



Fall & Winter Specials

Appetizers

GOURMET STUFFED BABY GOLDS

Stuffed with Mascarpone Cheese, Andouille Sausage, Bell Peppers, Mushrooms & Onions

or

Stuffed with Artichoke Hearts, Parmesan Cheese, Garlic & Red Pepper Flakes

\$2.95

VEGETABLE SAMOSAS

Served with Fresh Mint Chutney

\$3.25

ARTICHOKE & FENNEL CAPONATA

Sicilian Dip made with Tomato, Artichoke, Fennel, Capers & Golden Raisins

Served with Toasted Crostini

\$3.95

WHITE BEAN HUMMUS

With Toasted Pine Nuts, Fresh Basil & Herb Toasted Pita Chips

\$3.75

HARVEST FLATBREAD

With Apple, Goat Cheese & Toasted Pecans

\$1.95

AHI TOSTADA

Seared Ahi Sliced & Served Atop a Cool Slaw on a Mini Tostada Shell

with Avocado Lime Sauce

\$3.95

TRUFFLE CHEESESTEAK EMPANADAS

Thinly Sliced Beef Tenderloin Seared with Truffle Oil, Red Bell Peppers & Onions Stuffed Inside

Empanada Dough with Provolone Cheese & Baked to a Golden Brown

\$3.95

FRIED MAC & CHEESE

Homemade Cheddar & Smoked Gouda Mac & Cheese Spheres Rolled in Panko Bread Crumbs &

Flash Fried to a Golden Brown Served with Marinara for Dipping

\$2.95

SQUASH & APPLE TURNOVERS

Puff Pastry Filled with Sautéed Butternut Squash, Apple & Goat Cheese

Baked Golden Brown

\$2.95

Fall & Winter Specials

Soup & Salad

HOLIDAY CHICKEN SALAD

Green Leaf Lettuce Dressed with Shredded Jack Cheese, Thinly Sliced Green Apples, Spiced Walnuts & Grilled Chicken with Honey Curry Dressing

\$14.95

SILKY ARTICHOKE SOUP

Made with Celery, Onion, Leeks & Artichokes

\$2.95 Shot & \$6.95 Bowl

Side Dishes

SAVORY BAKED APPLES

Fresh Apple Halves Filled with Brown Rice, Cranberries, Italian Sausage, Walnuts & Swiss Cheese Baked to a Golden Brown

\$3.95

GREEN BEANS

With Caramelized Onions & Walnuts Finished with a Flourish of White Truffle Oil

\$4.95

APPLE FENNEL STUFFING

Enjoy This Spin on Stuffing with Apple, Fennel & Dried Cranberries

\$4.95

Entrees

Includes One Side Dish, One Salad, Rolls & Butter from Fall & Winter Menu

CHICKEN WITH BRUSSELS SPROUTS

Grilled Chicken Breast & Sautéed Brussels Sprouts with a Tangy Mustard Sauce Pairs well with our Roasted Red Potatoes

\$16.95

SPICED PORK TENDERLOIN

Rubbed with a Blend of Coriander, Pepper, Cinnamon & Nutmeg, Pan Seared, Thinly Sliced & Topped with Sautéed Apples, Shallots & Thyme

\$19.95

Dessert

PUMPKIN BREAD PUDDING

With Pecans & Currants Served with Vanilla Bean Whipped Cream

\$5.95

Beverage

HOLIDAY CRANBERRY SPARKLER

Non Alcoholic Holiday Punch with Cranberry & Pineapple Juice with a Hint of Almond & Spiked with Ginger Ale before Serving

\$3.25



Fall & Winter Holiday Menu
Main Entrees

All hot entrées are served with your choice of two hot side dishes, choice of one salad for a sit down meal, or split two salads for buffet-style. Also includes a variety of fresh rolls and butter, or garlic bread
For Split Entrees add 2.00 per Serving to Highest Priced Item

Roasted Turkey Dinner

Whole Basted Turkey served sliced with white and dark meat
Comes with Cranberry Sauce and Pan Cider Gravy

16.95

Deluxe Roasted Turkey Dinner

Whole Basted Turkey served sliced with white and dark meat
Comes with Cranberry Sauce and Pan Cider Gravy and Home Style Traditional Stuffing

