

## Catering Events Policy Information

- A Signed Event Order Form must be on file seven business days prior to the function date, otherwise items cannot be guaranteed.
- A deposit is required for all events seven days prior to the function date. The balance will be collected on or before the end of your event, or as stated on catering agreement.
- The attendance for any function must be specified three working days in advance. Once specified this number will be considered the guarantee, not subject to reduction, and charges will be made accordingly. The attendance listed on the catering agreement will automatically become the guarantee if not advised by the above deadline
- All menu prices are subject to a supplemental catering fee and California State Tax. This is accordance with California Regulation 1603F.
- Cancellations made less than 4 working days prior to the event will result in the client being required to pay 50% of estimated revenue based on menu and function.
- If bar sales do not exceed \$300.00 per bar in a four hour period, the difference plus sales tax will apply to each four hour period per bar that the minimum is not met.
- No alcoholic beverages shall be brought into the facility for sampling or consumption.
- Guests must be able to show proper and valid identification, upon request, when ordering or consuming alcoholic beverages. Any guest that appears 30 years of age or under must be able to show proof of birth date.
- Only donated wine and champagne will be permitted on the property. Prior written notice shall be submitted to the Ovations office from the winery itself stating the number of cases, selection, and delivery date. A corkage fee of \$7.50 per bottle (750ml) will be charged for all wine and champagne brought on the premises, whether opened or not. Corkage fees are subject to a supplemental fee and sales tax. Also, we are not responsible for spoilage, uncorked bottles not consumed or bottles left on the premises after the event. All items of any type must be removed from the property immediately following the function.
- Cal Expo and Ovations will not assume any responsibility for the damage or loss to any merchandise or articles left in the facility prior to, during, or after the event.
- Special requests of linen, china, decorations, centerpieces, and floral arrangements can be accommodated at an additional charge.
- All pricing is subject to 22% supplemental catering fee and sales tax of 8.75%.
- The posted menu prices are subject to change based on seasonal and market price fluctuations.



## BOUNTIFUL BREAKFAST BUFFETS



### Classic Breakfast Buffet

\$14.95 per person/50 person minimum

Energize morning meetings and events with this classic spread.

- Freshly brewed regular and decaffeinated coffee
- Assortment of herbal teas and fruit juices
- Medley of homemade muffins, delicious bagels and rich, flaky croissants served with butter, cream cheese and fruit preserves.
- Fresh seasonal fruit
- Succulent breakfast sausage and bacon
- Scrambled eggs with peppers and onions
- Savory homestyle potatoes

### California Brunch Buffet

\$22.95 per person/75 person minimum

Enjoy the diverse flavors of California cuisine.

- Freshly brewed regular and decaffeinated coffee
- Assortment of herbal teas and fruit juices
- Festive mimosas and champagne are available for an additional charge
- Medley of homemade muffins, delicious bagels and rich, flaky croissants served with butter, cream cheese and fruit preserves
- Fresh fruit ambrosia
- Multi-grain granola
- Seafood pasta salad with crab, prawns and scallops
- Mixed green salad with honey mustard vinaigrette dressing
- Scrambled eggs with peppers and onions
- French toast with maple syrup
- Eggs Benedict
- Savory homestyle potatoes
- Succulent breakfast sausage and bacon
- Grilled chicken with basil cream sauce
- Assorted cakes
- Chocolate mousse

### Business Buffet

\$10.95 per person/50 person minimum

A light breakfast perfect for business events and meetings.

- Freshly brewed regular and decaffeinated coffee
- Assortment of herbal teas and fruit juices
- Medley of homemade muffins, delicious bagels and rich, flaky croissants served with butter, cream cheese and fruit preserves

### Extras

Complement one of the above menus with these delicious extras.

