups, unlimited soft drinks, mineral waters, iced tea, garnishes and equipment

~FULL BAR SET UP

Add 4.00 per person

includes (1) Bartender, all ice, cups, soft drinks, mineral waters, all mixers, fresh juices, iced tea, garnishes (cherries, lemons, limes, oranges, olives, onions and fresh mint) and equipment

ALCOHOL

All Beer, Wine, Champagne and Hard Liquor is to be provided by CLIENT and served by Command Performance with NO corkage fees.

