

Choura

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

CATERING MENUS

Choura

ASK US ABOUT...

- Specialty Linens*
- Overlays*
- Table Runners*
- Chair Covers or Chiavari Chairs*
- Lounge Furniture*
- Up-lighting*
- Specialty Decor*

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

Choura Venue Services at Carson Community Center
801 E Carson St. Carson, CA 90745 | 310.835.0212

CHOOSE A LEVEL OF SERVICE

Once you have decided on a menu, please choose the level that matches your plans

Buffet Service | \$5.00 per person

Events with less than 20 guests will incur an additional flat fee of \$30.00 | \$5.00 per Guest. The Catering Staff will deliver your food and beverage, set up the buffet and an attendant will stay & monitor the event. Table Linens and Cloth Napkins are provided for the Buffet and Guest Tables. (Specialty linens are available for an additional charge.) Buffet with China, Glassware, Silverware and Beverages on the table.

Waited Table Service | \$6.00 per person

Events with less than 20 guests will incur an additional flat fee of \$35.00 | \$6.00 per Guest. Waited table Service with China, Glassware and Silverware. The Catering Staff will set the tables with the appropriate flatware and glassware, serve your food and beverage and service your table. Table Linens and Cloth Napkins are provided for Guest tables.

STAFFING FEES

Staffing charges are based on a 5-hour event time, set-up & clean up. These charges are for select menus.

Captain	\$200
Event Staff	\$150
Bartender	\$250
Beer & Wine Server	\$150
Executive Chef	\$100
Overtime	\$350 (Per hour)

BREAKFAST

Breakfast beverage service includes orange juice, regular and decaf coffee, and iced water. 20 guest minimum; \$150 Fee applies if minimum is not met. Staffing Fees are additional.

SERVED BREAKFAST | \$16.95/PERSON

Cinnamon French Toast - Two Slices Texas Toast, Scrambled Eggs & Bacon or Sausage, Maple Syrup, & Powdered Sugar

The All American - Scrambled Eggs with Cheese, Choice of Bacon, Sausage or Ham, Hash Browns, & Fresh Fruit

Traditional Benedict - Two English Muffins Topped with Canadian Bacon, Poached Eggs, & Chipotle Hollandaise Sauce [vegetarian option available upon request]

Fried Chicken & Waffles - Buttermilk Brined, Oven Fried Chicken on top a Belgian Waffle & Chipotle Syrup

Breakfast Croissant - Open-faced Croissant with Scrambled Eggs, Cheddar Cheese, & Canadian Bacon. Served with Fresh Fruit

Mexican Scramble - Scrambled Eggs with Pico de Gallo & Chorizo, Tortillas and Choice of Fruit or Breakfast Potatoes

****Substitute Turkey Bacon or Sausage for additional \$1.50 per person**

****Substitute Egg Whites for additional \$1.50 per person**

BUFFET BREAKFAST

Continental Breakfast - Assorted Breakfast Breads, Mini Muffins & Mini Danish | \$8.95/PERSON

Deluxe Continental - Assorted Breakfast Breads, Mini Muffins & Fresh Fruit | \$10.95/PERSON

Healthy Continental - Fresh Fruit, Individual Yogurts, Granola & Assorted Breakfast Breads | \$12.95/PERSON

BUILD YOUR OWN BREAKFAST BUFFET | \$13.95/PERSON

Served with Fresh Fruit Platter. Staffing Fees are additional.

Select One:

- Scrambled eggs
 - with cheese
 - with chorizo
 - with vegetables

Select One:

- Hash Browns
- Country Potatoes - Peppers & Onions
- Skillet Potatoes - Ortega Chiles, Cumin & Onions, Potato Hash [ADD \$0.75/PERSON]

Select One:

- Thick Cut Bacon
- Sausage Patties
- Sausage Links
- Turkey Sausage Links [ADD \$1.50/PERSON]
- Turkey Bacon [ADD \$1.50/PERSON]
- Morning Star Veggie Patties [ADD \$1.50/PERSON]

Select One:

- Breakfast Breads
- Mini Muffins

BRUNCH BUFFET | \$20.95/PERSON

Brunch beverage service includes orange juice, regular and decaf coffee, and iced water. 50 guest minimum; \$150 Fee applies if minimum is not met. Have our Brunch Buffet for Dinner for an additional \$5.00/PERSON. Staffing Fees are additional.

The Standard - Fresh Fruit, Assorted Breakfast Breads, Country Potatoes, Oven Fried Chicken w/ Gravy, Bacon, Sausage, Scrambled Eggs w/ Chives & Cheese, and Build Your Own Salad Bar.

CULINARY ENHANCEMENTS

\$150 per attendant. One attendant per 50 guests recommended.

