

Catering  
By  
Palmdale Estates

Buffet Style

Palmdale Estates  
159 Washington Blvd.  
Fremont, CA. 94539  
(925) 462-1783

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Prices good through 2013

## Buffet Menu

### Appetizers-Cascading Garden Display

Includes: Seasonal whole and cut fresh fruit, gourmet spreading cheeses, wheels and wedges of imported and local cheeses, hot artichoke dip with sliced artisan baguettes, and assorted crisp vegetables

### Salad-Choice of one selection

#### Spinach Salad

Baby spinach leaves with sliced almonds, dried cranberries, shaved red onions, and mandarin oranges tossed in a honey dijon dressing.

#### Mixed Spring Greens

With candied walnuts, bosc pear slices, and crumbled blue cheese in an aged balsamic vinaigrette

#### Caesar Salad

Hearts of romaine with shaved asiago and scratch croutons

#### Greek Salad

Assorted lettuces, marinated red onions, and kalamata olives in a red wine feta vinaigrette

#### Garden Salad

With cherry tomatoes and cucumbers with balsamic vinaigrette & homemade buttermilk ranch

### Side Entree-Choice of one selection

#### Roasted Garlic Mashed Potatoes

Avec crème fraiche

#### Dauphinoise Potatoes

Scalloped potatoes

#### Baby Red Potatoes

With olive oil, fresh rosemary and garlic

#### Penne Pasta

With pomodoro sauce or cajun cream sauce

#### Fusilli Pasta

Alfredo cream sauce

#### Polenta

Creamy polenta with marscapone cheese

### Main Entrees-Select one or as many as you like.

For multiple entree selections, all guests will be charged at the highest priced entree plus \$3.00 for each additional entree selected.

#### Chef Carved Fire Grilled Tri-Tip

With horseradish chantilly and roasted shallot demi-glaze

\$33.95

#### Chef Carved Roasted Breast of Turkey

Whole turkey basted with sage and thyme, only the breast is carved and served with a cranberry-orange chutney

\$33.95

#### Chef Carved Marinated Pork Loin

Apricot stuffing with a reduced fruit marmalade

\$33.95

(Choice of two add \$3.00 or for all three add \$4.00 per the above carved items only)

#### Chicken Marsala

With sweet marsala mushroom sauce

\$34.95

#### Chicken Piccata

With a meyer lemon caper sauce

\$34.95

#### Eggplant Parmesan

Topped with marinara sauce and mozzarella cheese

\$34.95

#### Grilled Salmon Filet

With a champagne beurre blanc sauce

\$39.95

#### Stuffed Tilapia

Stuffed with rock crab and shrimp

\$39.95

#### Mediterranean Chicken

Kalamata olives, artichoke hearts, sun-dried tomatoes and feta cheese in a red pepper cream sauce

\$36.95

#### New York Strip Steak

Topped with a peppercorn cognac sauce

\$37.95

#### Tri-Colored Cheese Ravioli

In a sun dried tomato sauce

\$33.95

#### Herb Roasted Chicken

In natural jus

\$34.95

### Entire Meal Includes

All buffet menus include the cascading garden display of appetizers, choice of one salad selection, choice of one side entrée, and choice of one selected main entrée, in addition to the following: rice pilaf, assorted seasonal vegetables, assorted sliced artisan bread & butter, gourmet coffee, and staff to service your entire reception. Included is white or ivory linen table cloths, skirts, colored napkins, chinaware, silverware, water/wine glass and champagne flute for your meal.

An 18% service fee and 8.75% sales tax will be added.

Additional charges will be assessed for parties below the minimum count.

More catering details on the next page. \* Price may fluctuate with market

## **On the Lighter Side**

(available for luncheons only, 9am - 5pm shift)

**Herb Roasted Chicken**

**Baby Red Potatoes**

**Garden Salad**

**Assorted Seasonal Vegetables**

**Artisan Bread & Butter**

**Gourmet Coffee & Tea**

**\$26.95**

\* Included is your table linens, napkins, plates, forks, knives, and waitstaff to service your entire reception.

## **Menu Tasting**

Palmdale Estates offers an extensive list of menu items to be tasted at the semi-annual bridal faires at a 50% discount off of the regular \$20.00 entrance fee to all Palmdale Estates' brides, grooms, and their respective guests that attend. A combination of 20 different main entrée items, side entrée items and appetizers will be made available to taste. If you cannot make it to the Bridal Faire we offer private menu tastings of main entree items at 50% off menu pricing and can be scheduled at your convenience.