18.95

Baked Holiday Ham

Clove Infused Boneless Pit Ham, sliced and glazed with our Special Brown Sugar Sauce and Topped with Grilled Pineapple

16.95

Roasted Turkey & Holiday Ham Dinner

A Perfect Combination of Whole Basted Turkey served sliced with white and dark meat Comes with Cranberry Sauce and Pan Cider Gravy and Clove Infused Boneless Pit Ham, sliced and glazed with our Special Brown Sugar Sauce and Topped with Grilled Pineapple

18.95

Aunt Sue's Famous Beef Brisket

Marinated in Whole Cranberry Sauce with Sliced Onion then braised till "fork tender"

22.95

Chicken Breast Wellington

Wrapped in Pastry with Mushroom Duxelle and Creamy Polenta, served with Tarragon Cream Sauce on the side

24.95

Apricot Chicken Cordon Bleu

Stuffed with Apricots, Prosciutto and Bleu Cheese, and drizzled with a Sherry Cream Sauce

23.95



Fall & Winter Holiday Menu

Main Entrees continued

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Smoked Prime Rib with Horseradish Cream

Ten Ounce Boneless Prime Rib rubbed with Rosemary and Garlic, then smoked to perfection and served with Au Jus and Horseradish Cream

31.95

Boneless Short Ribs

Six Ounce portion of Braised, Fork Tender Beef simmered in Burgundy Wine & Fennel

25.95

Bacon Wrapped Petit 8 oz Filet Mignon

Drizzled with Zinfandel and Black Pepper Tarragon Béarnaise Sauce

36.95

New York Steak and Scampi Style Prawns

Grilled Stock Yard Angus Beef 6 oz New York Steak with four Large Tiger Prawns Sautéed Scampi Style in Cognac Butter and Garlic

38.95

Grilled Stockyard Angus Beef Rib Eye Steak

Stock Yard Angus Beef 12 oz Rib Eye Steak, Grilled to perfection and served with Merlot Demi Glaze

34.95

Fresh Grilled Salmon Filet with a Chardonnay Herb Cream Sauce

Grilled 6 oz filet accompanied by a Chardonnay Dill Cream Sauce

24.95

Smoked Thick Cut Pork Chops with a Jack Daniels and Maple Sauce Reduction

Double-Thick 8 ounce Pork Chop with Cinnamon-Apple Chutney

24.95

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**Thyme & Lavender Scented Roasted Pork Tenderloin with Cranberry-
Port Sauce**

8 oz Portions Seasoned, grilled and topped with this festive sauce

24.95

Chicken Madeira

Roasted Chicken Breast with Pan Seared Madeira Sauce and Wild Mushrooms, Pearl Onions,
Fresh Rosemary and Petit Carrots

21.95

Pistachio Crusted Salmon

Served with Pink Peppercorn Butter Sauce, with Shallots and Julienne Apricots

25.95

Herb Crusted Medallions of Beef Tenderloin with Mushroom Demi Glacé

Beef Tenderloin Filet Rolled in Herbs and Dijon, Roasted and sliced in two 4 ounce portions per
serving

34.95

Chili Painted Portobello Mushroom

Filled with Confetti Polenta and wrapped in Puff Pastry with Chipotle Cream Sauce on the Side

20.95

Grilled Eggplant Stack

Layered Grilled Eggplant, Spinach & Cheese Blend, Roasted Red Bell Peppers and Artichokes,
topped with Marinara

19.95

Potato Cake Stack with Roasted Beet Medallions (Vegan)

Golden Yukon Potato & Pesto cakes sautéed until golden with layers of caramelized onions, red
and golden beets.

Topped with crispy shallots and black current balsamic reduction

19.95

Hot & Cold Side Dishes

Complements to Main Entree

Soups

Pumpkin Soup

Leek & Potato Soup

Carrot, Honey & Ginger Soup

Wild Mushroom Soup

Spiced Winter Squash with Fennel

Potatoes & Stuffing

Porcini Crusted Red Potatoes

Potato Latkes with Apple Sauce and Sour Cream

Garlic Mashed Yukon Potatoes with Chives

Mashed Potatoes with Creamy Home Style Turkey Gravy

Red Skinned Mashed Potatoes with Fresh Sweet Basil Oil

Red Mashed Potatoes with Fuji Apples & Thyme

Wild Mushroom & Grilled Onion Gratin Style Potatoes

Twice Baked Red Mashed Potatoes with Smoked Cheddar Au Gratin

Roasted Gold Yukon Potatoes with Fresh Garlic, Rosemary and Oregano

Mashed Sweet Potatoes with Ginger and Coriander

Sweet Potatoes sprinkled with Cinnamon and Marshmallows

Roasted Yams (skin on) Drizzled with Butter and Garlic

Chef's Cornbread and Andouille Sausage Stuffing with Tri-Color Peppers & Mushrooms

