

**EXHIBIT "C"**

**SCHEDULE OF COMPENSATION**

**(MUST BE RETURNED WITH PROPOSAL SUBMITTAL)**

I. **Consultant shall perform the following tasks at the following rates:** *[Instructions to Proposers: Complete t below to submit Cost Proposals. Cost proposals submitted shall be all inclusive of services provided including all tax fees. Attach additional pages as needed.]*

**Catering Services Pricing**

<b>Menu Type (Breakfast, Dinner, Wedding etc.)</b>	<b>Menu Item</b>	<b>Price</b>
See attached Menus		

**Proposed Rates of Compensation to the City (must meet or exceed minimum required rates specified in Scope and Specifications)**

<b>Type</b>	<b>Percentage of Gross Sales (excluding taxes and gratuities)</b>
Alcoholic Beverages	30%
Food and Non-Alcoholic Beverages	22%
Rentals, excluding sales using outside contract Services	20%
Off-premises sales of food and beverages where Center Facilities are used by the contractor for storage, handling, and/or preparation	20%
Rentals where clients rent equipment, supplies, and/or other non-City furnishings, fixtures, and/or amenities directly from the contractor	10%
City Sponsored events and City-affiliated organizations	0%

**Discounts (must meet or exceed minimum required discounts specified in Project Scope and Specificatio**

Type	Discount Percentage
City Sponsored Events/Activities and City Affiliated Organizations	20%
Carson Residents for Food and Non Alcoholic Beverages	5%

**Rental Equipment Rates**

Equipment Type	Price (specify hourly and daily event rates, etc.)
Chiavari Chairs	\$5 per chair
Uplights	\$200 for 10 lights, per event
Lounge Furniture	\$500 for couch, table & 10 chairs, per event

# Choura

V E N U E   S E R V I C E S

## Our Classic Menu

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

Add 22% production fee and applicable sales tax to all menus

# Breakfast & Brunch

---

## Served Breakfast

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

### Cinnamon French Toast

Two Slices Texas Toast, Scrambled Eggs & Bacon or Sausage, Maple Syrup, & Powdered Sugar

**\$24**

*per person*

### The All American

Scrambled Eggs with Cheese, Choice of Bacon, Sausage or Ham, Hash Browns, & Fresh Fruit

**\$24**

*per person*

### Traditional Benedict

Two English Muffins Topped with Canadian Bacon, Poached Eggs, & Chipotle Hollandaise Sauce (*vegetarian option available upon request*)

**\$24**

*per person*

### Fried Chicken & Waffles

Buttermilk Brined, Oven Fried Chicken on top a Belgian Waffle & Chipotle Syrup

**\$24**

*per person*

### Breakfast Croissant

Open-faced Croissant with Scrambled Eggs, Cheddar Cheese, & Canadian Bacon. Served with Fresh Fruit

**\$24**

*per person*

### Mexican Scramble

Scrambled Eggs with Pico de Gallo & Chorizo, Tortillas and Choice of Bacon or Sausage

**\$24**

*per person*

**\*\*Substitute Turkey Bacon or Sausage for additional \$1.50 per person.**

**\*\*Substitute Egg Whites for additional \$1.50 per person**

# Breakfast Buffet

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

## Continental Breakfast

Assorted Breakfast Breads, Mini Muffins & Mini Danish

**\$17**  
*per person*

## Deluxe Continental

Assorted Breakfast Breads, Mini Muffins & Fresh Fruit

**\$19**  
*per person*

## Healthy Continental

Fresh Fruit, Individual Yogurts, Granola & Assorted Breakfast Breads

**\$20**  
*per person*

## *Build Your Own Breakfast Buffet*

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

### Scrambled Eggs (*Select One*)

- With Cheese
- With Chorizo
- With Vegetables

**\$23**  
*per person*

### Side 1 (*Select One*)

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

### Side 2 (*Select One*)

- Thick-Cut Bacon
- Sausage Patties
- Sausage Links
- Turkey Sausage Links (*Add \$1.50 per person*)
- Turkey Bacon (*Add \$1.50 per person*)
- Morning Star Veggie Patties (*Add \$1.50 per person*)

### Side 3 (*Select One*)

- Breakfast Breads
- Mini Muffins
- Petite Croissants
- Zucchini Bread

# Brunch Buffet

Brunch beverage service includes orange juice, regular and decaf coffee, and iced water. *50 guest minimum; \$150 Fee applies if minimum is not met. Have our Brunch Buffet for Dinner for an additional \$5.00 per person.*

## The Standard

Fresh Fruit, Assorted Breakfast Breads, Country Potatoes, Oven Fried Chicken w/ Gravy, Bacon, Sausage, Scrambled Eggs w/ Chives & Cheese, Build Your Own Salad Bar, & One Culinary Enhancement below (food only).

**\$35**  
*per person*

# Culinary Breakfast Enhancements

\$150 per attendant. One attendant per 50 guests recommended

## 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 \$14**  
*per person*

## Chicken & Waffles

Homemade Macaroni & Cheese, Fresh Fruit, Warm Maple Syrup & Butter. *\*Available for breakfast & lunch only*

**Add \$16**  
*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*

## Breakfast Sides

### COLD - Individual Breakfast Sides

- Whole Fresh Fruit (bananas, oranges & apples) *\$2 each*
- Individual Yogurts *\$3 each*
- Individual Juices *\$3 each*
- Individual Milk *\$3 each*

### A La Carte Bakery Items

*Items are sold by the dozen unless otherwise noted*

- Plain Croissants with Butter & Jelly *\$30*
- Assorted Mini Danishes *\$25*
- Assorted Gourmet Muffins *\$27*
- Assorted Bagels with Butter, Jam & Cream Cheese *\$15*
- Assorted Breakfast Breads (12 pieces) *\$25*

# 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

### **Deviled Egg Halves**

### **Roasted Artichoke Crostini**

Fresh Lemon, Fennel, Herbed 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

### **Chicken Drumettes**

Choose Two Sauces: Lemon Pepper | Spicy Buffalo | BBQ | Teriyaki

### **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

# Platters

*Serves 25 guests unless noted otherwise*

<b>Assorted Wrap Sandwiches (per 25 pieces)</b> Chicken, Caesar, BLT, Grilled Vegetables	<b>\$80.00</b>
<b>Mini Bun Sandwiches (per 25 pieces)</b> Turkey, Ham & Roast Beef	<b>\$80.00</b>
<b>Condiments Tray (per 25 sandwiches)</b> Lettuce, Tomato, & Cheese	<b>\$35.00</b>
<b>Super Deluxe Mini Bun Sandwiches (per 25 pieces)</b> Egg Salad, Chicken Salad, & Tuna Salad	<b>\$100.00</b>
<b>Open House Special (20 person minimum)</b> <ul style="list-style-type: none"><li>• Mini Bun Sandwiches - Roast Beef, Ham, &amp; Turkey</li><li>• Vegetable Crudite</li><li>• Gourmet Cheese &amp; Cracker Display</li><li>• Fresh Fruit Platter</li><li>• Meatballs - Choose One: Teriyaki, Turkey, or Italian</li><li>• Chicken Wings - Choose One: Lemon Pepper, Spicy Buffalo, BBQ, or Teriyaki</li><li>• Salads - Choose Two: Tossed Green, Tri-Color Pasta, Red Bliss Potato, Macaroni, Caesar, and Fresh Fruit</li></ul>	<b>\$20.00</b> <i>per person</i>
<b>Crispy Tortilla Chips &amp; Salsa</b>	<b>\$40.00</b>
<b>Crispy Tortilla Chips, Guacamole &amp; Salsa</b>	<b>\$50.00</b>

# 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 (*Add \$3.00 per person*).

---

## The Standard

Choose one.  
\$30.95 for Lunch and \$33.95 for Dinner *per person*.  
Choose two options for a duet plate (*Add \$3.00 per person*).

### Lemon Rosemary Chicken

Bone-in Chicken Breast with Lemon Caper Beurre Blanc

### Chicken Parmesan

Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara Sauce

### Chicken Marsala

Bone-in Chicken Breast with Sautéed Mushrooms, Caramelized Onions, & Marsala Wine Sauce

### Beef Brisket

Fork Tender Roasted Beef Brisket with Natural Jus

### Spiced Pork Loin

Roasted Poblano Ancho Chile Demi

### Grilled Chipotle Lime Chicken

Grilled Airline Breast, Honey-Chipotle Lime Vinaigrette, Fresh Mango Salsa & Fresh Cilantro

### Asian Inspired Salmon

Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction (*Add \$1.50 per person*)

## The Grand Standard

Choose one.  
\$33.95 for Lunch and \$36.95 for Dinner *per person*.  
Choose two options for a duet plate (*Add \$4.50 per person*).

### Chicken Wellington

Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

### California Chicken

Grilled Chicken Breast with Balsamic Marinated Artichoke Hearts, Roma Tomatoes, Sun Dried Tomato, Kalamata Olives, Capers, Garlic, Toasted Pine Nuts & Fresh Basil

### **Beef Stroganoff**

Braised Filet Mignon Beef Tips, Mushrooms, & Demi Sauce

### **Bistecca**

Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil Vinaigrette

### **Red Snapper**

Served with Chipotle Cream & Roasted Poblano Chiles

### **Pistachio Crusted Mahi Mahi**

Served with Mango Relish

### **Coconut Crusted Salmon**

Served with Coconut Lychee Cream

### **Turf and Turf**

Chicken Grilled Breast & Herb Crusted Tri-tip with Rosemary Demi *(served meal only)*

## **The Choura Standard**

Choose one.

\$38.95 for Lunch and \$42.95 for Dinner *per person*.

Choose two options for a duet plate *(Add \$6.00 per person)*.

### **Classic Beef Wellington**

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

### **Braised Short Ribs**

Served with Aromatics & Chipotle Honey Jus

### **Chicken Cordon Bleu**

Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, & Classic Cheese Mornay Sauce

### **Chicken Florentine**

Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts, and Topped with a Parmesan Cream Sauce

### **Prime Rib**

Served with Green Peppercorn Demi *(MP)*

### **Filet Mignon**

Served with Béarnaise Sauce *(MP)*

### **Chilean Sea Bass**

Garlic Fennel Rubbed with Blood Orange Beurre Blanc *(MP)*

### **Spice Rubbed Halibut**

Served with Lemon Cilantro Crema *(MP)*

### **Land and Sea**

Petite Filet & Pan Seared Shrimp with Demi Glaze *(MP)*

### **Ribeye**

Pan Seared with Thyme, Bellini Onions, & Cabernet Demi *(Only Available for Dinner Service, MP)*

## Vegetarian Options

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

## Other Options

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

## Carving Station Enhancement

Chef Required; additional labor fees apply.

