



Sally Tomatoes




Sonoma Mountain Village Catering Menu

Created for Events that take place at The Event Center at Sonoma Mountain Village. All menu plans include tables, chairs, flatware, plates, glassware, linen napkins, and table cloths, set up and strike.

Sally Tomatoes Event Center and Catering Company
Gerard Giudice and Bill Pettibone — Proprietors
1100 Valley House Drive, Rohnert Park Ca. 94928
(707) 665-9472

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Hors D'oeuvres, Appetizers and Snacks

Each platter serves approximately 50 guests, half orders are available except where noted.

Grilled Vegetable Platter: Seasonal grilled and roasted vegetables served with a balsamic drizzle.
\$125.00

Seven Layer Bean Dip: Layered beans, rice, ground beef, sour cream, salsa, guacamole, cheese, and served with tortilla chips.
\$100.00

Stuffed Mushrooms (125 pieces): Mushrooms stuffed with feta cheese, spinach, and sun dried tomatoes.
\$125.00

Fresh Fruit Platter: Cut Melons, strawberries, grapes and assorted fresh fruit with honey yogurt dipping sauce.
\$125.00

Bruschetta (125 pieces): Olive oil rubbed crostini topped with, a fresh tomato salsa, wild mushroom compote or a Sicilian olive tapenade.
\$100.00

Focaccia (1 Sheet): Bread topped with pesto, chicken and caramelized onion OR Sally's tomato sauce, mozzarella and Italian herbs.
\$125.00

Imported Cheese Platter: A variety of luscious cheeses served with fresh fruit, nuts, baguette and crostini bread.
\$150.00

Three Wheels of Brie: All served with crostini bread.
#1 – Topped with caramelized balsamic onions.
#2 – Topped with pesto and sun dried tomatoes.
#3 – Topped with dried apricot and candied walnuts.
\$125.00

Homemade Meatballs: Homemade baked meatballs served in fresh tomato sauce or Swedish style in fresh cream and beef broth.
\$150.00

Chicken Skewers (90 skewers): Chicken skewers drizzled with a Thai peanut sauce or pineapple teriyaki sauce.
\$150.00

Whole Cold Poached Salmon (12-14 lbs): Poached salmon served with crostini and saffron sauce.
(Sorry the salmon can not be split!)
\$175.00

Jumbo Prawns (6lbs of 16/20 count prawns): Served poached with cocktail sauce, or wrapped in pancetta with a lemon gremoulade, or breaded in coconut and deep fried with a sweet spicy chili sauce.
\$195.00

Smoked Salmon Pastry Cups (100 cups): Filled with smoked salmon, capers, lemon, dill and cream cheese.
\$150.00

Menu Plans

The following is a list of our menu offerings. These can be served in a sit down format or buffet format at no additional charge. All menus include bread service, salad, side dishes, main course items, dessert and coffee/tea unless otherwise listed below. For weddings we waive the cake cutting fee in lieu of the dessert included with that meal. All menu plans are flexible in style and can be tailored to meet the needs of the guest. The prices below do not include an 18% service charge and a 9.5% sales tax that will be added to the menu price; please see last page for an explanation of all charges.

Breakfast

Sally Tomatoes recognizes the unique nature of breakfast catering and is proud to offer different tiers and themes. Also included are coffee service, and juice. All selections are tailored to serve a minimum of 20 guests.

Tier #1

Assorted Breakfast breads including croissants, pound cakes and bagels served with butter, jam or spread and cream cheese.

Fresh Fruit Salad with fresh berries.

Plain non-fat yogurt.

Homemade Frittata with choice of fillings.

\$9.00 per person

Tier #2

Assorted Breakfast breads including croissants, pound cakes and bagels served with butter, jam or spread and cream cheese.

Fresh Fruit Salad with fresh berries.

Plain non-fat yogurt.

Breakfast Sausages, Bacon or Carved Ham.

Breakfast Potatoes.

Homemade Frittata with choice of fillings.

\$11.00 per person

Tier #3

Assorted Breakfast breads including croissants, pound cakes and bagels served with butter, jam or spread and cream cheese.

Smoked Salmon.

Fresh Fruit Salad with fresh berries.

Plain non-fat yogurt.

Breakfast Sausages, Bacon or Carved Ham.