Traditional Home-style Stuffing

Rice & Pasta

Wild Rice with Matchstick Carrots and Sliced Mushrooms

Basmati Rice Pilaf with Peas, Carrots and Fresh Parsley

Wild Rice with Roasted Butternut Squash & Toasted Hazel Nuts

White Rice with Mushrooms, Parsley and Parmesan Cheese

Pumpkin and Feta Cheese Risotto

Fusilli Pasta with Red Romesco Sauce and Pine Nuts

Fettuccini in Garlic and Parmesan Cream Sauce

Pesto Cream and Olive Oil Linguini with Toasted Pine Nuts

Penne Pasta Marinara

Penne Pasta with Virgin Olive Oil, Fresh Garlic, Roma Tomatoes and Sweet Basil

Vegetables

Petite Whole Peeled Carrots in a Cream Sherry Sauce

Fresh Green Beans Amandine in Lemon Butter

Fresh Green Beans with Bacon and Sautéed Mushrooms

Winter Vegetable Medley

Includes Local Farm Assortment, Sautéed in Olive Oil & Garlic with Lemon Pepper

Grilled Zucchini, Sautéed Mushrooms, Roma Tomatoes and Sweet Basil, in Garlic Olive Oil

Julienne Carrots, Long Green Beans and Button Mushrooms in Lemon Thyme Butter

Roasted Autumn Vegetable Assortment

Butternut Squash, Rutabagas, Beets and Parsnips with Shallots, and Fresh Sage, Thyme and Oregano

Smoked Vegetables

Assortment of Zucchini, Yellow Squash, Portobello Mushrooms, Red Onion and Red Bell Pepper, with Button Mushrooms in a Balsamic and Walnut Oil Marinade

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Fall & Winter Holiday Menu

Salads

Complements to Main Entree

Choice of Two for Buffet-Style Event

Panzanilla Salad with Spinach, Arugula, Kalamata Olives, Roasted Red Bell Peppers, Goat Cheese, Grilled Kalamata Bread Croutons and Crispy Panchetta tossed in a Cabernet Vinaigrette

Bobbie's Butter Lettuce and Romaine Salad with Jicama, Avocado, Cucumber, Water Chestnuts, Marinated Artichoke Hearts, Shaved Parmesan Cheese, with a Fresh Tarragon and Garlic Vinaigrette

Christmas Salad with Red Leaf and Romaine, Red Onion, Yellow Bell Pepper, Toy Box Tomatoes and Avocado Served with Red Wine Vinaigrette

Harvest Salad of Red Leaf, Radicchio, Honey Glazed Walnuts, Dried Cranberries and Goat Cheese Served with a Balsamic Vinaigrette

California Salad of Boston and Iceberg Lettuce, Avocado, Red Onion, Button Mushrooms, Honey Glazed Walnuts and Crumbled Gorgonzola Cheese with a Creamy White Wine Vinaigrette

House Salad with Mixed Greens, Carrots, Cherry Tomatoes, Cucumbers and Mushrooms Served with Bella Toscana Italian and Ranch Dressings

Checkers Specialty Caesar with Romaine Hearts, Smoked Salmon, Red Onion Rings, House Croutons, Crumbled Feta Cheese and the Chef's Caesar Dressing

Holiday Spinach Salad with Chopped Egg, Caramelized Pearl Onions, Sautéed Mushrooms and Crisp Pancetta served with Warm Bacon Dressing

Friséé of Baby Greens with Radicchio, Sliced Pears, Red Grapes, Bleu Cheese Crumbles and Honey Pecans, Served with a White Wine Vinaigrette Dressing

Ambrosia Salad with Oranges, Apples, Walnuts, Bananas, Dried Plump Cherries and Pineapple Served in a Lemon Marshmallow Crème Sauce

