

Choura

V E N U E S E R V I C E S

Our Holiday Menu

Ask us about Specialty Linens, Overlays, Table Runners, Chair Covers, Chiavari Chairs, Lounge Furniture, Up-Lighting, Specialty Decor and More!

Add 21% production fee and applicable sales tax to all menus

Breakfast

All Packages Include

Choice of White, Black or Ivory Linens for all Tables, Selection of Napkin Color(s), All China, Glassware & Flatware, and Uniformed, Professional Staff.

Buffet Breakfast | \$30.00/person | **Served Breakfast** | \$33.00/person

Breakfast beverage service includes orange juice, regular and decaf coffee, and iced water. *30 guest minimum; \$150 Fee applies if minimum is not met.*

Select One

- Cinnamon Carrot Pancakes - Maple Cream Cheese Frosting
- Banana Fosters Pancakes - Candied Pecan Maple Syrup Warm
- Cinnamon Rolls - Cream Cheese Frosting
- Zucchini Bread Loaf - Brown Sugar Crumble

Select One

- Scrambled Eggs
 - with cheese
 - with chorizo
 - with vegetables

Select One

- Hash Browns
- Country Potatoes - Peppers & Onions
- Skillet Potatoes - Ortega Chiles, Cumin & Onions
- Sweet Potato Hash (*add \$0.75 per person*)

Select One

- Bacon
- Sausage Links
- Sausage Patties
- Turkey Sausage Links (*add \$1.00 per person*) Turkey
- Bacon (*add \$1.00 per person*)
- Morning Star Veggie Patties (*add \$1.00 per person*)

Culinary Breakfast Enhancements

Attendant Required; additional labor fees apply.

Sweet Crepe Bar

Apple Cinnamon, Berries, Nutella & Bananas, Cinnamon Sugar, Whipped Cream, Slivered Almonds, Powdered Sugar

Add \$13
per person

Savory Crepe Bar

Eggs with Spinach, Mushrooms, & Swiss Fondue Sauce; Chicken with Sundried Tomatoes, Basil, & Sundried Tomato Cream Sauce; Roasted Vegetables with Feta Cheese

Add \$14
per person

Waffle Bar

Berries, Banana, Bacon Bits, Chocolate Chips, Whipped Cream, Syrup, Butter, & Powdered Sugar

Add \$11
per person

Omelet Bar

Cheddar, Feta, Mushroom, Spinach, Diced Tomato, Peppers, Onions, Scallions, Ham, Bacon, & Sausage

Add \$14
per person

Carving Station *(Select One)*

- Herb Roasted Prime Rib with Horseradish Cream & Au Jus
- Turkey Airline Breast with Cranberry Relish & Sage Gravy
- Smoked Pitt Ham with Honey Clove Orange Glaze & Ground Mustard

Add \$15
per person

Juice Bar

Carrots, Apples, Celery, Cucumber, Kale, Spinach, Beets, & Pineapple

Add \$8
per person

Mimosa Station

Champagne & Assorted Fruit Juices

Add \$7
per person per hour

Appetizers

To Start

Displayed - *A la Carte*
\$4.50 per person

Domestic Cheese Platter

Domestic Cheese, Dried Fruit, Roasted Rosemary Nuts, & Assorted Crackers

Gourmet Cheese Platter

Gourmet Cheese, Dried Fruit, & Roasted Rosemary Nuts. Add Assorted Crostinis & Crackers (*Add \$1.50 per person*)

Fruit Platter

Assorted Seasonal Melon & Berries

Vegetable Crudités

Herb Ranch Dip

Antipasto Platter

Assorted Cured Meats, Marinated Artichoke Hearts, Assorted Olives, & Roasted Peppers

Roasted Garlic Hummus

Served with Pita Chips. Add Grilled Vegetables (*Add \$2.00 per person*)

Cold Hors D'oeuvres

Chilled and ready to eat. *A la Carte.*
\$5.00 per person for Tray Passed or
\$5.50 per person for Displayed

Antipasto Skewers

Cherry Tomatoes, Olives, Marinated Artichoke Hearts, & Bocconcini Mozzarella

Chopped Heirloom Tomato Salad

Baby Arugula, Crushed Pistachios, Goat Cheese, Basil & Dijon Vinaigrette on Endive Spear [*tray passed only*]

