

Hope Café and Catering

Weddings & Elegant Events

Hors D'Oeuvres and Refreshment Selections:

Seafood Stuffed Mushrooms

Cheese and Cracker Tray

Hummus and Pita

Meatballs Bordelaise

Spring Rolls with Asian Sauce

Beef Crostini

Beef Skewers

Tri-Color Pinwheel Sandwiches

*Jumbo Shrimp Cocktail**

*Mini Crab Cakes**

Bruschetta and Olive Tapenade Display

Vegetable Crudités with Dipping Sauce

Smoked Salmon Mousse on Cucumber

Bay Shrimp Cream Cheese and Cracker

Asian Pot Stickers

Spinach Stuffed Puff Pastry

Chicken Skewers

Chicken Wings

*Fresh Oyster Shots**

*Antipasto Display**

*Items marked with * count as 2 selections or additional charge may apply*

Beverage Station to include:

Choice of Sparkling Punch, Rosewater Lemonade or Hot Spiced Apple Cider

Iced Tea or Hot Herbal Teas

Fresh Brewed Coffee with Condiments

Iced Water with Mint or Cucumber

Elegant Events

Create your own Buffet Menu

Salad Selections

Fresh Garden Salad

Kale Salad

Caprese Salad

Classic Caesar Salad

Red Potato Pesto

Italian Pasta Salad

Spring Greens

Entrée Selections

Oven Roasted Turkey Breast, A Holiday Favorite, Seasoned with Fresh Sage and Slow Roasted

Virginia Honey Ham, A Classic Ham with Brown Sugar and Honey Glaze

Wine Country Chicken, Skinless Breast sautéed with Chardonnay and Fresh Cremini Mushrooms

Oven Roasted Pork Loin, Served with our Fresh Apple Chutney

Grilled Lemon Herb Chicken, Marinated Skinless Breast with Fresh Herbs and grilled to perfection

Baked Atlantic Salmon Fillet, Fresh Salmon Fillet baked with our Pesto Crust

Stuffed Chicken Tuscany, Skinless Breast stuffed with Prosciutto, Spinach and Sun Dried Tomato

Beef Tender Bordelaise, Grilled and sliced served with a Red Wine and Mushroom Reduction

Baked Lasagna, Your choice between our Classic Meat Lasagna or Vegetarian with Cream Sauce

Premium Selections Available – AQ

Prime Rib of Beef

Cold Water Lobster Tail

Fresh Alaskan Halibut

Jumbo Shrimp Scampi

Burgundy Filet Mignon

Stuffed Roasted Beef Tenderloin

Elegant Events

Create your own Buffet Menu

Side Dish Selections

Garlic Mashed Potatoes

Red Roasted Potatoes

Parmesan Crusted Potatoes

Chef's Rice Pilaf

Wild Rice Blend

Penne Pasta Marinara

Linguine Alfredo

Grilled Asparagus

Green Bean Almandine

Mashed Potatoes and Gravy

Roasted Baby Carrots

Cornbread Stuffing

Elegant Event Buffet Packages

Includes Staffing up to 4 hours

Silver – includes your choice of three Hors D'Oeuvres, one Salads, one Entrée, one Side Dish, Chef's Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter and our Beverage Station **\$47**

Gold – includes your choice of four Hors D'Oeuvres, two Salads, two Entrées, two Side Dishes, Chef's Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter and our Beverage Station **\$57**

Platinum – includes your choice of six Hors D'Oeuvres, two Salads, two Premium Entrées, three Side Dishes, Chef's Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter and our Beverage Station **\$79**

Bronze – Your choice of Ten Hors D' Oeuvres, an assortment of desserts & our Beverage Station **\$39**

Hope Café and Catering is available to prepare your

Wedding Cake or Specialty Desserts

Along with all of your Floral needs and Wedding Coordination

Hope Café and Catering

Table Side Service

Enjoy your choice of three Hors D' Oeuvres served buffet style. All entrees are served as stated along with our tossed green salad, Chef's selection of fresh vegetables, fresh dinner rolls with butter along with water, coffee and iced tea. All served to you and your guests at your table. Price includes staffing for up to 4 hrs.*

