

Hope Café and Catering

Weddings & Elegant Events

Hors D'Oeuvres Selections:

(S) notes selection only offered as a Station

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

<i>Seafood Stuffed Mushrooms (S)</i>	<i>Bruschetta and Olive Tapenade Display (S)</i>
<i>Cheese and Cracker Tray (S)</i>	<i>Vegetable Crudités with Dipping Sauce (S)</i>
<i>Hummus and Pita</i>	<i>Smoked Salmon Mousse on Cucumber</i>
<i>Meatballs Bordelaise</i>	<i>Bay Shrimp Cream Cheese and Cracker</i>
<i>Spring Rolls with Asian Sauce</i>	<i>Asian Pot Stickers</i>
<i>Beef Crostini</i>	<i>Spinach Stuffed Puff Pastry</i>
<i>Beef Skewers (S)</i>	<i>Chicken Skewers (S)</i>
<i>Coconut Shrimp with Orange Marmalade*</i>	<i>Chicken Wings (S)</i>
<i>Jumbo Shrimp Cocktail*</i>	<i>Caprese Skewers</i>
<i>Mini Crab Cakes*</i>	<i>Antipasto Display* (S)</i>
<i>Fresh Fruit Display (S)</i>	<i>Fresh Fruit Skewer with Yogurt Drizzle</i>
<i>Meatballs Marinara</i>	<i>Crispy Artichoke Hearts with Lemon Butter</i>
<i>Bacon Wrapped Scallops*</i>	<i>Grilled Beef Sliders</i>
<i>Spinach & Artichoke Dip</i>	<i>Tomato Bisque with Grilled Cheese</i>
<i>Thai Peanut Satay</i>	<i>Bacon Wrapped Shrimp*</i>
<i>Grilled Vegetable Flatbread</i>	<i>Stuffed Mushrooms Florentine</i>
<i>Sesame Chicken Tenders</i>	<i>Pulled Pork Sliders</i>

Elegant Event Buffet Packages

***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 Entrée, 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*

Beverage Station to include:

Choice of Sparkling Punch, Rosewater Lemonade or Traditional Lemonade

Iced Tea with Condiments or Southern Sweet Tea

Fresh Brewed Coffee Regular & Decaf, Hot Herbal Tea Selection

Iced Water with Lemon, Cucumber or Mint

Salad Selections

Fresh Garden Salad

Fresh Spinach

Caprese Salad

Classic Caesar Salad

Red Potato Salad

Spring Greens Salad

Red & White Quinoa

Tabbouleh

Summer Salad

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

Candied Carrots

Cornbread Stuffing

Farfalle with Pesto Cream Sauce

Roasted Root Vegetables

Saffron Rice

Entrée Selections

Burgundy Beef Sirloin Steak, Marinated and grilled topped with a Burgundy Shallot Butter

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

Roasted Prime Rib, Slow Roasted with Chef's Secret Rub, served with Creamed Horseradish *Premium Add \$8

Grilled Burgundy Filet Mignon, Marinated in the Chef's Secret Marinade, grilled and topped with our Burgundy Shallot Butter Sauce. Premium Add \$12

Flat Iron Steak, Grilled to your specification and Topped with Herbed Compound Butter

Oven Roasted Pork Loin, Served with our Fresh Apple Chutney

Santa Maria Beef Tri Tip, Chef's Favorite seasoned, grilled and slow cooked

Roasted Beef Tenderloin, Slow Roasted and Sliced, served with Au Jus

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

Chicken Parmesan, Skinless Breast coated in Italian Seasoned Parmesan Crust with Chef's Marinara Sauce and melted Mozzarella Cheese

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

Chicken Milano, Skinless Breast stuffed with a fresh Tomato, Basil & Mushroom Chardonnay Sauce

Crispy Chicken Dijon, Skinless Breast with Dijon Panko Crust

Chicken Marsala, Cremini Mushroom, Marsala Wine and Cream

Atlantic Salmon Fillet, Fresh Salmon Fillet grilled with Fresh Dill Glaze

Baked Tilapia Fillet, Mild White Fish with a Pesto Crust

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

Vegetarian Penne Rustica, Fresh Seasonal Vegetables tossed with Chef's Marinara & Penne Pasta

Vegan Patty, Soy Vegan Patty with sautéed Cremini Mushroom with Chardonnay Sauce

Jumbo Shrimp Scampi, Baked with Parmesan, Bread Crumbs, Lemon, Capers & Butter

Premium Selections Available – AQ

Cold Water Lobster Tail

Fresh Alaskan Halibut

Seared Ahi Tuna

Hope Café and Catering

Themed Buffet Menus

2019 - 2020



Buffet includes Complimentary Hors D' Oeuvres and Refreshment Hour



Choose two Hors D' Oeuvre selections from the following:

*Items noted with * count as two selections, extra selections AQ*

*Antipasto Display**

Cheese and Cracker Tray

Hummus and Pita

Meatballs Bordelaise

Spring Rolls with Asian Sauce

Beef Crostini

*Jumbo Shrimp Cocktail**

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

*Coconut Shrimp**

Buffet Beverage Station includes

Fresh Brewed Coffee ☺ Sparkling Punch or Rosewater Lemonade ☺ Iced Tea and Water

Choose Table Served Salad or Buffet Style Salad

Garden Salad with choice of dressing



Caesar Salad

Italian Buffet Meal

Choose from the Following:



Chef's Meat Lasagna with Red Sauce

Vegetarian Lasagna with Cream Sauce

Penne Pasta Bolognese

Farfalle with Vegetables in Pesto Cream Sauce

Spinach & Ricotta Manicotti

Chicken Picatta

Chicken Marsala

Chicken Parmesan

Served with Italian Squash Medley, Garden Italian Salad, Garlic Parmesan Rolls or Fresh Baked Rolls and Butter



Choice of 1 Main Dish \$35 pp

Choice of 2 Main Dishes \$45 pp

Choice of 3 Main Dishes \$50pp

Children between the ages of 2-12 will be billed at \$20 less than above

BBQ Buffet Meal

Choose from the Following:



BBQ Dipped Chicken

Slow Smoked Pulled Chicken

Santa Maria Tri-Tip

Slow Smoked Pulled Pork

St Louis Slow Smoked Ribs

Slow Smoked Beef Brisket

Pork Sausages Hot or Mild



Choice of Fresh Rolls with Butter, Slider Rolls or Cornbread and Honey Butter

Includes BBQ Beans, Corn on the Cob and Macaroni Salad

Choice of 2 Meats \$40 pp

Choice of 3 Meats \$45 pp

Choice of 4 Meats \$50

Children between the ages of 2-12 will be billed at \$20 less than above

Mediterranean Buffet

Choose from the Following:



Chicken Kabob

Beef Kabob

Vegetable Kabob

Roasted Leg of Lamb

Grilled Swordfish

Stuffed Eggplant

Falafel

Cilantro Lime Chicken

Baked Sole Fillet

Arrubyan Harra – Shrimp

Bamia Bil Laham – Lamb Stew



Served with Traditional Rice Pilaf, Grilled Fresh Vegetables, Greek Salad and Pita

Hors D' Oeuvres to be Hummus, Muhammara, Baba Ghanoush, Tzatziki, Tabouleh, Fresh Vegetables, Pita Bread & Pita Chips

Choice of 1 Main Dish \$40 pp

Choice of 2 Main Dishes \$45 pp

Choice of 3 Main Dishes \$50 pp

Children between the ages of 2-12 will be billed at \$20 less than above

South of the Border Buffet

Choose from the Following:



Street Tacos choice of meat (Carne Asada, Pollo Asado, Al Pastor, Carnitas)

Green Chile Chicken Chilaquiles

Red Chile Beef Chilaquiles

Chile Verde

Chile Colorado

Nopales Veracruz

Shrimp & Fish Ceviche Tostadas

Cheese Enchilada

Taquitos (Beef or Chicken)

Empanadas (Beef, Chicken or Vegetable)

Tamales (Beef, Pork, Chicken, Chile & Cheese or Sweet)



Includes choice of Beans, Refried or Charro, Spanish Rice, Tortillas, 3 Salsas,

Fresh Tortilla Chips and Guacamole

Choice of 2 Main Dishes \$40 pp

Choice of 3 Main Dishes \$45 pp

Choice of 4 Main Dishes \$50 pp

Children between the ages of 2-12 will be billed at \$20 less than above

Themed Buffets

Hope Café and Catering

Full 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.*

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. \$39

Baked Atlantic Salmon Fillet, Fresh Salmon Fillet baked with our Pesto Crust served with Your choice of pasta or rice \$49

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 \$54

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

Other Options Available upon request AQ

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

If Hand Passed Hors D' Oeuvres are desired add \$5 pp

Hope Café and Catering

Frequently Asked Questions

Reservations and Schedule of Payments

Hope Café and Catering will provide meal and beverage services along with staff to ensure your guests are served throughout your event up to four hours. Payment for these services will be paid directly to Hope Café and Catering according to their contract and schedule. 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. Day of changes and additions will be billed and are due at time of request.

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 above at an additional cost.

Hope Café and Catering will provide all food, beverages and service staff as described for your event. Quantity of staffing will be at the sole discretion of the caterer.

Hope Café and Catering will provide appropriate disposable items needed for all food and beverage that they supply, several options are available at no additional charge. Basic Glassware, Flatware & China available for \$7.00 pp upcharged.

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 30 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?

Legally we do not carry a liquor license, so we cannot supply the alcohol. 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 \$30 per man hour requested.

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 at an additional charge.

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 15 miles from Pasadena, stairs at venue, venue not having appropriate parking / loading area for our vehicles.

Payment Schedule:

25% deposit required to hold date this is refundable up to 30 days prior to your event date. 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.