- Whole fresh fruit \$1.50 per person
- Sliced seasonal fruit \$2.00 per person
- Multigrain granola and yogurt \$2.50 per person
- Lox and capers \$3.50 per person



THEME BUFFETS



Hot off the BBQ Grill

50 person minimum

Liven up your party with one of the following three BBQ menus which come complete with homestyle bread, condiments and a selection of hot and cold side dishes that will satisfy even the hungriest cowboy or cowgirl.

Menu 1, \$18.95 per person

Choose gilled sliced tri tip beef & marinated BBQ chicken breast.

Menu 2, \$16.95 per person

Choose BBQ pork ribs & chicken quarters

Menu 3, \$14.95 per person

Choose a combination of 1/3-pound hamburgers with cheese and beef hot dogs to get that perfect hamburger to hotdog ratio.

Choose two hot side dishes

- Ranch style beans
- Sweet BBQ baked beans
- Rice pilaf
- Fresh seasonal vegetables
- Corn on the cob

Choose two cold side dishes

- Tossed green salad
- Classic Caesar salad
- Potato salad
- Fresh fruit salad
- Pasta salad
- Coleslaw

Additional entree and side dishes are available for \$2.00 per person.

South of the Border

\$18.95 per person

Take a trip south of the border with this festive and flavorful buffet menu which comes with everything you need to make your fiesta muy magnifica!

**Chips & Salsa**

The classic Mexican snack of crisp tortilla chips served with assorted salsas.

**Carnitas & Chicken Fajitas**

Fill your homestyle tortillas with juicy pork & chicken.

**Beef Enchiladas**

Spiced ground beef wrapped in corn tortillas and topped with a flavorful red sauce and lots of cheese.

**Taquitos**

Filled with ground beef and cheese, then rolled and fried to perfection.

**Traditional Caesar Salad**

**Rice**

Our fluffy, delicately flavored rice is the perfect complement to spicy food.

**Beans**

Choose black or refried beans to mix with the rice or layer on a tortilla with carnitas and salsa.

**Home Style Flour & Corn Tortillas**

Classic sides include sour cream, olives, jalapeno peppers, shredded cheeses and our tangy salsa bar.

Additional entrée and side dishes are available for \$2.00 per person. Please speak to your catering coordinator for more information and ideas to supplement



## THEME BUFFETS

Theme Buffets continued...

### Baja Taco Bar

\$16.95 Per Person

Build your own tacos with an assortment of all your favorite fillings.

- Refried beans
- Spicy ground beef
- Monterey Jack and Cheddar cheeses
- Warm tortillas
- Guacamole
- Sour cream
- Olives
- Jalapeno slices
- Assorted salsas
- Chef's choice dessert

### Italian Fare

\$16.95 (per person)

This classic Italian meal explodes with flavor and fun.

- Tossed green salad
- Classic Caesar salad
- Robust meat lasagna
- Hot garlic bread
- Chef's choice dessert

### Tour of Italy

\$17.95 per person

This gourmet sampling of Italy's finest flavors will create a casually elegant touch to your event. Featuring freshly made pastas and complex, flavorful sauces, this buffet brings Italy right to your plate.

#### Pasta with Sauce

Choose penne, fettuccini or bow tie pasta prepared fresh by a chef and accompanied with distinctive sauces such as tomato basil, rosemary alfredo and sundried tomato herb infused olive oil.

#### Tortellini

Stuffed with cheese and served with a delicate blend of olive oil, garlic and basil.

#### Robust Meat Lasagna

Hearty lasagna noodles are layered with premium ground beef, tomatoes, basil, mozzarella and ricotta cheese then baked until golden brown.

#### Caesar Salad

Hearts of Romaine and crisp croutons gently tossed with classic Caesar dressing.

#### Garlic Bread Sticks

Warm from the oven and irresistible.

#### Antipasto Display

This ever-changing array of antipasto delights can include all your favorites such as olives, bruschetta and prosciutto wrapped melon.

#### Chef's Choice Dessert

Iced tea & water Service



## THEME BUFFETS

Theme Buffets continued...

