

## MEETING & EVENT MENU



# GENERAL INFORMATION

## Deposit

A non-refundable initial \$1,000.00 deposit is required with the signed contract to reserve your event date. A second deposit of 50% of the total estimated charges is required (90) ninety days prior to the event with final payment due by cash, credit or cashier's check (7) seven business days prior to the event. All deposits will be applied to your final balance. Hotel requires all events have a credit card authorization on file.

## Guarantee

Preliminary guest count is due (7) seven business days prior to your event. Final guarantee guest count is due (3) days prior to the event. After (3) day guarantee your guest count cannot decrease. If the final guarantee is not received, we will consider the contracted minimum your guaranteed number of guests. Minimums and attrition terms still apply, regardless of final guaranteed numbers.

## Service Charge and Sales Tax

A 15.225% F&B Staff Charge, and a 5.775% F&B House Charge, plus applicable state taxes (currently 7.75%) are applied to food, beverage and room rental. Currents rates at time of event will apply.

## Cancellation Policy-Catering Events

If you should cancel your reservation or function your first deposit will be absorbed, and the Hotel shall be entitled to collect, as liquidated damages fifty percent (50%) of the sum of the Minimum Anticipated Food and Beverage Revenue and meeting room rental, if canceled from the date of contract to ninety (90) days before the date of your function; and seventy-five percent (75%) of the sum of the Minimum Anticipated Food and Beverage Revenue and the meeting room rental, if canceled within ninety (90) days to ten (10) days before the date of your function, and ninety percent (90%) of Minimum Anticipated Food and Beverage Revenue plus meeting room rental to be charged if cancelled within ten (10) days. Taxes and applicable service charges will be added to all amounts. Liquidated damages resulting from cancellation shall be due and payable at the time of cancellation.

## Bartender Fee

A bartender fee of \$200.00, per bar, will be applied to your final bill. No outside alcohol is permitted in the banquet rooms. Corkage fee of \$12 for every 750ml bottle of outside wine, champagne or cider per bottle. Hotel does not allow outside liquor.

## Security Guards

Oxnard City Ordinance Requires (1) one Security Guard for 50-100 attendees plus (1) one additional guard per 50 guests increments present at all events where dancing, music or live entertainment is taking place. We will order guards exclusively for your special event, at \$200.00 per guard, for a (6) six hour duration.

## Decorations and Clean-Up

Any banners that require hotel staff assistance must give notice to hotel at least 24 hours prior to the function. The hotel does not permit anything being nailed, stapled, or the use of any other substance on the walls, floors, ceiling or any hotel property in any area such as banquet rooms, main lobby, or outside the hotel. All decorations must meet the approval of hotel management. No loose glitter or confetti is allowed. Candy tables may not have gum or taffy. An additional cleaning fee, based on the contents left in the room(s), will apply if confetti, streamers, gum, etc. are used and if more than a standard clean-up is required.

**No outside food is allowed with the exception of celebration cake.  
Cake cutting fee of \$2.00 per person will apply.**

## A LA CARTE SELECTIONS

Assorted Whole Fruit .....	\$32 per dozen
Assorted Individual Yogurt: Chobani and/or Dannon Light & Fit .....	\$36 per dozen
Yogurt Parfaits: Vanilla, Strawberry, and/or Plain Greek .....	\$38 per dozen
Assorted Granola Bars .....	\$30 per dozen
Assorted Danish, Muffins, and/or Croissants .....	\$35 per dozen
Assorted Bagels with Cream Cheese and Fruit Preserves .....	\$35 per dozen
Assorted Donuts .....	\$35 per dozen
Assorted Candy Bars .....	\$32 per dozen
Fresh Homemade Cookies .....	\$34 per dozen
Fresh Baked Brownies .....	\$34 per dozen
Tortilla Chips with Guacamole or Salsa .....	\$6 per person*
Homemade Potato Chips .....	\$4 per person*
Trail Mix .....	\$6 per person*
Popcorn Machine with Assorted Seasonings .....	\$5 per person*
Pretzels: Plain and/or Salted with Mustard .....	\$6 per person*
Snow Cone Machine with Assorted Flavored Syrups .....	\$6 per person*
Iced Tea .....	\$36 per gallon
Lemonade .....	\$36 per gallon
Fruit Punch .....	\$36 per gallon
Coffee Station .....	\$38 per gallon
Regular, Decaf, or Hot Water with Assorted Tea Packets	
Deluxe Coffee Station .....	\$42 per gallon
Regular, Decaf, or Hot Water with Assorted Tea Packets	
Chocolate Chips, Cinnamon Sticks	
Brown and White Sugar Cubes	
Assorted Soft Drinks and/or Bottled Water .....	\$3.50 each
Bottled Snapple, Sparkling Water, Fruit Juices, and/or Energy Drinks .....	\$5 each