Waffle Bar - Berries, Banana, Bacon Bits, Chocolate Chips, Whipped Cream, Syrup, Butter, & Powdered Sugar add \$7/PERSON

Omelet Bar - Cheddar, Feta, Mushroom, Spinach, Diced Tomato, Peppers, Onions, Scallions, Ham, Bacon, & Sausage add \$9/PERSON

Carving Station

Select One:

- Herb Roasted Prime Rib with Horseradish Cream & Au Jus Turkey add \$9/PERSON
- Airline Breast with Cranberry Relish & Sage Gravy
- Smoked Pitt Ham with Honey Clove Orange Glaze & Ground Mustard

\$11.95 Kids | \$14.95 Adults

Chicken & Waffles

Homemade Macaroni & Cheese, Fresh Fruit, Warm Maple Syrup & Butter

**Available for breakfast & lunch only*

Juice Bar - Carrots, Apples, Celery, Cucumber, Kale, Spinach, Beets, & Pineapple add \$8/PERSON

Mimosa Station - Champagne & Assorted Fruit Juices add \$7/PERSON PER HOUR

BREAKFAST SIDES

COLD - Individual Breakfast Sides

Whole Fresh Fruit (bananas, oranges & apples)	\$1.25 each
Individual Yogurts	\$2.50 each
Individual Juices	\$2.50 each
Individual Milk	\$2.50 each

A La Carte Bakery Items

Items are Sold by the Dozen Unless Otherwise Noted

Plain Croissants w/ Butter & Jelly	\$22
Assorted Mini Danishes	\$17.50
Assorted Gourmet Muffins	\$20
Assorted Bagels with Butter, Jam & Cream Cheese	\$17.50
Assorted Breakfast Breads (12 pieces)	\$10

All Catering Services Incur a 21% Production Fee and Applicable Sales Tax
310.835.0212 | Carson Center | Carson, CA

TO START - Displayed - A la Carte | \$3.50/PERSON

Domestic Cheese Platter – Domestic Cheese, Dried Fruit, Roasted Rosemary Nuts & Assorted Crackers

Gourmet Cheese Platter - Gourmet Cheese, Dried Fruit, Roasted Rosemary Nuts, & Assorted Crostinis & Crackers [ADD \$1.50/PERSON]

Fruit Platter - Assorted Seasonal Melon & Berries

Vegetable Crudités - Herb Ranch Dip

Antipasto Platter - Assorted Cured Meats, Marinated Artichoke Hearts, Assorted Olives, & Roasted Peppers

Roasted Garlic Hummus - Served with Pita Chips. **Add Grilled Vegetables for additional \$2.00/PERSON**

HORS D'OEUVRES - Tray Passed or Displayed | \$3.50/PERSON

Served Cold

Antipasto Skewers - Cherry Tomatoes, Olives, Marinated Artichoke Hearts, & Bocconcini Mozzarella

Ahi Poke – Tuna, Soy Sauce, Black Sesame Seeds, and Scallions on a Wonton Crisp [ADD \$1.50/PERSON]

Ceviche - on Tostada Round [ADD \$1.50/PERSON]

NY Steak Crostini - with Caramelized Onions & Gorgonzola Cream

Open Faced NY Steak Sandwich Bite - Arugula & Spicy Aioli

Jumbo Shrimp - with Cocktail Sauce & Lemon Wedges [ADD \$1.50/PERSON]

Grilled Shrimp - Thai Chili Sauce [ADD \$1.50/PERSON]

Pan Seared Ahi - Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha [ADD \$1.50/PERSON]

Deviled Egg Halves

Roasted Artichokes - with Fresh Lemon, Fennel, Herbed Goat Cheese & Crispy Baguette

HORS D'OEUVRES cont... - Tray Passed or Displayed | \$3.50/PERSON

Served Warm

Homemade Meatballs - Teriyaki, Turkey, or Italian

Chicken Drumettes - Choose Two Sauces: Lemon Pepper | Spicy Buffalo | BBQ | Teriyaki

Crispy Chicken Egg Rolls - with Sweet + Sour Dipping Sauce

Pork & Shrimp Egg Rolls - with Sweet Chili Hoisin Sauce

Chicken Satay - with Spicy Peanut Sauce, Tikka Masala Sauce, or Teriyaki Pineapple

Spanakopita - Flaky Phyllo Stuffed with Spinach & Feta Cheese
Sicilian Stuffed Mushrooms - Sicilian Sausage & Cheddar

Yucatan Beef Empanadas - with Avocado Crème

Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Lump Crab Cakes - with Cilantro Lime Aioli **[ADD \$1.50/PERSON]**

Mongolian Beef Skewers - with Grilled Scallions

Short Rib Quesadilla - with Chipotle Crème

Soup Shooter - Select One: Tomato Bisque, Butternut Squash, or Mushroom Cream

Angus Beef Slider - Bleu Cheese & Port Wine Pickled Onions **[ADD \$1.00/PERSON]**

Tikka Masala Taco - Chicken Tikka Masala, Cilantro & Cucumber Raita

Italian Surf & Turf - Shrimp Scampi and Italian Sausage Bite **[ADD \$1.50/PERSON]**

Lobster Corndogs - with Green Peppercorn Aioli **[ADD \$1.50/PERSON]**

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

Assorted Mini Quiche - with Bacon, Caramelized Onions, Fresh Herbs & Gruyere Cheese