Breakfast Potatoes.

Homemade Frittata with choice of fillings.

\$12.50 per person

Breakfast Burrito Bar

Flour tortillas with Spanish rice, smoked bacon and sausage, beans, sour cream, guacamole, pico di gallo, pickled jalapenos, and scrambled eggs.

Fresh Fruit Salad with Tropical Fruit.

\$12.50 per person

Luncheons

Classic Deli Trays & Cut Sandwich Luncheon

Choose either cut or deli format, included are any two of Sally's Sensational Salads.

\$10.00 per person

Fresh roasted beef and turkey, ham and hard salami slices with sliced Swiss and provolone cheeses, sweet roasted peppers, grilled eggplant, artichoke hearts, sliced tomatoes, lettuce, sliced red onions, Sicilian olives, assorted rolls, and sliced breads with mayonnaise and mustard remoulade.

-Or-

Specialty Deli Sandwiches with Fresh Roast beef on garlic bread with sliced tomato and horseradish cream. Fresh roast turkey on soft roll with herbed cream cheese and cranberry chutney. Veggie Sub on soft roll with Grilled Eggplant, Roasted Peppers, Artichoke Hearts with a balsamic spread.

-Or-

Traditional Deli Sandwiches featuring Fresh Roast Beef or Turkey, Salami, Pastrami or Ham. All sandwiches include mayonnaise and mustard, lettuce, tomato and red onion with your choice of Swiss or provolone cheese served on a soft French roll, sliced sourdough or whole wheat bread.

-Or-

Assorted Wrap Sandwiches featuring Smoked Salmon and cream cheese, tomato and avocado and Sprout with Swiss cheese, Fresh Roast Beef with lettuce and tomato and chipotle spread, fresh Roast Turkey with cranberry chutney and green onion cream cheese

Sally's Sensational Salads

Suzanne's Salad: Mixed greens, toasted walnuts, gorgonzola cheese, dried cranberries, and mandarin orange slices with a balsamic vinaigrette.

Classic Caesar Salad: Crisp romaine lettuce with garlic croutons, and a lemon Caesar dressing.
*with grilled breast of chicken.

Panzanella Salad: Tomatoes, fresh mozzarella, and basil with garlic croutons, crisp romaine lettuce, with extra virgin olive oil and red wine vinaigrette.

Roasted Beet Salad: Red and yellow marinated beets with pickled onions and gorgonzola cheese over baby greens with a light vinaigrette.

German Potato Salad: Red nu potatoes with smoked bacon, fresh dill, red onions, and hard cooked eggs.

Old Fashioned Potato Salad: Red nu potatoes with mayo and mustard, yellow onion, diced celery.

Mediterranean Pasta Salad: Penne Pasta with feta cheese, Sicilian olives, capers, sun dried tomatoes, cucumbers, and fresh herbs in a lemon herb vinaigrette.

Spinach Salad: Baby spinach, pancetta, chopped egg, red onion, mushroom and shallot vinaigrette.

Asian Chicken Salad*: Poached chicken breast with mandarin orange slices, sesame seeds, red bell peppers, peanuts, cilantro, and a Asian vinaigrette.

*Add any of these salads to your lunch for \$2.00 per person

Sensational Pasta Luncheons

Choose any two pastas listed below with any two of Sally's Sensational Salads served with garlic bread, homemade breadsticks or Foccaccia.

\$12.00 per person

Pomodoro: Made with fresh tomatoes, fresh basil, and garlic in Sally Tomatoes Marinara Sauce.

Mushroom Cream: Fresh sliced mushrooms, onions, and garlic topped with a Marsala cream sauce.

Portabella Mushroom Pizza: Mushroom cap, filled with fresh tomato sauce, gorgonzola, mozzarella and parmesan cheeses, and pine nuts.

Pesto: Blue lake beans, diced potatoes, toasted pine nuts, and sun dried tomatoes mixed with a delicious pesto.

Manicotti: Pasta stuffed with spinach, ricotta, toasted pine nuts, and mozzarella, and fresh tomato sauce.

Sicilian Style Baked Pasta: Sautéed eggplant, mozzarella and parmesan, fresh basil, and fresh Sally Tomatoes sauce.