Country Greens with Granny Smith Apples, Plum Dried Cranberries, Ale Soaked Apricots, Bleu Cheese Crumble and Honey Glazed Walnuts served with a Raspberry Vinaigrette

Greek Salad with Hearts of Romaine, Roma Tomato, Feta Cheese, Kalamata Olives, & Cucumber with a Balsamic Vinaigrette Dressing

Rainbow Beet Salad with roasted red & yellow beets, with mandarin orange segments, jicama & Chevre cheese over mixed spring mix & romaine with a blood orange Vinaigrette

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Fall & Winter Holiday Menu
Desserts

Our Special Homemade Bread Pudding

Served with Warm Whiskey Vanilla Sauce

4.95 per serving

Whole Cheesecakes

***Pumpkin Praline**

Pumpkin spice cheesecake decorated with caramel pecan pieces, Heath Toffee candy and a dollop of whipped cream sits on a vanilla cookie crust

16 slice = 69.95

***Gingerbread Chocolate**

All Chocolate cheesecake flavored with ginger spice on a gingersnap cookie crust. Decorated with chocolate ganache glaze and topped with chocolate gingerbread men

14 slice = 59.95

***White Peppermint Chocolate**

White chocolate peppermint cheesecake with a chocolate crumb crust topped with white chocolate glaze

16 slice = 59.95

Egg Nog

NY Cheesecake with fresh Egg Nog topped with whipped cream decoration and Nutmeg

16 slice = 59.95

Apple Caramel Cheesecake

Rich Apple and cinnamon cheesecake on a graham cracker crust topped with caramel streusel

16 slice = 79.95

Cranberry Apple Cheesecake

Combination of cranberries and apples swirled in a delicious cheesecake on graham cracker crust

16 slice = 86.95

Whole Tarts

***Bourbon Pecan Pie**

Toasted pecan halves on a pecan filling with the smooth flavor of Jim Beam Bourbon

14 Slice = 79.95

***Cranberry Mascarpone Tart**

Chocolate Crust with mascarpone custard and cranberry & ginger on top

14 Slice = 69.95

***Chocolate Pecan Tart**

Tart shell filled with bittersweet chocolate custard topped with pecan halves and pieces

12 Slice = 69.95

***Apple Cheese Tart**

Scalloped buttery pastry crust filled with sweetened cream cheese and layered with fresh apples, brandy & Cinnamon

12 Slice = 69.95

Flourless Chocolate Torte

Rich Chocolate Torte with Fresh Raspberries, Blackberries Drizzled with Grand Marnier Crème

14 slice = 82.95



Fall & Winter Holiday Menu

Whole Cakes

*Caramel Pecan Fudge Cake

Ultimate combination of rich chocolate mousse cake, topped with pecans, swirls of caramel and milk chocolate

14 slice = 65.95

*Raspberry Chocolate Yule Log

Raspberry filling with chocolate mousse cake is blanketed in white icing and decorated with sugared holly leaves

12 slice = 66.95

*Chocolate Ganache Yule Log

Chocolate ganache filling with chocolate mousse cake is blanketed in chocolate icing and decorated with sugared holly leaves

12 slice = 66.95

Lemon Layer Cake

Three-layer cake filled with lemon curd and fresh lemon custard, topped with cream cheese frosting and white chocolate curls

14 slice = 82.95

*Chocolate Peppermint Cake

Three layers of chocolate cake and peppermint butter cream. Topped with handmade peppermint chocolate curls

14 slice = 84.95

*Neapolitan Cake

Three layers of chocolate Mousse, Strawberry Mousse and White Mousse. Topped with whipped cream and chocolate sprinkles

14 slice = 85.95

Whole Pies

Apple, Pumpkin or Sweet Potato

Served with Fresh Whip Cream

8 slice = 28.95

Holiday Dessert Bars

*Peppermint Brownie

Moist chocolate brownie studded with red & white peppermint candies for a chocolate mint sensation

1.95 each

*Gluten Free Brownie

Rich chocolate cake like brownie topped with chocolate pieces

1.95 each

*Cranberry Coconut Bar

Moist coconut and juicy cranberries make a delightful and refreshing bar

1.95 each

*Pumpkin Cobbler Bars

Shortbread crust, pecan pieces and a pumpkin pie filling with a brown sugar topping