Quesadillas - with Jack Cheese, Grilled Scallions & Chipotle-Honey Crème Fraiche

All Catering Services Incur a 21% Production Fee and Applicable Sales Tax
310.835.0212 | Carson Center | Carson, CA

HORS D'OEUVRES cont. - Tray Passed or Displayed | \$3.50/PERSON

Served Warm

Crab Cakes - with "Ole Bay" Aioli [ADD \$1.50/PERSON]

Potstickers – With Meat OR Vegetarian

Sicilian-Style Sausage - Stuffed Mushrooms

Wild Mushroom Crostini - with Fresh Thyme & Shaved Parmesan

Bacon Wrapped Shrimp [ADD \$1.50/PERSON]

Bacon Wrapped Scallops [ADD \$1.50/PERSON]

PLATTERS

Serves 25 guests unless noted otherwise

Assorted Wrap Sandwiches (per 25 pieces) | \$56

Chicken Cesar, BLT, Grilled Vegetables

Mini Bun Sandwiches (per 25 pieces) | \$56

Turkey, Ham & Roast Beef

Condiments Tray (per 25 sandwiches) | \$20

Lettuce, Tomato, & Cheese

Super Deluxe Mini Bun Sandwiches (per 25 pieces) | \$62

Egg Salad, Chicken Salad & Tuna Salad

Open House Special (20 Person Minimum) | \$15 per person

Mini Bun Sandwiches - Roast Beef, Ham & Turkey, Vegetable Crudit , Gourmet Cheese & Crackers Display, Fresh Fruit, Meatballs [Choose One: Teriyaki | Turkey | Italian] & Chicken Wings [Choose Two: Lemon Pepper | Spicy Buffalo | BBQ | Teriyaki], Two Choices of Salad [Tossed Green Salad | Tri-Color Pasta Salad | Red Bliss Potato Salad | Macaroni Salad | Caesar Salad | Fresh Fruit Salad]

Crispy Tortilla Chips & Salsa | \$25

Crispy Tortilla Chips, Guacamole & Salsa | \$30

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

MAIN COURSE - Served

All entrées include homemade rolls & butter, one gourmet salad, one starch, one vegetable, & dessert. Beverage service includes coffee, iced water, and iced tea or lemonade. For split menu [ADD \$3.00/PERSON]. For buffet choose additional salad & entrée [ADD \$4.00/PERSON]. *Staffing Fees are additional.*

THE STANDARD - Lunch \$18.95 | Dinner \$21.95

For duet plate [ADD \$3.00/PERSON]

Select one:

Lemon Rosemary Chicken - Bone-in Chicken Breast with Lemon Caper Beurre Blanc

Chicken Parmesan - Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara Sauce

Chicken Marsala - Bone-in Chicken Breast with Sautéed Mushrooms, Caramelized Onions, & Marsala Wine Sauce

Beef Brisket - Fork Tender Roasted Beef Brisket with Natural Jus

Spiced Pork Loin - Roasted Poblano Ancho Chile Demi

Asian Inspired Salmon - Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction [ADD \$1.50/PERSON]

Grilled Chipotle Lime Chicken - Grilled Airline Chicken Breast topped with a Honey Chipotle Lime Vinaigrette, Fresh Mango Salsa & Fresh Cilantro

THE GRAND STANDARD - Lunch \$19.95 | Dinner \$22.95

For duet plate [ADD \$4.50/PERSON]

Select one:

Chicken Wellington - Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

California Chicken - Grilled Chicken Breast with Balsamic Marinated Artichoke Hearts, Roma Tomatoes, Sun Dried Tomato, Kalamata Olives, Capers, Garlic, & Fresh Basil

Beef Stroganoff - Braised Filet Mignon Beef Tips, Mushrooms, & Demi Sauce

Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil Vinaigrette

Red Snapper - with Chipotle Cream & Roasted Poblano Chiles

Pistachio Crusted Mahi Mahi - with Mango Relish

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

Coconut Crusted Salmon - with Coconut Lychee Cream

Turf and Turf - Chicken Grilled Breast w/ Choice of Sauce | Lemon Rosemary or BBQ Sauce & Herb Crusted Tri-tip with Rosemary Demi [**Served Meal Only**]

THE CHOURA STANDARD - Lunch \$26.95 | Dinner \$30.95

For duet plate [ADD \$6.00/PERSON]

Select one:

Classic Beef Wellington - Filet Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Braised Short Ribs - with Aromatics & Chipotle Honey Jus

Chicken Cordon Bleu - Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, & Classic Cheese Mornay Sauce

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

Prime Rib - with Green Peppercorn Demi

Land and Sea - Petite Filet & Pan Seared Shrimp with Demi Glaze [MP]

Ribeye - Pan Seared with Thyme, Onions, & Red Wine Demi [MP, ONLY AVAILABLE DURING DINNER SERVICE]

Filet Mignon - with Béarnaise Sauce [MP]

Chilean Sea Bass - Garlic Fennel Rubbed with Blood Orange Beurre Blanc [MP]

Spice Rubbed Halibut - with Lemon Cilantro Crema [MP]

VEGETARIAN OPTIONS

Pasta Primavera – Penne Pasta with Roasted Vegetables and tossed in a White Wine Cream Sauce

