

CORPORATE MEETING PACKAGES

THE EXECUTIVE 32.00 per person

(Minimum of 25 guests)

Continental Breakfast

Freshly Baked Danish, Muffins, and Croissants Served with Orange Juice, Coffee, Decaffeinated Coffee and Tea.

AM Refresh

Refresh of Coffee, Decaffeinated Coffee and Tea.

Express Lunch

Your choice of plated or boxed entrée that includes the following options:

Oriental Chicken Salad, Grilled Tostito Salad, Cobb Salad with Chicken, Classic Chicken Caesar Salad, Ruby Wrap, Turkey Croissant, Mediterranean Chicken Wrap, The Deli Case, Ruby Wrap Pack or Mediterranean Chicken Box.

PM Break

Your choice of one of our six fabulous themed breaks.

THE CEO 38.00 per person

(minimum of 25 guests)

Deluxe Continental Breakfast

Freshly Baked Danish, Muffins, and Croissants with a Platter of Fresh Fruit, Served with Orange Juice, Coffee, Decaffeinated Coffee and Tea.

AM Refresh

Refresh of Coffee, Decaffeinated Coffee and Tea.

Executive Buffet Lunch

Your choice of one of the following themed buffets:

Executive Deli, Mexican, Asian, Hawaiian, Italian or Western.

PM Break

Your choice of one of our six fabulous themed breaks.

Add an additional \$2.00 per person to any lunch for a choice of one of the following desserts:

Chocolate Mousse, French Vanilla Ice Cream, Sherbet, Crème Caramel or Fruit Cup.

CONTINENTAL BREAKFAST SELECTIONS

CAPISTRANO CONTINENTAL BREAKFAST 8.00

Freshly Squeezed Orange Juice, Freshly Baked Danish, Muffins and Croissants
Freshly Brewed Coffee and Decaffeinated Coffee, Selection of Herbal Teas

DELUXE CONTINENTAL BREAKFAST 9.00

Sliced Fresh Fruit, Freshly Squeezed Orange Juice, Freshly Baked Danish, Muffins and Croissants
Freshly Brewed Coffee and Decaffeinated Coffee, Selection of Herbal Teas

ADDITIONAL ENHANCEMENTS

Assorted Freshly Baked Danish, Muffins, Croissants or Donuts 2.25 each

Bagels with Cream Cheese 2.75 each

Assorted Breakfast Breads 3.00 each

Assorted Whole Fruits 1.50 each

Sliced Fresh Seasonal Fruit 2.50 per person

Assorted Fruit Flavored Yogurts 2.50 each

Assorted Granola Bars or Fruit Bars 1.50 each

Assorted Candy Bars 1.50 each

Mixed Nuts or Trail Mix 18.00 per pound

Assorted Homemade Cookies 19.00 per dozen

Brownies 20.00 per dozen

BEVERAGES

Freshly Brewed Coffee Decaffeinated Coffee and Hot Tea 28.00 per gallon

Herbal Hot Tea 30.00 per gallon

Assorted Bottled Fruit Juices 3.50 each

Iced Tea or Lemonade 28.00 per gallon

Fruit Punch 25.00 per gallon

Assorted Soft Drinks (*Includes Diet*) 2.50 each

Bottled Water 3.00 each

Evian Bottle Water 3.50 each

-20% taxable service charge and state sales tax will be added to all charges-

PLATED BREAKFAST

FIESTA BREAKFAST 12.50

Sliced Fresh Fruit, Breakfast Burrito (Scrambled Eggs, Chopped Ham, Peppers and Cheese)

Bacon or Sausage, Senor O'Brien's Papas, Pan Dulce (Mexican Sweet Bread)

Orange Juice, Coffee, Decaffeinated Coffee or Tea

ALL AMERICAN BREAKFAST 12.50

Sliced Fresh Fruit, Scrambled Eggs, Sausage or Bacon, New Potatoes O'Brien

Freshly Baked Danish, Muffins and Croissants, Orange Juice, Coffee, Decaffeinated Coffee or Tea

BREAKFAST BUFFETS

(Minimum 50 guests)

SUNRISE BUFFET 13.50

Sliced Fresh Fruit, Scrambled Eggs, Sausage or Bacon, Choice of Potatoes O'Brien or

Roasted New Potatoes, Freshly Baked Danish, Muffins and Croissants

Orange Juice, Coffee, Decaffeinated Coffee or Tea

DELUXE SUNRISE BUFFET 17.00

Includes Above Sunrise Buffet Plus: *One Choice of Belgium Waffles or French Toast*

Two Choices of: Sausage, Bacon or Ham

CHAMPAGNE BRUNCH 20.00

Sliced Fresh Fruit, Scrambled Eggs, Sausage and Bacon

Freshly Baked Danish, Muffins and Croissants

Select one each of the following items:

Mixed Green Salad or Pasta Salad

Potatoes O'Brien or Roasted New Potatoes

Breast of Chicken

(Choice of: coq au vin, picatta, valencia, roasted garlic, teriyaki, lime and cilantro or wild mushroom)

or Honey Baked Virginia Ham with Brandied Fruit Sauce

Apple Cobbler and Choice of One Mousse (*Dark Chocolate, White Chocolate or Strawberry*)

