

Choura

V E N U E S E R V I C E S

WEDDING CATERING MENU

ALL PACKAGES INCLUDE:

Two Hour Access Window Prior to Event Start

Served Champagne & Sparkling Cider Toast

Cake Cutting Fee

Choice of Linens for all Tables

Selection of Napkin Color[s]

All China, Glassware, & Flatware



SILVER PACKAGE SERVED

\$39.95 Lunch | \$45.95 Dinner

Two Bottles of House Wine per Table - Chardonnay, Merlot, or Cabernet
Coffee, Decaf, Iced Tea OR Lemonade & Iced Water
Fresh Baked Rolls & Butter
Select One Starch & One Vegetable

Hors D'oeuvres Display

Fresh California Fruit Display
Hand Carved Crudités with Fresh Herb Dip
Assorted Gourmet Cheese and Crackers

Menu Selection

California Field Greens Salad with Assorted Dressings

Choose One Entrée:

Grand Marsala

Chicken Breast served with Sautéed Mushrooms, Caramelized Onions, with Classic Marsala Wine Sauce and Gremolata

Asian Inspired Salmon

Pan Seared Salmon with a Sweet Soy Reduction

Lemon Rosemary Chicken

Chicken Breast with a Lemon Caper Beurre Blanc

Grilled Chipotle Lime Chicken

Grilled Chicken Breast Topped with a Honey Chipotle Lime Vinaigrette, Fresh Mango Salsa and Fresh Cilantro

Chicken Florentine

Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts and Topped with Parmesan and Cream Sauce

Roasted Beef Brisket

Braised and Fork Tender Beef Brisket Served with Natural Jus

Braised Beef Short Ribs

Cooked with Aromatics and Chipotle-Honey Jus

Split Entrée - \$3 additional per person

*All Catering Services Incur a 21% Production Fee and Applicable Sales Tax
310.835.0212 | CARSON CENTER | CARSON, CA*



SILVER PACKAGE - BUFFET \$45.95 Lunch | \$48.95 Dinner

Two Bottles of House Wine per Table — Chardonnay, Merlot, or Cabernet
Coffee, Decaf, Iced Tea OR Lemonade & Iced Water
Fresh Baked Rolls & Butter

Hors D'oeuvres Display

Fresh California Fruit Display
Hand Carved Crudités with Fresh Herb Dip
Assorted Gourmet Cheese and Crackers

Salads

Mixed Greens with Candied Walnuts, Gorgonzola and Balsamic Vinaigrette
Orzo Pasta, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Pesto
Caesar Salad with Cheesy Crostini and Classic Dressing

Choose Two Entrees:

Grand Marsala

Chicken Breast served with Sautéed Mushrooms, Caramelized Onions, with Classic Marsala Wine Sauce and Gremolata

Asian Inspired Salmon

Pan Seared Salmon with a Sweet Soy Reduction

Tropical Chicken

Pan Seared Chicken Breast with Fresh Cilantro and Mint with a Mango-Papaya Salsa

Baron of Beef or Virginia Ham with a Carver

Sliced to Serve by a Carver (additional fee applies)

Choose Three Sides:

Vegetable Primavera

Grilled Zucchini, Peppers, Asparagus, Roasted Baby Carrots with Garlic-Basil Butter

The Mash

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

Root Vegetable "Hash"

Butternut Squash, Potatoes, Smoked Bacon, Aromatics and Fresh Herbs

Classic Ratatouille

Italian Eggplant, Zucchini, Roasted Peppers, Caramelized Onions, Roasted Tomatoes and Balsamic Glaze

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VENUE SERVICES

GOLD PACKAGE- SERVED

\$50.95 Lunch | \$55.95 Dinner

90-Minute Limited Hosted Bar

Imported & Domestic Beer, House Wine, Soft Drinks & Juices

Coffee, Decaf, Iced Tea OR Lemonade & Iced Water

Fresh Baked Rolls & Butter

Select One Starch & One Vegetable

Hors D'oeuvres Display

Seasonal Sliced Fruit Platter

Baked Brie with Candied Walnuts and Sliced Baguette

Cold Poached Salmon with Capers and Dill Sauce

Server Passed Hors D'oeuvres

Choose Two:

Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto

Crispy Vegetable Spring Rolls with Sweet & Sour Dipping Sauce

Short Rib Quesadilla

Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese

Crab Cakes with "Ole Bay" Aioli

Smoked Salmon Crostini with Chive Infused Goat Cheese

Menu Selection

Choose One Salad:

Baby Field Greens with Shredded Carrots, Red Cabbage and Baby Pear Tomatoes

OR

Classic Caesar Salad with Garlic Herbed Croutons and Parmesan Cheese

Choose One Entree:

Chicken Cordon Bleu

Panko Crusted Chicken Breast with Virginia Ham & Swiss Cheese, Topped with a Classic Cheese Mornay Sauce

Lemon Rosemary Chicken

Bone in Chicken Breast with Lemon-Caper Buerre Blanc

Classic Beef Wellington

Filet Mignon Wrapped in Puff Pastry, Sautéed Mushroom Duxelle Carrots and Madeira Wine Demi-Glace

Asian Inspired Salmon

Pan Seared Salmon with a Sweet Soy Reduction

Split Entrée - \$3 additional per person

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GOLD PACKAGE- BUFFET

\$54.95 Lunch | \$59.95 Dinner

90-Minute Limited Hosted Bar

Imported & Domestic Beer, House Wine, Soft Drinks & Juices

Coffee, Decaf, Iced Tea OR Lemonade & Iced Water

Fresh Baked Rolls & Butter

Select Two Starches & One Vegetable

Hors D'oeuvres Display

Seasonal Sliced Fruit Platter

Assorted Gourmet Cheese and Crackers

Grilled New York Steak or Smoked Salmon Crostini

Server Passed Hors D'oeuvres

Choose Two:

Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto

Crispy Vegetable Spring Rolls with Sweet & Sour Dipping Sauce

Short Rib Quesadilla

Crab Cakes with "Ole Bay" Aioli

Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese

Buffet:

Mixed Green Salad Candied Walnuts, Gorgonzola, red grapes and Balsamic Vinaigrette

Orzo Pasta, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Pesto

Caesar Salad with Cheesy Crostini and Classic Caesar Dressing

Choose Three Entrees:

Chicken Florentine

Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts and Topped with Parmesan and Cream Sauce

Chicken Wellington

Boneless Chicken Breast Wrapped in Puff Pastry, Sautéed Mushroom Duxelle, and Madeira Wine Demi-Glace

Tropical Chicken

Pan Seared Chicken Breast with Fresh Cilantro and Mint with a Mango-Papaya Salsa

Asian Inspired Salmon

Pan Seared Salmon with a Sweet Soy Reduction

Tri Tip

Herb Crusted Tri Tip with Natural Au Jus

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PLATINUM PACKAGE- SERVED \$63.95 Lunch | \$70.95 Dinner

Chair Covers with Colored Sash OR Chiavari Chairs with Coordinating Pad
12" Mirrored Rounds for Each Guest Table
One Hour Hosted Bar to Include a Premium Signature Drink—Well Brands, Domestic & Imported Beer, House Wine, Soft Drinks, Juices
Coffee, Decaf, Iced Tea and Iced Water
Rustic Breads and Butter
Select One Starch & One Vegetable

Hors D’oeuvres Display

Seasonal Sliced Fruit Platter
Baked Brie with Candied Walnuts and Sliced Baguette
Hand Carved Crudités with Fresh Herb Dip

Server Passed Hors D’oeuvres

Choose Three:

Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese and Crispy Baguette
Short Rib Quesadillas with jack Cheese, Scallions and Chipotle-Honey Crème Fraiche
Crab Cakes with “Ole Bay” Aioli
Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta and Mascarpone Cheese
Pan Seared, Rare Ahi with Japanese 7 Spice, Cucumber and Wasabi Aioli
Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade and Crostini