Eggplant Parmesan - Parmesan Panko Crusted Eggplant with Provolone & Basil Marinara Sauce

Grilled Portobello Mushroom Cap OR Bell Pepper – Filled with Sautéed Vegetables and Quinoa [**Vegan & Gluten Free**]

Roasted Butternut Squash – Stuffed with Roasted Vegetables and Topped with a Balsamic Glaze [**Vegan & Gluten Free**]

KIDS MEALS – Lunch \$13.95 | Dinner \$16.95

Ages 3-11

Chicken Strips or Macaroni & Cheese, French Fries, Fresh Fruit & Juice OR Smaller Portion of Adult Meal

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

CARVING STATION ENHANCEMENT - *Chef required; additional labor fees apply.*

<i>Spice Rub Pork Loin</i> - Ancho Chile Demi & Avocado Corn Relish	add\$11/PERSON
<i>Turkey Airline Breast</i> - Cranberry Relish & Sage Turkey Gravy	add\$11/PERSON
<i>Smoked Pitt Ham</i> - Honey Clove Orange Glaze & Ground Mustard	add\$11/PERSON
<i>Herb Roasted Prime Rib of Beef</i> - Horseradish cream & Au Jus	add\$11/PERSON
<i>Peppercorn Crusted Beef Filet</i> - Béarnaise & Bordelaise Sauce	add\$13/PERSON
<i>Pig Lechon</i> - Extra Large 70lb Pig	\$600/WHOLE

SALADS - *Select One*

Tossed Green – Romaine & Spring Mix, Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

Arugula – Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

Spinach - Smoked Bacon, Mushrooms, Goat Cheese, & Caramelized Onion Bacon Vinaigrette

Panzanella - Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing

Caesar - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing

Spanish Caesar - Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan Cilantro Dressing

BLT - Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette

Boston Wedge - Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, & Ranch Dressing [ADD \$1.25/PERSON]

Caprese - Field greens, Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, & Balsamic Vinaigrette [ADD \$1.25/PERSON]

Deconstructed – Romaine Lettuce, Pickled Onion, Candied Pecans, Bleu Cheese Crumbles, Heirloom Tomatoes & Bleu Cheese Dressing [ADD \$1.25/PERSON]

Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch [ADD \$1.25/PERSON]

All Catering Services Incur a 21% Production Fee and Applicable Sales Tax
310.835.0212 | Carson Center | Carson, CA

STARCHES - *Select One*

Brown Rice

White Jasmine Rice

Wild Rice Pilaf

Roasted Red Potato

Scalloped Potatoes

Sweet Potato

Butter Quinoa

Couscous

Roasted Garlic Mashed Potatoes

VEGETABLES - *Select One*

Vegetable Medley

Ratatouille

Baby Carrots

Grilled Zucchini

Spicy Green Beans

French Green Beans

Roasted Brussel Sprouts *[ADD \$1.00/PERSON]*

Roasted Asparagus *[ADD \$1.00/PERSON]*

DESSERTS - *Select One*

Chocolate Cake

Lemon Cake

Carrot Cake

White Cake

Apple Crisp

Red Velvet Cake

Tuxedo Cake

Cheesecake *[ADD \$1.50/PERSON]*

Choura

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

PERFECTLY PACKAGED – Buffet

All packages include homemade rolls and butter unless otherwise noted. Beverage Service includes coffee, iced water, and iced tea or lemonade. Please note, the Eats & Sweets Package does not include homemade rolls and butter. Staffing Fees are additional.

TASTE OF ASIA - Lunch \$20.95 | Dinner \$23.95

SALADS – Select Two

Chinese Chicken Salad - Chicken, Romaine, Thai Basil, Cucumber, Bean Sprout, & Toasted Sesame Vinaigrette

Green Tea Soba Noodle - Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette

Yum Yum Salad - Mixed Greens, Candied Pecans, Cherries, Crushed Pineapple, Shredded Coconut & Oriental Sesame Dressing

ENTRÉES - Select Two

Orange Chicken - Crispy Chicken Tossed with Orange Zest & Chiles

Spicy Kung Pao Chicken - Pan Fried Chicken with Dried Chile Pods, Scallions, Peanuts, Cilantro, Peppers, Onions, & Red Chile Sauce

Beef + Broccoli - with a Sweet Soy Ginger Glaze

Mongolian Beef - Sautéed Tender Beef with Scallions & Garlic

Asian Salmon - Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction **[ADD \$1.50/PERSON]**

SIDES - Select Two

Pan Fried Noodles - with Bean Sprouts, Asparagus, Shiitake Mushrooms, & Bok Choy

House Fried Rice - with Fresh Peas, Egg, Carrots, Scallions, & Fresh Herbs

Vegetable Stir Fry - Assorted Vegetables Sautéed with Garlic, Ginger, Asian Herbs, & Sweet Soy Sauce

