

The Gala

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Seafood Entree (choice of one)

Market salmon fillet, pan seared, citrus orange glaze • Almond crusted cod, parsley lemon butter
Prawn scampi and portabella skewer, white wine shallot butter sauce

Carving Station Trio

Carved to order by the on site chef

Open flame roasted bacon Tri-Tip, garlic puree

Three toppings on the side... olive relish, spicy horseradish, basil ketchup

Rice or Potato Side (choice of one)

Cheddar and chive mash • Savory basil mash • Vegetable fried rice • Artichoke and cheese potato gratin
Long grain citrus rice steamed in orange and lemon juices, toasted almonds, cranberries, scallions

Garden Salad (choice of one)

Candied pears, spinach leafs, gorgonzola, rosemary balsamic vinaigrette

Baby lettuces, shaved fennel, tart apples, candied pecans, orange brown sugar vinaigrette

Spring greens, feta, sherry wine soaked onions, grape tomatoes, kalamata olives, mediterranean cucumber dressing

Sides

Candied carrots, brandy butter • Fresh fruit display • Sesame, butter and egg rolls with butter

Unlimited Drinking 4 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers

Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies 2 beers, 3 wines and champagne toast credit \$14.00 to \$16.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables

Custom printed menu for each place setting (choice of color) • White folded linen napkin at each place setting

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$76.95 Includes Alcohol Bar

65 to 99 Guests \$78.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$5,100.00

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Bartender, wine glasses, ice, bar set up and service still included in the price