Orange Juice, Coffee, Decaffeinated Coffee or Tea, One Glass of Champagne Included Per Person

Free Poured House Champagne, Add 2.00 per person

-20% taxable service charge and state sales tax will be added to all charges-

01.06

SPECIALTY BREAKS

(Minimum 25 guests)

HEALTHNUT 7.50

Granola Bars, Fruit Bars, Assorted Sliced Fresh Fruit, Trail Mix, Assorted Bottled Fruit Juices

AFTERNOON AT THE MOVIES 7.50

Popcorn, Soft Pretzels, Assorted Movie Candies, Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Soft Drinks

COOKIE MONSTER 7.50

Homemade Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
Freshly Brewed Coffee and Decaffeinated Coffee, Chilled Milk

SUNNY DELIGHT 7.50

Seasonal Fresh Fruit Dipped in Chocolate, Melon Wedges and Grapes
Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Bottled Fruit Juices

BUILD YOUR OWN SUNDAE 7.50

French Vanilla Ice Cream with Assorted Toppings, Freshly Brewed Coffee and Decaffeinated Coffee, Assorted Soft Drinks

FIESTA 7.50

Tortilla Chips with Salsa and Guacamole, Mini Chimichangas, Churros, Assorted Soft Drinks

LIGHT LUNCHEON SELECTIONS

This menu provides a variety of items which can be served in your meeting room.
All Items are served with fresh bread, coffee, decaffeinated coffee, tea (hot or iced) and milk.

ENTREE SALADS

Oriental Chicken Salad 13.00

Freshly poached chicken mixed with romaine, toasted sesame seeds, green onions, celery and almonds. Tossed with sesame oil dressing and topped with fried Cantonese wonton skins.

Grilled Tostito Salad 13.00

Your choice of marinated, grilled breast of chicken or ground beef, tomato, cheddar cheese, avocado and olives on a bed of salad greens crowned with crisp flour tortillas.
Served with sour cream and gaucho dressing.

Cobb Salad... with Chicken 13.00, with Crab & Bay Shrimp 16.00

Romaine lettuce with your choice of tender chicken or crab and bay shrimp, crisp bacon, avocado, hard-boiled eggs, red ripe tomatoes and crumbled blue cheese.
Served with your choice of dressing.

Classic Caesar... with Chicken 13.00, with Grilled Prawns 16.00

Fresh romaine tossed with caesar dressing, parmesan cheese and garlic croutons, topped with your choice of a marinated, sliced, charbroiled breast of chicken or grilled prawns.

SANDWICHES

The Sandwich Board 15.00

(Minimum of 10 guests)

Your choice of (2) salads, (2) sandwiches, Potato Chips, Assorted Cookies, Assorted Whole Fruit
Salad Choices: Classic Caesar Salad, Crisp Romaine Salad, Fresh Spinach Salad
Sandwich Choices: Ruby Wrap, Turkey Croissant, Mediterranean Chicken Wrap

All Sandwiches are served with one choice of a mixed green salad, cole slaw, potato salad or fruit.

Ruby Wrap 13.00

A spinach and herb tortilla filled with smoked turkey, provolone cheese, avocado, bacon, lettuce, tomatoes, mayonnaise and hacienda ranch dressing.

Turkey Croissant 13.00

Smoked breast of turkey, provolone cheese and avocado with lettuce, tomato and mayonnaise.

Mediterranean Chicken Wrap 13.00

A tomato herb tortilla filled with grilled herb chicken, romaine lettuce, red onions, tomatoes, feta cheese, black and kalamata olives with light balsamic vinaigrette.

-20% taxable service charge and state sales tax will be added to all charges-

BUFFET LUNCHES

(Minimum 25 guests)

Theme buffets include props. If less than 25 guests, a 50.00 setup fee will apply.

Executive Deli 15.00

Assortment of fresh salads, sliced meats and cheeses, assorted breads, croissants, lettuce, sliced tomato, onions, pickles and condiments. Assorted sliced fresh fruit.

Mexican 17.00

Build your own soft tacos: Beef and Chicken, flour or corn tortillas, fiesta salad, rice, beans, chips and salsa.

Asian 17.00

Almond chicken and beef broccoli, oriental salad, white rice and stir fried vegetables.

Hawaiian 17.00

Chicken teriyaki and green pepper beef kabobs, tossed salad, fried rice, island style vegetables. Served with rolls and butter.

Italian 17.00

Penne Margarita and chicken fettuccini, caesar or mixed green salad and garlic bread.

Western 17.00

BBQ beef ribs and mesquite BBQ chicken, potato salad or cole slaw, baked beans and corn bread.

BOXED LUNCHES

The Deli Case 13.00

One Choice of Ham, Turkey or Roast Beef, whole fruit, potato chips, homemade cookie and soft drink.

Ruby Wrap Pack 13.00

A spinach and herb tortilla filled with smoked turkey, provolone cheese, avocado, bacon, lettuce, tomato, mayonnaise and hacienda ranch dressing.