\* Minimum of 30 people

## BREAKS

**SNACK TIME** .....\$10 per person  
Assorted Bagged Chips, Whole Fruit, Fresh Baked Cookies, Assorted Soft Drinks

**FIESTA** .....\$10 per person  
Tortilla Chips with Salsa, Churros Bites, Spicy Lemonade or Iced Tea  
*Guacamole add \$2 per person*

**HEALTH HOUR** .....\$17 per person  
Bran Muffins, Granola Bars, Sliced Seasonal Fresh Fruit, Individual Yogurt  
or Yogurt Parfait, Granola, Berries, Orange Juice or Cranberry Juice

**ENERGY STATION** .....\$14 per person  
Granola Bars, Trail Mix, Whole Fruit, Assorted Soft Drinks, Assorted Energy Drinks

**BALLPARK** .....\$14 per person  
Soft Pretzel Bites with Grainy Mustard or Cheese Sauce, Fresh Popcorn with  
Assorted Seasonings, Assorted Soft Drinks

**CHOCOLATE OVERLOAD** .....\$15 per person  
Fresh Baked Brownies, Chocolate Chip Cookies, Chocolate Dipped Strawberries,  
Assorted Soft Drinks



## CONTINENTAL BREAKFAST

Station of Freshly Brewed Regular, Decaf, and Hot Water with Tea Selection, Chilled Orange Juice and Cranberry Juice

**HEALTHY START** ..... \$16 per person  
Sliced Seasonal Fresh Fruit, Bagels with Cream Cheese, Fruit Preserves, and Butter

**TRADITIONAL** ..... \$18 per person  
Sliced Seasonal Fresh Fruit, Assorted Baked Danish, Muffins, Mini Croissants with Fruit Preserves and Butter

## PLATED BREAKFAST

Freshly Brewed Regular, Decaf and Hot Water with Tea Selection, and Chilled Orange Juice

**GOOD MORNING GOLD COAST** ..... \$22 per person  
Gently Scrambled Eggs with Breakfast Potatoes with Onion and Bell Peppers, and Choice of Breakfast Pork Sausage or Crisp Bacon, Assorted Pastries

**CHILAQUILES** ..... \$19 per person  
Gently Scrambled Eggs on the side, Fresh Corn Tortilla Chips in Fresh House made Salsa topped with Queso Fresco, Sour Cream and Fresh Diced Onion on the side

## BREAKFAST STATIONS

**WAFFLE STATION** ..... \$7 per person  
Make Your Own Waffle Station with Choice of Toppings:  
Breakfast Syrup | Butter | Fresh Sliced Strawberries | Chocolate Chips | Chopped Walnuts | Whipped Cream | Raspberry Sauce  
*50 Person Minimum*

**OMELET STATION** ..... \$8 per person + \$125 Attendant Fee  
Made to Order Omelet with Choice of Toppings:  
Ham | Bacon | Tomatoes | Mushrooms | Spinach | Peppers | Onion | Fresh Jalapenos | Pico de Gallo | Shredded Cheddar | Pepper Jack Cheese  
*50 Person Minimum*

## BREAKFAST BUFFET

Station of Freshly Brewed Regular, Decaf, and Hot Water with Tea Selection, Chilled Orange Juice and Cranberry Juice

**ANACAPA SUNRISE** .....\$24 per person

Sliced Seasonal Fresh Fruit, Gently Scrambled Eggs, Crisp Bacon, Breakfast Pork Sausage, Country Style Breakfast Potatoes, and Assorted Baked Danish and Mini Croissants with Fruit Preserves and Butter  
*50 Person Minimum*