Eggplant Parmesan: Thin slices of eggplant layered with fresh Sally Tomatoes sauce, mozzarella and parmesan cheeses, and fresh basil.

Neapolitan: Homemade meatballs and fresh Sally Tomatoes Sauce.

Amatriciana: Pancetta, onions, and fresh diced tomatoes mixed with Sally Tomatoes Sauce.

Italian Sausage: Spinach and sausage served in a light herb sauce with parmesan cheese.

Wine Country: Chicken breast, fresh mozzarella, and roasted sweet red bell peppers, artichoke hearts and kalamata olives in a light white wine sauce.

Putanesca: Kalamata olives, capers, tomatoes, garlic, eggplant, crushed red pepper in Sally Tomatoes marinara sauce.

Lasagna: Layers of spinach, ricotta, mozzarella, fresh basil, toasted pine nuts and Sally Tomatoes marinara sauce, or Bolognese style with fresh ground beef, béchamel and tomato sauces, ricotta and mozzarella cheeses.

The Main Attraction

Choose any main course selection listed below (main course items can be split), and any two side dishes listed below, served with garlic bread, homemade breadsticks, Foccaccia or French rolls and butter.

\$14.00 per person

Chicken Crepes: stuffed with cubed chicken, cheese, almonds and grapes finished with sherry mushroom sauce.

Chicken Piccata: Grilled and finished with a lemon, butter, caper and white wine sauce.

Chicken Saltimbocca: Grilled and finished with sliced prosciutto, provolone cheese and a white wine, butter sage sauce.

Chicken Parmigiana: Breaded and fried, finished with mozzarella and fresh tomato sauce and baked.

Chicken Marsala: Grilled and finished with sliced mushrooms, Marsala wine, and Italian parsley.

Chicken Florentine: Grilled or breaded and fried and served over special spinach with lemon, capers, and parmesan cheese.

Chicken Creole: Rubbed with Cajun spice and grilled finished with a mango/papaya salsa.

Pork Loin: Slow roasted pork served with pear leek compote, or plum chipolte sauce.

Sliced Roast Beef: Tender slices topped with a cherry tomato, fresh horseradish, and whole mustard seed salsa.

Salmon Picatta: Fresh salmon drizzled with lemon, butter, capers, and white wine.

On the Side

Red Potatoes: Roasted with fresh rosemary, garlic, and olive oil.

Mashed Potatoes: Red Potatoes with the skin on, mashed with butter, garlic and fresh rosemary.

Blue Lake Beans: Mixed with diced fresh tomatoes, slivered garlic, and olive oil.

Tomato and Zucchini Gratin: Freshly roasted with seasoned toasted Italian bread crumbs, fresh herbs, and parmesan cheese.

Special Spinach: Fresh spinach braised with a light vegetable broth, slivered garlic, extra virgin olive oil, and parmesan cheese.

Confetti Rice: Jasmine Rice with fine diced carrot, onion and red bell pepper.

Homemade Polenta Triangles: Finished with your choice of fresh tomato sauce or pesto sauce and mozzarella.

Lunch Desserts

All desserts are \$2.50 per person

Homemade Cookies, Chocolate Raspberry Brownies, Cheesecake

Lunch Beverages

All beverages are \$1.95 per person

Ice Tea, Lemonade, Coffee (regular and decaffeinated), Assorted hot teas with lemon and honey, Italian Orange or Lemon Soda, Pepsi, Diet Pepsi, Sprite, Aquafina Mineral Water (still)

San Pellegrino Sparkling Water add \$1.00

Snacks

All snacks are \$1.50 per person

Homemade Potato Chips with French Onion Dipping Sauce, Chips and Salsa, Homemade Pub Mix Bowl of M & M's

Dinners

All Dinner options include bread service, salad, side dishes and dessert, and coffee and/or tea. All may be served in sit-down or buffet formats at no additional cost. Maximum of three entrée choices for sit down or buffet meals. Highest price entrée will determine price per person.

Sally's Classic Salads

Please choose one salad for a sit down affair or two salads for a buffet. The cost of the salad is built into the main course selection, there is no extra charge.

Gerard's Famous Caesar Salad: Traditional with crisp romaine lettuce with house made Caesar dressing, and garlic croutons.

Roasted Beet Salad: Red and yellow marinated beets with pickled onions and gorgonzola cheese over baby greens with a light vinaigrette.