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

# Salad

Select One.

<b>Tossed Green</b> Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing	<i>Included</i>
<b>Arugula</b> Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette	<i>Included</i>
<b>Spinach</b> Smoked Bacon, Mushrooms, Goat Cheese, & Caramelized Onion Bacon Vinaigrette	<i>Included</i>
<b>Panzanella</b> Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing	<i>Included</i>
<b>Orzo</b> Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto	<i>Included</i>
<b>Angel Hair Pasta</b> Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette	<i>Included</i>
<b>Antipasto</b> Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing	<i>Included</i>
<b>Potato Salad</b> Red Potatoes, Capers, Smoked Bacon, Scallions, & Sweet Pickled Relish	<i>Included</i>
<b>Caesar</b> Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing	<i>Included</i>
<b>Spanish Caesar</b> Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan Cilantro Dressing	<i>Included</i>
<b>Black Bean</b> Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette	<i>Included</i>
<b>BLT</b> Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette	<i>Included</i>
<b>Spinach + Melon</b> Diced Watermelon, Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese, & Citrus Vinaigrette	<i>Included</i>
<b>Green Tea Soba Noodle</b> Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette	<i>Included</i>
<b>Spinach Citrus Salad</b> Spinach, Red Onions, Mandarin Orange, Toasted Pecans, Sesame Seeds, Feta Cheese with Orange Marmalade Vinaigrette	<i>Included</i>
<b>Boston Wedge</b> Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, & Ranch Dressing	<b>\$1.25</b> <i>additional per person</i>

**Caprese**

Field greens, Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, & Balsamic Vinaigrette

**\$1.25**

*additional per person*

**Deconstructed**

Romaine Lettuce, Pickled Onion, Candied Pecans, Bleu Cheese Crumbles, Heirloom Tomatoes & Bleu Cheese Dressing

**\$1.25**

*additional per person*

**Classic Cobb**

Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch

**\$1.25**

*additional per person*

**Starch**

Select One.

**Brown Rice**

*Included*

**White Jasmine Rice**

*Included*

**Wild Rice Pilaf**

*Included*

**Roasted Red Potato**

*Included*

**Scalloped Potatoes**

*Included*

**Sweet Potato**

*Included*

**Butter Quinoa**

*Included*

**Couscous**

*Included*

**Roasted Garlic Mashed Potatoes**

*Included*

**Cauliflower Mash**

*Included*

## Vegetable

Select One.

Vegetable Medley	<i>Included</i>
Ratatouille	<i>Included</i>
Baby Carrots	<i>Included</i>
Grilled Zucchini	<i>Included</i>
Grilled Bok Choy	<i>Included</i>
Spicy Green Beans	<i>Included</i>
French Green Beans	<i>Included</i>
Root Vegetable Hash	<i>Included</i>
Roasted Brussel Sprouts w/ Pancetta & Balsamic Glaze	<b>\$1.00</b> <i>additional per person</i>
Roasted Asparagus	<b>\$1.00</b> <i>additional per person</i>

## Dessert

Select One.

Chocolate Cake	<i>Included</i>
Lemon Cake	<i>Included</i>
Carrot Cake	<i>Included</i>
White Cake	<i>Included</i>
Apple Crisp	<i>Included</i>
Red Velvet Cake	<i>Included</i>
Tuxedo Cake	<i>Included</i>
Cheesecake	<b>\$1.50</b> <i>additional per person</i>



# Perfectly Packaged Buffet

All packages include homemade rolls and butter, coffee, iced tea & iced water. Please note, the Eats & Sweets Package only does not include homemade rolls and butter.

## Taste of Asia

Lunch

**\$33.95**

Dinner

**\$36.95**

### Salads – Select Two

- Chinese Chicken Salad - Chicken, Romaine, Thai Basil, Cucumber, Bean Sprout, & Toasted Sesame Vinaigrette
- Green Tea Soba Noodle - Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette
- Yum Yum Salad - Mixed Greens, Candied Pecans, Cherries, Crushed Pineapple, Shredded Coconut & Oriental Sesame Dressing

### Entrées – Select Two

- Orange Chicken - Crispy Chicken Tossed with Orange Zest & Chiles
- Spicy Kung Pao Chicken - Pan Fried Chicken with Dried Chile Pods, Scallions, Peanuts, Cilantro, Peppers, Onions, & Red Chile Sauce
- Beef + Broccoli - with a Sweet Soy Ginger Glaze
- Mongolian Beef - Sautéed Tender Beef with Scallions & Garlic
- Asian Salmon - Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction (*Add \$1.50 per person*)

### Sides – Select Two

- Pan Fried Noodles - with Bean Sprouts, Asparagus, Shiitake Mushrooms, & Bok Choy
- House Fried Rice - with Fresh Peas, Egg, Carrots, Scallions, & Fresh Herbs
- Vegetable Stir Fry - Assorted Vegetables Sautéed with Garlic, Ginger, Asian Herbs, & Sweet Soy Sauce
- Steamed White Rice (*brown rice available upon request*)

### Dessert – Select One

- Pineapple Upside-down Cake
- Almond Cookies

## Taste of India

Served with Naan Bread

Lunch

\$33.95

Dinner

\$36.95

### Salads – Select Two

- Tossed Green - Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing
- Cucumber Raita - Cucumber, Yogurt, Lemon, Garlic & Mint

### Entrées – Select Two

- Chicken Tikka Masala - Boneless Chicken Marinated with Cumin, Cardamom, Paprika, Cayenne, and Garlic & Served with Traditional Indian Tikka Masala Sauce
- Curry Chicken - Boneless Chicken with a Classic Indian Curry Sauce (*Add \$1.50 per person for Shrimp*)
- Vegetable Skewers - Choose Tikka Masala or Curry Sauce

### Sides – Select Two

- Basmati Rice
- Paneer Tikka - Stir Fried Vegetables with Curry Spice
- Dal Mahkni - Lentils, Onion, Garlic, Cumin & Cream

### Dessert – Included

- Chef's Choice

## South of the Border

Lunch

\$33.95

Dinner

\$36.95

### Salads – Included

- Black Bean - Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette
- Mexican Chopped Salad - Mixed Greens with Jicama, Radishes, Tomatoes, Crispy Tortillas Strips, & Spicy Chipotle Dressing

### Entrées – Select Two

- Beef or Chicken Fajitas - Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions, & Mixed Peppers (*Add \$4 per person for Shrimp*)
- Chicken Enchilada Casserole - Slow Roasted & Shredded with Mexican Spices, Homemade Red or Green sauce, & Cheese
- Pollo Asado - Marinated Chicken with Fresh Citrus, Cumin, Cilantro, Garlic, & Fresh Herbs (*Add \$3 per person for Carne Asada*)

### Sides – Included

- Mexican Rice
- Refried, Pinto, or Black Beans with Queso Fresco
- Corn or Flour Tortillas
- Homemade Salsa
- Sour Cream

### Dessert – Select One

- Tres Leches Cake
- Churros with Caramel

## The Southern/Backyard BBQ

Served with Homemade Cornbread and Honey Butter

Lunch

\$33.95

Dinner

\$36.95

### Salads – Select Two

- Old School Mac Pasta Salad - Julienned Vegetables & Garlic Mayo
- Mixed Greens - Candied Pecans, Dried Cranberries, Gorgonzola & Balsamic Vinaigrette
- Romaine Salad - Cornbread Croutons & Spicy Caesar Dressing
- Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch
- Cole Slaw - Shredded Napa Cabbage, Apples, Toasted Pecans, Fresh Citrus, & Spicy Dijon Vinaigrette
- Potato Salad - Yukon Potatoes, Fresh Capers, Bacon, Scallions, Sweet House-Cured Pickles with Classic Mayo Dressing

### Entrées – Select Two

- Maple Glazed Bone-In Chicken - Roasted with Fresh Herbs, Garlic & Tossed with a Chili-Maple Glaze
- Oven Fried Chicken - Buttermilk Brined Fried Chicken
- Simple Grilled Chicken - BBQ Sauce Served on the Side
- Smothered Chicken Breast - Airline Breast Pan Seared with Sausage Gravy
- Pork Tenderloin - Grilled, Glazed and Oven Roasted with a Bourbon BBQ Sauce
- Honey Glazed Ham - Roasted & Marinated in Dr. Pepper, Mustard & Pineapple with a Sweet Chili Glaze
- Roasted Beef Brisket - Fork Tender Brisket Served with Natural Jus
- Catfish - Cajun Cream Sauce
- Dirty South Ribs - Pork Ribs Featuring the Choura Signature Rub *(Add \$3.00 per person)*
- Blackened Salmon - Pan Seared with Choura's Special Blackened Seasoning, Fresh Lemon & Grilled Onions *(Add \$3.00 per person)*
- Tri Tip - Marinated with Fresh Herbs, Garlic, & Lemon *(\$100 Carver Required and Add \$3.00 per person)*

### Sides – Select Two

- The Mash - Yukon Gold Potatoes with Roasted Garlic, Sour Cream, & Scallions
- Corn on the Cob - Grilled with Smokey Chipotle Butter
- Mac + Cheese - Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives, & Crispy Bread Crumb Crust
- Baked Beans - Slow Baked with Caramelized Onions, Brown Sugar, & Smoked Bacon
- Braised Black Eyed Peas - Ham Hock & Roasted Garlic
- Super Dirty Rice - Smoked Paprika, Black Beans, Cumin & Caramelized Onions
- Collard Greens - Garlic, Onions, Bacon & Chicken Stock

### Dessert – Select One

- Apple Crisp *(top with a scoop of ice cream for \$1.50 per person)*
- Carrot Cake
- Chocolate Cream Pie

## Mambo Italiano

Lunch

\$33.95

### Salads – Select Two

- Orzo - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto
- Angel Hair Pasta - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette
- Caesar Salad - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing
- Antipasto Salad - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing *(Add \$1.00 per person)*

### Entrées – Select Two

- Chicken or Eggplant Parmesan - Parmesan Panko Crusted Chicken Breast or Baked Eggplant with Provolone & Basil Marinara Sauce
- Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan & Tomato Basil Vinaigrette *(Add \$1.25 per person)*
- Penne Pasta - Italian Sausage, Caramelized Onions, Roasted Peppers, & Rustic Basil-Alfredo Sauce
- Pasta Primavera - Garlic Butter Sautéed Seasonal Vegetables & White Wine Cream Sauce

### Sides – Included

- Vegetable Ratatouille - Grilled Zucchini, Peppers, Asparagus, & Roasted Baby Carrots Seasoned with Garlic-Basil Butter
- Fettuccine Olio di Burro - Pasta Tossed with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil and Parmesan Cheese