**VINEYARD BRUNCH** .....\$35 per person

Sliced Seasonal Fresh Fruit  
Bagels and Lox with Cream Cheese, Onion, Capers, Lemon Slices and Tomato  
Augusta Salad with Choice of Two Dressings  
Gently Scrambled Eggs  
Crisp Bacon or Breakfast Pork Sausage  
Herb Roasted Breakfast Potatoes or Chorizo Hash  
Grilled Chilled Vegetable Platter  
Assorted Baked Danish, Muffins, and Mini Croissants with Fruit Preserves and Butter  
Chef's choice Assorted Desserts  
Chilled Orange, Apple, and Cranberry Juice Station  
Freshly Brewed Regular, Decaf, and Hot Water with Assorted Tea Packets  
Bottomless Sparkling Wine and Mimosas  
*50 Person Minimum*

## BREAKFAST ENHANCEMENTS

Bacon | Turkey Sausage | Pork Sausage | Andouille Sausage | Yogurt Parfait  
\$4 per person, each item



## PLATED LIGHT

Regular Coffee | Decaf | Hot Water with Assorted Tea Selection | Water Service & Freshly Brewed Iced Tea  
Dessert Choice: Cookies | Brownies | Chocolate Mousse | Vanilla Panna Cotta

### CHOICE OF ONE:

**COBB SALAD** .....\$24 per person

crisp mixed greens and lettuce, diced chicken breast, crispy bacon, sliced hard-boiled eggs, tomato, gorgonzola crumbles, avocado and choice of one dressing

**CHICKEN CAESAR SALAD WRAP** .....\$22 per person

grilled chicken over romaine topped with croutons and parmesan cheese with grilled portobello, bell peppers, eggplant, and onion in a flour tortilla with a hummus caesar spread

**MANDARIN ALMOND SALAD** .....\$23 per person

diced grilled citrus marinated chicken over crisp romaine lettuce, mandarin orange segments, celery, snow peas, topped with crisp oriental noodles, and sesame vinaigrette on the side

**BBQ CHICKEN CHOPPED SALAD** .....\$23 per person

diced grilled chicken over mixed greens, topped with yellow sweet corn, jicama, black beans, monterey jack cheese, scallions, diced tomato, cilantro, tortilla strips and bbq ranch dressing

**GRILLED VEGGIE WRAP** .....\$22 per person

**CLUB CROISSANT** .....\$24 per person

choice of sliced roasted turkey breast or sliced honey baked ham, swiss cheese, lettuce, tomato on a flaky croissant

**PORTOBELLO GARDEN SANDWICH** .....\$24 per person

grilled portobello mushroom, tomato, red onion, crisp mixed greens on focaccia bread with choice of roasted red pepper aioli or garlic aioli

### CHOICE OF ONE:

#### MACARONI SALAD

macaroni tossed with celery, red onion, carrots, bell peppers, light mayonnaise, and red wine vinegar

#### QUINOA SALAD

#### POTATO SALAD

potato tossed with celery, red onion, carrots, hard-boiled eggs, whole grain mustard and mayonnaise

#### PASTA SALAD

chilled pasta with seasonal vegetables tossed in italian dressing

Chipotle Aioli | Roasted Red Pepper Aioli | Garlic Aioli .....\$1 per person, each item

Bacon | Avocado .....\$3 per person, each item

# PLATED ENTRÉES

Regular Coffee | Decaf | Hot Water with Assorted Tea Selection Station or Table Service

## ASSORTED BAKED ROLLS

### SALAD | CHOICE OF ONE:

#### AUGUSTA SALAD with Choice of Two Dressings

Mixed Greens with Tomato, Cucumber, and Julienne Carrots

#### CLASSIC CAESAR SALAD

Romaine Lettuce Topped with Croutons and Parmesan Cheese with a Creamy Caesar Dressing

#### RIVER RIDGE SALAD

Arugula Candied Pecans, Red Onion, Shaved Grana Padano Cheese, with Sliced Strawberries with a Sherry Vinaigrette

#### KALE WALDORF SALAD

Chopped Raw Kale, Diced Apple, Sliced Celery, Chopped Walnuts, Dried Cranberries with a Dijon Vinaigrette

#### MIXED GREEN SALAD

Mixed Greens, Pickled Onion, Goat Cheese, and Candied Pecans with a Sherry Vinaigrette

#### ADDITIONAL DRESSING CHOICES:

Ranch | Italian | Honey Mustard | Balsamic Vinaigrette | Sherry Vinaigrette | Raspberry Vinaigrette

