

EDDINGS & 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













# 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















## SIDES CHOOSE ONE

\*Includes bread rolls and vegetarian baked beans

Baby Red Potatoes (served hot)  $\gg \times \mathbb{R}$  (served hot)  $\gg \times \mathbb{R}$  (served hot)  $\gg \times \mathbb{R}$  (served hot)

Roasted Red Potato Salad 🖉 🕅

Macaroni Salad 🖉

Tri-Colored Beans 🕅

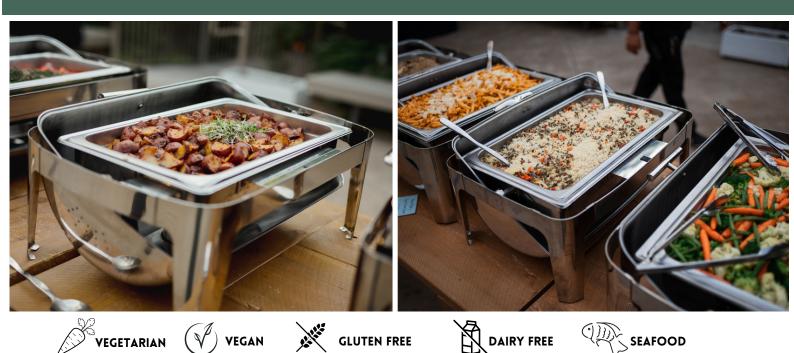
Mac and Cheese 🖉

Italian Spiral Pasta Salad 🎤 🕅

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

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

### Additional Side: \$3.50 / person



## **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













# 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

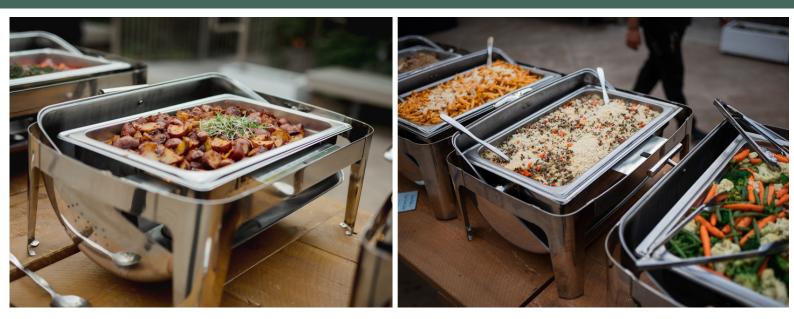
Sliced Watermelon - \$2.75/ person

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.





## PICNIC EVENT BAR MENU

LITTLE HILLS weddings & events

> 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



North Coast Brewing Co

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



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.