2.45 each

*Pumpkin Spice Coffee Cake Squares

Pumpkin Spice cake is topped with vanilla sugar glaze

2.25 each

*Egg Nog Bar

Decadent Egg Nog cheesecake with a hint of rum on a shortbread crust

2.45 each

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Petit Desserts Minimum of 35 per item

Cheese Cake Lollipops

Cherry Pink Cashmere, Toffee Chocolate Crunch & Peanut Butter Dreams

1.95 each

Chocolate Coconut Macaroon

Chewy, moist and sweet chocolate dipped in icing

1.95 each

***Cherry Pistachio Biscotti**

A must have holiday Biscotti with a gentle splash of rum

1.95 each

***Mixed Holiday Sugar & Shortbread Cookies**

An assortment of Stars, Trees, Bell, Snowman, Candy canes, Angels, Reindeer & Shortbread Boys
Sugar sprinkled and White Chocolate Dipped

2.25 each

***Holiday Mini Cupcakes**

An assortment of Chocolate Ganache, Vanilla Bean, Orange Cranberry, Red Velvet and Chocolate Mint

2.95 each

Fresh Fruit Tarts

Fresh Fruit on Custard in Pastry Tart

3.25 each

***Mini Chocolate Mint Petit Fours**

Dark Chocolate Mint with moist cake with mint crème made with real mint oil, blanketed in dark chocolate

1.95 each

***Fancy Christmas Petit Fours**

Assortment of Dark Chocolate w/ Candy Canes & Poinsettia's, White Chocolate Christmas Trees & Snowmen, Chocolate Santa's & Christmas Ornaments

3.25 each

***Holiday Mini Pies**

Apple Pear, Pumpkin, Pecan and Pear & Berries

3.85 each

***Mini Holiday Assortment**

Pumpkin Cheesecake, White Chocolate Espresso, Key Lime Cranberry, Chocolate Ganache and Cranberry Apple tart

3.25 each

***Red Velvet Whoopie Pie**

Bite sized Red Velvet Cake & Cream Cheese Filling

2.95 each

***Chocolate Whoopie Pie**

Bite sized chewy Chocolate Treat filled with Chocolate Cream

2.95 each

Sea Salt Caramel Cupcake

Topped with creamy icing and caramel drizzle with Holiday Decoration

3.25 each

Chocolate Pots de Crème – For Staffed Events Only

Layers of Chocolate Truffle & Butter Scotch Cream Finished with a Dollop of Fresh Whipped Cream

3.95 each

Orange Crème Brulee – For Staffed Events Only

Sinfully rich Crème Brulee with Orange Essence and a Caramelized Sugar Crust in a Demitasse Cup with a Candied Orange Rind Garnish

3.95 each

Mini Apple Crisps – For Staffed Events Only

Layers of cinnamon spiced apples topped with streusel and vanilla bean whip in a mason jar

3.95 each



Fall & Winter Holiday Menu

Refreshments

Cold Drinks

Pomegranate and Cherry Sparkling Punch
Homemade Holiday Fruit Punch with Oranges and Lemons
Eggnog with Nutmeg and Whipped Cream

2.95 per guest

Hot Drinks

Homemade Hot Apple Cider simmered with Cloves and Cinnamon Sticks
Homemade Hot Chocolate with a Peppermint Candy Cane and served with Whipped Cream
Fresh Brewed Coffee with Flavored Syrups and served with Freshly Whipped Cream

2.95 per guest

Assorted Canned and Bottled Cold Drinks

An Assortment of Pepsi and Coke Products (Diet and Regular) on ice
Assorted Waters and Fruit Flavored Crystal Geysers on ice

1.95 per guest

Full Service Bar

We are proud to present a full bar service that includes...

Hosted Full Bar Service

Packages include Reserve, Top Shelf, Premium, Moderate, and Economy
Imported Wine and Beer Bar; California Wine and Beer Bar; Wine, Beer and Soft Drinks; Picnic Service

Special Selections and Upgrades

Espresso Service, Wine Tasting, Wine Pairings, Martini Bar, Non-Alcoholic Bar, Smoothie/Juice Service

No Host Bar Services

Packages include Sponsored, Premium, Moderate, Economy and Beer/Wine
All bar services include a choice of handcrafted bars, and use disposable cups and cocktail napkins,
ice and service. Glassware is available at an additional charge.