Boxed with whole fruit, potato chips, homemade cookie and soft drink.

Mediterranean Chicken Box 13.00

A tomato herb tortilla filled with grilled herb chicken, romaine lettuce, red onions, tomatoes, feta cheese, black and kalamata olives with light balsamic vinaigrette.

Boxed with whole fruit, potato chips, homemade cookie and soft drink.

LUNCH PLATED MENU SELECTIONS

Our three course plated meals include a salad, a main course, a dessert, coffee, decaffeinated coffee, tea, milk and fresh bread. All our main courses are served with rice or potatoes and the chef's choice of seasonal fresh vegetables. The price is determined by the main course selected.

SALAD SELECTIONS (Choose one)

Crisp Romaine Salad

Fresh Spinach Salad

Classic Caesar Salad

SALAD UPGRADES

Mediterranean Salad 2.00

Crisp greens tossed with tomatoes and cucumbers, in a lemon oregano dressing and topped with feta cheese and olives.

Capri Salad 2.00

Fresh crisp romaine lettuce and assorted baby greens, tossed in a light capri vinaigrette with blue chevre. Topped with fresh grapefruit segments and roasted walnuts.

DESSERTS (Choose one)

Creme Caramel, French Vanilla Ice Cream, Fresh Fruit Cup, Dark Chocolate, White Chocolate or Strawberry Mousse

DESSERT UPGRADES

New York Cheesecake 3.00

Authentic and topped with fresh strawberries and strawberry sauce (in season).

Chocolate Decadence Cake 3.00

With raspberry coulis and fresh whipped cream.

Carrot Cake 3.00

Lancaster County style.

Homemade Key Lime Pie 3.00

Made with authentic key lime juice, served in a graham cracker crust, topped with fresh whipped cream and raspberry coulis.

Tiramisu d' Amaretto 4.00

Ladyfingers soaked in Espresso and Kahlua with Mascarpone cheese and cocoa.

Fresh Seasonal Fruit Tart 3.00

Pastry crust filled with sweet custard and topped with fresh seasonal fruit.

Sacher Torte 3.00

Chocolate sponge cake layered with apricot filling and dipped in milk and dark chocolate, served with fresh raspberry coulis.

LUNCH PASTA AND POULTRY ENTREES

PASTA

(Does Not Include Rice or Potatoes)

Capistrano's Lasagna 16.50

Layers of fresh pasta, ricotta, mozzarella, parmesan cheese and rich meat sauce.

Vegetarian Lasagna also available.

(25 minimum)

Penne Margherita 16.50

Penne pasta tossed with fresh tomato, garlic, basil and olive oil. Topped with fresh romano cheese.

Pasta Primavera 16.50

Tossed with assorted fresh vegetables, tomato, basil and garlic.

Spinach and Cheese Tortellini 17.00

Tossed with a delicate garlic cream sauce. Add chicken for \$1 more.

POULTRY

Breast of Chicken 16.00

Served with your choice of one sauce: coq au vin, picatta, valencia, roasted garlic, teriyaki, lime and cilantro or wild mushroom.

Baked Chicken Dijon 17.00

Grilled boneless breast of chicken marinated in a dijon sauce, coated with Japanese bread crumbs and grated parmesan cheese.

Poulet Champignon 19.00

Boneless breast of chicken stuffed with mushrooms, spinach, cheese and served with light mushroom sauce.

Poulet Diana 19.00

Pan-fried boneless breast of chicken, sauteed artichokes, mushrooms, green onions and tiger prawns. Served with a beurre blanc.

LUNCH SEAFOOD AND BEEF ENTREES

SEAFOOD

Grilled or Oven-Baked Fresh Fish 16.00

Fresh fish with your choice of preparations: basil-garlic, ginger-lime, tarragon or cajun style.

Grilled Salmon Meuniere 17.00

Fresh salmon grilled and served in a lemon-butter sauce.

Fillet of Halibut 18.00

Fresh pinenut-basil crusted fillet served with a lemon-pesto sauce.

Stuffed Sole 19.00

Tender sole fillet stuffed with crab, spinach, cheese, onion, celery and bread crumbs.
Topped with white wine sauce.

BEEF AND PORK

Certified Angus™ Center-Cut Top Sirloin Steak 18.00

Naturally lean and bursting with bold beefy flavor.

Prime Rib of Beef 21.00

A premium cut of tender prime rib, slow roasted and served with au jus and creamy horseradish.

New York Steak 20.00

The most flavorful sirloin strip steak.

Filet Mignon 24.00

The most tender cut of flame-broiled beef.

Pork Tenderloin Florentine 18.00

Stuffed with spinach, onions, mushrooms, herbs, and mozzarella cheese baked and served with a madera demi-glace.

Sirloin Steak and Garlic Prawns 24.00

A combination of a Certified Angus™ Center-Cut Top Sirloin and butterflied in-shell prawns baked with garlic butter.

LUNCH BUFFET SELECTIONS

All Buffets Include Coffee, Decaffeinated Coffee, Tea, Milk and Fresh Bread.
(Minimum 50 Guests)

If less than 50 guests, a 100.00 setup fee will apply.