Sesame Crusted Goat Cheese

on Wonton Crisp

Ahi Poke

Tuna, Soy Sauce, Black Sesame Seeds, and Scallions on a Wonton Crisp [*tray passed only*]

White Fish Ceviche

on Tostada Round

Grilled Peach Crostini

Balsamic Glaze, Goat Cheese & Honey Drizzle

NY Steak Crostini

Caramelized Onions & Gorgonzola Cream

Open Faced NY Steak Sandwich Bite

Arugula & Spicy Aioli

Jumbo Shrimp

Cocktail Sauce & Lemon Wedges *(Add \$1.50 per person)*

Grilled Shrimp

Thai Chili Sauce *(Add \$1.50 per person)*

Pan Seared Ahi

Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli

Fresh Spring Rolls

Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin

Caprese Skewers

Cherry Tomato, Bocconcini Mozzarella, Fresh Basil, & Basil Pesto

Roasted Artichoke Crostini

Fennel Herb Goat Cheese

Avocado Kale Toast

Lemon, Olive Oil, Salt & Pepper

Warm Hors D'oeuvres

Warm and ready to eat. *A la Carte.*
\$5.00 per person for Tray Passed or
\$5.50 per person for Displayed

Homemade Meatballs

Select One: Teriyaki, Turkey, or Italian

Buffalo Chicken Drumettes

Served with Ranch Dressing

Crispy Chicken Egg Rolls

Served with Sweet + Sour Dipping Sauce

Pork & Shrimp Egg Rolls

Served with Sweet Chili Hoisin Sauce

Chicken Satay

Select One: Served with Spicy Peanut Sauce, Tikka Masala Sauce, or Teriyaki Pineapple

Spanakopita

Flaky Phyllo Stuffed with Spinach & Feta Cheese

Sicilian Stuffed Mushrooms

Sicilian Sausage & Cheddar

Yucatan Beef Empanadas

Served with Avocado Crème

Mini Beef Wellington

Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Lump Crab Cakes

Served with Cilantro Lime Aioli or "Ole Bay" Aioli *(Add \$1.50 per person)*

Mongolian Beef Skewers

Grilled Scallions

Short Rib Quesadilla

Served with Chipotle Crème

Soup Shooter

Select One: Tomato Bisque, Butternut Squash, or Mushroom Cream

Angus Beef Slider

Bleu Cheese & Port Wine Pickled Onions *(Add \$1.00 per person)*

Tikka Masala Taco

Chicken Tikka Masala, Cilantro & Cucumber Raita *[tray passed only]*

Italian Surf & Turf

Shrimp Scampi and Italian Sausage Bite

Lobster Corndogs

Served with Green Peppercorn Aioli *(Add \$1.50 per person)*

Thai Chicken Lettuce Wraps

Asian Inspired Diced Chicken on an Endive Spear *[tray passed only]*

Arancini Riso (Fried Risotto Balls)

Lemon Zest, Pancetta & Mascarpone Cheese

Mini Quiche

Bacon, Caramelized Onions, Fresh Herbs & Gruyere Cheese

Bacon Wrapped Shrimp *(Add \$1.50 per person)*

Bacon Wrapped Scallops *(Add \$1.50 per person)*

Wild Mushroom Crostini

with Fresh Thyme & Shaved Parmesan

Potstickers

Meat OR Vegetarian

Main Courses

Served Meals. All entrées include homemade rolls & butter, one gourmet salad, one starch, one vegetable, & one dessert. Beverage service includes coffee, iced water, and iced tea or lemonade. For split menu (*Add \$3.00 per person*). For buffet, choose additional salad & entrée.

Served – Lunch \$46.00 | Dinner \$55.00

Buffet – Lunch \$51.00 | Dinner \$60.00

Choose one.

Choose two options for a duet plate (*Add \$4.00 per person*).