### Dessert – Included

- Coconut Macaroons & Mini Cannolis

Dinner

\$36.95

## Island Menu

Lunch

\$33.95

### Salads – Select Two

- Old School Style Macaroni Salad - Japanese Mayo, Carrot & Hawaiian Sea Salt
- Hawaiian Style Potato Salad - Pickles, Cucumber & Green Peas
- Yum Yum Salad - Mixed Greens, Candied Pecans, Cherries, Crushed Pineapple, Shredded Coconut & Oriental Sesame Dressing
- Broccoli Salad - Bacon, Pickled Onions, Dried Cherries, Pumpkin Seeds & Raspberry Vinaigrette

### Entrées – Select Two

- Teriyaki Chicken - Airline Breast Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil
- Huli Huli Chicken ("turn-turn" chicken) - Barbecued Chicken with "Huli-Huli" Sauce Made with Pure Hawaiian Brown Sugar Cane, Soy Sauce & Fresh Ginger
- Chicken Kale Moa - Airline Breast with Fresh Ginger, Curry & Coconut Milk
- Kailua Pulled Pork - Slow Cooked Pork Butt with Alaea Sea Salt & Aromatics
- Braised Short Ribs - Boneless Short Ribs Braised with Kecap Manis, Star Anis, Ginger & Garlic *(Add \$3.00 per person)*
- Grilled Tri-Tip - Marinated with Pineapple, Fresh Ginger, Thai Basil, Brown Sugar and Roasted Garlic-Soy Reduction *(Add \$3.00 per person)*
- Teriyaki Salmon - Atlantic Salmon Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil *(Add \$3.00 per person)*
- Mahi Mahi - Macadamia & Panko-Crusted Mahi with Sake-Mirin Cream Sauce *(Add \$3.00 per person)*

### Sides – Select Two

- Steamed White Rice - Scallions and Sesame Seeds
- Fried Rice - Chinese Sausage, Pineapple, Black Pepper & Sweet Soy
- Stir Fried Vegetables - Shanghai Cabbage, Shiitake Mushroom & Chinese Broccoli

### Dessert – Included

- Pineapple Upside-Down Cake

Dinner

\$36.95

## From The Deli

Lunch

**\$24.95**

-

Dinner

**\$27.95**

### Salads – Select One

- Tossed Green Salad
- Tri-Color Pasta Salad
- Red Bliss Potato Salad
- Macaroni Salad
- Caesar Salad
- Fresh Fruit Salad

### Between The Bread – Select Two

*Choice of Wheat OR French Roll*

- Smoked Ham - Brie & Honey Mustard
- Roast Beef - Cheddar Cheese, Caramelized Onions, & Gorgonzola Spread (*Add \$2.00 per person*)
- Classic BLT - Bacon, Lettuce, Tomato, & Lemon Aioli
- Chicken Caesar Pita - Romaine Lettuce, Tomato, Parmesan, & Caesar Dressing
- Club Sandwich - Roasted Turkey, Ham, Lettuce, Tomato, Bacon, & Garlic Aioli
- Roasted Turkey - Provolone, Roasted Red Peppers, & Basil Pesto
- Santa Fe Chicken - Ortega Chiles, Pepperjack Cheese, Greens, & Chipotle Aioli (*Add \$2.00 per person*)
- Albacore Tuna - with Scallions, Fresh Tarragon, & Lemon Zest
- Curry Chicken Salad - with Celery, Fresh Herbs, Dried Cherries, Chives, & Curry Aioli
- Chicken Salad - with Celery, Fresh Herbs, Chives & Mayo
- Garden Stack - Grilled Vegetables, Feta, & Olive Tapenade Spread
- Caprese Stack - Arugula, Mozzarella, Tomatoes, Balsamic Glaze, & Basil Pesto

### Side – Included

- Assorted Chips

### Dessert – Select One

- Assorted Cookies
- Lemon Bars
- Double Fudge Brownie

## Buffet Additions - *Chef Attendant Required*

### Hot Sandwiches

*Choice Of:*

- Meatball - Italian Meatballs & Mozzarella Cheese
- Pulled Pork - BBQ Pork with Provolone Cheese
- Brisket - Grilled Onions & Gorgonzola Cheese

**\$4.00**

*additional per person*

### Side

- Homemade Garlic Parmesan Fries

**\$2.50**

*additional per person*

### Soups – Select One

- Tomato Bisque - Roasted Tomatoes with Cream & Herbs
- Chicken Noodle
- Clam Chowder - Potatoes, Cream & Clams
- Minestrone
- Baked Potato

**\$3.50**

*additional per person*

## Eats + Sweets

Lunch

**\$31.95**

Dinner

**\$34.95**

### Appetizers – Select Six

- Sesame Crusted Goat Cheese - on Wonton Crisp
- Ahi Poke - Tuna, Soy Sauce, Black Sesame Seeds, and Scallions on a Wonton Crisp
- White Fish Ceviche - on Tostada Round
- Grilled Peach Crostini - Balsamic Glaze, Goat Cheese & Honey Drizzle
- NY Steak Crostini - Caramelized Onions & Gorgonzola Cream
- Pan Seared Ahi - atop Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli
- Roasted Garlic Humus - Served with Pita Chips *(Add \$1.00 per person)*
- Fresh Spring Rolls - Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin
- Caprese Skewers - Cherry Tomato, Bocconcini Mozzarella, Olives, & Basil Pesto
- Roasted Artichoke Crostini - with Fennel Herb Goat Cheese
- Avocado Kale Toast - Lemon, Olive Oil, Salt & Pepper
- Homemade Meatballs - Teriyaki, Turkey or Italian
- Crispy Spring Rolls - with Sweet Sour Dipping Sauce
- Chicken Satay - with Spicy Peanut Sauce, Tikka Masala Sauce or Chimichurri Sauce
- Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze
- Tikka Masala Taco - Chicken Tikka Masala, Cilantro & Cucumber Raita
- Mongolian Beef Skewers - Grilled Scallions
- Short Rib Quesadilla - with Chipotle Crème
- Lobster Corndogs - with Green Peppercorn Aioli *(Add \$1.50 per person)*
- Thai Chicken Lettuce Wraps - Asian Inspired Diced Chicken on an Endive Spear

### Desserts – Select Two

- Traditional New York Cheesecake - with Seasonal Berries
- Cinnamon Apple Tart - with Fresh Whipped Cream
- Dolce Italiano - Coconut Macaroons & Mini Chocolate Chip Cannolis
- Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar

# Live Cooking Stations

Chef 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 \$5.00 per person*

## Quesadilla Station

**\$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 \$5.00 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*

**\$7.50-\$10**  
*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

# Sweets by the Dozen

## A La Carte

- Assorted Cookies - Chocolate Chip, Oatmeal Raisin & Snickerdoodle \$20.00
- Fudge Brownies \$28
- Carrot Cake Bites \$22.00
- Brownie Bites \$25
- Lemon Bars \$28
- Stem Strawberries Dipped in Chocolate MP

## Custom Cakes

*Please Inquire About Pricing*

### Full Sheet Cake

Serves 80-100

### Half Sheet Cake

Serves 30-50

### Quarter Sheet Cake

Serves 16-25

### Cakes

- White
- Marble
- Chocolate

### Fillings

- Vanilla Bavarian
- Chocolate Bavarian
- Lemon Bavarian
- Raspberry Bavarian
- Strawberry Bavarian
- Banana Bavarian
- Apricot Bavarian
- Raspberry Chocolate Bavarian
- Mocha Bavarian

### Icings

- White Buttercream
- Chocolate Buttercream

Should you wish to bring in your own cake or cupcakes, there is an additional fee  
Cake Cutting Fee - \$3.00 per person | Cupcake Fee - \$1.00 per person

# 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

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

## Wine

<b>Wine by the Glass</b>	<b>\$7-\$8</b>
<b>Wine by the Bottle</b>	<b>\$24-\$38</b>
<b>Champagne by the Glass</b>	<b>\$8-\$10</b>
<b>Champagne by the Bottle</b>	<b>\$20-\$105</b>

## Mixed Cocktails

<b>Well Brand</b>	<b>\$8</b>
<b>Call Brand</b>	<b>\$9-\$10</b>
<b>Premium Brand</b>	<b>\$10</b>
<b>Martinis</b>	<b>\$11</b>

## Non-Alcoholic

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

© COPYRIGHT 2022



# Choura

V E N U E   S E R V I C E S

## Our Corporate Menu

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

Add 22% production fee and applicable sales tax to all menus

# Corporate Package

*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.

*\$54.00 per person*

---

## Breakfast

30 guest minimum. \$150 fee applies if minimum is not met.

### Continental Breakfast

*Included*

- Assorted Mini Danishes, Breakfast Breads & Mini Muffins
- Seasonal Fruit Platter
- Orange Juice
- Freshly Brewed Coffee, Decaf, Iced Water, and Tazo Hot Tea - *served with biodegradable disposable ware unless otherwise requested*

### Morning Break

*Included*

- Assorted Granola Bars
- Assorted Individual Yogurts
- Room Refresh

## Lunch

choose Served Lunch or Deli Buffet

### Served Lunch

#### Included

- Homemade Rolls with Butter
- Fresh Garden Salad with Ranch & Balsamic Dressings
- Steamed Vegetables
- One Choice of Entrée
- Chef's Choice Dessert

#### Select One Entrée

- Grand Chicken Marsala served with Garlic Mashed Potatoes
- Lemon Rosemary Chicken served with Smashed Yukon Gold Potatoes
- Roasted Beef Brisket served with Cheddar Leek Mash
- Chicken -or- Eggplant Parmesan served with Fettuccine Marinara

## Deli Buffet

### Included

- Fresh Fruit Platter
- Garden Salad with Ranch & Balsamic Dressings
- Create Your Own Sandwich Bar

### Sandwich Bar

- Selection of Meats: Turkey, Ham, Roast Beef, and Salami
- Selection of Cheeses: Cheddar, Provolone, and Swiss
- Selection of Produce: Lettuce, Tomatoes, Pickles, Pepperoncini, and Olives
- Assorted Bread & Rolls, Potato Chips, and Appropriate Condiments
- Freshly Baked Cookies

## Afternoon Break

*Included*

- Domestic Cheese Platter with Mixed Nuts & Dried Fruit
- Assorted Soft Drinks
- Room Refresh

CATERING AT THE CARSON CENTER

# Choura

VENUE SERVICES

© COPYRIGHT 2022

# Choura

V E N U E   S E R V I C E S

## Our Milestones Menu

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

Add 22% production fee and applicable sales tax to all menus

# Milestone Packages

*All Packages Include*

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

---

## Lunch and Dinner Packages

Add \$3.00 per person for buffet

### The Ruby

- “The Standard” Menu
- Complimentary Entrée for Guest of Honor
- Iced Tea -or- Lemonade Station
- Served Champagne & Sparkling Cider Toast
- Cake Cutting & Serving