Salads (Choice of Three)

Caesar Salad
Spinach Salad
Capistrano's Pea Salad with Snow Peas
and Water Chestnuts
Mixed Green Salad
Greek Salad with Feta Cheese
Pasta Salad
Capistrano's New Potato Salad

Sides (Choice of Two)

Chef's Specialty Rice
Roasted New Potatoes
Garlic Mashed Potatoes
Mixed Seasonal Vegetables
Green Beans Amandine
Stir Fried Oriental Vegetables
Rum Glazed Carrots

Desserts (Choice of Two)

Chocolate Cake
White Chocolate Mousse
Dark Chocolate Mousse
Strawberry Mousse
Creme Caramel
Apple Cobbler
Peach Cobbler
Carrot Cake

Your Choice of Entrees Determines Pricing

(Minimum 50 Guests)

If less than 50 guests, a 100.00 setup fee will apply.

Two Selections	20.00
Three Selections	22.00
Additional Salad	2.00
Additional Side	2.00
Additional Entree	3.00
Additional Dessert	2.00

-20% taxable service charge and state sales tax will be added to all charges-

01.06

LUNCH BUFFET ENTREE SELECTIONS

Penne Margherita

Penne pasta tossed with fresh tomato, garlic, basil and olive oil. Topped with fresh romano cheese.

Capistrano's Lasagna

Layers of fresh pasta, ricotta, mozzarella, parmesan cheese and rich meat sauce.

Vegetarian Lasagna also available.

Tri-Tip Bourguignonne

Tender selections of beef braised in red wine with mushrooms and onions.

Breast of Chicken

Served with your choice of one sauce: coq au vin, picatta, valencia, roasted garlic, teriyaki, lime and cilantro or wild mushroom.

Carved Baron of Beef

Served with au jus and creamy horseradish.

(Additional 100.00 carver fee)

London Broil

Thinly sliced flank steak.

Fillet of Mahi Mahi

Served with your choice of one sauce:

Basil-Garlic, Ginger-Lime, Tarragon or Cajun Style.

Grilled Fillet of Salmon

Served with your choice of one sauce:

Basil-Garlic, Ginger-Lime, Tarragon or Cajun Style.

Shrimp and Scallop Jambalaya

A Creole favorite with shrimp, scallops, sausage, tomato, onions and green peppers.

Garlic Lover's Pork Chop

Plump and juicy garlic marinated pork chop.

Served with a spicy BBQ sauce.

Poulet Champignon

Boneless breast of chicken stuffed with mushrooms, spinach, cheese and served with light mushroom sauce.

Baked Chicken Dijon

Grilled boneless breast of chicken marinated in a dijon sauce, coated with Japanese bread crumbs and grated parmesan cheese.

LUNCH THEME BUFFETS

(Minimum 75 Guests)

If less than minimum, a 100.00 set-up fee will apply.

SAGEBRUSH BUFFET

Warm Biscuits and Corn Bread
Washtub Salad
Idaho Potato Salad
Country Coleslaw
Sun-Ripened Fresh Watermelon
Chuck Wagon Baked Beans
Santa Fe Potatoes
BBQ Chicken
Carolina Baby Back Ribs
Homemade Apple Cobbler
Grandma's Fudge Cake

24.00

HAWAIIAN LUAU BUFFET

King's Bread and Butter
Haole Tossed Green Salad
Carousel of Fresh Tropical Fruit
Fresh Vegetable Display
(with Aloha Dip)
Lanai Pasta Salad
Pineapple Glazed Baby Back Ribs
King Kamehameha Chicken
Lahaina Whaler's Style Seafood
Hanale Fried Rice
Island Style Vegetables
Kona Coffee Macadamia Nut Mousse
Plantation Pineapple Upside Down Cake

25.00

FIESTA DEL SOL

Homemade Guacamole, Chips and Salsa Ranchera
Ensenada Tostada Salad
Sonora Refried Beans
Pueblo Rice
Enchiladas Nortenas
(Choose one selection of Cheese, Chicken or Beef)
Chile Relleno Caserola
Steak Picado Vaquero or Sea Bass Vera Cruz
Warm Soft Flour Tortillas
Tia Clara's Chocolate Kahlua Mousse
Flan Clasico

23.00

-20% taxable service charge and state sales tax will be added to all charges-

01.06

LUNCH THEME BUFFETS CONTINUED

(Minimum 75 Guests)

If less than minimum, a 100.00 set-up fee will apply

BELLA ITALIA BUFFET

Fresh Bread and Butter
Antipasto Calabrese
Fresca Milana Pasta Salad
Tomato and Pepper Salad with Mozzarella
Tossed Romana Salad
Chicken Marsala
Beef and Veal Stuffed Cannelloni
(with Salsa Bianca)
Eggplant Parmigiana
Verdure Misto
Amaretto Mousse
Tiramisu d' Angelina

24.00

MARDI GRAS BUFFET

Fresh Bread and Butter
Salad Lummie
Acadian Crudite of Vegetables
(With Cajun Dip or Opelousas Ranch Dip)
Red Beans and Rice
Bayou Vegetables Medley
Creole Jambalaya
Chicken N'Orleans
Seafood Etouffee
Homestyle Bread Pudding
(With Bourbon Sauce)
Lafayette Pecan Pie

26.00

-20% taxable service charge and state sales tax will be added to all charges-

01.06

DINNER PLATED MENU SELECTIONS

Our three course plated meals include a salad, a main course, a dessert, coffee, decaffeinated coffee, tea, milk and fresh bread. All our main courses are served with rice or potatoes and the chef's choice of seasonal fresh vegetables. The price is determined by the main course selected.