Spiced Chili Encrusted Turkey Breast

Sweet Chili Sauce

Roasted Turkey Breast

Herb Turkey Gravy & Orange Cranberry Sauce

BBQ Beef Brisket

French Onion Demi-Glace

Jalapeño Bacon Encrusted Pork Loin

Papaya Relish OR Mango Chutney

Bone-In Chicken Breast

French Onion Demi-Glace

Spiced Fennel Dusted Chicken Breast

Orange Cranberry Sauce

Prime Rib of Beef

Honey-Chipotle Glazed with Spiced Au Jus (*Add \$15.00 per person*)

Filet Mignon

Red Wine Plum Sauce (*Add \$15.00 per person*)

Vegetarian Options

Pasta Primavera Penne Pasta with Roasted Vegetables and tossed in a White Wine Cream Sauce	<i>Included</i>
Eggplant Parmesan Parmesan Panko Crusted Eggplant with Provolone & Basil Marinara Sauce	<i>Included</i>
Grilled Portobello Mushroom Cap Filled with Roasted Vegetables and topped with a Tomato Coulis (<i>Vegan & Gluten Free</i>)	<i>Included</i>
Roasted Butternut Squash Stuffed with Roasted Vegetables and Topped with a Balsamic Glaze (<i>Vegan & Gluten Free</i>)	<i>Included</i>

Other Options

Kids Meals <i>Ages 3-11</i> Chicken Strips, Macaroni & Cheese, French Fries, Fresh Fruit & Juice OR Smaller Portion of Adult Meal	\$23.00 <i>per person</i>
Vendor Meals Chef's Choice	\$27.00 <i>per person</i>

Carving Station Enhancement

Attendant Required; additional labor fees
apply.

Spiced Rub Pork Loin Ancho Chile Demi & Avocado Corn Relish	\$11.00 <i>additional per person</i>
Turkey Airline Breast Cranberry Relish & Sage Turkey Gravy	\$11.00 <i>additional per person</i>
Smoked Pitt Ham Honey Clove Orange Glaze & Ground Mustard Herb	\$11.00 <i>additional per person</i>
Herb Roasted Prime Rib of Beef Horseradish Cream & Au Jus	\$14.00 <i>additional per person</i>
Peppercorn Crusted Beef Filet Béarnaise & Bordelaise Sauce	\$15.00 <i>additional per person</i>
Pig Lechon Extra Large 70lb Pig	\$700 <i>per whole</i>

Salad

Select One.

Tossed Green

Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

Included

Spinach

Smoked Bacon, Mushrooms, Goat Cheese, & Caramelized Onion Bacon Vinaigrette

Included

Spring Mix

Candied Walnuts & Pecans, Feta, & Balsamic Vinaigrette

Included

Angel Hair Pasta

Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette

Included

Antipasto

Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing

\$1.00
additional per person

Caesar

Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing

Included

Starch

Select One.

Yukon Gold Mash

Included

Cheddar Leek Mash

Included

Candied Sweet Potato

Included

Sweet Potato Mash

Included

Roasted Sweet Potatoes

Included

Apple Sausage Stuffing

Included

Vegetable

Select One.

Vegetable Ratatouille	<i>Included</i>
Roasted Brussel Sprouts	<i>Included</i>
Glazed Carrots	<i>Included</i>
Root Vegetable Hash	<i>Included</i>
Green Bean Casserole	<i>Included</i>
Baby Vegetable Medley	<i>Included</i>

Dessert

Select One.

Cinnamon Apple Tart	<i>Included</i>
Pumpkin Cheesecake	<i>Included</i>
Spiced Carrot Cake with Kahlua Cream Cheese Frosting	<i>Included</i>
Chocolate Chip Bread Pudding with Peanut Butter Creme Anglais	<i>Included</i>
Petite Fours	\$1.00 <i>additional per person</i>

Live Cooking Stations

Attendant Required; additional labor fees apply. Minimum 25 people.