Steamed White Rice **[brown rice available upon request]**

DESSERT - Included

Pineapple Upside-down Cake OR Almond Cookies

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

SOUTH OF THE BORDER - Lunch \$21.95 | Dinner \$24.95

SALADS - *Included*

Black Bean - Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette

Mexican Chopped Salad - Mixed Greens with Jicama, Radishes, Tomatoes, Crispy Tortillas Strips, & Spicy Chipotle Dressing

ENTRÉES - *Select Two*

Beef or Chicken Fajitas - Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions, & Mixed Peppers [ADD \$4/PERSON FOR SHRIMP]

Chicken Enchiladas - Slow Roasted & Shredded with Mexican Spices, Homemade Red or Green Sauce, & Cheese [ADD \$3/PERSON FOR CARNE ASADA]

Pollo Asado - Marinated Chicken with Fresh Citrus, Cumin, Cilantro, Garlic, & Fresh Herbs [ADD \$3/PERSON FOR CARNE ASADA]

SIDES - *Included*

Mexican Rice

Refried, Pinto, or Black Beans with Queso Fresco

Corn OR Flour Tortillas

Homemade Pico de Gallo & Sour Cream

DESSERT - *Select One*

Tres Leches Cake

Churros with Caramel

Xangos with Caramel or Raspberry Sauce

THE SOUTHERN/BACKYARD BBQ - Lunch \$21.95 | Dinner \$24.95

Includes Home-Made Corn Bread with Honey Butter

SALADS - *Select Two*

Old School Mac Pasta Salad- With Julienned Vegetables & Garlic-Mayo

Mixed Greens -Candied Pecans, Dried Cranberries, Gorgonzola & Balsamic Vinaigrette

Romaine Salad-Cornbread Croutons & Spicy Caesar Dressing

Classic Cobb - Assorted Lettuce with Avocado, Ham, Dolce Gorgonzola & House-Made Buttermilk Ranch

Cole Slaw - Shredded Napa Cabbage, Apples, Toasted Pecans with a Spicy Dijon & Lemon Vinaigrette

Potato Salad - Yukon Potatoes, Fresh Capers, Bacon, Scallions, Sweet House-Cured Pickles with Classic Mayo Dressing

ENTRÉES - *Select Two*

Maple Glazed Bone-In Chicken - Roasted Chicken with Fresh Herbs, Garlic & Tossed with a Chili-Maple Glaze

Fried Chicken - Buttermilk Brined Fried Chicken

Simply Grilled Chicken – BBQ Sauce Served on the Side

Smothered Chicken Breast -Airline Chicken Breast, Pan Seared with Sausage Gravy

Pork Tenderloin - Grilled, Glazed & Oven Roasted with a Bourbon BBQ Sauce

Honey Glazed Ham - Roasted Ham Marinated in Dr. Pepper, Mustard & Pineapple, with a Sweet Chili Glaze

Roasted Beef Brisket - Fork Tender Brisket Served with Natural Jus

Catfish - Cornmeal Crusted Catfish & Fried with a Creole Beurre Blanc

Tri-Tip | *\$100 Carver Required* - Grilled Tri-Tip Marinated with Fresh Herbs, Garlic & Lemon [ADD \$3/PERSON]

Dirty South Ribs -Pork Ribs Featuring the Grand's Signature Rub [ADD \$3/PERSON]

Blackened Salmon - Pan Seared Salmon with Choura's Special Blackened Seasoning, Fresh Lemon & Grilled Onions [ADD \$3/PERSON]

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

THE SOUTHERN/BACKYARD BBQ - Cont.

SIDES - *Select Two*

Baked Beans - Bacon, Brown Sugar & Caramelized Onions

Mac N' Cheese - Cheddar Cheese, Fontina Cheese & Toasted Panko-Parmesan Bread Crumbs

Braised Black Eyed Peas - Ham Hock & Roasted Garlic

Super Dirty Rice - Smoked Paprika, Black Beans, Cumin & Caramelized Onions

Collard Greens - Garlic, Onions, Bacon and Chicken Stock

The Mash - Yukon Potatoes with Roasted Garlic, Sour Cream & Grilled Scallions

Corn on the Cob - Grilled Corn with Smokey Chipotle Butter

DESSERT – *Select One*

Apple Crisp - *Top with a Scoop of Ice Cream* [ADD \$1.50/PERSON]

Carrot Cake

Chocolate Cream Pie

Chowra
VENUE SERVICES

MAMBO ITALIANO - Lunch \$21.95 | Dinner \$24.95

SALADS – *Select Two*

Orzo - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto

Angel Hair Pasta - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette

Caesar Salad - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing

Antipasto Salad - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing [ADD \$1.00/PERSON]

ENTRÉES - *Select Two*

Chicken or Eggplant Parmesan - Parmesan Panko Crusted Chicken Breast or Baked Eggplant with Provolone & Basil Marinara Sauce

Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan & Tomato Basil Vinaigrette [ADD \$1.25/PERSON]

Penne Pasta - Italian Sausage, Caramelized Onions, Roasted Peppers, & Rustic Basil-Alfredo Sauce

Pasta Primavera - Penne Pasta with Garlic Butter, Sautéed Seasonal Vegetables & White Wine Cream Sauce