SALAD SELECTIONS (Choose one)

Crisp Romaine Salad

Fresh Spinach Salad

Classic Caesar Salad

SALAD UPGRADES

Mediterranean Salad 2.00

Crisp greens tossed with tomatoes and cucumbers, in a lemon oregano dressing and topped with feta cheese and olives.

Capri Salad 2.00

Fresh crisp romaine lettuce and assorted baby greens, tossed in a light capri vinaigrette with blue chevre. Topped with fresh grapefruit segments and roasted walnuts.

DESSERTS (Choose one)

New York Cheesecake, French Vanilla Ice Cream, Chocolate Decadence Cake
Dark Chocolate, White Chocolate or Strawberry Mousse, Carrot Cake

DESSERT UPGRADES

Homemade Key Lime Pie 3.00

Made with authentic key lime juice, served in a graham cracker crust, topped with fresh whipped cream and raspberry coulis.

Tiramisu d' Amaretto 4.00

Ladyfingers soaked in Espresso and Kahlua with Mascarpone cheese and cocoa.

Fresh Seasonal Fruit Tart 3.00

Pastry crust filled with sweet custard and topped with fresh seasonal fruit.

Sacher Torte 3.00

Chocolate sponge cake layered with apricot filling and dipped in milk and dark chocolate, served with fresh raspberry coulis.

DINNER PASTA AND POULTRY ENTREES

PASTA

(Does Not Include Rice or Potatoes)

Capistrano's Lasagna 21.50

Layers of fresh pasta, ricotta, mozzarella, parmesan cheese and rich meat sauce.

Vegetarian Lasagna also available.

(25 minimum)

Penne Margherita 21.50

Penne pasta tossed with fresh tomato, garlic, basil and olive oil. Topped with fresh romano cheese.

Pasta Primavera 21.50

Tossed with assorted fresh vegetables, tomato, basil and garlic.

Spinach and Cheese Tortellini 22.00

Tossed with a delicate garlic cream sauce. Add chicken for \$1.00 more.

POULTRY

Breast of Chicken 21.00

Served with your choice of one sauce: coq au vin, picatta, valencia, roasted garlic, teriyaki, lime and cilantro or wild mushroom.

Baked Chicken Dijon 22.00

Grilled boneless breast of chicken marinated in a dijon sauce, coated with Japanese bread crumbs and grated parmesan cheese.

Poulet Champignon 24.00

Boneless breast of chicken stuffed with mushrooms, spinach, cheese and served with light mushroom sauce.

Poulet Diana 24.00

Pan-fried boneless breast of chicken, sauteed artichokes, mushrooms, green onions and tiger prawns. Served with a beurre blanc.

DINNER SEAFOOD AND BEEF ENTREES

SEAFOOD

Grilled or Oven-Baked Fresh Fish 21.00

Fresh fish with your choice of preparations: basil-garlic, ginger-lime, tarragon or cajun style.

Grilled Salmon Meuniere 22.00

Fresh salmon grilled and served in a lemon-butter sauce.

Fillet of Halibut 23.00

Fresh pinenut-basil crusted fillet served with a lemon-pesto sauce.

Stuffed Sole 24.00

Tender sole fillet stuffed with crab, spinach, cheese, onion, celery and bread crumbs.
Topped with white wine sauce.

BEEF AND PORK

Certified Angus™ Center-Cut Top Sirloin Steak 23.00

Naturally lean and bursting with bold beefy flavor.

Prime Rib of Beef 26.00

A premium cut of tender prime rib, slow roasted and served with au jus and creamy horseradish.

New York Steak 25.00

The most flavorful sirloin strip steak.

Filet Mignon 29.00

The most tender cut of flame-broiled beef.

Pork Tenderloin Florentine 23.00

Stuffed with spinach, onions, mushrooms, herbs, and mozzarella cheese baked and served with a madera demi-glace.

Sirloin Steak and Garlic Prawns 29.00

A combination of a Certified Angus™ Center-Cut Top Sirloin and butterflied in-shell prawns baked with garlic butter.

DINNER BUFFET SELECTIONS

All Buffets Include Coffee, Decaffeinated Coffee, Tea, Milk and Fresh Bread.
(Minimum 50 Guests)

If less than 50 guests, a 100.00 setup fee will apply.