Hearts of Romaine: Romaine hearts mixed with dried cherries, gorgonzola cheese and toasted pine nuts.

Suzanne's Salad: Mixed Organic Greens served with gorgonzola cheese, dried cranberries, mandarin orange slices and tossed with balsamic vinaigrette.

Spinach Salad: Baby spinach covered with hard cooked eggs, sliced mushrooms, and crispy pancetta and tossed with shallot vinaigrette.

House Salad: House Blend Lettuces mixed with fresh sliced vegetables and tossed with balsamic vinaigrette.

Panzanella: Dried Tuscan bread mixed with quartered tomatoes, fresh mozzarella, sliced red onions, fresh basil and served over a bed of Romaine lettuce with a red wine vinaigrette.

Caprese Salad: Slices of fresh mozzarella and tomatoes drizzled with extra virgin olive oil and fresh basil.

Baci Salad: Baked goat cheese gratin served on a bed of mixed organic baby greens and toasted hazelnuts and tossed with hazelnut vinaigrette.

Sensational Vegetarian Pastas

All Pastas are served with Penne pasta.

\$20.95 per person

Puttanesca: Kalamata olives, capers, tomatoes, garlic, anchovies, crushed red pepper in Sally Tomatoes marinara sauce.

Lasagna: Layers of spinach, ricotta, mozzarella, fresh basil, toasted pine nuts and Sally Tomatoes marinara sauce.

Pomodoro: Made with fresh tomatoes, fresh basil, and garlic in Sally Tomatoes Marinara Sauce.

Mushroom Cream: Fresh sliced mushrooms, onions, and garlic topped with a Marsala cream sauce.

Pesto: Blue lake beans, diced potatoes, toasted pine nuts, and sun dried tomatoes mixed with a delicious pesto.

Manicotti: Pasta stuffed with spinach, ricotta, toasted pine nuts, and mozzarella cheeses, and fresh tomato sauce.

Sicilian Style Baked Pasta: Sautéed eggplant, mozzarella and parmesan cheeses, fresh basil, and fresh Sally Tomatoes sauce.

Eggplant Parmesan: Thin slices of eggplant layered with fresh Sally Tomatoes sauce, mozzarella and parmesan cheeses, and fresh basil.

Hearty Meat Pastas

All served with Penne Pasta
\$22.95 per person

Lasagna Bolognese: Pasta Sheets with ground beef, béchamel and tomato sauces, mozzarella, parmesan and mozzarella cheeses.

Neapolitan: Homemade meatballs and fresh Sally Tomatoes Sauce.

Amatriciana: Pancetta, onions, and fresh diced tomatoes mixed with Sally Tomatoes Sauce.

Italian Sausage: Spinach and sausage served in a light herb sauce with parmesan cheese.

Wine Country: Sliced chicken breast, fresh mozzarella, and roasted sweet red bell peppers, artichoke hearts and kalamata olives in a light white wine sauce.

Romana: Diced Prosciutto, peas and parmesan cheese in a rich cream sauce.

Poultry

All poultry entrées are made from fresh A-line chicken breast (a boneless breast with the wing bone and skin attached) include potato, pasta or rice, fresh vegetables. Please see the following pages for salad and side dish options.

\$24.95 per person

Chicken Piccata: Grilled and finished with a lemon, butter, caper and white wine sauce.

Chicken Saltimbocca: Grilled and finished with sliced prosciutto, provolone cheese and a white wine, butter sage sauce.

Chicken Parmigiana: Breaded and fried, finished with mozzarella and fresh tomato sauce and baked.

Chicken Marsala: Grilled and finished with sliced mushrooms, Marsala wine, and Italian parsley.

Chicken Florentine: Grilled or breaded and fried and served over special spinach with lemon, capers, and parmesan cheese.

Chicken Creole: Rubbed with Cajun spice and grilled finished with a mango/papaya salsa.

Specialty Items

All specialty item entrees include a choice of salad, and potato, pasta, polenta or rice, and fresh vegetables. Please see the following pages for salad and side dish options.