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## **Passed Hors d'Oeuvres**

To make your cocktail hour even more special,  
add some of our delicious Hors d'Oeuvres

### **Cold**

**\$1.25 per Item (Approximately 1 per Person)**

Tomato Bruschetta with Fresh Basil

Smoked Salmon Mouse on Cocktail Rye with Caper and Dill Crème Fraiche

Petit Tart Shell with Honied Onions, Brandied Apricots, and Ricotta Cheese

Bay Shrimp Salad in a Petite Phyllo Cup

Belgian Endive with Gorgonzola and Candied Walnuts

Caprese Skewers - Marinated Fresh Mozzarella and Tomato Wrapped in a Basil Leaf

Smoked Salmon Served on Japanese Cucumber Slices with a Wasabi Aioli

Baked Pita Chip Topped with Herbed Hummus

### **Hot**

**\$1.75 per Item (Approximately 1 per Person)**

Grilled Skewered Chicken Smothered in a Spicy Peanut Sauce

Bacon Wrapped Scallops

Stuffed Mushrooms with Creole Sausage and Mascarpone

Sautéed Garlic Wild Mushrooms

Baked Brie Bruschetta with Roasted Garlic

Spanikopita with Spinach and Feta

Bay Shrimp with Curry and Red Peppers on a Toasted Baguette

Mini Quiche with Artichoke Hearts and Mushrooms

Pork Shoamai Dumpling with Raspberry Teriyaki Dipping Sauce

Chorizo and Date Wrapped in Apple Cured Bacon

Petite Crab Cakes Served with an Orange Cream Sauce

### **Special Selections**

**\$2.75 per Item (Approximately 1 per Person)**

Seared Ahi Tuna on Wonton Crisps with Wasabi Aioli

Oysters on the Half Shell

Jumbo Prawns with Cocktail Sauce

Coconut Prawns with Caribbean Fruit Salsa

Bacon Wrapped Jumbo Prawns

Carpaccio Served on Brioche Toasts

Vietnamese Spring Rolls with Peanut Sauce, Chili Paste, and Peanut Garnish

California Rolls with Pickled Ginger & Wasabi

# Palmdale Estates Catering Information

## Catering Deposits/Payments

The first deposit/payment is 25% of the estimated catering and service charges (calculated from the catering subtotal) and is due 6 months prior to your event. Final payment is due 10 working days prior to your event. Palmdale Estates does not accept credit cards or credit card checks. Payment should be made by personal check or cashiers check. The 25% estimated catering deposit is non-refundable regardless of the date or reason of cancellation.

## Sales Tax

As mandated by the State Board of Equalization, 8.75% sales tax is calculated on the total food, rental items, facility fee, and service fee.

## Final Count

A final count will be required 10 days prior to your event. There will be no refunds or adjustments for cancellations once the final count has been provided. Palmdale Estates will only set for 5% over the Lessee's final guest count. Extra place settings over 5% will be charged at \$10.00 per setting. The \$10.00 charge covers rental items and service only. Due to insurance and health regulations, Palmdale Estates does not package left over food for clients to take home.

## Beverages

### Bartender-\$150

Bartender/Beverage Server fee includes up to 8 hours of labor to set-up, break-down, and serve Lessee's beverages. Palmdale Estates suggests 1 bartender for every 100 guests.

### Beverage Service-\$5.00 per person

For a fee of \$5.00 per person, Palmdale Estates will provide unlimited non alcoholic beverages ( Iced Tea, Lemonade, Water and Sodas), glassware, ice, clear plastic tumblers, and buckets. The tumblers are used to serve children and also during the last hour of Lessee's beverage service in order to collect all wine, beer, soda, and champagne glassware.

**Palmdale Estates allows its clients to provide their own alcoholic beverages with no corkage fees!**

## Babies and Children

There is no charge for babies that do not require a place setting. A discount of 20% will be given to children 10 years and under.

## Service

Approximately 1 staff personnel per 25 guests is provided. All staff will be dressed in black and white formalwear. A \$250.00 Event Managers fee will be charged to all caterings. The Event Manager will oversee the itinerary of events during the reception. If the Lessee would like a Ceremony Coordinator to be at the rehearsal and to coordinate the ceremony on the wedding day an additional \$250.00 will be charged.

## Cake Cutting

Provided at no extra charge.

Palmdale Estates will provide disposable cake napkins, plates, and forks for cake service. If real chinaware and silverware is requested, a \$1.00 fee per person will be charged.

\* 100 person minimum on all events

\*150 person minimum on Saturday evening events May-October