*Lunch*

**\$37.95**

-

*Dinner*

**\$46.95**

### The Pearl

- “The Grand Standard” Menu
- Complimentary Entrée for Guest of Honor
- Iced Tea -or- Lemonade Station
- Unlimited Soft Drinks
- Served Champagne & Sparkling Cider Toast
- Cake Cutting & Serving
- 10” Mirrored Round for Each Guest Table

*Lunch*

**\$44.95**

-

*Dinner*

**\$57.95**

### The Diamond

- “The Choura Standard” Menu
- Complimentary Entrée for Guest of Honor
- Iced Tea -or- Lemonade Station
- Unlimited Soft Drinks
- Served Champagne & Sparkling Cider Toast
- Chocolate Fountain with Five Dipping Items
- Cake Cutting & Serving
- 10” Mirrored Round for Each Guest Table
- Chair Covers with Sash -or- Chiavari Chairs

*Lunch*

**\$52.95**

-

*Dinner*

**\$67.95**

# 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 Wedge *(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

### **Deviled Egg Halves**

### **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

# Platters

*Serves 25 guests unless noted otherwise*

<b>Assorted Wrap Sandwiches (per 25 pieces)</b> Chicken, Caesar, BLT, Grilled Vegetables	<b>\$80</b>
<b>Mini Bun Sandwiches (per 25 pieces)</b> Turkey, Ham & Roast Beef	<b>\$80</b>
<b>Condiments Tray (per 25 sandwiches)</b> Lettuce, Tomato, & Cheese	<b>\$35</b>
<b>Super Deluxe Mini Bun Sandwiches (per 25 pieces)</b> Egg Salad, Chicken Salad, & Tuna Salad	<b>\$100</b>
<b>Open House Special (20 person minimum)</b> <ul style="list-style-type: none"><li>• Mini Bun Sandwiches - Roast Beef, Ham, &amp; Turkey</li><li>• Vegetable Crudite</li><li>• Gourmet Cheese &amp; Cracker Display</li><li>• Fresh Fruit Platter</li><li>• Meatballs - Choose One: Teriyaki, Turkey, or Italian</li><li>• Chicken Wings - Choose One: Lemon Pepper, Spicy Buffalo, BBQ, or Teriyaki</li><li>• Salads - Choose Two: Tossed Green, Tri-Color Pasta, Red Bliss Potato, Macaroni, Caesar, and Fresh Fruit</li></ul>	<b>\$20</b> <i>per person</i>
<b>Crispy Tortilla Chips &amp; Salsa</b>	<b>\$40</b>
<b>Crispy Tortilla Chips, Guacamole &amp; Salsa</b>	<b>\$50</b>

# Main Courses

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

---

## The Standard

Choose two options for a duet plate (*Add \$3.00 per person*)

### Lemon Rosemary Chicken

Bone-in Chicken Breast with Lemon Caper Beurre Blanc

### Chicken Parmesan

Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara Sauce

### Chicken Marsala

Bone-in Chicken Breast with Sautéed Mushrooms, Caramelized Onions, & Marsala Wine Sauce

### Beef Brisket

Fork Tender Roasted Beef Brisket with Natural Jus

### Spiced Pork Loin

Roasted Poblano Ancho Chile Demi

### Grilled Chipotle Lime Chicken

Grilled Airline Breast, Honey-Chipotle Lime Vinaigrette, Fresh Mango Salsa & Fresh Cilantro

### Asian Inspired Salmon

Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction (*Add \$1.50 per person*)

## The Grand Standard

Choose two options for a duet plate (*Add \$4.50 per person*)

### Chicken Wellington

Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

### California Chicken

Grilled Chicken Breast with Balsamic Marinated Artichoke Hearts, Roma Tomatoes, Sun Dried Tomato, Kalamata Olives, Capers, Garlic, Toasted Pine Nuts & Fresh Basil

### Beef Stroganoff

Braised Filet Mignon Beef Tips, Mushrooms, & Demi Sauce

### Bistecca

Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil Vinaigrette

### **Red Snapper**

Served with Chipotle Cream & Roasted Poblano Chiles

### **Pistachio Crusted Mahi Mahi**

Served with Mango Relish

### **Coconut Crusted Salmon**

Served with Coconut Lychee Cream

### **Turf and Turf**

Chicken Grilled Breast & Herb Crusted Tri-tip with Rosemary Demi *(served meal only)*

## **The Choura Standard**

Choose two options for a duet plate *(Add \$6.00 per person)*

### **Classic Beef Wellington**

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

### **Braised Short Ribs**

Served with Aromatics & Chipotle Honey Jus

### **Chicken Cordon Bleu**

Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, & Classic Cheese Mornay Sauce

### **Chicken Florentine**

Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts, and Topped with a Parmesan Cream Sauce

### **Prime Rib**

Served with Green Peppercorn Demi

### **Filet Mignon**

Served with Béarnaise Sauce (MP)

### **Chilean Sea Bass**

Garlic Fennel Rubbed with Blood Orange Beurre Blanc (MP)

### **Spice Rubbed Halibut**

Served with Lemon Cilantro Crema (MP)

### **Land and Sea**

Petite Filet & Pan Seared Shrimp with Demi Glaze

### **Ribeye**

Pan Seared with Thyme, Bellini Onions, & Cabernet Demi *(Only Available for Dinner Service)*

## **Vegetarian Options**

### **Pasta Primavera**

Penne Pasta with Roasted Vegetables and tossed in a White Wine Cream Sauce

*Included*

### **Eggplant Parmesan**

Parmesan Panko Crusted Eggplant with Provolone & Basil Marinara Sauce

*Included*

### Grilled Portobello Mushroom Cap

Filled with Roasted Vegetables and topped with a Tomato Coulis (*Vegan & Gluten Free*)

*Included*

### Roasted Butternut Squash

Stuffed with Roasted Vegetables and Topped with a Balsamic Glaze (*Vegan & Gluten Free*)

*Included*

## Other Options

### Kids Meals (*ages 3-11*)

Chicken Strips or Macaroni & Cheese, French Fries, Fresh Fruit & Juice OR  
Smaller Portion of the Adult Meal.

**\$23.00**  
*per person*

### Vendor Meals

Chef's Choice

**\$27.00**  
*per person*

## Carving Station Enhancement

Attendant Required; additional labor fees apply.

### Spice Rub Pork Loin

Ancho Chile Demi & Avocado Corn Relish

**\$11.00**  
*additional per person*

### Turkey Airline Breast

Cranberry Relish & Sage Turkey Gravy

**\$11.00**  
*additional per person*

### Smoked Pitt Ham

Honey Clove Orange Glaze & Ground Mustard Herb

**\$11.00**  
*additional per person*

### Roasted Prime Rib of Beef

Horseradish cream & Au Jus

**\$14.00**  
*additional per person*

### Peppercorn Crusted Beef Filet

Béarnaise & Bordelaise Sauce

**\$15.00**  
*additional per person*

### Pig Lechon

Extra Large 70lb Pig

**\$700**  
*per whole*

## Salad

Select One.

### Tossed Green

Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

*Included*

### Arugula

Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

*Included*

### Spinach

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

*Included*

<b>Panzanella</b> Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing	<i>Included</i>
<b>Orzo</b> Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto	<i>Included</i>
<b>Angel Hair Pasta</b> Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette	<i>Included</i>
<b>Antipasto</b> Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing	<i>Included</i>
<b>Potato Salad</b> Red Potatoes, Capers, Smoked Bacon, Scallions, & Sweet Pickled Relish	<i>Included</i>
<b>Caesar</b> Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing	<i>Included</i>
<b>Spanish Caesar</b> Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan Cilantro Dressing	<i>Included</i>
<b>Black Bean</b> Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette	<i>Included</i>
<b>BLT</b> Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette	<i>Included</i>
<b>Spinach + Melon</b> Diced Watermelon, Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese, & Citrus Vinaigrette	<i>Included</i>
<b>Green Tea Soba Noodle</b> Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette	<i>Included</i>
<b>Spinach Citrus Salad</b> Spinach, Red Onions, Mandarin Orange, Toasted Pecans, Sesame Seeds, Feta Cheese with Orange Marmalade Vinaigrette	<i>Included</i>
<b>Boston Wedge</b> Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, & Ranch Dressing	<b>\$1.25</b> <i>additional per person</i>
<b>Caprese</b> Field greens, Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, & Balsamic Vinaigrette	<b>\$1.25</b> <i>additional per person</i>
<b>Deconstructed</b> Romaine Lettuce, Pickled Onion, Candied Pecans, Bleu Cheese Crumbles, Heirloom Tomatoes & Bleu Cheese Dressing	<b>\$1.25</b> <i>additional per person</i>
<b>Classic Cobb</b> Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch	<b>\$1.25</b> <i>additional per person</i>

## Starch

Select One.

Brown Rice	<i>Included</i>
White Jasmine Rice	<i>Included</i>
Wild Rice Pilaf	<i>Included</i>
Roasted Red Potato	<i>Included</i>
Scalloped Potatoes	<i>Included</i>
Sweet Potato	<i>Included</i>
Butter Quinoa	<i>Included</i>
Couscous	<i>Included</i>
Roasted Garlic Mashed Potatoes	<i>Included</i>
Cauliflower Mash	<i>Included</i>

## Vegetable

Select One.

Vegetable Medley	<i>Included</i>
Ratatouille	<i>Included</i>
Baby Carrots	<i>Included</i>
Grilled Zucchini	<i>Included</i>
Grilled Bok Choy	<i>Included</i>
Spicy Green Beans	<i>Included</i>
French Green Beans	<i>Included</i>
Root Vegetable Hash	<i>Included</i>
Roasted Brussel Sprouts w/ Pancetta & Balsamic Glaze	<b>\$1.00</b> <i>additional per person</i>
Roasted Asparagus	<b>\$1.00</b> <i>additional per person</i>

# Perfectly Packaged Buffet

All packages include homemade rolls and butter, coffee, iced water, & iced tea or lemonade. Please note, the Eats & Sweets Package only does not include homemade rolls and butter.

