

~ Catering Menus ~

Butler Passed Hors d'oeuvres *Minimum order 25 pieces*

- Brie Purse** *Toasted Almonds and Wrapped in Phyllo* \$3
- Puff Pastries** *Seafood & Herbs * Rosemary Chicken * Roasted Vegetable & Chèvre* \$3
- Chipotle Pork Crostini** *Shredded pork & spices on toasted herb bread* \$4
- Rosemary Citrus Chicken Brochettes** *Tender Chicken in a savory marinade* \$4
- Beef Brochettes** *Tender Beef in a savory herb marinade* \$ 4.00
- Lamb Pops** *Pomegranate Balsamic Glaze* \$5
- Gourmet Pizzas** *Artichoke, Kalamata Olives, Basil and Chèvre * Bbq Chicken * Roasted Tomatoes, Basil and Bacon* \$3
- Stuffed Mushroom** *Italian Sausage * Spinach and Herbs* \$3
- Crab Cakes** *With Fresh Herbs – always a favorite* \$4
- Tuna Poke** *On a Crisp Wonton* \$5
- Coconut Shrimp** *Sweet and Crispy* \$5
- Spiced Shrimp** *Marinated in our Garlic Chili Oil* \$5
- Gnocchi** *With a Seasonal Sauce* \$3
- Bacon Wrapped Scallop** *Baked to a golden brown* \$5
- Endive Spears** *Filled with curry chicken* \$4

Tabled Hors d'oeuvres *Minimum order for 25 people*

- Farm Fresh Vegetables** *With Dipping Sauce* \$3
- Seasonal Fruit Display** *Variety of the Seasons Best* \$4
- Baked Brie** *Kalamata Olives, Sun-Dried Tomatoes and Basil Pesto * With Cranraisins, Walnuts and Apples* \$4
- Imported and Domestic Cheese Platter** *Dried Fruits, Nuts, Crackers and Toasted Breads* \$4
- BBQ Meatballs** *Always a Favorite* \$3
- Antipasto** *Artichoke Hearts, Roasted Bell Peppers, Cured Olives and Roasted Vegetables* \$4
- Charcuterie** *Assorted Salami, Pate and Cured Meats* \$5
- Sushi Platter** *California Rolls, Spicy Tuna, cucumber roll, and nigiri sushi; served on a platter garnished with wasabi, soy sauce and pickled ginger* \$6
- Poached Salmon** *With traditional condiments and dill sauce* \$6
- Chilled Shrimp Display** *Delicious and tender shrimp embellished with lemon wedges and served with our tangy cocktail sauce* \$6

Buffets *Minimum order for 25 people*

Pan Asian

Macadamia Crusted Mahi *Drizzled with Teriyaki Ginger Marinade*

Grilled Citrus Chicken *With fresh citrus juice and herbs*

Basmati Rice *Delicious nutty flavored rice*

Green Beans *With sautéed shiitake mushroom*

Asian Salad *Crisp Romaine, Colored Peppers, Snow Peas, Water Chestnuts and topped with fried won tons, served with sesame dressing*

Fresh Baked Rolls & Butter

California Grill

Grilled Tri Tip *With pico de gallo salsa*

Seared Salmon *With citrus Salsa*

Pan Roasted Vegetables *With herb butter*

Smashed Potatoes *Garlic and Scallions*

Arugula Salad *With Roasted Tomatoes and Manchego Cheese, drizzled with reduced balsamic*

Fresh Baked Rolls & Butter

Italian Feast

Beef Tenderloin *With Madeira Sauce*

Chicken Picatta *With White Wine, Lemon Butter and Capers*

Pasta *Tossed with Sun-Dried Tomato Cream Sauce*

Grilled Asparagus

Mixed Baby Greens *Roasted Tomatoes, Mozzarella Cheese and Basil Pesto with Reduced Balsamic Dressing*

Fresh Baked Rolls & Butter

American Buffet

Tenderloin of Beef *With Red Wine Demi Sauce*

Roasted Chicken *With tri colored salsa*

Potato Gratin *Layers of russets and yams topped with Caramelized Onions*

Seasonal Vegetables

Field Green Salad *With toasted pecans, cranraisins & blue cheese with vinaigrette dressing*

Fresh Baked Rolls & Butter

Barbeque

Sliders - Pulled Pork, Braised Beef, Shredded Chicken

Served with Sautéed Onions, Mushrooms and petite buns

Buttered Corn *With ancho chile & garlic butter*

Roasted Potatoes *With fresh herbs*

Bacon Caesar Salad *Traditional Caesar with crumbled bacon!*

Fresh Baked Rolls & Butter

South of the Border

Carne Asada and Chicken Taco Bar *Served with soft corn tortilla and traditional condiments*

Seared Salmon *With Chili Lime Marinade*

Refried Black Beans *With onions and garlic*

Spanish Rice *With a hint of spice*

Charred Grilled Corn Salad *With ancho chile and peppercorn dressing*

Chips, Guacamole, Sour Cream and Salsa

Cocktail Buffet

Butler Passed Hors d'oeuvres

Gourmet Pizzas *With assorted toppings*

Crab Cakes *Always a favorite*

Tabled

Seasonal Fruit Display *Variety of the Seasons Best*

Charcuterie *Assorted Salami, Pate and Cured Meats*

Baked Brie *Kalamata Olives, Sun-Dried Tomatoes and Basil Pesto*

Mashed Potato Bar Station

Garlic, Wasabi and Sweet Potato

Sautéed Mushrooms & Onions, Bacon, Blue Cheese, Cheddar Cheese, Sour Cream, Warm Butter, Gravy

