




LITTLE HILLS
WEDDINGS & EVENTS

OPTION 1: SUMMERTIME FAVORITES LUNCH BUFFET

SALAD




CHOOSE ONE



Mixed Spring Greens 
With Candied Walnuts, Bosc Pear slivers, Strawberries and Crumbled Blue Cheese tossed with an aged balsamic vinaigrette.

Caesar Salad 
Hearts of Romaine with shaved Asiago and scratch croutons



Garden Salad   
Mixed Romaine Lettuce, cherry tomatoes and cucumbers served with a choice of balsamic vinaigrette and/or homemade buttermilk ranch

ADDITIONAL SALAD: \$3.00 PER PERSON



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



SEAFOOD

MAIN ENTREES

CHOOSE ONE - THREE

Fire Grilled Tri-Tip

*With Horseradish Chantilly and
roasted shallot demi-glaze*

**Gluten Free if plated without sauce*

\$55.95

BBQ Chicken

*Served with the perfect
combination of sweet and savory
housemade BBQ Sauce*

\$52.95

BBQ Pork Ribs

In traditional BBQ sauce

\$57.95

Herb Roasted Chicken

In natural juice and herbs

\$50.95

PRICING:

THE HIGHEST-PRICED MENU ITEM + \$4.50
PER PERSON FOR EACH ADDITIONAL ITEM.

EXAMPLE: BBQ CHICKEN & TRI TIP
\$52.95 + \$4.50 = \$57.45 PER PERSON



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE







SEAFOOD

SIDES

CHOOSE ONE

**Includes bread rolls and vegetarian baked beans*

Baby Red Potatoes (*served hot*)    
With olive oil, fresh rosemary, and garlic

Roasted Red Potato Salad  

Macaroni Salad 

Tri-Colored Beans 

Mac and Cheese 

Italian Spiral Pasta Salad  

With olives, tomatoes, broccoli, and other seasonal vegetables tossed with olive oil, salt & pepper

Buttered Corn  
off the husk

Southwest Cole Slaw
carrots and colored cabbage, ham, and red onion

ADDITIONAL SIDE: \$3.50 / PERSON



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



SEAFOOD

OPTION 2: CLASSIC COMFORTS

Hamburgers

Cheeseburgers

Veggie Burgers 

Hot Dogs

*Prepared in advance and served buffet-style
Includes coleslaw and vegetarian baked beans + the following
condiments: ketchup, mustard, lettuce, onions and tomatoes.*

\$25.95 / PERSON

***Add some sizzle to your event with our grill-to-order
burgers and hotdogs!***

+ \$250 flat fee



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



SEAFOOD

OPTION 2: ADD ONS

Choose any side or salad from the “Summertime Favorites” menu for an additional \$5.00 per person, per item



ADDITIONAL ADD-ONS

Grazing Table - \$10.95/ person

Includes a variety of cheeses, seasonal cut fruit and vegetables, warm artichoke cheese dip and baguette bread

Chips & Salsa + Guacamole - \$4.50/ person

Sliced Watermelon - \$2.75/ person

Cookies and Brownies - \$5.50/ person

Ice Cream Bars (variety) - \$4.00/ person

Meat Carver - \$150

**IF YOU HAVE SPECIFIC REQUESTS, DO NOT HESITATE TO ASK
YOUR EVENT MANAGER.**





LITTLE HILLS
WEDDINGS & EVENTS

PICNIC EVENT BAR MENU

Unlimited Ice Water & Lemonade
\$6.00 / person



Unlimited Soda + Sparkling Water + Lemonade
\$10.95/ person

**All non-alcoholic beverages are self serve*

Beer and Wine are available at the following cost:

Option 1: Two drinks per person: \$24.00

Option 2: Unlimited: \$42.95 for 4 hours

Option 3: Cash Bar: \$600 flat fee for set up

Sale Price: Wine - \$12 | Beer - \$9.00

+ sales tax

BEER



North Coast Brewing Co

*Blue Star Wheat
Scrimshaw Pilsner
Foggy Day IPA
Pranqster Belgian Style Ale*

WINE

MAGGIO
FAMILY VINEYARDS



Maggio Family Vineyards

*Sauvignon Blanc
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon*

IF BEER AND WINE IS SERVED, A PALMDALE ESTATES EVENTS' BARTENDER IS REQUIRED.

Please contact your Event Manager to discuss any special requests

CATERING DEPOSITS/PAYMENTS:

The first deposit/payment is 25% of the estimated catering and service charges and is due upon booking. This covers initial admin costs. The second payment is an additional 25% of the estimated comprehensive proposal and is due 6 months prior to the event. The final payment is due no later than 10 working days prior to your event. Palmdale Estates Events does not accept credit cards or credit card checks. Payments should be made by personal check or cashier's check. All deposits are non-refundable regardless of the date or reason for cancellation.

Checks should be made out to Palmdale Estates Events. Your wedding date should and deposit number should be written on the memo line.

SALES TAX:

As mandated by the State Board of Equalization, 8.75% sales tax (San Ramon, CA Rate) is calculated on the total food, rental items, 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 Events will only accommodate a 5% food overage. Palmdale Estates Catering does not package leftover food for clients to take home, but you are welcome to bring in your own containers and assign someone from your party to pack up the food.

BEVERAGE SERVICE:

For a fee of \$42.95 per adult, Palmdale Estates Events provides unlimited beer and wine service for four hours. Champagne and Cider is also available for an additional fee of \$8.50 / person for toasts. Palmdale Estates Events provides unlimited non-alcoholic beverages (water + lemonade or water, lemonade and soda variety) for \$10.95 per adult. Ice and compostable tumblers are included in all beverage packages. Extended bar service is available for an additional fee. All alcohol must be consumed on the premises. Coffee and Tea can also be purchased for \$4.00/ per guest (75 guests minimum) which is served for the first hour of the event.

BARTENDERS:

\$375.00 / bartender. We require at least one bartender for all events. Additional Bartenders are required for guest counts over 150. Fee to have an additional bar set up is \$600.

INCLUDED ITEMS:

Compostable paper plates, cuttlery and napkins will be provided. If desserts are purchased, platters and napkins will be provided. Ice cream is typically passed out and extras will be in concession area where guests can pick up.

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 4-10 years. Kid's meals are available for pre-order for 20+ kids (\$29.95). Up to three high chairs may be requested.

SERVICE:

Approximately one staff personnel per 40 guests is provided, as well as a Venue Manager.