### SIDE DISH | CHOICE OF ONE VEGETABLE AND ONE STARCH:

Seasonal Vegetable

Rice Pilaf

Fingerling Potatoes

Tri-Colored Cauliflower

Mashed Potatoes

Roasted Red Potatoes

Asparagus- Seasonal

Garlic Mashed Potatoes

Potatoes Au Gratin

### DESSERT | CHOICE OF ONE:

Carrot Cake

Flourless Chocolate Cake

Cheesecake with Raspberry Coulis

Chocolate Mousse

Chocolate Decadence Cake

Tiramisú

Panna Cotta: Chocolate | Espresso | Pistachio | Vanilla

### PLATED ENTRÉES | CHOICE OF ONE:

**CHICKEN VALENCIA** grilled chicken marinated in fresh citrus juices & served in a citrus sauce

**Lunch:** \$28 per person | **Dinner:** \$34 per person

**CLASSIC CHICKEN PICATTA** chicken breast breaded, browned, and served with a sauce of butter, lemon juice, capers, mushrooms and white wine

**Lunch:** \$28 per person | **Dinner:** \$34 per person

**TRI-TIP** thinly sliced tri-tip topped with *choice of* chimichurri sauce | gilroy garlic au jus | chef's spicy bbq | red wine reduction

**Lunch:** \$28 per person | **Dinner:** \$34 per person

**FILET MIGNON** prime petit filet with *choice of* béarnaise sauce | green peppercorn sauce | red wine reduction sauce | red wine mushroom demi-glace

**Lunch:** \$38 per person | **Dinner:** \$45 per person

add 3 jumbo grilled shrimp for an additional \$6/person



## PLATED ENTRÉES CONTINUED

- BLACKENED TILAPIA** fresh baked tilapia with a lemon garlic butter sauce  
**Lunch:** \$26 per person | **Dinner:** \$32 per person
- SALMON** pan seared and baked salmon filet with *choice of*  
 dill chive cream sauce | lemon caper sauce | pineapple mango salsa  
**Lunch:** \$29 per person | **Dinner:** \$37 per person
- MUSHROOM RAVIOLI** mushroom stuffed ravioli with sun-dried tomato cream sauce\* *vegetarian*  
**Lunch:** \$26 per person | **Dinner:** \$30 per person
- VEGETABLE LASAGNA** \* *Vegetarian*  
**Lunch:** \$26 per person | **Dinner:** \$30 per person
- FENNEL & CHICKPEAS PROVENÇAL** roasted shaved fennel and chickpeas garnished with white wine,  
 tomatoes, garlic and capers \* *vegan & gluten free*  
**Lunch:** \$26 per person | **Dinner:** \$30 per person
- ROASTED VEGETABLE PAVÉ** roasted shaved seasonal vegetables stack\* *vegan & gluten free*  
**Lunch:** \$26 per person | **Dinner:** \$30 per person
- QUINOA STUFFED BELL PEPPER OR PORTOBELLO MUSHROOM** \* *vegan & gluten free*  
**Lunch:** \$26 per person | **Dinner:** \$30 per person

## HORS d'OEUVRES

SERVED HOT	30 Person Minimum
Greek Spanakopita.....	\$4 per piece
Vegetable Spring Roll with Sweet Chili Dipping Sauce .....	\$3 per piece
Meatballs: Swedish, BBQ or Italian.....	\$3 per piece
Spicy Buffalo Chicken Wings with Celery Sticks and Ranch Dressing .....	\$3 per piece
Jalapeno Poppers.....	\$3 per piece
Pot Stickers with Sweet chili Dipping Sauce and Soy Sauce .....	\$4 per piece
Teriyaki Chicken Skewers.....	\$4 per piece
Beef Wellington Pillows.....	\$5 per piece
Chicken Quesadillas with Pico de Gallo Salsa, Guacamole and Sour Cream.....	\$5 per piece
Mini Burritos with Pico de Gallo Salsa and Guacamole.....	\$4 per piece
Jumbo Coconut Shrimp .....	\$5 per piece
Maryland Crab Cakes .....	\$5 per piece

## HORS d'OEUVRES CONTINUED

### SERVED COLD

30 Person Minimum

Caprese Skewer with Drizzled Balsamic Vinaigrette .....	\$3 per piece
Honeydew Melon Balls Wrapped in Prosciutto .....	\$3 per piece
Deviled Eggs .....	\$3 per piece
Spiced Shredded Chicken on Belgian Endive .....	\$3 per piece
Shrimp Ceviche in Cucumber Cups .....	\$4 per piece
Marinated Basil and Tomato Bruschetta on Toasted Crostini .....	\$4 per piece
Fiesta Fruit Cups with Lemon and Pico de Gallo Powder .....	\$4 per piece
Seared Ahi Tuna on Wonton Crisps Drizzled with a Ginger-Soy Glaze .....	\$5 per piece
Chilled Jumbo Shrimp Cocktail Shooter .....	\$6 per piece
White or Dark Chocolate Dipped Strawberries .....	Market Price