### Design Your Own Dinner

\$19.95 per person

Let your creativity and appetite decide your dinner buffet. Choose two entrees, two salads and one side dish in any combination you wish.

Choose two entrees:

Grilled marinated tri-tip beef

Beef Bourguignon

Grilled vegetable and cheese lasagna

Chicken with wild mushroom sauce

Grilled chicken with orange and tarragon

Creole meatloaf

Marinated pork loin

Choose two salads:

Classic Caesar salad

Fresh fruit medley

Sundried tomato pasta salad

Tossed green salad

Red potato salad

Choose one side dish:

Mushroom rice pilaf

Herb roasted potatoes

Fettuccini parmesan

Au Gratin potatoes

Apple and almond stuffing

Garlic mashed potatoes

Enjoy the following:

Fresh seasonal vegetables

Dinner rolls and butter

Chef's choice dessert

Freshly brewed regular and decaffeinated coffee

Iced tea

### Build Your Own Lunch Buffet

\$17.95 per person

Choose one entrée, one salad and one side dish from the above selections. Your lunch buffet includes fresh seasonal vegetables, dinner rolls and butter, chef's choice dessert and iced tea.

### The Deli Buffet

\$16.95 per person

This varied and delicious buffet includes sliced deli meats such as salami, ham, roasted turkey and roast beef accompanied by assorted deli cheeses, a relish tray, condiments, assorted breads, mixed green salad, pasta or potato salad and chef's choice dessert.

Inquire about our specialty buffets featuring:

- Summer favorites
- Pan Asian
- Southwest
- Pacific Rim
- Bourbon Street
- Southern style

To name a few. Full plated dinner menus available.



## CASUAL LUNCH FARE



### Business Box Lunch

\$12.95 per person

Transform luncheon meetings with this informal yet satisfying box lunch.

Assorted deli sandwiches

Fresh fruit

Fresh baked cookie or brownie

Assorted chips

Canned soda

### Caesar Salad Box Lunch

\$11.95 per person

This light and satisfying box lunch is sure to please.

Chicken Caesar salad made with romaine hearts, garlic croutons, grilled chicken, Parmesan cheese and Caesar dressing

Buttery garlic bread

Fresh baked cookie or brownie

Canned soda

### Paradise Pizza

\$19.95 per pizza, serves four

10-pizza minimum

Pepperoni, sausage or cheese



## DESSERT DECADENCE



Round out your catered meal with a selection of delicious desserts or create an event that's all-delicious and all-dessert.

### Traditional Cheesecake & Assorted Mousse Cake

\$4.00 per person

Our wide variety of cheesecakes and mousse cakes includes favorites such as classic New York style, chocolate, amaretto and pumpkin.

### Assorted Fruit Pies

\$3.50 per person

Accent any meal with the traditional flavors of apple, peach and assorted berry pies. All of our flaky pies are baked fresh and served warm from the oven.

### Chocolate Fountain

\$6.00 per person

Featuring two fountains with your choice of chocolates; dark chocolate, milk chocolate or white chocolate. Accompanied by fresh seasonal fruit slices, assorted cookies and marshmallows.



RECEPTIONS



Compliment your reception event with hot or cold hors d'oeuvre stations. When not accompanied by a meal, a minimum order of three selections applies.

**Cold Hors D'oeuvre Stations**

**Fresh Fruit Display**  
\$3.50 per person

A beautiful and delicious display of the best seasonal fresh fruit available.

**California Farmers Market Crudités**  
\$2.50 per person

Enjoy assorted fresh seasonal vegetables served with dipping sauces.

**International Cheese Display**  
\$4.00 per person

A gourmet selection of cheeses served with seasonal grapes, berries, assorted crackers and cocktail breads.

**Smoked Salmon Display**  
\$3.75 per person

Cold smoked salmon served with assorted flavored cream cheeses and condiments. Sliced baguettes accompany this classic display.