## Taste of Asia

Lunch  
\$33.95

Dinner  
\$36.95

### Salads – Select Two

- Chinese Chicken Salad - Chicken, Romaine, Thai Basil, Cucumber, Bean Sprout, & Toasted Sesame Vinaigrette
- Green Tea Soba Noodle - Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette
- Yum Yum Salad - Mixed Greens, Candied Pecans, Cherries, Crushed Pineapple, Shredded Coconut & Oriental Sesame Dressing

### Entrées – Select Two

- Orange Chicken - Crispy Chicken Tossed with Orange Zest & Chiles
- Spicy Kung Pao Chicken - Pan Fried Chicken with Dried Chile Pods, Scallions, Peanuts, Cilantro, Peppers, Onions, & Red Chile Sauce
- Beef + Broccoli - with a Sweet Soy Ginger Glaze
- Mongolian Beef - Sautéed Tender Beef with Scallions & Garlic
- Asian Salmon - Shiitake Mushrooms, Bok Choy & Sweet Soy Reduction (*Add \$1.50 per person*)

### Sides – Select Two

- Pan Fried Noodles - with Bean Sprouts, Asparagus, Shiitake Mushrooms, & Bok Choy
- House Fried Rice - with Fresh Peas, Egg, Carrots, Scallions, & Fresh Herbs
- Vegetable Stir Fry Assorted Vegetables Sautéed with Garlic, Ginger, Asian Herbs, & Sweet Soy Sauce
- Steamed White Rice (*brown rice available upon request*)

### Dessert – Select One

- Pineapple Upside-down Cake
- Almond Cookies

## Taste of India

Served with Naan Bread

Lunch  
\$33.95

Dinner  
\$36.95

### Salads – Included

- Tossed Green - Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing
- Cucumber Raita - Cucumber, Yogurt, Lemon, Garlic & Mint

### Entrées – Select Two

- Chicken Tikka Masala - Boneless Chicken Marinated with Cumin, Cardamom, Paprika, Cayenne, and Garlic & Served with Traditional Indian Tikka Masala Sauce
- Curry Chicken - Boneless Chicken with a Classic Indian Curry Sauce (*Add \$1.50 per person for Shrimp*)
- Vegetable Skewers - Choose Tikka Masala or Curry Sauce

### Sides – Select Two

- Basmati Rice
- Paneer Tikka - Stir Fried Vegetables with Curry Spice
- Dal Mahkni - Lentils, Onion, Garlic, Cumin & Cream

### Dessert – Included

- Chef's Choice



## South of the Border

Lunch

\$33.95

-

Dinner

\$36.95

### Salads – Included

- Black Bean - Grilled Corn, Tomatoes, Queso Fresco, & Spicy HoneyLime Vinaigrette
- Mexican Chopped Salad - Mixed Greens with Jicama, Radishes, Tomatoes, Crispy Tortillas, Strips, & Spicy Chipotle Dressing

### Entrées – Select Two

- Beef or Chicken Fajitas - Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions, & Mixed Peppers (*Add \$4 per person for Shrimp*)
- Chicken Enchilada Casserole - Slow Roasted & Shredded with Mexican Spices, Homemade Red or Green sauce, & Cheese
- Pollo Asado - Marinated Chicken with Fresh Citrus, Cumin, Cilantro, Garlic, & Fresh Herbs (*Add \$3 per person for Carne Asada*)

### Sides – Included

- Mexican Rice
- Refried, Pinto, or Black Beans with Queso Fresco
- Corn or Flour Tortillas
- Homemade Salsa
- Sour Cream

### Dessert – Select One

- Tres Leches Cake
- Churros with Caramel

## Island Menu

Lunch

\$33.95

-

Dinner

\$36.95

### Salads – Select Two

- Old School Style Macaroni Salad - Japanese Mayo, Carrot & Hawaiian Sea Salt
- Hawaiian Style Potato Salad - Pickles, Cucumber & Green Peas
- Yum Yum Salad - Mixed Greens, Candied Pecans, Cherries, Crushed Pineapple, Shredded Coconut & Oriental Sesame Dressing
- Broccoli Salad - Bacon, Pickled Onions, Dried Cherries, Pumpkin Seeds & Raspberry Vinaigrette

### Entrées – Select Two

- Teriyaki Chicken - Airline Breast Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil
- Huli Huli Chicken ("turn-turn" chicken) - Barbecued Chicken with "Huli-Huli" Sauce Made with Pure Hawaiian Brown Sugar Cane, Soy Sauce & Fresh Ginger
- Chicken Kale Moa - Airline Breast with Fresh Ginger, Curry & Coconut Milk
- Kailua Pulled Pork - Slow Cooked Pork Butt with Alaea Sea Salt & Aromatics
- Braised Short Ribs - Boneless Short Ribs Braised with Kecap Manis, Star Anis, Ginger & Garlic (*Add \$3.00 per person*)
- Grilled Tri-Tip - Marinated with Pineapple, Fresh Ginger, Thai Basil, Brown Sugar and Roasted Garlic-Soy Reduction (*Add \$3.00 per person*)
- Teriyaki Salmon - Atlantic Salmon Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil (*Add \$3.00 per person*)
- Mahi Mahi - Macadamia & Panko-Crusted Mahi with Sake-Mirin Cream Sauce (*Add \$3.00 per person*)

### Sides – Select Two

- Steamed White Rice - Scallions and Sesame Seeds
- Fried Rice - Chinese Sausage, Pineapple, Black Pepper & Sweet Soy
- Stir Fried Vegetables - Shanghai Cabbage, Shiitake Mushroom & Chinese Broccoli

### Dessert – Included

- Pineapple Upside-Down Cake

## The Southern/Backyard BBQ

Served with Homemade Cornbread and Honey Butter

Lunch

\$33.95

Dinner

\$36.95

### Salads – Select Two

- Old School Mac Pasta Salad - Julienned Vegetables & Garlic Mayo
- Mixed Greens - Candied Pecans, Dried Cranberries, Gorgonzola & Balsamic Vinaigrette
- Romaine Salad - Cornbread Croutons & Spicy Caesar Dressing
- Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch
- Cole Slaw - Shredded Napa Cabbage, Apples, Toasted Pecans, Fresh Citrus, & Spicy Dijon Vinaigrette
- Potato Salad - Yukon Potatoes, Fresh Capers, Bacon, Scallions, Sweet House-Cured Pickles with Classic Mayo Dressing

### Entrées – Select Two

- Maple Glazed Bone-In Chicken - Roasted with Fresh Herbs, Garlic & Tossed with a Chili-Maple Glaze
- Oven Fried Chicken - Buttermilk Brined Fried Chicken
- Simple Grilled Chicken - BBQ Sauce Served on the Side
- Smothered Chicken Breast - Airline Breast Pan Seared with Sausage Gravy
- Pork Tenderloin - Grilled, Glazed and Oven Roasted with a Bourbon BBQ Sauce
- Honey Glazed Ham - Roasted & Marinated in Dr. Pepper, Mustard & Pineapple with a Sweet Chili Glaze
- Roasted Beef Brisket - Fork Tender Brisket Served with Natural Jus
- Catfish - Cornmeal Crusted & Fried with a Creole Beurre Blanc
- Dirty South Ribs - Pork Ribs Featuring the Choura Signature Rub *(Add \$3.00 per person)*
- Blackened Salmon - Pan Seared with Choura's Special Blackened Seasoning, Fresh Lemon & Grilled Onions *(Add \$3.00 per person)*
- Tri Tip - Marinated with Fresh Herbs, Garlic, & Lemon *(\$100 Carver Required and Add \$3.00 per person)*

### Sides – Select Two

- The Mash - Yukon Gold Potatoes with Roasted Garlic, Sour Cream, & Scallions
- Corn on the Cob - Grilled with Smokey Chipotle Butter
- Mac + Cheese - Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives, & Crispy Bread Crumb Crust
- Baked Beans - Slow Baked with Caramelized Onions, Brown Sugar, & Smoked Bacon
- Braised Black Eyed Peas - Ham Hock & Roasted Garlic
- Super Dirty Rice - Smoked Paprika, Black Beans, Cumin & Caramelized Onions
- Collard Greens - Garlic, Onions, Bacon & Chicken Stock

### Dessert – Select One

- Apple Crisp *(top with a scoop of ice cream for \$1.50 per person)*
- Carrot Cake
- Chocolate Cream Pie

## Mambo Italiano

Lunch

\$33.95

### Salads – Select Two

- Orzo - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto
- Angel Hair Pasta - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette
- Caesar Salad - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing
- Antipasto Salad - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing

Dinner

\$36.95

### Entrées – Select Two

- Chicken or Eggplant Parmesan - Parmesan Panko Crusted Chicken Breast or Baked Eggplant with Provolone & Basil Marinara Sauce
- Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan & Tomato Basil Vinaigrette (*Add \$1.25 per person*)
- Penne Pasta - Italian Sausage, Caramelized Onions, Roasted Peppers, & Rustic Basil-Alfredo Sauce
- Pasta Primavera - Garlic Butter Sautéed Seasonal Vegetables & White Wine Cream Sauce

### Sides – Included

- Vegetable Ratatouille - Grilled Zucchini, Peppers, Asparagus, & Roasted Baby Carrots Seasoned with Garlic-Basil Butter
- Fettuccine Olio di Burro - Pasta Tossed with Butter, Fresh Italian Parsley Extra Virgin Olive Oil and Parmesan Cheese

### Dessert – Included

- Coconut Macaroons & Mini Cannolis

## From The Deli

Lunch

\$24.95

### Salads – Included

- Antipasto - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing
- Panzanella - Cucumber, Tomato, Slivered Red Onion, Fresh Basil, Croutons, & Creamy Basil Dressing

Dinner

\$27.95

### Between The Bread – Select Two

- Smoked Ham - Brie & HoneyMustard
- Roast Beef - Cheddar Cheese, Caramelized Onions, & Gorgonzola Spread
- Classic BLT - Bacon, Lettuce, Tomato, & Lemon Aioli
- Chicken Caesar Pita - Romaine Lettuce, Tomato, Parmesan, & Caesar Dressing
- Club Sandwich - Roasted Turkey Ham, Lettuce, Tomato, Bacon, & Garlic Aioli
- Roasted Turkey- Provolone, Roasted Red Peppers, & Basil Pesto
- Santa Fe Chicken - Ortega Chiles, Pepperjack Cheese, Greens, & Chipotle Aioli
- Roasted Pork Loin - Asian Slaw, Thai Basil, Pea Sprouts, Pickled Cucumber, & Sriracha Aioli
- Albacore Tuna - with Scallions, Fresh Tarragon, & Lemon Zest
- Curry Chicken Salad - with Celery, Fresh Herbs, Dried Cherries, Chives, & Curry Aioli
- Chicken Salad - Celery, Fresh Herbs, Chives, & Mayo
- Garden Stack - Grilled Vegetables, Feta, & Olive Tapenade Spread
- Caprese Stack - Arugula, Mozzarella, Tomatoes, Balsamic Glaze, & Basil Pesto

### Side – Included

- Assorted Chips

### Dessert – Included

- Assorted Cookies & Brownies

## Buffet Additions - *Chef Attendant Required*

### Hot Sandwiches

#### Choice Of:

- Meatball - Italian Meatballs & Mozzarella Cheese
- Pulled Pork - BBQ Pork with Provolone Cheese
- Brisket - Grilled Onions & Gorgonzola Cheese