Big Chicken Mamou: Diced, peppered and seared breast of chicken cooked in a spicy fresh tomato, onion and herb broth served over dirty rice or pasta (this dish is hot and spicy)
\$25.95 per person

Breast of Duck: Pan seared then roasted and finished with a brandied cherry demiglaze
\$35.95 per person

Cornish Game Hen: Roasted and served rosmarino style with mushrooms, wine, pancetta, onions, fresh tomatoes and fresh rosemary.
\$26.95 per person

Chicken Crepes: Stuffed with cubed chicken, cheese, almonds and grapes, finished with sherry mushroom sauce.
\$26.95 per person

Assorted Italian Sausages: Grilled and served with red bell peppers in fresh tomato basil sauce.
\$23.95 per person

Pork Prime Rib: Spice rubbed, then slow roasted and finished with pear leek compote.
\$28.95 per person

Osso Bucco: Braised Veal Shanks with fresh tomato, garlic, onions, carrots and red wine, suggested with polenta.
\$32.95 per person

Homemade Meatloaf: Local organic ground beef, traditional with smoked bacon, suggested with mashed potatoes.
\$23.95 per person

MEATS AND SEAFOOD

All meat and seafood entrees include a choice of salad, and potato, pasta, polenta or rice, and fresh vegetables. Please see the following pages for salad and side dish options. In a buffet format all items are hand sliced at a carving station.

CLASSIC MENU PLAN

\$29.95 per person

Fresh Roast Turkey: Served with homemade cranberry chutney and shallot turkey gravy.

Fresh Roast Beef: Sliced thin and served au jus.

Boneless Pork Loin: Grilled and finished with plum chipotle reduction.

Fresh Salmon: Grilled or roasted in a fine herb crust and topped with a mango papaya salsa.

SALLY TOMATOES MENU PLAN

\$34.95 per person

Leg of Spring Lamb: Infused with balsamic vinegar, grilled, and finished with a dried fig and olive reduction.

New York Strip: Roasted to perfection and finished with a wild mushroom demiglaze.

Pork Tenderloin: Grilled and then roasted and finished with a brandied cheery demiglaze.

East Coast Scampi: Topped with lemon, butter, garlic, white wine, toasted bread crumbs parmesan cheese and Italian parsley.

TOP SHELF MENU PLAN

\$40.95 per person

Prime Rib: Slow roasted in a thyme crust and served with au jus and creamed horseradish.

Filet Mignon: Wrapped in pancetta, pan seared and roasted, and finished with sauce Diane.

Rack of Lamb: Roasted and finished with a fresh mint pesto.

Fresh Ahi Tuna: Seared medium rare and finished with a wasabi cream and sweet soy reduction.

Salads

The salads listed below are included with all the dinner menu plans. Please choose ONE salad for a sit down event and any TWO salads for a buffet event.

Gerard's Famous Caesar Salad: Traditional with Romaine lettuce with house made Caesar dressing and garlic croutons.

Roasted Beet Salad: Red and yellow marinated beets with pickled onions and gorgonzola cheese over baby greens with a light vinaigrette.

Hearts of Romaine: Romaine hearts mixed with dried cherries, gorgonzola cheese and toasted pine nuts.

Suzanne's Salad: Baby Organic Mixed Greens served with gorgonzola cheese, dried cranberries, mandarin orange slices and tossed with balsamic vinaigrette.

Spinach Salad: Baby spinach covered with hard cooked eggs, sliced mushrooms, and crispy pancetta and tossed with shallot vinaigrette.

House Salad: Mixed organic baby greens mixed with fresh sliced vegetables and tossed with balsamic vinaigrette.

Panzanella: Dried Tuscan bread mixed with quartered tomatoes, fresh mozzarella, sliced red onions, fresh basil and tossed with red wine vinaigrette served over a bed of crisp Romaine lettuce.

Caprese Salad: Slices of fresh mozzarella and tomatoes drizzled with extra virgin olive oil and fresh basil.

Baci Salad: Baked goat cheese gratin served on a bed of mixed organic baby greens and toasted hazelnuts and tossed with hazelnut vinaigrette.

Pastas, Potatoes, Polenta and Rice

The Side dishes listed below are included with all the menu plans.
Please choose ONE.

Pastas

Putanesca: Kalamata olives, capers, tomatoes, garlic, eggplant, crushed red pepper in fresh tomato sauce.

Lasagna: Layers of fresh spinach, ricotta, mozzarella, fresh basil, and fresh tomato sauce.