**Sliced Beef Tenderloin**  
\$275.00, serves 50

Braised tenderloin served chilled with deli rolls and assorted condiments.

**Munchie Mix**  
\$5.00 per person

An assortment of pretzels, deluxe mixed nuts, chips and dips.

**Pasta Action Station**

Create a casually elegant touch to your event. Classic pasta's with distinctive sauces prepared and served as part of your dinner buffet. Ask for details.

**Hot Hors D'oeuvre Stations**

**Whole Baron of Beef**  
\$495.00, serves 125

Carved in the room and served with traditional condiments and deli rolls.

**Brandy and Pineapple Glazed Gourmet Smoked Ham**  
\$275.00, serves 100

Carved in the room and served with an assortment of mustards and breads.

**Roasted New York Strip**  
\$495.00, serves 75

Succulent New York strip carved in room with assorted rolls and uniquely flavored condiments.

**Roasted Turkey Breast**  
\$295.00, serves 100

Whole breast of turkey slow roasted and carved to order. Served with assorted condiments and rolls.

**Stuffed Roasted Pork Tenderloin**  
\$250.00, serves 75

Stuffed with seasonal fruits and carved to order. Served with a seasonal sauce and breads.

**Roasted Leg of Lamb**  
\$250.00, serves 50

Herb crusted leg of lamb roasted and carved to order. Served with distinctive sauces and rolls.

**Prime Rib**  
\$250.00, serves 50

Herb crusted roasted prime rib with au jus and carved to order with traditional sauces and rolls.



RECEPTIONS

Receptions continued...

Roving appetizers create a festive and elegant atmosphere for your event. Choose from a variety of hot or cold hors d'oeuvres. All prices are per piece and a minimum of 50 pieces per item is required. When not accompanied by a meal, a minimum of three selections applies.

**Cold Hors D'oeuvres**

Crab Mousse on Parmesan crostini	\$1.50
Fresh Fruit Kabobs	\$2.00
Lavish Pinwheels	\$1.75
Salmon Mousse Tartlets	\$2.00
Stuffed Pork Tenderloin Spirals	\$1.75
Assorted Mini Deli Sandwiches	\$1.50
Crostini Tapenade Provencal Salsa	\$1.50
Chicken Pesto Spirals	\$2.25
Chilled Jumbo Prawns with Cocktail or Remoulade	\$2.50
Roma Tomatoes Stuffed with Marinated Mozzarella	\$2.00
Smoked Salmon with Herb Cream Cheese	\$2.50
Roast Filet of Beef on Crostini with Béarnaise Aioli	\$2.75
Chocolate Dipped Strawberries (Seasonal)	\$2.00
Fresh Blue Point Oysters	Market Price
Starburst Squash Ratatouille (Seasonal)	\$2.00
Chips & Salsa	\$1.50

**Hot Hors D'oeuvres**

Mandarin Chicken Skewers	\$2.25
Dim Sum with Dipping Sauce	\$1.75
Mushroom Caps Stuffed with Seafood	\$2.00
Assorted Mini Quiche	\$1.75
Polenta with Roasted Pepper and Bleu Cheese	\$1.75
Mini Crab Cakes	\$2.50
Mushroom Caps Stuffed with Spinach and Sausage	\$2.00
Spicy Buffalo Wings	\$2.00
Andouille Sausage wrapped in Puff Pastry	\$2.25
Beef Sate with Peanut Sauce	\$2.25
Ginger Ale Ham, Mini Biscuits	\$2.25
Swedish Meatballs with a Dill Cream Sauce	\$2.00
Spanakopita	\$1.50
Steamed Pork Buns	\$2.25



ALA CARTE



Pick and choose your favorites ala carte to create an event that's uniquely you.

50 Person Minimum

**Assorted Bagels**

\$2.50 ea. / \$28.00 per dozen

An assortment of bagels served with butter, cream cheese and fruit preserves.