SIDES - *Included*

Vegetable Ratatouille - Grilled Zucchini, Peppers, Asparagus, & Roasted Baby Carrots Seasoned with Garlic-Basil Butter

Fettuccine Olio di Burro - Pasta Tossed with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil and Parmesan Cheese

DESSERT – *Included*

Coconut Macaroons & Mini Cannolis

ISLAND MENU – Lunch \$21.95 | Dinner \$24.95

SALADS - *Select Two*

Old School Style Macaroni Salad - Japanese Mayo, Carrot & Hawaiian Sea Salt

Hawaiian Style Potato Salad - Made with Pickles, Cucumber & Green Peas

Yum Yum Salad - Mixed Greens, Candied Pecans, Cherries, Crushed Pineapple, Shredded Coconut & Oriental Sesame Dressing

Broccoli Salad - Bacon, Pickled Onions, Dried Cherries, Pumpkin Seeds & Raspberry Vinaigrette

ENTRÉES - *Select Two*

Teriyaki Chicken - Airline Chicken Breast Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil

Huli Huli Chicken ("turn-turn" chicken) - Our Version of Barbecued Chicken is Cooked with "Huli-Huli" Sauce - Made with Pure Hawaiian Brown Sugar Cane Along with Soy Sauce & Fresh Ginger

Chicken Kale Moe - Airline Chicken Breast with Fresh Ginger, Curry & Coconut Milk

Kailua Pulled Pork - Slow Cooked Pork Butt with Alaea Sea Salt & Aromatics

Braised Short Ribs - Boneless Short Ribs Braised with Kecap Manis, Star Anis, Ginger & Garlic [ADD \$3/PERSON]

Grilled Tri tip with Polynesian Influence - Marinated with Pineapple, Fresh Ginger, Thai Basil, Brown Sugar with Roasted Garlic-Soy Reduction [ADD \$3/PERSON]

Teriyaki Salmon - Atlantic Salmon Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil [ADD \$3/PERSON]

Mahi Mahi - Macadamia & Panko-Crusted Mahi with Sake-Mirin Cream Sauce [ADD \$3/PERSON]

SIDES – *Select Two*

Steamed White Rice - with Scallions and Sesame Seeds

Fried Rice - with Chinese Sausage, Pineapple, Black Pepper & Sweet Soy

Stir Fried Vegetables - with Shanghai Cabbage, Shiitake Mushroom & Chinese Broccoli

DESSERT – *Included*

Pineapple Upside-Down Cake

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

FROM THE DELI - Lunch \$13.95 | Dinner \$16.95

SALADS - *Select One*

Tossed Green Salad

Tri-Color Pasta Salad

Red Bliss Potato Salad

Macaroni Salad

Cesar Salad

Fresh Fruit Salad

BETWEEN THE BREAD - *Select Two*

Choice of Wheat OR French Roll

Smoked Ham - Ham and Cheddar Cheese

Roast Beef - Cheddar Cheese, Caramelized Onions, & Gorgonzola Spread [ADD \$2/PERSON]

Classic BLT - Bacon, Lettuce, Tomato, & Lemon Aioli

Club Sandwich - Roasted Turkey, Ham, Lettuce, Tomato, Bacon, & Garlic Aioli

Roasted Turkey - Provolone, Roasted Red Peppers, & Basil Pesto

Santa Fe Chicken - Ortega Chiles, Pepperjack Cheese, Greens, & Chipotle Aioli [ADD \$2/PERSON]

Albacore Tuna - with Scallions, Fresh Tarragon, & Lemon Zest

Chicken Salad - with Celery, Fresh Herbs, Dried Cranberries, Chives, & Curry Aioli

Garden Stack - Grilled Vegetables, Feta, & Olive Tapenade Spread

Caprese Stack - Arugula, Mozzarella, Tomatoes, Balsamic Glaze, & Basil Pesto

SIDE – *Included*

Assorted Chips

FROM THE DELI – Cont.

DESSERT - *Select One*

Lemon Bars

Double Fudge Brownie

Assorted Cookies

BUFFET ADDITIONS - *Chef Attendant Required*

Hot Sandwiches | \$2 per person

Choice of:

Meatball – Italian Meatballs & Mozzarella Cheese

Pulled Pork – BBQ Pork with Provolone Cheese

Brisket – with Grilled Onions & Gorgonzola Cheese

Homemade Garlic Parmesan Fries | \$1 per person

Soup | \$1.50 per person – *Select One*

Tomato Bisque - Roasted Tomatoes with Cream & Herbs

Chicken Noodle

Clam Chowder - Potatoes, Cream & Clams

Minestrone

Baked Potato

EATS + SWEETS - Lunch \$20.95 | Dinner \$23.95

APPETIZERS - *Select Six*

HOT

House-Made Italian Meatballs with San Marzano Tomato Sauce
Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta & Mascarpone Cheese
Short Rib Quesadillas with Jack Cheese, Grilled Scallions & Chipotle-Honey Crème Fraiche
Assorted Mini Quiches with Bacon, Caramelized Onions, Fresh Herbs & Gruyere Cheese
Mongolian Beef Skewers & Grilled Scallions
Classic Thai Chicken Satay with Lemongrass, Ginger, Asian Herbs & Creamy Peanut Sauce
Wild Mushroom Crostini with Fresh Thyme & Shaved Parmesan
Crab Cakes with "Ole Bay" Aioli
Chicken Wings - Choose Two Sauces - Lemon Pepper | Spicy Buffalo | BBQ | Teriyaki
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce
Spinach Spanikopita
Sicilian-Style Sausage Stuffed Mushrooms
Chicken Flautas
Potstickers
Jalapeno Poppers

