

Catering
By
Palmdale Estates

Sit-Down Style

Palmdale Estates
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Prices good through 2013

Sit-Down Dinner

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.

First Course - Please Select One

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 a honey balsamic vinaigrette

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

Caesar Salad

Hearts of romaine with shaved asiago and scratch croutons

Soup

\$4.00 Added to Meal Price

Silky Corn and Crab Chowder

Caramelized Five Onion Soup

With a gruyere dunked crostini

Shrimp Bisque

Drizzled with truffle oil

Creamy Tomato Basil Bisque

Side Entrée - Choice of One Item

Roasted Garlic Mashed Potatoes

Avec crème fraîche

Baby Red Potatoes

With olive oil, fresh rosemary and garlic

Penne Pasta

With pomodoro sauce or cajun cream sauce

Fusilli Pasta

With a tomato vodka cream sauce or an alfredo cream sauce

Polenta

Creamy polenta with mascarpone cheese

Main Courses

Up to 3 Choices

Chicken Marsala

With sweet marsala mushroom sauce
\$38.95

New York Strip Steak

With a cognac peppercorn sauce
\$41.95

Herb Roasted Half Chicken

In natural jus
\$38.95

Grilled Pacific Salmon Filet

With a champagne beurre blanc
\$43.95

Chicken Piccata

With lemon zest and capers
\$38.95

Stuffed Tilapia

with rock crab and shrimp
\$43.95

Pan Seared Muscovy Duck Breast

With reduced port sauce topped with
dried bing cherries
\$44.95

Grilled Fillet Mignon

In a reduced madeira sauce
\$44.95

Mediterranean Chicken

Kalamata olives, artichoke hearts, sun-dried tomatoes and feta
cheese in a red pepper cream sauce
\$40.95

Vegetarian Main Courses

Roasted Vegetable Strudel

Filled with roasted vegetables
\$37.95

Grilled Polenta Napoleon

Layered with grilled vegetables
\$37.95

Main Course Duets

Grilled Pacific Salmon Filet with Herb Roasted Chicken Breast

Champagne beurre blanc / in natural jus
\$47.95

Grilled Filet Mignon with Shrimp Scampi

Topped with a reduced madeira sauce / white wine lemon garlic sauce
\$48.95

Included in the sit-down meal is the cascading garden display of appetizers, choice of one salad, choice of main entrée with side entrée, asparagus bouquet, artisan bread and butter, coffee and herb tea, and staff to service your entire reception. Also included are linen tablecloths, skirts and colored napkins, and all chinaware, silverware and glassware required for your meal. * Price may fluctuate with market

18% Service Fee and 8.75% Sales Tax will be added to all meals

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

Spanakopita with Spinach and Feta

Bay Shrimp with Curry and Red Peppers on a Toasted Baguette

Mini Quiche with Artichoke Hearts and Mushrooms

Pork Shu Mai 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 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 Manager's 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

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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