**Assorted Muffins**

\$2.00 ea. / \$24.00 per dozen

A flavorful variety of freshly baked muffins served with butter.

**Chocolate Decadent Brownies**

\$2.00 ea. / \$24.00 per dozen

A tasty chocolate selection sure to make even the most seasoned chocoholic swoon with delight.

**Assorted Fresh Baked Cookies**

\$2.00 ea. / \$24.00 per dozen

Fresh-from-the-oven, our peanut butter, chocolate chip, oatmeal and sugar cookies are sure to please.

**Ice Cream Social**

market price

We'll set up assorted ice cream flavors and toppings to create a sundae station for your event. Guaranteed fun for all ages.

**Design Your Own Cake**

price varies, please inquire

Work with the catering manager to design a special theme cake for any type or size of event.

**Beverages**

\$25.00 per gallon

Freshly brewed iced tea, regular or decaffeinated coffee, assorted fruit juices, lemonade or fruit punch.

**Assorted Canned Sodas, Juices or Bottled Spring Water**

\$2.50 each

Choose from Coke, Diet Coke, Sprite, Root beer, apple, cranberry and orange juice.



BEVERAGE SERVICES



50 Person Minimum

**Assorted Domestic Beers**

\$75.00 per case of 24 bottles

Enjoy a variety of all your domestic favorites including Michelob, Budweiser and Miller Genuine Draft.

**Assorted Imported or Microbrewed Beers**

\$90.00 per case of 24 bottles

This selection includes a variety of beers sure to please beer aficionados.

**Wines**

Our wine selection is constantly changing to reflect the wines currently available, so please inquire on brands and pricing. You must receive prior approval from Ovations/Fanfare to bring in your own wine and a \$7.50 corkage fee will be assessed.

**No Host Bar**

Priced per drink

House cocktails	\$5.00
Call cocktails	\$6.00
Premium cocktails	\$8.00
Specialty cocktails	\$8.00
Wine	\$5.00
Draft beer (domestic)	\$5.00
Bottled beer (microbrew/import)	\$6.00
Assorted sodas or juices	\$2.50
Bottled water	\$2.75

**Full Hosted Bar**

Priced per person

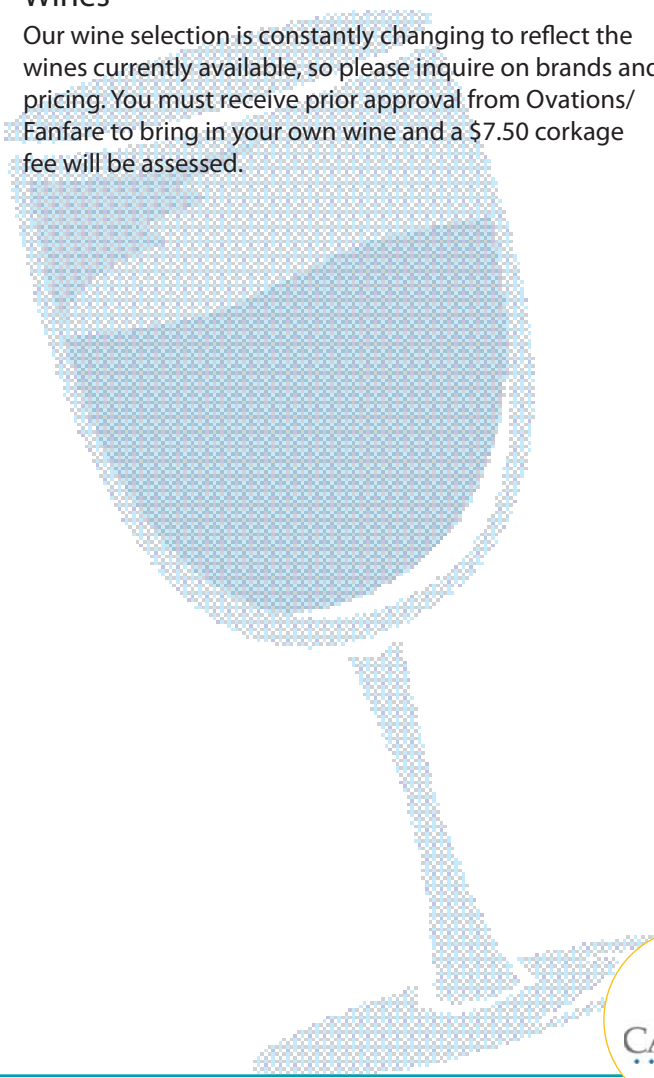
Sodas, juices, domestic beer and wine	\$12.95
Sodas, juices, well liquor, domestic beer and wine	\$17.95
Sodas, juices, call liquors, import & domestic beer and wine	\$21.95
Sodas, juices, premium liquors, import & domestic beer and wine	\$24.95