Salads

(Choice of Three)

Caesar Salad
Spinach Salad
Capistrano's Pea Salad with Snow Peas
and Water Chestnuts
Mixed Green Salad
Greek Salad with Feta Cheese
Pasta Salad
Capistrano's New Potato Salad

Sides

(Choice of Two)

Chef's Specialty Rice
Roasted New Potatoes
Garlic Mashed Potatoes
Mixed Seasonal Vegetables
Green Beans Amandine
Stir Fried Oriental Vegetables
Rum Glazed Carrots

Desserts

(Choice of Two)

Chocolate Cake
White Chocolate Mousse
Dark Chocolate Mousse
Strawberry Mousse
Creme Caramel
Apple Cobbler
Peach Cobbler
Carrot Cake

Your Choice of Entrees Determines Pricing

(Minimum 50 Guests)

If less than 50 guests, a 100.00 setup fee will apply.

Two Selections	23.00
Three Selections	26.00
Additional Salad	2.00
Additional Side	2.00
Additional Entree	3.00
Additional Dessert	2.00

-20% taxable service charge and state sales tax will be added to all charges-

01.06

DINNER BUFFET ENTREE SELECTIONS

Penne Margherita

Penne pasta tossed with fresh tomato, garlic, basil and olive oil. Topped with fresh romano cheese.

Capistrano's Lasagna

Layers of fresh pasta, ricotta, mozzarella, parmesan cheese and rich meat sauce.

Vegetarian Lasagna also available.

Tri-Tip Bourguignonne

Tender selections of beef braised in red wine with mushrooms and onions.

Breast of Chicken

Served with your choice of one sauce: coq au vin, picatta, valencia, roasted garlic, teriyaki, lime and cilantro or wild mushroom.

Carved Baron of Beef

Served with au jus and creamy horseradish.

(Additional 100.00 carver fee)

London Broil

Thinly sliced flank steak.

Fillet of Mahi Mahi

Served with your choice of one sauce:

Basil-Garlic, Ginger-Lime, Tarragon or Cajun Style.

Grilled Fillet of Salmon

Served with your choice of one sauce:

Basil-Garlic, Ginger-Lime, Tarragon or Cajun Style.

Shrimp and Scallop Jambalaya

A Creole favorite with shrimp, scallops, sausage, tomato, onions and green peppers.

Garlic Lover's Pork Chop

Plump and juicy garlic marinated pork chop.

Served with a spicy BBQ sauce.

Poulet Champignon

Boneless breast of chicken stuffed with mushrooms, spinach, cheese and served with light mushroom sauce.

Baked Chicken Dijon

Grilled boneless breast of chicken marinated in a dijon sauce, coated with Japanese bread crumbs and grated parmesan cheese.

DINNER THEME BUFFETS

(Minimum 75 Guests)

If less than minimum, a 100.00 set-up fee will apply.

SAGEBRUSH BUFFET

Warm Biscuits and Corn Bread
Washtub Salad
Idaho Potato Salad
Country Coleslaw
Sun-Ripened Fresh Watermelon
Chuck Wagon Baked Beans
Santa Fe Potatoes
BBQ Chicken
Carolina Baby Back Ribs
Homemade Apple Cobbler
Grandma's Fudge Cake

29.00

HAWAIIAN LUAU BUFFET

King's Bread and Butter
Haole Tossed Green Salad
Carousel of Fresh Tropical Fruit
Fresh Vegetable Display
(with Aloha Dip)
Lanai Pasta Salad
Pineapple Glazed Baby Back Ribs
King Kamehameha Chicken
Lahaina Whaler's Style Seafood
Hanale Fried Rice
Island Style Vegetables
Kona Coffee Macadamia Nut Mousse
Plantation Pineapple Upside Down Cake

30.00

FIESTA DEL SOL

Homemade Guacamole, Chips and Salsa Ranchera
Ensenada Tostada Salad
Sonora Refried Beans
Pueblo Rice
Enchiladas Nortenas

(Choose one selection of Cheese, Chicken or Beef)

Chile Relleno Caserola
Steak Picado Vaquero or Sea Bass Vera Cruz
Warm Soft Flour Tortillas
Tia Clara's Chocolate Kahlua Mousse
Flan Clasico

28.00

-20% taxable service charge and state sales tax will be added to all charges-

01.06

DINNER THEME BUFFETS CONTINUED

(Minimum 75 Guests)

If less than minimum, a 100.00 set-up fee will apply.

BELLA ITALIA BUFFET

Fresh Bread and Butter
Antipasto Calabrese
Fresca Milana Pasta Salad
Tomato and Pepper Salad with Mozzarella
Tossed Romana Salad
Chicken Marsala
Beef and Veal Stuffed Cannelloni
(with Salsa Bianca)
Eggplant Parmigiana
Verdure Misto
Amaretto Mousse
Tiramisu d' Angelina

29.00

MARDI GRAS BUFFET

Fresh Bread and Butter
Salad Lummie
Acadian Crudite of Vegetables
(With Cajun Dip or Opelousas Ranch Dip)
Red Beans and Rice
Bayou Vegetables Medley
Creole Jambalaya
Chicken N'Orleans
Seafood Etouffee
Homestyle Bread Pudding
(With Bourbon Sauce)
Lafayette Pecan Pie