## HORS d'OEUVRES STATIONS

French Brie en Croute .....	\$4.50 per person
Fresh Vegetable Crudité .....	\$4.50 per person
Sliced Seasonal Fresh Fruit .....	\$4.50 per person
Imported Domestic Cheese Board Display with Assorted Crackers .....	\$5 per person
Bagels and Lox .....	\$6 per person



# CULINARY THEMED BUFFET

## CALIFORNIA DELI

### ASSORTED BREADS

#### SALAD | CHOICE OF ONE:

Augusta Salad | Cole Slaw | Rainbow Tortellini Salad with Basil Pesto Dressing | Idaho Potato Salad

#### PROTEIN | CHOICE OF TWO:

Sliced Turkey | Sliced Ham | Sliced Roast Beef

#### TOPPINGS | INCLUDED:

Cheddar | Swiss | Havarti | Provolone | Lettuce | Tomato | Onion | Pickles | Condiments

#### DESSERT | INCLUDED:

Chef's Choice Assorted Dessert

Regular Coffee | Decaf | Hot Water with Assorted Tea Selection

**Lunch:** \$28 per person | **Dinner:** Not Offered

## THE ITALIAN

### GARLIC BREAD

#### SALAD | CHOICE OF TWO:

##### **AUGUSTA SALAD with Choice of Two Dressings**

Mixed Greens with Tomato, Cucumber, and Julienne Carrots

##### **CLASSIC CAESAR SALAD**

Crisp Romaine Lettuce Topped with Croutons and Parmesan Cheese with a Creamy Caesar Dressing

##### **CAPRESE SALAD**

Sliced Tomato, Mozzarella and Basil drizzled with a Balsamic Reduction

##### **INSLATA SICILANA**

Crisp Romaine Lettuce with Cucumber, Red Onion, Olives, Pepperoncini, and Shredded Mozzarella with a Roasted Garlic Vinaigrette or Balsamic Vinaigrette

#### ENTRÉE | CHOICE OF TWO:

Meat or Vegetable Lasagna | Chicken Parmigiana | Chicken Marsala

#### SIDE DISH | INCLUDED:

Italian Seasonal Vegetable Medley | Saffron Rice or Rice Pilaf

#### DESSERT | CHOICE OF ONE:

Tiramisu | Chef's Choice Dessert Display

Regular Coffee | Decaf | Hot Water with Assorted Tea Selection

**Lunch:** \$34 per person | **Dinner:** \$42 per person  
Additional Entrée \$5 per person per entrée **50 Person Minimum**

## THE HAWAIIAN

### HAWAIIAN KING'S BREAD

#### SALAD | CHOICE OF TWO:

##### **AUGUSTA SALAD with Choice of Two Dressings**

Mixed Greens with Tomato, Cucumber, and Julienne Carrots

##### **SESAME SALAD with a Sesame Vinaigrette**

Mixed Greens, Brussel Sprouts, and Carrots with a Sesame Vinaigrette

##### **MACARONI SALAD**

Macaroni Tossed with Celery, Red Onion, Carrots, Bell Peppers,  
Light Mayonnaise, and Red Wine Vinegar

##### **POTATO SALAD**

Diced Potato Tossed with Celery, Red Onion, Carrots, Hard-Boiled Eggs,  
Whole Grain Mustard and Mayonnaise

##### **FRESH FRUIT SALAD**

Watermelon, Pineapple, Cantaloupe, and Grapes

#### ENTRÉE | CHOICE OF TWO:

##### **TERIYAKI CHICKEN**

Grilled Chicken with a Teriyaki Glaze

##### **KALUA PORK**

Shredded Slow Cooked Pork in Natural Jus

##### **HAWAIIAN SALMON**

Baked Salmon with a Mango Pineapple Salsa

#### SIDE DISH | CHOICE OF TWO:

Seasonal Vegetable Medley | Coconut Fried Rice | Fried Brown Rice | Hawaiian Cole Slaw