**\$4.00**  
*additional per person*

### Side

- Homemade Garlic Parmesan Fries

**\$2.50**  
*additional per person*

### Soups – Select One

- Tomato Bisque - Roasted Tomatoes with Cream & Herbs
- Chicken Noodle
- Clam Chowder - Potatoes, Cream & Clams
- Minestrone
- Baked Potato

**\$3.50**  
*additional per person*

## Eats + Sweets

*Lunch*

**\$31.95**

-

*Dinner*

**\$34.95**

### Appetizers – Select Six

- Sesame Crusted Goat Cheese - on Wonton Crisp
- Ahi Poke - Tuna, Soy Sauce, Black Sesame Seeds, and scallions on a Wonton Crisp
- White Fish Ceviche - on Tostada Round
- Grilled Peach Crostini - Balsamic Glaze, Goat Cheese & Honey Drizzle
- NY Steak Crostini - Caramelized Onions & Gorgonzola Cream
- Pan Seared Ahi - atop Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli
- Roasted Garlic Humus - Served with Pita Chips *(Add \$1.00 per person)*
- Fresh Spring Rolls - Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin
- Caprese Skewers - Cherry Tomato, Bocconcini Mozzarella, Olives, & Basil Pesto
- Roasted Artichoke Crostini - with Fennel Herb Goat Cheese
- Avocado Kale Toast - Lemon, Olive Oil, Salt & Pepper
- Homemade Meatballs - Teriyaki, Turkey or Italian
- Crispy Spring Rolls - with Sweet Sour Dipping Sauce
- Chicken Satay - with Spicy Peanut Sauce, Tikka Masala Sauce or Chimichurri Sauce
- Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze
- Tikka Masala Taco - Chicken Tikka Masala, Cilantro & Cucumber Raita
- Mongolian Beef Skewers - Grilled Scallions
- Short Rib Quesadilla - with Chipotle Crème
- Lobster Corndogs - with Green Peppercorn Aioli *(Add \$1.50 per person)*
- Thai Chicken Lettuce Wraps - Asian Inspired Diced Chicken on an Endive Spear

### Desserts – Select Two

- Traditional New York Cheesecake - with Seasonal Berries
- Cinnamon Apple Tart - with Fresh Whipped Cream
- Dolce Italiano - Coconut Macaroons & Mini Chocolate Chip Cannolis.
- Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar

# 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 \$5.00 per person*

## Quesadilla Station

**\$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 \$5.00 per person*

**\$11.00**

## Chinese "To-Go" Cup

*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/ HoneyMustard & 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

# Sweets by the Dozen

## A La Carte

- Assorted Cookies - Chocolate Chip, Oatmeal Raisin & Snickerdoodle **\$20**
- Fudge Brownies **\$28**
- Carrot Cake Bites **\$22**
- Brownie Bites **\$25**
- Lemon Bars **\$28**
- Stem Strawberries Dipped in Chocolate **MP**

## Custom Cakes

*Please Inquire About Pricing*

### Full Sheet Cake

Serves 80-100

### Half Sheet Cake

Serves 30-50

### Quarter Sheet Cake

Serves 16-25

## Cakes

- White
- Marble
- Chocolate

## Fillings

- Vanilla Bavarian
- Chocolate Bavarian
- Lemon Bavarian
- Raspberry Bavarian
- Strawberry Bavarian
- Banana Bavarian
- Apricot Bavarian
- Raspberry Chocolate Bavarian
- Mocha Bavarian

## Icings

- White Buttercream
- Chocolate Buttercream

Should you wish to bring in your own cake or cupcakes, there is an additional fee  
Cake Cutting Fee - \$3.00 per person | Cupcake Fee - \$1.00 per person

# 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

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

## Wine

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

## Mixed Cocktails

<b>Well Brand</b>	<b>\$8</b>
<b>Call Brand</b>	<b>\$9-\$10</b>
<b>Premium Brand</b>	<b>\$10</b>
<b>Martinis</b>	<b>\$11</b>

## Non-Alcoholic

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

# 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

© COPYRIGHT 2022

# Choura

V E N U E   S E R V I C E S

## Our Weddings Menu

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

Add 22% production fee and applicable sales tax to all menus

# Wedding Packages

*All Packages Include*

Served Champagne & Sparkling Cider Toast, Choice of White, Ivory, or Black Linens for all Tables, Selection of Napkin Color(s), All China, Glassware & Flatware, and Uniformed, Professional Staff. Add 3\$ per person for buffet style.

---

## Lunch and Dinner Packages

### The Silver

- “The Standard” Menu
- Complimentary Entrées for Bride & Groom
- Choice of Two “To Start” Displayed Appetizers
- Wine Service with Dinner (*two bottles per table*)
- Served Champagne & Sparkling Cider Toast Cake
- Cutting & Serving

*Lunch*

**\$51.95**

-

*Dinner*

**\$56.95**

### The Gold

- “The Grand Standard” Menu
- Complimentary Entrées for Bride & Groom
- 90 Minute Limited Hosted Bar
- Choice of Three “To Start” Displayed Appetizers
- Choice of Two Tray Passed Hors D’oeuvres
- Wine Service with Dinner (*two bottles per table*)
- Served Champagne & Sparkling Cider Toast
- 10” Mirrored Round for Each Guest Table Cake
- Cutting & Serving

*Lunch*

**\$61.95**

-

*Dinner*

**\$66.95**

### The Platinum

- “The Choura Standard” Menu
- Complimentary Entrées for Bride & Groom
- 90 Minute Hosted Bar w/ Signature Drink
- Choice of Three “To Start” Displayed Appetizers
- Choice of Three Tray Passed Hors D’oeuvres
- Wine Service with Dinner (*two bottles per table*)
- Served Champagne & Sparkling Cider Toast
- 10” Mirrored Round for Each Guest Table
- Chair Covers with Sash -or- Chiavari Chairs
- Cake Cutting & Serving

*Lunch*

**\$74.95**

-

*Dinner*

**\$81.95**



# Bridal Room Packages

Each package is a flat cost and serves six people.

<b>Afternoon Treat</b>	<b>\$59.00</b>
<ul style="list-style-type: none"><li>• Ice Cream Bars</li><li>• Assorted Cookies</li><li>• Coffee, Decaf, Assorted Sodas</li></ul>	
<b>Spice It Up</b>	<b>\$76.00</b>
<ul style="list-style-type: none"><li>• Mini Chicken Quesadillas</li><li>• Guacamole and Pico de Gallo</li><li>• Tortilla Chips</li><li>• Coffee, Decaf, Assorted Sodas</li></ul>	
<b>Napa Valley</b>	<b>\$76.00</b>
<ul style="list-style-type: none"><li>• Marinated Olives, Goat Cheese, Grapes, and Crostinis Sliced Seasonal Fruit and Berries</li><li>• Coffee, Decaf, Tea, Mineral Water, Assorted Sodas</li></ul>	
<b>Balance</b>	<b>\$86.00</b>
<ul style="list-style-type: none"><li>• Granola Bars</li><li>• Whole Fruit</li><li>• Vegetable Crudités with Dip</li><li>• Assorted Vitamin Water</li></ul>	
<b>Time For Tea</b>	<b>\$97.00</b>
<ul style="list-style-type: none"><li>• Freshly Baked Scones</li><li>• Assorted Tea Sandwiches</li><li>• Strawberries with Whipped Cream</li><li>• Assorted Hot Teas</li></ul>	
<b>Ultimate Relaxation</b>	<b>\$143.00</b>
<ul style="list-style-type: none"><li>• Premium House Chardonnay and Cabernet Sauvignon</li><li>• Gourmet Cheese Display with Dried Fruit and Nuts</li><li>• Seasonal Fruit Platter</li><li>• Assorted Breads &amp; Crostinis</li><li>• Mineral Water</li></ul>	

# 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

# Platters

*Serves 25 guests unless noted otherwise*

<b>Assorted Wrap Sandwiches (per 25 pieces)</b> Chicken, Caesar, BLT, Grilled Vegetables	<b>\$80</b>
<b>Mini Bun Sandwiches (per 25 pieces)</b> Turkey, Ham & Roast Beef	<b>\$80</b>
<b>Condiments Tray (per 25 sandwiches)</b> Lettuce, Tomato, & Cheese	<b>\$35</b>
<b>Super Deluxe Mini Bun Sandwiches (per 25 pieces)</b> Egg Salad, Chicken Salad, & Tuna Salad	<b>\$100</b>
<b>Open House Special (20 person minimum)</b> <ul style="list-style-type: none"><li>• Mini Bun Sandwiches - Roast Beef, Ham, &amp; Turkey</li><li>• Vegetable Crudite</li><li>• Gourmet Cheese &amp; Cracker Display</li><li>• Fresh Fruit Platter</li><li>• Meatballs - Choose One: Teriyaki, Turkey, or Italian</li><li>• Chicken Wings - Choose One: Lemon Pepper, Spicy Buffalo, BBQ, or Teriyaki</li><li>• Salads - Choose Two: Tossed Green, Tri-Color Pasta, Red Bliss Potato, Macaroni, Caesar, and Fresh Fruit</li></ul>	<b>\$20</b> <i>per person</i>
<b>Crispy Tortilla Chips &amp; Salsa</b>	<b>\$40</b>
<b>Crispy Tortilla Chips, Guacamole &amp; Salsa</b>	<b>\$50</b>

# Main Courses

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

---

## The Standard

Choose two options for a duet plate (*Add \$3.00 per person*)

### Lemon Rosemary Chicken

Bone-in Chicken Breast with Lemon Caper Beurre Blanc

### Chicken Parmesan

Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara Sauce

### Chicken Marsala

Bone-in Chicken Breast with Sautéed Mushrooms, Caramelized Onions, & Marsala Wine Sauce

### Beef Brisket

Fork Tender Roasted Beef Brisket with Natural Jus

### Spiced Pork Loin

Roasted Poblano Ancho Chile Demi

### Grilled Chipotle Lime Chicken

Grilled Airline Breast, Honey-Chipotle Lime Vinaigrette, Fresh Mango Salsa & Fresh Cilantro

### Asian Inspired Salmon

Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction(*Add \$1.50 per person*)

## The Grand Standard

Choose two options for a duet plate (*Add \$4.50 per person*)

### Chicken Wellington

Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

### California Chicken

Grilled Chicken Breast with Balsamic Marinated Artichoke Hearts, Roma Tomatoes, Sun Dried Tomato, Kalamata Olives, Capers, Garlic, Toasted Pine Nuts & Fresh Basil