~ \$35 per person ~

Dessert

Minimum order for 25 people

Bread Pudding & Dessert Bars \$ 4

Assorted Cupcakes \$ 5

Special Occasion Cake \$ 5

Tiramisu, Lemon Mousse, Pistachio, Opera, Pear Carmel \$ 6

Mango Mousse Cup, Raspberry Mousse, Cappuccino Tower, Lemon Dome, Chocolate Ganache \$ 6

Plated Dinners

Entrees

Choose Any Two - If you are offering your guests a pre-selected choice of two entrees, please provide place cards printed with each guests pre-selected entree choice. Served with Choice Salad and Two Choices of Side Accompaniments

\$35 per person

New York Steak grilled to perfection

Braised Short Rib with red wine demi
Sea Bass with fresh Tomato Olive Tapénade

Filet Mignon with herb butter

\$30 per person

Roast Pork Loin with Plum Sauce **Seared Salmon** with basil pesto **Talipa Provincial** with tomato olive **Roasted Chicken** with Natural Jus

Accompaniments

Choose Any Two:

Garlic Mashed Potatoes **Roasted Red Potatoes** **Basmati Rice** **Green Beans** **Asparagus** **Petite Carrots** **Seasonal Vegetables**

Soup or Salad - Choose One:

Served with warm herb rolls

Field Greens with Candied Pecans, Cranraisins and Blue Cheese

Caesar Salad with Parmesan Cheese & Herb Croutons

Green Salad with Cucumbers, Tomatoes & Herb croutons

Roasted Butternut Squash topped with Crème Fraîche

Roasted Tomato & Basil topped with Fresh Basil

Desserts ~ Choose One

Chocolate Pyramid, Cheesecake, Bread Pudding, Tiramisu and Special Occasion Cakes

Pastry Table ~ 50 person minimum

Additional charge \$5 per person

A variety of delicious pastries including chocolate mousse, cupcakes, fruit tarts, cheesecake, tiramisu, fruit tarts, passion fruit & meringues.

Details....

Event Contracted Time

Your contracted time will be stated on the contract. On site events: Set-ups for receptions and dinners begin three hours prior to the official start time of the event. Requests to set the event prior to this will be considered based on function space availability and may be subject to additional labor fees. Teardown must be completed within one hour after contract ending time.

Food and Beverage

All prices are per person unless otherwise noted. Labor Charge and California sales tax will be added to the entire invoice. Two (2) course maximum, additional entrée \$3.00 per person. Vegetarian menus excluded. All food and beverage must be supplied by Catering Celebrations if the event is held on premise of the restaurant. Any exception must be approved and subject to labor / or corkage fees. Menu prices are subject to change without notice. Your Catering Manager will confirm any price fluctuation in advance.

Bar

Events at The Plug Nickel

Catering Celebrations liquor license only allows beer and wine. Hard alcohol is prohibited. Bar packages, hosted or cash bars are available. See Bar Details.

Off site events:

Hard alcohol must be provided and serviced by outside vendor.

Deposits

A first deposit of 25% of the event is due when receiving your contract. A second deposit of 50% of the contract is due 90 days prior to your event and will be credited toward the final cost of your event. However, these deposits may not be refunded in the event that you cancel all or part of your event.

Billing & Final Payment

A signed contract and non-refundable deposit will be required for all events. The final estimated balance is to be secured with a credit card (5) days prior to the event. Prepayments and final balances may be paid by cash, approved personal, certified or cashiers check and pre-approved credit cards.

Guaranteed Attendance

The guaranteed number of attendees must be communicated to your Catering Manager not less than five (5) full working days (Monday through Friday, excluding holidays), prior to the function. A 3% allowance in food preparation over the guaranteed number will be given on all events.

Cancellation

Notice of any cancellation must be received in writing, and any fee assessed is payable by the Patron no later than 30 days after being invoiced. The deposit made by the Patron will not be refunded if the event is cancelled, per contract.

Decorations

Decorations or displays brought into the premise by the Patron must be pre-approved through your Catering Manager. Items may not be attached to any stationary wall, floor, window, or ceiling with nails, staples, tape, or any substance, in order to prevent damage to the fine fixtures and furnishings.

Vendors

Outside Vendor's set-up, dates/times must be arranged with your Catering Manager. All Vendors must complete and sign our Vendor Code of Conduct Form and include a copy of their Proof of Liability Insurance and submit a production or load in/out schedule for approval. All necessary forms can be obtained from your Catering Manager.

On Site:

Complimentary existing tables and chairs, china, glassware, table numbers, white table/napkin linens, and votive candles.

Labor Fee:

On Site event with fewer than (25) guests guaranteed additional labor charge of \$150.00 per event.

Chef Attendant fees for action stations \$100.00 per chef

Room sets outside the standard guidelines may be subject to additional labor fees.

Off Site catering will be subject to additional labor fees.