**Hosted Bar Service**

Billed on consumption

If bar sales do not exceed \$300.00 per bar in a four hour period, the difference plus sales tax will apply to each four hour period per bar that the minimum is not met.

Ice is provided for all Catered Beverage Service



## Promoter Menu Selections



To pull together a smash-hit event, you need to refuel now and again. With so much to do, the last thing you want to worry about is where your next meal is coming from. Our delicious promoter menu selections take at least one thing off your plate.

### Coffee Services

\$1.50 per package

Includes a coffee maker, cups, non-dairy creamer and sugar. One package serves approximately six cups of freshly brewed coffee.

### Water Tower

\$50

Get your 8 glasses of water a day with a handy water tower nearby. Additional bottles \$20 each.

### Assorted Bagels or Muffins

\$24.95 per dozen

An assortment of bagels served with butter, cream cheese and fruit preserves.

### Business Fare

\$9.95 per person

This buffet lets you get down to business with assorted muffins, bagels and croissants served with butter, cream cheese and fruit preserves. The buffet is complemented with freshly brewed regular and decaffeinated coffee, herbal teas, and assorted fruit juices.

### Business Box Lunch

\$12.95 per person

This classic box lunch selection includes a deli sandwich, fresh fruit, assorted chips and a canned soda.

### Caesar Salad Box Lunch

\$12.95 per person

This light and satisfying box lunch is sure to please. It includes irresistible chicken Caesar salad made with romaine hearts, garlic croutons, grilled chicken, Parmesan cheese and Caesar dressing accompanied by buttery garlic bread, fresh baked cookie or brownie and a canned soda.

### The Deli Buffet

\$12.95 per person

This mouthwatering buffet includes sliced deli meats such as salami, ham, roasted turkey and roast beef accompanied by assorted deli cheeses, a relish tray, condiments, assorted breads, and a choice of mixed green salad, pasta or potato salad.

### Fresh Fruit & Cheese Display

\$69.00, serves 25

A tempting display of the best seasonal fresh fruit and assorted cheeses available.

### California Farmers Market Crudite

\$69.00, serves 25

Assorted fresh seasonal vegetables served with a variety of dipping sauces.

### Munchie Mix

\$35.00, serves 20

An assortment of pretzels, deluxe mixed nuts, chips and dips.

### Assorted Fresh Baked Cookies or Brownies

\$1.25 each/\$21 per dozen

A warm-from-the-oven selection of brownies and cookies including peanut butter, chocolate chip, oatmeal and sugar.

### Assorted Canned Sodas, Juices or Bottled Spring Water

\$36.00 per case

This selection of beverages includes Coke, Diet Coke, Sprite, Root Beer, apple, cranberry and orange juice.

### Meal Tickets

\$8.50 inclusive

Meal tickets are redeemable at our concession stands for your choice of an entrée, side dish and a non-alcoholic beverage.