Pricing on all bars varies per event, time frame, and number of guests. Please call for current prices.



Rentals

China

Several styles of china are available for rent
We have everything from gold rim to silver band, to square white plates and many more
10 1/2" Dinner Plates
9" Dinner Plates
7 1/2" Salad & Dessert Plates
5 1/2" Bread & Butter Plates

Flatware

Several Styles of silverware and stainless are available
From simple Chateau stainless to beautiful Gold, and Heavy Silver
Dinner Knife
Dinner Fork
Salad Fork
Dessert Fork

Glassware

Several styles of glassware are available
8 1/2 ounce Wine Glass
10 1/2 ounce Water Glass
16 ounce Iced Tea Glass
Champagne Flute

Linen

Napkins
120" Round Linen
130" Round Linen
6' Table Drapes
8' Table Drape
10' Table Runners

Table & Chairs

A large assortment of tables from round, square, tall cocktail, and serpentine are available for rent, and range in price. We also offer a large variety of chairs from folding Samsonite to Padded Wood chairs to Chivari's and more for rent. Please call for current prices.

We suggest one-week minimum notice on rentals to guarantee availability.

There is a **minimum 48 hours cancellation notice required on all rentals or you will be charged the full price of the rental.** Any changes (add-ons) to orders must be done within 48 hours of your event. Customers will be responsible for replacement cost of any lost or damaged items. We charge an 18% fee for rental management. (All rental equipment, such as tables and chairs, require set up by our staff and appropriate fees are charged.) Please call our Special Event Department for further information.



Policies

This Holiday Menu and has certain minimum requirements.

Some events **require** labor, in addition to other operational charges. Labor/staffing charges are based on logistics and the scope of the event. Place your order as far in advance as possible to insure your needs are met. All items on this menu require at least one week's notice.

CANCELLATION

Events (Orders) cancelled less than (14) working days prior to event will result in a charge of 50% of the event total.
Events (Orders) cancelled less than (5) working days prior to event will result in a charge of 75% of the event total.
Events (Orders) cancelled 24 hours or less prior to the day of your scheduled event will result in a 100% charge of the event total.

SET UP

Holiday events include compostable plates, utensils & paper napkins. We provide a linen tablecloth, for the buffet table. (Multiple station events that require extra linen are charged according to the needs of the event). Special Events are subject to an 18% Operations Fee. *China plates, silverware, linen napkins and "guest" table linens are available and suggested for an additional fee. ***China or glass for any event requires staffing.** (See Rental Pg) There is no charge for the use of Checkers equipment (chaffing dishes, bowls, utensils, baskets) used on our buffets. Full replacement cost will be charged for any lost or damaged equipment.

PICK UP

Pick up of equipment on any weekday event that was drop off is scheduled for 2 to 3 hours after delivery, unless other arrangements are made with our scheduling department. Please ensure that all of our items are available for pick up at this time. NOTE: In compliance with Health code Regulations, our insurance requirements and liability;

pick up includes the removal of all leftover food that was set out at our arrival. Please remove and refrigerate any items that you wish to keep **BEFORE** our driver arrives. **We will ONLY be able to leave non-perishable items.**

SERVICE STAFF

Whether it's a formal or a casual occasion, Checkers has professional servers to assist with your event. Servers are required for most events on this menu that are considered large, in-home events, serving with glassware or china require extensive load-in by Checkers. We charge a minimum of 35.00 per hour per server, for a minimum time frame of 6 hours, portal to portal. Over 8 hours is 45.00 per hour per server. The number of servers needed per event will be determined by our Special Event Coordinators, and is based on the complexity and other aspects of each individual event.

OFF PREMISE CHEF

Professionally trained chefs are available for tableside cooking and carving stations at 40.00 per hour (4 hour minimum that includes set up and breakdown) Chefs are subject to availability.

RENTALS AND DECOR

China, glassware, silverware, linen and floral arrangements & decor are available at additional rental prices and fees. Rentals may be in limited supply during the busy seasons. Please order early to insure your needs are met. All last minute changes to existing orders will be subject to availability.

BOOK YOUR HOLIDAY EVENT TODAY

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