COLD

Pan-Seared, Rare Ahi with Japanese 7 Spice, Cucumber & Chili Aioli
Hummus with Roasted Garlic, Cumin, Smoked Paprika, Lemon Zest & Crostini
Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella & Basil Pesto
Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese & Crispy Baguette
Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade & Toasted Sourdough
Antipasto Skewers
The Grand's Signature Deviled Egg
Fresh Sliced Fruit Platter
Vegetable Crudités with Herb Dip
Gourmet Cheese & Cracker Display
Assorted Mini-Bun Sandwiches – Turkey | Ham | Roast Beef

DESSERTS - *Select Two*

Traditional New York Cheesecake - with Seasonal Berries
Cinnamon Apple Tart - with Fresh Whipped Cream
Dolce Italiano – Coconut Macaroons & Mini Chocolate Chip Cannolis

LIVE COOKING STATIONS – *Chef required; additional labor fees apply. Minimum 25 ppl.*

MASHED POTATO BAR | \$11.00/PERSON

Select Two:

Red Bliss Mash | Cheddar & Chive Mash | Wasabi Mash | Garlic Mash | Sweet Potato Mash

Select Two:

Garlic Chive Butter Shrimp [ADD \$1.50/PERSON] | Shredded Rotisserie Chicken | Beef Short Ribs | Sautéed Mushrooms | Chili | BBQ Brisket

Includes All:

Sharp Cheddar | Smoked Bacon Bits | Sour Cream | Whipped Butter | Blue Cheese Crumbles | Shoe-String Onions | Scallions

MAC N' CHEESE MARTINIS | \$10.00/PERSON

Select Two:

Cheddar Cheese Sauce | White Cheddar | Brown Ale Bacon Cheddar | Swiss Chive Roasted Garlic

Select Two:

Shredded Rotisserie Chicken | Chili | BBQ Brisket | Sautéed Mushrooms | Beef Short Ribs

Includes All:

Sharp Cheddar | Sour Cream | Smoked Bacon Bits | Scallions | Shoe-String Onions

TACO CART | \$9.00/PERSON

Select Two:

Carne Asada | Pollo Asado | Carnitas | Barbacoa | Chorizo

Includes All:

Cheese | Sour Cream | Salsa | Cilantro | Onion | Corn OR Flour Tortillas

*****Add Beans & Spanish Rice for \$5.00 per person***

LIVE COOKING STATIONS - Cont.

QUESADILLA STATION | \$9.00/PERSON

Select Two:

Carne Asada | Pollo Asado | Carnitas | Barbacoa | Chorizo

Includes All:

Cheese | Sour Cream | Salsa | Cilantro | Onion | Corn OR Flour Tortillas

****Add Beans & Spanish Rice for \$5.00 per person**

CHINESE "TO-GO" CUP | \$8.00/PERSON

Select One:

Kung Pao Chicken | Teriyaki Chicken | Stir Fry Veggies | **Add Shrimp for \$1.50/PERSON**

Includes All:

Wonton Strips | Scallions | Roasted Peanuts | Toasted Sesame Seeds | Sriracha | Soy Sauce

SLIDER STATION | \$8.00/PERSON

Select Two:

Kahlua Pulled Pork on Hawaiian Roll | Angus Beef w/ Caramelized Onions & Blue Cheese |
Blackened Chicken w/ Honey Mustard & Swiss | Southwest Black Bean w/ Pepperjack & Guac

Includes All:

Cheddar | Lettuce | Tomato | Onion | Pickles | Thousand Island | Ketchup | Mustard | Mayo

SWEET TOOTH - Served or Displayed - A la Carte | \$3.00/PERSON

Assorted Dessert Bars - Lemon, Pecan, Chocolate & Brownie

Tres Leches Cake

Gourmet Homemade Pie - Caramel Apple or Chocolate Mousse

Mini Bundt Cakes - Carrot, Lemon, or Chocolate

Mini Cupcakes - PBJ, Lemon, Chocolate, Red Velvet, Vanilla or Mint Chocolate Chip

Individual Fruit Tarts

Tuxedo Trifle Mousse Cake - Chocolate Cake Layered with Vanilla Mousse and Chocolate Shell

Cheesecake - Traditional New York with Seasonal Berries or Cookies and Cream with Oreo Crust

Cinnamon Apple Tart - with Fresh Whipped Cream

Dolce Italiano - Hazelnut Macaroons & Mini Chocolate Chip Cannolis

Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar

Churros - with Caramel Sauce

Chocolate Tartlet - with Salted Caramel

CUSTOM DESSERT BAR - Displayed [COST PER PERSON]

Select from Sweet Tooth list above:

Choose 3		\$7
Choose 4		\$9
Choose 5		\$11

FLOAT HOME STATION - Attendant required; additional labor fee applies | \$4.00/PERSON

Select Two Soda Flavors - served with Vanilla Ice Cream

Root Beer | Orange | Grape | Coke

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

CHOCOLATE STATION

Warm Belgium Chocolate, specially designed for fondue. Minimum 25 ppl.