Pomodoro: Made with fresh tomatoes, fresh basil, and garlic in Fresh Tomato Sauce.

Mushroom Cream: Fresh sliced mushrooms, leeks, and garlic topped with a Marsala cream sauce.

Pesto: Blue lake beans, diced nu potatoes, toasted pine nuts, and sun dried tomatoes mixed with creamy pesto.

Manicotti: Pasta stuffed with spinach, ricotta, pine nuts, and mozzarella cheese, and fresh tomato sauce.

Sicilian Style Baked Pasta: Sautéed eggplant, mozzarella and parmesan cheeses, fresh basil, and fresh tomato sauce.

Potatoes, Polenta & Rice

Scalloped Potatoes: Thinly sliced with yellow onion, fresh cream and nutmeg, finished with gratin topping.

Mashed Potatoes: Red Potatoes with the skin on, mashed with butter, garlic and fresh rosemary.

Roasted Potatoes: Red Potatoes roasted in a high oven with fresh herbs and garlic.

Confetti Rice: Jasmine Rice with fine diced carrot, onion and red bell pepper.

Risotto: Slow cooked with mushrooms, shallots, and fresh herbs in broth.

Dirty Rice: Traditional Cajun style with bacon.

Homemade Polenta Triangles: Finished with your choice of fresh tomato sauce or pesto sauce and mozzarella.

Buffet Packages

All packages include Hors D'oeuvres, bread service, salads, side dishes, main course items, dessert, and coffee/tea service.

Classic Buffet

Imported cheese display will be served during the reception.

Carving station featuring Fresh Roast Beef and Turkey served with horseradish cream sauce and cranberry chutney. Side dishes include your choice of two salads, a pasta dish, a potato or rice dish and fresh vegetables.

Dessert to finish

\$32.95 per person

Sally Tomatoes Buffet

Imported cheese display, fresh tomato bruschetta and chicken satay will be served during the reception.

Carving station featuring New York Strip served au jus, horseradish cream sauce and fresh roasted Salmon with a mango papaya salsa. Side dishes include your choice of two salads, a pasta dish, a potato or rice dish and fresh vegetables.

Dessert to finish

\$37.95 per person

Top Shelf Buffet

Imported cheese display, pancetta wrapped prawns, and assorted grilled sausages will be served during the reception.

Carving station featuring Prime Rib served au jus with a horseradish cream sauce and seared Ahi Tuna with fresh wasabi cream and sweet soy reduction. Side dishes include your choice of two salads, a pasta dish, a potato or rice dish and fresh vegetables.

Dessert to finish

\$44.95 per person

All American BBQ Buffet

BBQ Chicken Wings and Corn and Red Bell Pepper Tarts will be served during the reception time.

Pulled pork sandwiches, BBQ Chicken, Baby Back Ribs, Homemade Corn Bread with Spiced Honey Butter, Fresh fruit Salad, Homemade Potato Salad, Caesar Salad, and Pineapple Cole Slaw.

Dessert to finish (your choice)

\$33.95 per person

Desserts

The following desserts are included with any of the dinner menu plans, please select any one dessert.

Tiramisu: lady fingers soaked in espresso and rum and layered with sweet mascarpone cheese and chocolate.

Homemade Apple Pie: thin sliced apples with secret spices and topped with a Dutch crust.

Homemade Raspberry Brownie: topped with whipped cream and chocolate sauce.

Ice Cream Buffet: Vanilla and chocolate ice cream with chopped nuts, whipped cream, candied cherries, and chocolate and caramel sauces. (Minimum 40 people)

DESSERTS FROM YOUR SWEET EXPECTATIONS

Located inside our Event Center is the gourmet baking company of Your Sweet Expectations, owned and operated by Carolyn Besse. Any of the following desserts can be added to your special event at the prices listed below.

SHEET CAKES, CUP CAKES OR MINI CUP CAKES

All flavors can be made into sheet cakes, cup cakes or mini cup cakes (not filled) for an additional cost to your menu plan.

\$2.95 per person

Carrot Cake: Baked with carrots, pineapple and walnuts, filled with cream cheese and ice with Whip Cream Cream Cheese Icing (WCCCI).

Heaven By Chocolate: Chocolate chocolate chip cake with chocolate truffle cream filling, iced with WCCCI.