Menu Selection

Choose One Salad Course:

The Wedge with Butter Lettuce, Smoked Bacon, Grape Tomatoes & Blue Cheese Dressing
OR
Classic Caesar Salad with Garlic Herbed Croutons and Parmesan Cheese

Choose One Entree:

Land and Sea

Petite Filet Mignon and Pan Seared Shrimp with Classic Béarnaise Sauce

New York Steak

Pan Seared New York Steak with Natural Pan Sauce

Halibut

Seared Halibut with Lemon-thyme Vinaigrette

Split Entrée - \$3 additional per person



STARCHES

Brown Rice
Wild Rice Pilaf
Rice Pilaf
Roasted Red Potato
Scalloped Potatoes
Smashed Yukon Gold
Roasted Garlic Mash
Roasted Sweet Potatoes
Couscous

VEGETABLES

Seasonal Vegetable Medley
Vegetable Ratatouille
French Green Beans
Baby Carrots
Grilled Zucchini
Grilled Bok Choy
Root Vegetable Hash
Spicy Green Beans
Roasted Asparagus [**add \$1/PERSON**]



BEVERAGES

HOT (15- 8 oz. servings per gallon)

Freshly Brewed Coffee	\$17 Gallon
Freshly Brewed Decaffeinated Coffee	\$17 Gallon
Hot Tea Service with Regular & Herbal Teas	\$17 Gallon
Hot Chocolate	\$17 Gallon
Hot Apple Cider	\$15 Gallon

COLD (15- 8 oz. servings per gallon)

Sparking Punch	\$18 Gallon
Lemonade	\$15 Gallon
Orange Juice	\$17 Gallon
Apple Juice	\$15 Gallon
Cranberry Juice	\$17 Gallon
Iced Tea with Sliced Lemon	\$15 Gallon
Sweet Iced Tea <i>Minimum 2 Gallons</i>	\$18 Gallon
Iced Water with Sliced Lemon	\$6 Gallon

COLD (Individual & "On the Go" Portions)

Canned Soda	\$2 Each
Bottled Water	\$2.50 Each
Individual Fruit Juice	\$2 Each
Canned Iced Tea	\$2. Each



WET YOUR WHISTLE

CASH BAR - \$250 per bartender

BEER

Domestic Beer	\$5
Import/Specialty Beer	\$6
Domestic Keg [approx. 150 servings]	\$295
Import/Specialty Keg [approx. 150 servings]	\$350

WINE

Wine by the Glass	\$6 - \$7
Wine by the Bottle	\$24 - \$36
Champagne by the Glass	\$8 - \$10
Champagne by the Bottle	\$20 - \$105

MIXED COCKTAILS

Well Brands	\$7
Call Brands	\$8 - \$9
Premium Brands	\$9 - \$10
Martinis	\$9 - \$11

NON-ALCOHOLIC

Bottled Water	\$2 - \$4
Sparkling Water	\$3 - \$5
Soft Drinks	\$3
Juices	\$2
Sparkling Cider [per bottle]	\$12
Corkage Fee [per bottle]	\$10



HOSTED BARS

Bartender Fees Additional

NOTE - \$500 Minimum for Flat-Rate Hosted Bars

Drink Tickets | \$8 Each

Premium Drink Tickets | \$9 Each

LIMITED HOSTED [cost per person]

1 Hour	\$6
2 Hours	\$11
3 Hours	\$14
Each Additional Hour	\$3

Domestic & Imported Beer

House Wine

Soft Drinks

Mineral Water

HOSTED [cost per person]

1 Hour	\$9
2 Hours	\$15
3 Hours	\$18
Each Additional Hour	\$5

Well Drinks

Domestic & Imported Beer

House Wine

Soft Drinks

Mineral Water

PREMIUM HOSTED [cost per person]

1 Hour	\$12
2 Hours	\$18
3 Hours	\$26
Each Additional Hour	\$6

Call Drinks

Well Drinks

Domestic & Imported Beer

House Wine

Soft Drinks

Mineral Water