Traditional Holiday Feast, Oven Roasted Turkey Breast, Honey Ham, Mashed Potatoes and Gravy, Corn Bread Stuffing, Fresh Green Bean Almandine and Fresh Cranberry Compote \$39

Wine Country Chicken Breast, Skinless boneless breast of chicken sautéed with fresh mushrooms In our Chardonnay sauce, served with Chef's Rice Pilaf. \$37

Baked Atlantic Salmon Fillet, Fresh Salmon Fillet baked with our Pesto Crust served with Your choice of pasta or rice \$45

Beef Tri-Tip, Oven Roasted and Sliced with our Peppercorn Demi Glaze served with Mashed Potatoes \$45

Grilled Burgundy Filet Mignon, Marinated in the Chef's Secret Marinade, grilled and topped with our Burgundy Shallot Butter Sauce. Served with your choice of potatoes or rice. \$59

Flat Iron Steak and Shrimp Scampi, Grilled to your specification and Topped with a Jumbo Shrimp Scampi served with your choice of potatoes or rice \$49

Roasted Prime Rib, Slow Roasted to perfection with Chef's Secret Rub, served with Creamed Horseradish your choice of potatoes or rice \$49

Make your Entrée a Duo Plate add \$10 pp for Shrimp, Chicken Breast or Crab Cake

Hand Passed Hors D' Oeuvres add \$5 pp

Hope Café and Catering

Frequently Asked Questions

Reservations and Schedule of Payments

Payment for these services will be paid directly to Hope Café and Catering according to their contract and schedule. 33% due to Hold your date, 33% Due 60 days prior to event, 34% due 30 days prior to event with Final Count. Day of changes will be due at time of request. There will be a 20% service charge added to all food and services. Local applicable sales tax will be added as well. Your estimated bill in full must be paid 30 days prior to event.

What's included in the price?

Client or other vendor will be responsible to provide tables, chairs, linen, glassware and flatware at their expense. Hope Café and Catering will assist in arrangements if requested.

Hope Café and Catering will provide all food, beverages and service staff as described for your event for up to 4 hrs., additional hours are available AQ. Quantity of staffing will be at the sole discretion of Hope Cafe.

Hope Café and Catering will provide appropriate disposable items needed for all food and beverage that they supply along with black buffet linen. Basic Glassware, Flatware & China available for \$7 pp up-charge (does not include additional linen).

Do you have other menu options?

Yes, we are proud to offer custom menus to meet your desired tastes, pricing will be subject to selection. We have over 33 years of experience and creating great tasting meals for all occasions and dietary needs.

Can I take home the leftovers? Can I bring in outside food or beverages?

Unfortunately, we cannot allow any leftovers to be packaged and removed from the premises our insurance and local ordinances will not permit this. We will however donate to our local non-profits any appropriate items in your name. Due to insurance and food safety we cannot serve any outside food or beverages except for cake, specialty desserts or alcohol.*

Do you offer bar service? Can we supply the booze?

If the client wishes to purchase and have alcohol served to their guests, we do offer staffing to serve / tend bar. This is an additional charge of \$35 per man hour requested. Hope can provide Full Bar including alcohol AQ.

Frequently Asked Questions

Wedding Cakes and Other

Yes, we do allow for outside vendors to bring in your cake for your special occasion. Hope Café and Catering will cut and serve your cake at NO additional charge. Hope Café and Catering as well can supply Wedding Cakes as well as other great dessert options AQ.

Other Services that Hope Café and Catering Offer at Additional Charge:

Complete Floral Design

Complete Event Planning Wedding

Coordination

Venue – Location Upcharges:

Hope Café and Catering reserves the right to make additional charges for distance exceeding 10 miles from Pasadena, stairs at venue, venue not having appropriate parking / loading area for our vehicles (site visit must be done by 60 days prior).

Payment Schedule:

33% deposit required to hold date this is refundable up to 90 days prior to your event date. 33% due 60 days prior to event. Balance of your invoice is due 30 days prior to your event date with your final guest count. Any alterations after this date must be agreed upon with Hope Café and Catering and due no later than the day of event. Hope Café and Catering accepts cash, check and all major credit cards.

Pricing for Menu & Services:

Our pricing is subject to change, Hope Cafe will lock in pricing at 60 days prior to your event. If adjustments must be made, Hope will assist in adjusting menu offerings to keep cost at original quote.