Red Velvet Cake: Filled with cream cheese, iced with WCCCI.

Classic White Cake: Filled with raspberry or Strawberry filling, iced with WCCCI.

Poppy Seed Cake: Filled with lemon filling, iced with WCCCI.

Wedding Cakes

Specialty wedding cakes can be made by Carolyn with the final creation selected during your consultation. All appointments are set in person with the following tiers. Please note all cakes are round in this format.

Simple Wedding Cake

The wedding cake includes one cake flavor and filling. The cake has smooth plain sides with borders, all cakes are round. White, yellow lemon or chocolate cakes are available with custard, chocolate truffle cream, raspberry, strawberry or lemon filling.

\$4.25 per person

Elegant Wedding Cake

The wedding cake can include two different flavor cakes and fillings, ribbons, and most decorations on the side of the cake. Chocolate chocolate chip, poppy seed, red velvet and carrot cake are available with chocolate truffle cream cheese, lemon curd, cream cheese filling, roasted almond cream, raspberry cream, strawberry cream and lemon cream are available. Cakes can be either square or round.

\$5.50 per person

Private Party Beverage Age Service

Service provided in the main bar.
Prices listed do not include service charge of 18% and 9.5% sales tax.

BAR	HOSTED	CASH
Deluxe Brands	\$4.50	\$5.00
Premium Brands	\$6.50	\$7.00
Non-Premium Beer	\$3.00	\$4.00
Premium Beer	\$4.50	\$5.00
Kenwood Wine	\$5.00	\$6.00
Soft Drinks	\$1.95	\$1.95
Mineral Water	\$3.00	\$3.00

A bar set fee of \$100 will be added to any function that requests a private bar.

Hosted Package Bars

Package bars include cocktails, wine, beer, sodas, and mineral water.
Service is based on a charge per person (Minimum 50 persons)

	1st Hour	2nd Hour	3rd Hour
Deluxe Brands	\$12.00++	\$10.00++	\$8.00++
Premium Brands	\$15.00++	\$12.00++	\$9.00++

Additional hours at \$6.00++ per person

Deluxe Brands

Jim Beam
Korbel
Bacardi Silver
Dewars White Label
Jose Cuervo
Gordon's Vodka
Seagram's 7
Bombay

Premium Brands

Jack Daniel's
Hennessy VS
Bombay Sapphire
Chivas Regal
Patron Silver
Absolute Vodka
Kilo Kai Rum
Crown Royal

Beer Selection

Budweiser, Bud Light, Coors, Coors Light, Miller Lite, Amstel Light, Heineken,
Corona, Stella Artois, Sierra Nevada Pale Ale, Lagunitas Pilsner, Bass Ale, Fat
Tire and Prohibition Ale

Wine Selection

Kenwood Yulupa Vineyard Chardonnay, Merlot, Zinfandel. Cabernet, Sauvignon
Blanc and Mark West Pinot Noir

Staffing Service Charge, Linen and Tax

Service staff is provided for your special event at the rates listed below. Included in your menu plan are all the kitchen staff required to execute the meal. Servers and bartending staff are not included in the menu cost. Our servers and bartenders are interchangeable and are LEEDS certified by the ABC to legally serve alcoholic beverages.

* Servers \$25.00/hour/four hour minimum/per server

* Bartenders \$25.00/hour/four hour minimum/per bartender

* By law, all labor is taxable.

A service charge (18.0%) is NOT a gratuity and will be added to your bill and is used to cover discretionary costs associated with your event. These costs include but are not limited to labor overtime and overruns, vehicle operation, alcohol liability, event management and administration and additional supplies costs. By law, the service charge is taxable. Gratuity can be added to your bill and is at the discretion of the client. All gratuities will be divided among the service team equally based on hours worked. All of our menus are priced per person and are subject to sales tax, currently 9.5%.

The following guidelines will apply for the number of servers/bartenders required for your event:

Sit Down

Servers	1 per 25 guests
Bartenders	1 per 75 guests

Buffet

Servers	1 per 35 guests
Bartenders	1 per 75 guests

Linen

All table linen and linen napkins for the serving and dining tables are included with the cost of the menu plan. Additional linen for other tables or as over lays can be added @ \$7.50 per cloth.