### Beef Stroganoff

Braised Filet Mignon Beef Tips, Mushrooms, & Demi Sauce

### Bistecca

Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil Vinaigrette

### Red Snapper

Served with Chipotle Cream & Roasted Poblano Chiles

### Pistachio Crusted Mahi Mahi

Served with Mango Relish

### Coconut Crusted Salmon

Served with Coconut Lychee Cream

### Turf and Turf

Chicken Grilled Breast & Herb Crusted Tri-tip with Rosemary Demi *(served meal only)*

## The Choura Standard

Choose two options for a duet plate *(Add \$6.00 per person)*

### Classic Beef Wellington

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

### Braised Short Ribs

Served with Aromatics & Chipotle Honey Jus

### Chicken Cordon Bleu

Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, & Classic Cheese Mornay Sauce

### Chicken Florentine

Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts, and Topped with a Parmesan Cream Sauce

### Prime Rib

Served with Green Peppercorn Demi

### Filet Mignon

Served with Béarnaise Sauce (MP)

### Chilean Sea Bass

Garlic Fennel Rubbed with Blood Orange Beurre Blanc (MP)

### Spice Rubbed Halibut

Served with Lemon Cilantro Crema (MP)

### Land and Sea

Petite Filet & Pan Seared Shrimp with Demi Glaze

### Ribeye

Pan Seared with Thyme, Bellini Onions, & Cabernet Demi *(Only Available for Dinner Service)*

## Vegetarian Options

### Pasta Primavera

Penne Pasta with Roasted Vegetables and tossed in a White Wine Cream Sauce

*Included*

### Eggplant Parmesan

Parmesan Panko Crusted Eggplant with Provolone & Basil Marinara Sauce

*Included*

**Grilled Portobello Mushroom Cap** *Included*  
Filled with Roasted Vegetables and topped with a Tomato Coulis (*Vegan & Gluten Free*)

**Roasted Butternut Squash** *Included*  
Stuffed with Roasted Vegetables and Topped with a Balsamic Glaze (*Vegan & Gluten Free*)

## Other Options

**Kids Meals (*ages 3-11*)** **\$23**  
Chicken Strips or Macaroni & Cheese, French Fries, Fresh Fruit & Juice OR  
Smaller Portion of the Adult Meal. *per person*

**Vendor Meals** **\$27**  
Chef's Choice *per person*

## Carving Station Enhancement

Attendant Required; additional labor fees apply.

**Spice Rub Pork Loin** **\$11**  
Ancho Chile Demi & Avocado Corn Relish *additional per person*

**Turkey Airline Breast** **\$11**  
Cranberry Relish & Sage Turkey Gravy *additional per person*

**Smoked Pitt Ham** **\$11**  
Honey Clove Orange Glaze & Ground Mustard Herb *additional per person*

**Roasted Prime Rib of Beef** **\$14**  
Horseradish cream & Au Jus *additional per person*

**Peppercorn Crusted Beef Filet** **\$15**  
Béarnaise & Bordelaise Sauce *additional per person*

**Pig Lechon** **\$700**  
Extra Large 70lb Pig *per whole*

## Salad

Select One.

**Tossed Green** *Included*  
Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

**Arugula** *Included*  
Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

**Spinach** *Included*  
Smoked Bacon, Mushrooms, Goat Cheese, & Caramelized Onion Bacon Vinaigrette



<b>Panzanella</b> Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing	<i>Included</i>
<b>Orzo</b> Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto	<i>Included</i>
<b>Angel Hair Pasta</b> Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette	<i>Included</i>
<b>Antipasto</b> Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing	<i>Included</i>
<b>Potato Salad</b> Red Potatoes, Capers, Smoked Bacon, Scallions, & Sweet Pickled Relish	<i>Included</i>
<b>Caesar</b> Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing	<i>Included</i>
<b>Spanish Caesar</b> Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan Cilantro Dressing	<i>Included</i>
<b>Black Bean</b> Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette	<i>Included</i>
<b>BLT</b> Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette	<i>Included</i>
<b>Spinach + Melon</b> Diced Watermelon, Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese, & Citrus Vinaigrette	<i>Included</i>
<b>Green Tea Soba Noodle</b> Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette	<i>Included</i>
<b>Spinach Citrus Salad</b> Spinach, Red Onions, Mandarin Orange, Toasted Pecans, Sesame Seeds, Feta Cheese with Orange Marmalade Vinaigrette	<i>Included</i>
<b>Boston Wedge</b> Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, & Ranch Dressing	<b>\$1.25</b> <i>additional per person</i>
<b>Caprese</b> Field greens, Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, & Balsamic Vinaigrette	<b>\$1.25</b> <i>additional per person</i>
<b>Deconstructed</b> Romaine Lettuce, Pickled Onion, Candied Pecans, Bleu Cheese Crumbles, Heirloom Tomatoes & Bleu Cheese Dressing	<b>\$1.25</b> <i>additional per person</i>
<b>Classic Cobb</b> Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch	<b>\$1.25</b> <i>additional per person</i>

## Starch

Select One.

Brown Rice	<i>Included</i>
White Jasmine Rice	<i>Included</i>
Wild Rice Pilaf	<i>Included</i>
Roasted Red Potato	<i>Included</i>
Scalloped Potatoes	<i>Included</i>
Sweet Potato	<i>Included</i>
Butter Quinoa	<i>Included</i>
Couscous	<i>Included</i>
Roasted Garlic Mashed Potatoes	<i>Included</i>
Cauliflower Mash	<i>Included</i>

## Vegetable

Select One.

Vegetable Medley	<i>Included</i>
Ratatouille	<i>Included</i>
Baby Carrots	<i>Included</i>
Grilled Zucchini	<i>Included</i>
Grilled Bok Choy	<i>Included</i>
Spicy Green Beans	<i>Included</i>
French Green Beans	<i>Included</i>
Root Vegetable Hash	<i>Included</i>
Roasted Brussel Sprouts w/ Pancetta & Balsamic Glaze	<b>\$1.00</b> <i>additional per person</i>
Roasted Asparagus	<b>\$1.00</b> <i>additional per person</i>

# Perfectly Packaged Buffet

All packages include homemade rolls and butter, coffee, iced water & iced tea or lemonade. Please note, the Eats & Sweets Package only does not include homemade rolls and butter.

## Taste of Asia

Lunch

**\$33.95**

Dinner

**\$36.95**

### Salads – Select Two

- Chinese Chicken Salad - Chicken, Romaine, Thai Basil, Cucumber, Bean Sprout, & Toasted Sesame Vinaigrette
- Green Tea Soba Noodle - Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette
- Yum Yum Salad - Mixed Greens, Candied Pecans, Cherries, Crushed Pineapple, Shredded Coconut & Oriental Sesame Dressing

### Entrées – Select Two

- Orange Chicken - Crispy Chicken Tossed with Orange Zest & Chiles
- Spicy Kung Pao Chicken - Pan Fried Chicken with Dried Chile Pods, Scallions, Peanuts, Cilantro, Peppers, Onions, & Red Chile Sauce
- Beef + Broccoli - with a Sweet Soy Ginger Glaze
- Mongolian Beef - Sautéed Tender Beef with Scallions & Garlic
- Asian Salmon - Shiitake Mushrooms, Bok Choy & Sweet Soy Reduction (*Add \$1.50 per person*)

### Sides – Select Two

- Pan Fried Noodles - with Bean Sprouts, Asparagus, Shiitake Mushrooms, & Bok Choy
- House Fried Rice - with Fresh Peas, Egg, Carrots, Scallions, & Fresh Herbs
- Vegetable Stir Fry- Assorted Vegetables Sautéed with Garlic, Ginger, Asian Herbs, & Sweet Soy Sauce
- Steamed White Rice (*brown rice available upon request*)

### Dessert – Select One

- Pineapple Upside-down Cake
- Almond Cookies

## Taste of India

Served with Naan Bread

Lunch

**\$33.95**

Dinner

**\$36.95**

### Salads – Included

- Tossed Green - Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing
- Cucumber Raita - Cucumber, Yogurt, Lemon, Garlic & Mint

### Entrées – Select Two

- Chicken Tikka Masala - Boneless Chicken Marinated with Cumin, Cardamom, Paprika, Cayenne, and Garlic & Served with Traditional Indian Tikka Masala Sauce
- Curry Chicken - Boneless Chicken with a Classic Indian Curry Sauce (*Add \$1.50 per person for Shrimp*)
- Vegetable Skewers - Choose Tikka Masala or Curry Sauce

### Sides – Select Two

- Basmati Rice
- Paneer Tikka - Stir Fried Vegetables with Curry Spice
- Dal Mahkni - Lentils, Onion, Garlic, Cumin & Cream

### Dessert – Included

- Chef's Choice

## South of the Border

Lunch

**\$33.95**

-

Dinner

**\$36.95**

### Salads – Included

- Black Bean - Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette
- Mexican Chopped Salad - Mixed Greens with Jicama, Radishes, Tomatoes, Crispy Tortillas, Strips, & Spicy Chipotle Dressing

### Entrées – Select Two

- Beef or Chicken Fajitas - Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions, & Mixed Peppers *(Add \$4 per person for Shrimp)*
- Chicken Enchilada Casserole - Slow Roasted & Shredded with Mexican Spices, Homemade Red or Green sauce, & Cheese
- Pollo Asado - Marinated Chicken with Fresh Citrus, Cumin, Cilantro, Garlic, & Fresh Herbs *(Add \$3 per person for Carne Asada)*

### Sides – Included

- Mexican Rice
- Refried, Pinto, or Black Beans with Queso Fresco
- Corn or Flour Tortillas
- Homemade Salsa
- Sour Cream

### Dessert – Select One

- Tres Leches Cake
- Churros with Caramel

## Island Menu

Lunch

**\$33.95**

-

Dinner

**\$36.95**

### Salads – Select Two

- Old School Style Macaroni Salad - Japanese Mayo, Carrot & Hawaiian Sea Salt
- Hawaiian Style Potato Salad - Pickles, Cucumber & Green Peas
- Yum Yum Salad - Mixed Greens, Candied Pecans, Cherries, Crushed Pineapple, Shredded Coconut & Oriental Sesame Dressing
- Broccoli Salad - Bacon, Pickled Onions, Dried Cherries, Pumpkin Seeds & Raspberry Vinaigrette