#### DESSERT | CHOICE OF ONE:

Panna Cotta: Chocolate | Espresso | Pistachio | Vanilla

Chef's Choice Dessert Display

Regular Coffee | Decaf | Hot Water with Assorted Tea Selection

**Lunch:** \$32 per person | **Dinner:** \$40 per person

Additional Entrée \$5 per person per entrée

50 Person Minimum

## THE TEXAN

### HOMEMADE CORNBREAD

#### SALAD | CHOICE OF TWO:

##### **AUGUSTA SALAD with Choice of Two Dressings**

Mixed Greens with Tomato, Cucumber, and Julienne Carrots

##### **MACARONI SALAD**

Macaroni Tossed with Celery, Red Onion, Carrots, Bell Peppers, Light Mayonnaise, and Red Wine Vinegar

##### **POTATO SALAD**

Diced Potato Tossed with Celery, Red Onion, Carrots, Hard-Boiled Eggs, Whole Grain Mustard and Mayonnaise

##### **SEASONAL FRUIT SALAD**

#### ENTRÉE | CHOICE OF TWO:

##### **HOMESTYLE FRIED CHICKEN**

Chicken Floured and Fried to a Golden Crisp

##### **BBQ PORK RIBS**

Baked Pork Ribs Smothered in Chef's BBQ Sauce

##### **BBQ BRISKET**

Herb Crusted, Slowly Baked Brisket Dry or in Chef's BBQ Sauce

##### **BBQ TRI-TIP**

Grilled and Thinly Sliced Tri-Tip Dry or in Chef's BBQ Sauce

##### **BBQ CHICKEN**

Grilled Chicken in Chef's BBQ Sauce

#### SIDE DISH | CHOICE OF TWO:

Macaroni and Cheese | Baked Beans | Corn on the Cob | Durango Potatoes

#### DESSERT | CHOICE OF ONE:

Warm Cinnamon Apple Cobbler

Chef's Choice Dessert Display

Regular Coffee | Decaf | Hot Water with Assorted Tea Selection

**Lunch:** \$33 per person | **Dinner:** \$40 per person  
Additional Entrée \$5 per person per entrée  
50 Person Minimum

## THE CANTINA

### HOMEMADE TORTILLA CHIPS WITH SALSA

#### SALAD | CHOICE OF ONE:

##### AUGUSTA SALAD WITH CHOICE OF TWO DRESSINGS

Mixed Greens with Tomato, Cucumber, and Julienne Carrots

##### CHOPPED SALAD

Mixed Greens and Lettuce, Topped with Fresh Yellow Sweet Corn, Jicama, Black Beans, Monterey Jack Cheese, Green Scallions, Diced Tomato, Cilantro, and choice of Ranch Dressing, BBQ Ranch Dressing, or Chipotle Ranch Dressing

##### SOUTHWESTERN CHOPPED SALAD

Crisp Romaine Lettuce with Tomato, Black Beans, and Corn with Cilantro Ranch Dressing or Ranch Dressing

#### ENTRÉE | CHOICE OF TWO:

##### ENCHILADAS VERDES

Shredded Chicken Breast or Cheese Rolled in a Warm Corn Tortilla with Tomatillo Sauce Topped with Shredded Cheese

##### PESCADO FRESCO A LA VERACRUZANA

Slowly Baked Fish with Mild Chiles, Tomatoes, Capers, Olives, and Onion Sauce

##### CARNE ASADA

Sliced Grilled Steak

##### CARNITAS

Shredded Slow Braised Pork

##### CHICKEN CHIPOTLE

Grilled Chicken Marinated and Served with Chipotle, Tomato, and Grilled Onion

#### SIDE DISH | INCLUDED:

Mexican Rice | Refried Beans with Cheese | Warm Corn and Flour Tortillas

#### SIDE DISH | CHOICE OF ONE:

Calabacitas a Mexican-flavored sauté | Seasonal Vegetable Medley | Guacamole

#### DESSERT | CHOICE OF ONE:

Flourless Chocolate Cake

Chef's Choice Dessert Display

Regular Coffee | Decaf | Hot Water with Assorted Tea Selection

**Lunch:** \$32 per person | **Dinner:** \$40 per person  
Additional Entrée \$5 per person per entrée  
50 Person Minimum

## THE RIVER RIDGE

### ASSORTED BREADS

#### HORS D 'OEUVRES | CHOICE OF TWO:

- Fresh Vegetable Crudit  with Ranch Dip
- Seasonal Sliced Fruit
- Imported and Domestic Cheese with Assorted Crackers