31.00

-20% taxable service charge and state sales tax will be added to all charges-

01.06

BEVERAGES

Cocktails - Hosted

Cocktails and Highballs - Well Brands	4.25
Cocktails and Highballs - Call Brands	starting at 5.50
Cocktails and Highballs - Premium Brands	starting at 6.50
Domestic Beer	4.00
Imported Beer	4.50
Burgundy/Chablis/Blush	4.00
Chardonnay/White Zinfandel/Cabernet Sauvignon/Merlot	5.00

Draft Beer (Approximately 200 Servings)

Domestic Beer	275.00/keg
Imported/Micro Beer	325.00/keg

House Wine

Chablis (per liter)	18.00
Blush (per liter)	18.00
Burgundy (per liter)	18.00
Chardonnay (per bottle)	25.00
Cabernet Sauvignon (per bottle)	25.00
Merlot (per bottle)	25.00
Champagne (per bottle)	20.00

A wide variety of imported and California wines are available on our wine list.

(We will be glad to serve guest-provided wine or champagne: Corkage fee 10.00 per 750 ml. bottle)

<u>Non-Alcoholic Sparkling Cider</u> (per bottle)	15.00
--	-------

Punch (Minimum 3 gallons, approximately 20-25 glasses per gallon)

Fruit Punch (per gallon)	25.00
Champagne Punch (per gallon)	40.00
Margarita Punch (per gallon)	60.00

Soft Drinks, Bottled Juice, Bottled Water

Assorted Soft Drinks (Includes Diet) each	2.00
Bottled Water (each)	3.00
Assorted Bottled Fruit Juices (each)	3.50

A Bartender fee of 100.00 will be refunded to all private bars with more than 500.00 in beverage sales. Minimum of 30 guests required for private bar service.

2-hour minimum cocktail service from the restaurant bar at a 25.00 charge per hour/per server.

HORS D'OEUVRES

SPECIALTIES

Carved Roast Baron of Beef with Dollar Rolls, Horseradish, and Au Jus	Serves 100 / \$500
Carved Top Round with Dollar Rolls, Horseradish, and Au Jus	Serves 50 / \$300
Fresh Sliced Deli Meat and Cheese Platter with Dollar Rolls and Condiments	Serves 50 / \$200
Fresh Fruit Display with Assorted Seasonal Fruits	Serves 50 / \$100
	Serves 25 / \$60
Carved Roast Turkey with Dollar Rolls, Cranberry Sauce, and Giblet Gravy	Serves 100 / \$450
	Serves 50 / \$250
Brie En Croute , Wheel of Brie Baked in Puff Pastry	Serves 50 / \$100
Cheeseboard with Crackers , Assortment of Cheese such as Swiss, Cheddar, Munster, Brie, and Pepper Jack	Serves 50 / \$100
	Serves 25 / \$60
Bruschetta , Thick Sliced Baguette, Toasted Golden Brown and Covered with Fresh Tomato, Garlic, Basil, and Olive Oil	Serves 50 / \$100
	Serves 25 / \$60
Crudite of Fresh Vegetables with Ranch Dressing	Serves 50 / \$100
	Serves 25 / \$60
Mixed Nuts , By the Pound	Serves 25 / \$18
Fresh Tortilla Chips , with Homemade Salsa and Black Bean Dip	Serves 50 / \$100
	Serves 25 / \$60

COLD HORS D'OEUVRES

Deviled Eggs , with Capistrano's Zesty Stuffing	\$1.25 / per piece
Prawns on Ice , with Tangy Cocktail Sauce	\$2.50 / per piece
Assorted Sushi , Ask About Varieties	market price
Capistrano's Pinwheels , Sliced Club Wraps	\$1.50 / per piece
Sliced Cucumbers with Salmon Mousse	\$1.50 / per piece
Canapes , Ask About Varieties	\$1.75 / per piece
Cocktail Sandwiches , Ask About Varieties	\$1.75 / per piece

HORS D'OEUVRES CONTINUED

HOT HORS D'OEUVRES

Potstickers , with Plum Wine Dipping Sauce	\$1.50 / per piece
Chicken Satays , with Peanut Sauce	\$1.75 / per piece
Beef Teriyaki on Skewers	\$1.75 / per piece
Mini Quiche Assortment	\$1.50 / per piece
Crab Stuffed Mushrooms	\$1.75 / per piece
Buffalo Chicken Wings , Marinated in Spicy Tomato Sauce and Served with Ranch	\$1.50 / per piece
Korean Short Ribs , Long Strips of Beef Short Ribs, Marinated and Grilled	\$1.75 / per piece
Egg Rolls , with Hot Chinese Mustard	\$1.50 / per piece
Meatballs , Swedish or Barbeque Style	\$1.00 / per piece
Spanakopita , Spinach and Feta Cheese in a Flaky Filo Dough Crust	\$1.75 / per piece
Mini Chimis , Miniature Bean and Cheese Burritos	\$1.25 / per piece
Mini Tacos	\$1.00 / per piece
Petite Crab Cakes , Served with a Chipotle Aioli	\$2.00 / per piece