### Entrées – Select Two

- Teriyaki Chicken - Airline Breast Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil
- Huli Huli Chicken ("turn-turn" chicken) - Barbecued Chicken with "Huli-Huli" Sauce Made with Pure Hawaiian Brown Sugar Cane, Soy Sauce & Fresh Ginger
- Chicken Kale Moa - Airline Breast with Fresh Ginger, Curry & Coconut Milk
- Kailua Pulled Pork - Slow Cooked Pork Butt with Alaea Sea Salt & Aromatics
- Braised Short Ribs - Boneless Short Ribs Braised with Kecap Manis, Star Anis, Ginger & Garlic *(Add \$3.00 per person)*
- Grilled Tri-Tip - Marinated with Pineapple, Fresh Ginger, Thai Basil, Brown Sugar and Roasted Garlic-Soy Reduction *(Add \$3.00 per person)*
- Teriyaki Salmon - Atlantic Salmon Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil *(Add \$3.00 per person)*
- Mahi Mahi - Macadamia & Panko-Crusted Mahi with Sake-Mirin Cream Sauce *(Add \$3.00 per person)*

### Sides – Select Two

- Steamed White Rice - Scallions and Sesame Seeds
- Fried Rice - Chinese Sausage, Pineapple, Black Pepper & Sweet Soy
- Stir Fried Vegetables - Shanghai Cabbage, Shiitake Mushroom & Chinese Broccoli

### Dessert – Included

- Pineapple Upside-Down Cake

## The Southern/Backyard BBQ

Served with Homemade Cornbread and Honey Butter

Lunch

\$33.95

Dinner

\$36.95

### Salads – Select Two

- Old School Mac Pasta Salad - Julienned Vegetables & Garlic Mayo
- Mixed Greens - Candied Pecans, Dried Cranberries, Gorgonzola & Balsamic Vinaigrette
- Romaine Salad - Cornbread Croutons & Spicy Caesar Dressing
- Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch
- Cole Slaw - Shredded Napa Cabbage, Apples, Toasted Pecans, Fresh Citrus, & Spicy Dijon Vinaigrette
- Potato Salad - Yukon Potatoes, Fresh Capers, Bacon, Scallions, Sweet House-Cured Pickles with Classic Mayo Dressing

### Entrées – Select Two

- Maple Glazed Bone-In Chicken - Roasted with Fresh Herbs, Garlic & Tossed with a Chili-Maple Glaze
- Oven Fried Chicken - Buttermilk Brined Fried Chicken
- Simple Grilled Chicken - BBQ Sauce Served on the Side
- Smothered Chicken Breast - Airline Breast Pan Seared with Sausage Gravy
- Pork Tenderloin - Grilled, Glazed and Oven Roasted with a Bourbon BBQ Sauce
- Honey Glazed Ham - Roasted & Marinated in Dr. Pepper, Mustard & Pineapple with a Sweet Chili Glaze
- Roasted Beef Brisket - Fork Tender Brisket Served with Natural Jus
- Catfish - Cornmeal Crusted & Fried with a Creole Beurre Blanc
- Dirty South Ribs - Pork Ribs Featuring the Choura Signature Rub *(Add \$3.00 per person)*
- Blackened Salmon - Pan Seared with Choura's Special Blackened Seasoning, Fresh Lemon & Grilled Onions *(Add \$3.00 per person)*
- Tri Tip - Marinated with Fresh Herbs, Garlic, & Lemon *(\$100 Carver Required and Add \$3.00 per person)*

### Sides – Select Two

- The Mash - Yukon Gold Potatoes with Roasted Garlic, Sour Cream, & Scallions
- Corn on the Cob - Grilled with Smokey Chipotle Butter
- Mac + Cheese - Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives, & Crispy Bread Crumb Crust
- Baked Beans - Slow Baked with Caramelized Onions, Brown Sugar, & Smoked Bacon
- Braised Black Eyed Peas - Ham Hock & Roasted Garlic
- Super Dirty Rice - Smoked Paprika, Black Beans, Cumin & Caramelized Onions
- Collard Greens - Garlic, Onions, Bacon & Chicken Stock

### Dessert – Select One

- Apple Crisp *(top with a scoop of ice cream for \$1.50 per person)*
- Carrot Cake
- Chocolate Cream Pie

## Mambo Italiano

Lunch

\$33.95

-

Dinner

\$36.95

### Salads – Select Two

- Orzo - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto
- Angel Hair Pasta - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette
- Caesar Salad - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing
- Antipasto Salad - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing

### Entrées – Select Two

- Chicken or Eggplant Parmesan - Parmesan Panko Crusted Chicken Breast or Baked Eggplant with Provolone & Basil Marinara Sauce
- Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan & Tomato Basil Vinaigrette (*Add \$1.25 per person*)
- Penne Pasta - Italian Sausage, Caramelized Onions, Roasted Peppers, & Rustic Basil-Alfredo Sauce
- Pasta Primavera - Garlic Butter Sautéed Seasonal Vegetables & White Wine Cream Sauce

### Sides – Included

- Vegetable Ratatouille - Grilled Zucchini, Peppers, Asparagus, & Roasted Baby Carrots Seasoned with Garlic-Basil Butter
- Fettuccine Olio di Burro - Pasta Tossed with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil and Parmesan Cheese

### Dessert – Included

- Coconut Macarons & Mini Cannolis

## From The Deli

Lunch

\$24.95

-

Dinner

\$27.95

### Salads – Included

- Antipasto - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing
- Panzanella - Cucumber, Tomato, Slivered Red Onion, Fresh Basil, Croutons, & Creamy Basil Dressing

### Between The Bread – Select Two

- Smoked Ham - Brie & Honey Mustard
- Roast Beef - Cheddar Cheese, Caramelized Onions, & Gorgonzola Spread
- Classic BLT - Bacon, Lettuce, Tomato, & Lemon Aioli
- Chicken Caesar Pita - Romaine Lettuce, Tomato, Parmesan, & Caesar Dressing
- Club Sandwich - Roasted Turkey, Ham, Lettuce, Tomato, Bacon, & Garlic Aioli
- Roasted Turkey - Provolone, Roasted Red Peppers, & Basil Pesto
- Santa Fe Chicken - Ortega Chiles, Pepperjack Cheese, Greens, & Chipotle Aioli
- Roasted Pork Loin - Asian Slaw, Thai Basil, Pea Sprouts, Pickled Cucumber, & Sriracha Aioli
- Albacore Tuna - with Scallions, Fresh Tarragon, & Lemon Zest
- Curry Chicken Salad - with Celery, Fresh Herbs, Dried Cherries, Chives, & Curry Aioli
- Chicken Salad - Celery, Fresh Herbs, Chives, & Mayo
- Garden Stack - Grilled Vegetables, Feta, & Olive Tapenade Spread
- Caprese Stack - Arugula, Mozzarella, Tomatoes, Balsamic Glaze, & Basil Pesto

### Side – Included

- Assorted Chips

### Dessert – Included

- Assorted Cookies & Brownies

## Buffet Additions - *Chef Attendant Required*

### Hot Sandwiches

*Choice Of:*

- Meatball - Italian Meatballs & Mozzarella Cheese
- Pulled Pork - BBQ Pork with Provolone Cheese
- Brisket - Grilled Onions & Gorgonzola Cheese

**\$4.00**  
*additional per person*

### Side

- Homemade Garlic Parmesan Fries

**\$2.50**  
*additional per person*

### Soups – Select One

- Tomato Bisque - Roasted Tomatoes with Cream & Herbs
- Chicken Noodle
- Clam Chowder - Potatoes, Cream & Clams
- Minestrone
- Baked Potato

**\$3.50**  
*additional per person*

## Eats + Sweets

*Lunch*

**\$31.95**

-

*Dinner*

**\$34.95**

### Appetizers – Select Six

- Sesame Crusted Goat Cheese - on Wonton Crisp
- Ahi Poke - Tuna, Soy Sauce, Black Sesame Seeds, and scallions on a Wonton Crisp
- White Fish Ceviche - on Tostada Round
- Grilled Peach Crostini - Balsamic Glaze, Goat Cheese & Honey Drizzle
- NY Steak Crostini - Caramelized Onions & Gorgonzola Cream
- Pan Seared Ahi - atop Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli
- Roasted Garlic Humus - Served with Pita Chips *(Add \$1.00 per person)*
- Fresh Spring Rolls - Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin
- Caprese Skewers - Cherry Tomato, Bocconcini Mozzarella, Olives, & Basil Pesto
- Roasted Artichoke Crostini - with Fennel Herb Goat Cheese
- Avocado Kale Toast - Lemon, Olive Oil, Salt & Pepper
- Homemade Meatballs - Teriyaki, Turkey or Italian
- Crispy Spring Rolls - with Sweet - Sour Dipping Sauce
- Chicken Satay - with Spicy Peanut Sauce, Tikka Masala Sauce or Chimichurri Sauce
- Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze
- Tikka Masala Taco - Chicken Tikka Masala, Cilantro & Cucumber Raita
- Mongolian Beef Skewers - Grilled Scallions
- Short Rib Quesadilla - with Chipotle Crème
- Lobster Corndogs - with Green Peppercorn Aioli *(Add \$1.50 per person)*
- Thai Chicken Lettuce Wraps - Asian Inspired Diced Chicken on an Endive Spear

### Desserts – Select Two

- Traditional New York Cheesecake - with Seasonal Berries
- Cinnamon Apple Tart - with Fresh Whipped Cream
- Dolce Italiano - Coconut Macaroons & Mini Chocolate Chip Cannolis.
- Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar

# 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*

## Quesadilla Station

**\$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 \$5.00 per person*

**\$11.00**

## Chinese "To-Go" Cup

*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-\$11.00**  
*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

# Sweets by the Dozen

## A La Carte

- Assorted Cookies - Chocolate Chip, Oatmeal Raisin & Snickerdoodle **\$20**
- Fudge Brownies **\$28**
- Carrot Cake Bites **\$28**
- Brownie Bites **\$22**
- Lemon Bars **\$25**
- Stem Strawberries Dipped in Chocolate **MP**

## Custom Cakes

*Please Inquire About Pricing*

### Full Sheet Cake

Serves 80-100

### Half Sheet Cake

Serves 30-50

### Quarter Sheet Cake

Serves 16-25

## Cakes

- White
- Marble
- Chocolate

## Fillings

- Vanilla Bavarian
- Chocolate Bavarian
- Lemon Bavarian
- Raspberry Bavarian
- Strawberry Bavarian
- Banana Bavarian
- Apricot Bavarian
- Raspberry Chocolate Bavarian
- Mocha Bavarian

## Icings

- White Buttercream
- Chocolate Buttercream

Should you wish to bring in your own cake or cupcakes, there is an additional fee  
Cake Cutting Fee - \$3.00 per person | Cupcake Fee - \$1.00 per person

# 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

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

## Wine

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

## Mixed Cocktails

<b>Well Brand</b>	<b>\$8</b>
<b>Call Brand</b>	<b>\$9-\$10</b>
<b>Premium Brand</b>	<b>\$10</b>
<b>Martinis</b>	<b>\$11</b>

## Non-Alcoholic

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

# 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

© COPYRIGHT 2022