Includes:

20lbs of Belgium Chocolate [choice of dark, semisweet, milk, or white] Round, Skirted Table Napkins, Mini Plates, & 8in Skewers

Dipping Items:

Choose Three	\$7.50/PERSON
Choose Four	\$9/PERSON
Choose Five	\$10/PERSON

Choice Of:

<i>Cheesecake Bites</i>	<i>Brownie Squares</i>
<i>Strawberries</i>	<i>Apples</i>
<i>Oreo Cookies</i>	<i>Caramel</i>
<i>Bananas</i>	<i>Peanut Butter Balls</i>
<i>Nutter Butter</i>	<i>Cookies</i>
<i>Shortbread Cookies</i>	<i>Snickers Pieces</i>
<i>Pretzel Rods</i>	<i>Cream Puffs</i>
<i>Pineapple</i>	<i>Rice Krispie Treats</i>
<i>Graham Cracker Squares</i>	<i>Coconut Macaroons</i>
<i>Coconut Balls</i>	<i>Biscotti</i>
<i>Marshmallows</i>	

DESSERTS - Sweets by the Dozen

<i>Assorted Cookies</i> <i>Chocolate Chip, Oatmeal Raisin, & Snickerdoodle</i>	\$14.50
<i>Fudge Brownies</i>	\$20
<i>Carrot Cake Bites</i>	\$16.50
<i>Brownie Bites</i>	\$18
<i>Lemon Bars</i>	\$20
<i>Stem Strawberries Dipped in Chocolate (Market Price)</i>	

All Catering Services Incur a 21% Production Fee and Applicable Sales Tax
310.835.0212 | Carson Center | Carson, CA

CUSTOM CAKES *-Please Inquire About Pricing*

Full Sheet Cake (serves 80-100)
Half Sheet Cake (serves 30-50)
Quarter Sheet Cake (serves 16-25)

CAKES

White, Marble or Chocolate

FILLINGS

Vanilla Bavarian, Chocolate Bavarian, Lemon Bavarian, Raspberry Bavarian, Strawberry Bavarian, Banana Bavarian, Apricot Bavarian, Raspberry Chocolate Bavarian & Mocha Bavarian

ICINGS

White Buttercream or Chocolate Buttercream

Should you wish to bring in your own cake or cupcakes, there is an additional fee.

Cake Cutting Fee - \$3.00/PERSON - Waived with Proof of Purchase from Rossmoor Pastries
Cupcake Fee - \$1.00/PERSON

Chouura
VENUE SERVICES

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

Sparkling 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 Minimum 2 Gallons	\$18 Gallon
Iced Water with Sliced Lemon	\$6 Gallon

COLD - Individual & "On the Go" Portions

Canned Soda	\$2 Each
Bottled Water	\$2 Each
Individual Fruit Juice	\$2 Each
Bottled Iced Tea	\$3 Each

All Catering Services Incur a 21% Production Fee and Applicable Sales Tax
310.835.0212 | Carson Center | Carson, CA

WET YOUR WHISTLE

CASH BAR - \$250 per bartender - One bartender per 75 guests required

BEER

Domestic Beer	\$6
Import/Specialty Beer	\$7
Domestic Keg [approx 150 servings]	\$300
Import/Specialty Keg [approx 150 servings]	\$350

WINE

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

MIXED COCKTAILS

Well Brand	\$8
Call Brand	\$9 - \$10
Premium Brand	\$10
Martinis	\$11

NON-ALCOHOLIC

Bottled Water	\$3 - \$5
Pellegrino Sparkling Water	\$4 - \$6
Soft Drinks	\$3
Juices	\$2
Sparkling Cider [per bottle]	\$13
Unlimited Sodas [per person]	\$4
Corkage Fee [per bottle]	\$15

All Catering Services Incur a 21% Production Fee and Applicable Sales Tax
310.835.0212 | Carson Center | Carson, CA

HOSTED BARS - *Bartender Fee 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	\$7
2 Hours	\$12
3 Hours	\$15
Each Additional Hour	\$4

Domestic & Imported Beer House Wine

Soft Drinks

Mineral Water

HOSTED [cost per person]

1 Hour	\$10
2 Hours	\$16
3 Hours	\$18
Each Additional Hour	\$6

Well Drinks

Domestic & Imported Beer House Wine

Soft Drinks

Mineral Water

PREMIUM HOSTED [cost per person]

1 Hour	\$13
2 Hours	\$19
3 Hours	\$27
Each Additional Hour	\$7

Call Drinks Well Drinks

Domestic & Imported Beer House Wine

Soft Drinks

Mineral Water