#### SALAD | CHOICE OF ONE:

##### CLASSIC CAESAR SALAD

Crisp Romaine Lettuce Topped with Croutons and Parmesan Cheese with a Creamy Caesar Dressing

##### RIVER RIDGE SALAD

Arugula, Candied Pecans, Red Onion, Parmesan Cheese, with sliced Strawberries with a Sherry Vinaigrette

##### KALE WALDORF SALAD

Chopped Raw Kale, Diced Apple, Sliced Celery, Chopped Walnuts, Dried Cranberries with Dijon Vinaigrette

#### ENTR E | CHOICE OF TWO:

##### CLASSIC CHICKEN PICATTA

Breaded and Baked Chicken Breast Topped with Mushroom, White wine, Capers, and Lemon Sauce

##### TRI-TIP

Grilled and Thinly Sliced Tri-Tip with Garlic Au Jus or Chimichurri Sauce

##### MUSHROOM RAVIOLI

Mushroom Stuffed Ravioli with Sun-Dried Tomato Cream Sauce

##### SALMON

Baked Salmon with Lemon Caper Sauce

#### SIDE DISH | INCLUDED:

Seasonal Vegetable Medley

#### SIDE DISH | CHOICE OF ONE:

Red Roasted Potatoes | Rice Medley | Garlic Mashed Potatoes

#### DESSERT | CHOICE OF ONE:

Cheesecake with Raspberry Coulis | Chocolate Decadence Cake | Chef's Choice Dessert Display

Regular Coffee | Decaf | Hot Water with Assorted Tea Selection

**Lunch:** \$36 per person | **Dinner:** \$45 per person  
Additional Entr e \$5 per person per entr e  
50 Person Minimum

# INTERACTIVE STATIONS

Add to Any Buffet

**Pacific Seafood** ..... Market Price  
 Jumbo Shrimp and Crab Legs Served Chilled over Crushed Ice with Sliced Lemon & Shrimp Cocktail Sauce

**Prime Rib of Beef** ..... Market Price + \$100 Attendant Fee  
 Serves 40  
 with Au Jus, Horseradish and Creamy Horseradish and Baked Rolls

**Roasted Turkey Breast** ..... \$160 + \$100 Attendant Fee  
 Serves 30  
 with Cranberry Sauce and Gravy and Baked Rolls

**Honey Baked Ham** ..... \$190 + \$100 Attendant Fee  
 Serves 50  
 with Honey Mustard and Whole Grain Mustard and Baked Rolls

# BEVERAGE SERVICE

	Hosted Bar	Cash Bar
Domestic Beer .....	\$5.50	\$6
Premium Beer .....	\$6.50	\$7
Wine by the glass .....	\$7.50	\$8
Soft Drinks, Mineral Water & Fruit Juice (each) .....	\$3.50	\$4
House Brands .....	\$6.50	\$7
Call Brands .....	\$7.50	\$8
Premium Brands .....	\$9.50	\$10

Bartender Fee of \$200, includes bar set-up

## Wine by the Bottle

Sparkling Wine ..... \$27 per bottle  
 Martinelli’s Sparkling Cider ..... \$12 per bottle  
 House Bottle of Wine ..... \$27 per bottle

## Beverage Stations

Tropical Fruit Punch ..... \$36 per gallon\*  
 Lemonade ..... \$36 per gallon\*

\*Minimum of 3 gallons



# AUDIO VISUAL MENU

## Audio

Microphone (wired).....	\$45
Microphone (wireless).....	\$95
Microphone Stand.....	\$25
Wireless Lavalier.....	\$95
Powder Conditioner.....	\$80
Sound Cables.....	\$20
Speakers.....	\$50
DVD Player.....	\$55
Mixer.....	\$55
CD player.....	\$55
House Sound System.....	\$150

## Screens

6' Screen.....	\$45
8' Screen.....	\$55
10' Screen.....	\$85

## Projectors

LCD Projector.....	\$295
LCD Projector Pkg. (w/extension cords and 1 8ft Projector Screen).....	\$350

## Video

Television.....	\$150
DVD Player.....	\$55

## Accessories

Easel.....	\$15
White Board w/Markers and Eraser.....	\$35
Flip Charts w/ Markers.....	\$35
Projection Cart.....	\$20
Power Cords.....	\$10
Power Strips.....	\$10
Extension Cord.....	\$10
Spot Light.....	\$100