PREMIERE HORS D'OEUVRES

Spicy Shrimp Shooters	\$2.75 / per piece
Curry Crab Salad , in Miniature Cucumber Cups	\$2.50 / per piece
Ahi Sashimi , with Mango Aioli in Asian Spoons	\$2.25 / per piece
Smoked Salmon Bouchees , Topped with Cream Cheese & Capers	\$3.00 / per piece
Basil, Fresh Mozzarella , and Roma Tomatoes, on a Crouton	\$2.00 / per piece
Smoked Chicken Salad , on Baby Belgian Endive	\$2.00 / per piece
Artichoke Bottoms with Spinach Mousse , Baked & Topped with Fresh Parmesan	\$2.25 / per piece
Miniature Beef Wellingtons , Served with a Chardonnay Demi-Glace	\$2.75 / per piece
Fresh Lobster with Beurre Blanc , Baked in a Mushroom Cup	\$3.00 / per piece
Pancetta Wrapped Stuffed Prawns with Crab	\$3.50 / per piece
Grilled Curry Chicken and Pineapple Satays	\$2.00 / per piece
Brie and Prosciutto Purses	\$2.25 / per piece

DESSERTS

Fancy Petit Fours	\$2.00 / per piece
Assorted Mini French Pastries	\$2.50 / per piece
Mini Cheesecakes	\$1.75 / per piece
Chocolate Dipped Fresh Strawberries , White or Dark Chocolate	market price

-20% taxable service charge and state sales tax will be added to all charges-

01.06

SPECTRUM A-V INC.

VIDEO

VHS VCR	75.00
DVD PLAYER	85.00
27" Color Monitor	125.00
32" Color Monitor	200.00

For larger size monitors, we recommend an LCD package

A) Video Package (w/VCR)

Includes 27" Monitor, VCR, 54" Cart 200.00

B) Video Package (w/DVD)

Includes 27" Monitor, DVD, 54" Cart 225.00

C) Video Package (w/VCR or DVD)

Includes 32" Monitor, DVD or VCR, 54" Cart 285.00

VHS Camcorder w/tripod 125.00

VHS Role-Play package

Includes Camcorder, Monitor, VCR 225.00

COMPUTER/VIDEO PROJECTION

A) LCD Computer Package

Includes LCD Projector & 8 ft. screen
*(up to 1024 X 760 resolution and
2000 lumens brightness)*..... 350.00

B) LCD Video Projection Package

Includes LCD Projector, 8 ft. screen, VCR or DVD
Player & in-house audio patch..... 450.00

For LCD projectors with up to 3000 lumens brightness please add
an additional \$150.00 to package prices A or B

Computer Monitors/Accessories

15" Multi Sync Monitor	75.00
17" Multi Sync Monitor	100.00
19" Flat Panel Monitor	150.00

(Please contact us for larger size computer monitors)

Wireless Mouse	50.00
2-in 1-out VGA Switcher	75.00
4-in 1-out VGA Switcher	125.00
3-Input Scaler/Scan Converter	175.00
VGA Extension (25 – 50 FT).....	25.00

LABOR CHARGES

Labor Charge to connect and test client's own equipment 50.00

(Rate for Mon – Fri, Regular Business Day)

*(For weekends and holidays, please **add \$25.00**)*

AV Tech On-Site To Run Meeting/Show

Please Contact Us For Pricing

**(Please note that there is a 4 hour minimum
charge for an on-site AV Tech)**

PROJECTORS

35mm Slide Proj.(With Tray & Remote).....	55.00
Additional Tray for Slide	5.00
Overhead Projector	65.00

A) 35 MM Package

Includes Slide Projector, 8 ft. Screen
& Projection Stand 90.00

B) Overhead Package

Includes Overhead Projector,
8 ft. Screen & Cart 100.00

SCREENS/DRAPES

6 X 6 Tripod Screen	25.00
8 X 8 Tripod Screen	50.00
10 x 10 Roll Up	100.00
10 x 10 Fast Fold Screen	175.00

*(with front projection fabric – for rear projection please add an
additional \$ 50.00)*

Pipe & Drape (per foot) 12.00

SOUND

Podium with microphone	50.00
Microphone (table top or floor standing).....	30.00
<i>(please indicate table-top or floor standing)</i>	
Wired Lavalier Microphone	40.00
Wireless Lavalier	100.00
Wireless HandHeld	100.00
4 Channel Audio Mixer	45.00
8 Channel Audio Mixer	75.00
Anchor Powered Speaker	75.00
Sound System W/Amp. Mixer(2 Speakers)	180.00
Additional Speakers (each)	75.00
Cassette Recorder / Player	45.00
Compact Disc Player (Single Disc)	65.00
<i>(For 5-disc player please add \$25.00)</i>	
Audio Patch for Client's Equipment.....	45.00

MEETING ACCESSORIES

FlipChart With Pad	40.00
FlipChart Easel <i>(Stand Only)</i>	20.00
Additional Pad	20.00
Laser Pointer	50.00
Polycom Speakerphone	65.00
Polycom (with in-house audio patch)	125.00
AV Cart	15.00
Projection Stand	15.00
Powerstrip	10.00
Extension Cord	5.00

*** Please note that all prices are daily rates ***