Mashed Potato Bar

\$14.00
per person

Select Two

- Red Bliss Mash
- Cheddar & Chive Mash
- Wasabi Mash
- Garlic Mash
- Sweet Potato Mash

Select Two

- Garlic Chive Butter Shrimp (*Add \$1.50 per person*)
- Shredded Rotisserie Chicken
- Beef Short Ribs
- Sautéed Mushrooms
- Chili
- BBQ Brisket

Includes All

- Sharp Cheddar
- Smoked Bacon Bits
- Sour Cream
- Whipped Butter
- Blue Cheese Crumbles
- Shoe-String Onions
- Scallions

Mac n' Cheese Martinis

\$13.00
per person

Select Two

- Cheddar Cheese Sauce
- White Cheddar
- Brown Ale Bacon Cheddar
- Swiss Chive Roasted Garlic

Select Two

- Shredded Rotisserie Chicken
- Chili
- BBQ Brisket
- Sautéed Mushrooms
- Beef Short Ribs

Includes All

- Sharp Cheddar
- Sour Cream
- Smoked Bacon Bits
- Scallions
- Shoe-String Onions

Taco Experience

\$12.00
per person

Select Two

- Carne Asada
- Pollo Asado
- Carnitas
- Barbacoa
- Chorizo

Includes All

- Cheese
- Sour Cream
- Salsa
- Cilantro
- Onion
- Corn -or- Flour Tortillas

Add Spanish Rice & Beans for \$3.00 per person

Chinese "To-Go" Cup

\$11.00
per person

Select Two

- Kung Pao Chicken
- Teriyaki Chicken
- Stir Fry Veggies
- Shrimp (*Add \$1.50 per person*)

Includes All

- Wonton Strips
- Scallions
- Roasted Peanuts
- Toasted Sesame Seeds
- Sriracha
- Soy Sauce

Slider Station

\$11.00
per person

Select Two

- Kahlua Pulled Pork on Hawaiian Roll
- Angus Beef w/ Caramelized Onions & Blue Cheese
- Blackened Chicken w/ Honey Mustard & Swiss
- Southwest Black Bean w/ Pepperjack & Guacamole

Includes All

- Cheddar
- Lettuce
- Tomato
- Onion
- Pickles
- Thousand Island
- Ketchup
- Mustard
- Mayo

By The Sea

\$13.00
per person

Included

- Butter Bowtie Pasta w/ Shrimp Scampi

Toppings

- Crushed Red Pepper Flakes
- Parmesan Cheese

Butcher Shoppe

\$12.00
per person

Included

- Carved Tri-Tip Sliders | Spicy Aioli & Micro Arugula on Toasted Asiago Rolls

**Any Add-On Add \$2.50 per person

Sweets



Sweet Tooth

Sweet Tooth Treats

Served or Displayed - A la Carte

\$4.00
per person

- Assorted Dessert Bars - Lemon & Pecan
- Tres Leches Cake
- Gourmet Homemade Pie - Caramel Apple or Chocolate Mousse
- Mini Bundt Cakes - Carrot Lemon or Chocolate
- Mini Cupcakes - PBJ Lemon Chocolate Red Velvet Vanilla or Mint Chocolate Chip
- Individual Fruit Tarts
- Tuxedo Trifle Mousse Cake - Chocolate Cake Layered with Vanilla Mousse and Chocolate Shell
- Cheesecake - Traditional New York with Seasonal Berries or Cookies and Cream with Oreo Crust
- Cinnamon Apple Tart - with Fresh Whipped Cream
- Dolce Italiano - Hazelnut Macaroons & Mini Chocolate Chip Cannolis
- Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar
- Churros - with Caramel Sauce
- Chocolate Tartlet - with Salted Caramel
- Petite Fours - *Add \$1.00 per person*

Custom Dessert Bar

Displayed.

3 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$8.00
per person

4 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$10.00
per person

5 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$12.00
per person

Sweet Stations

Float Home Station

Attendant Required; additional labor fee applies

\$4.00
per person

Select Two Soda Flavors
(served with Vanilla Ice Cream)

- Root Beer
- Orange
- Grape
- Coke

Churro Station

Attendant Required; additional labor fee applies

\$6.00
per person

Includes All

- Vanilla Ice Cream
- Chocolate Sauce
- Caramel Sauce

Chocolate Fountain

Warm Belgium Chocolate cascades off a three-tier fountain, specially designed for fondue.
Minimum 25 people.

\$350
rental fee
-
\$8.00-\$11
per person

Includes

- Three Hour Fountain Rental
- 20lbs of Belgium Chocolate (choice of dark, semisweet, milk, or white)
- Round, Skirted Table
- Napkins, Mini Plates, & 8in Skewers

Dipping Items

- Choose Three for \$7.50 *per person*
- Choose Four for \$9.00 *per person*
- Choose Five for \$10.00 *per person*

Choice of

- Cheesecake Bites
- Brownie Squares
- Strawberries
- Apples
- Oreo Cookies
- Caramel
- Bananas
- Peanut Butter Balls
- Nutter Butter Cookies
- Shortbread Cookies
- Snicker Pieces
- Pretzel Rods
- Cream Puffs
- Pineapple
- Rice Krispie Treats
- Graham Cracker Squares
- Coconut Macaroons
- Coconut Balls
- Biscotti
- Marshmallows

Drinks

By The Gallon

HOT - (15) 8 oz servings per gallon

Freshly Brewed Coffee	\$21
Freshly Brewed Decaffeinated Coffee	\$21
Hot Tea Service with Regular & Herbal Teas	\$21
Hot Chocolate	\$21
Hot Apple Cider	\$22

COLD - (15) 8 oz servings per gallon

Sparkling Punch	\$22
Lemonade	\$21
Orange Juice	\$21
Apple Juice	\$21
Cranberry Juice	\$21
Iced Tea with Sliced Lemon	\$21
Sweet Iced Tea (<i>minimum 2 gallons</i>)	\$22
Iced Water with Sliced Lemon	\$6

COLD - Individual & "On the Go" Portions

Canned Soda	\$2.00
Bottled Water	\$2.50
Individual Fruit Juice	\$3.00
Bottled Iced Tea	\$3.00

Wet Your Whistle

Beer

Domestic Beer	\$6
Import/Specialty Beer	\$7
Domestic Keg <small>Approximately 150 servings</small>	\$500
Import/Specialty Keg <small>Approximately 150 servings</small>	\$550

Wine

Wine by the Glass	\$7-\$8
Wine by the Bottle	\$24-\$36
Champagne by the Glass	\$8-\$10
Champagne by the Bottle	\$20-\$105

Mixed Cocktails

Well Brand	\$8
Call Brand	\$9-\$10
Premium Brand	\$10
Martinis	\$11

Non-Alcoholic

Bottled Water	\$3-\$5
Pellegrino Sparkling Water	\$4-\$6
Soft Drinks	\$3
Juices	\$2
Sparkling Cider	\$13 <i>per bottle</i>
Unlimited Sodas	\$4 <i>per person</i>
Corkage Fee	\$15 <i>per bottle</i>

Bars

Cash Bar

One bartender per 75 guests recommended

\$250
per bartender

Limited Hosted Bar

Bartender fee additional. \$500 minimum for flat-rate hosted bars. \$6 for each additional hour.

\$12-\$20
per hour, per person

- 1 hour for \$12 *per person*
- 2 hours for \$17 *per person*
- 3 hours for \$20 *per person*
- Limited Hosted Includes:
Domestic & Imported Beer, House Wine, Soft Drinks, and Mineral Water.

Hosted Bar

Bartender fee additional. \$500 minimum for flat-rate hosted bars. \$8 for each additional hour.

\$15-\$25
per hour, per person

- 1 hour for \$15 *per person*
- 2 hours for \$21 *per person*
- 3 hours for \$25 *per person*
- Hosted Bar Includes:
Well Drinks, Domestic & Imported Beer, House Wine, Soft Drinks, and Mineral Water.

Premium Hosted Bar

Bartender fee additional. \$500 minimum for flat-rate hosted bars. \$11 for each additional hour.

\$18-\$32
per hour, per person

- 1 hour for \$18 *per person*
- 2 hours for \$24 *per person*
- 3 hours for \$32 *per person*
- Hosted Bar Includes:
Call Drinks, Well Drinks, Domestic & Imported Beer, House Wine, Soft Drinks, and Mineral Water.

Drink Tickets

- Limited/Hosted Drink Tickets at \$10 each
- Premium Drink Tickets at \$12 each

CATERING AT THE CARSON CENTER

Choura

VENUE SERVICES

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