

Seminar? Training? Meeting? Conference?



Let Almansor Court Help

(ALMANSOR COURT BOASTS SEVEN ELEGANTLY APPOINTED MEETING AND BANQUET ROOMS, MANY OF WHICH OVERLOOK OUR LUSH GOLF COURSE AND ALHAMBRA LAKE. ACCOMODATING EVENTS FROM 25 TO 600 GUESTS)

Meeting Planners Special

Includes:

- COMPLIMENTARY MEETING ROOM
- DELUXE CONTINENTAL BREAKFAST
 - MID MORNING COFFEE REFILL
- CATERED LUNCHEON (BUFFET OR THREE COURSE HOT LUNCHEON)
 - AFTERNOON SOFT DRINKS & COOKIE BREAK

\$27.50 PER PERSON

MINIMUM OF 25 GUESTS. OFFER EXPRIES 12/31/13. THIS OFFER MUST BE MENTIONED AT TIME OF BOOKING.
(PRICE DOES NOT INCLUDE 20% SERVICE CHARGE NOR SALES TAX AND IS SUBJECT TO CHANGE)

Almansor Court Inc

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MEETING PLANNERS PACKAGE MENU SELECTIONS

Meals include our Executive Chef's selection of rice or potato and fresh vegetable in season where appropriate. All meals include rolls, butter, coffee, tea, decaffeinated coffee, ice water and iced tea.

CALIFORNIA GREENS:

Iceberg, Romaine & Red Leaf Lettuce, topped with chopped Eggs, Carrots, Cherry Tomato & Black Olives. Served with Choice of two Dressings.

Choice of One Entree:

OVEN-ROASTED HALF CHICKEN

Laced with a Cognac Sauce & Wild Mushrooms.

CHICKEN DIJONAISE

Whole Grain Mustard Sauce.

MEAT LASAGNA

Sheets of Pasta layered with Meat Sauce & Three Great Cheeses (Vegetarian Lasagna Available).

PENNE VEGI PASTA

Julienne of Carrots, Peppers, Zucchini, Mushrooms, Green Beans with Garlic & Parmesan Cheese.

Choice of One Dessert:

CHOCOLATE MOUSSE

CHOCOLATE OR STRAWBERRY SUNDAE

VANILLA CREPES

APPLE STRUDEL

CHOCOLATE OBSESSION CAKE

MEETING PLANNERS BUFFET CHOICES

BUFFET CHOICE #1

MIXED GREEN SALAD – With Two Dressings

MACARONI SALAD

FRESH VEGETABLES WITH DIP

SOUTHERN FRIED CHICKEN – COUNTRY GRAVY

PENNE VEGI PASTA

GARLIC MASHED POTATOES

FRESH VEGETABLES IN SEASON

ASSORTED DESSERTS

BUFFET CHOICE #2

MIXED GREEN SALAD – With Two Dressings.

FRESH SLICED SEASONAL FRUIT

SANTA FE POTATO SALAD

CHICKEN FETTUCCINI ALFREDO

BAKED COD WITH CUCUMBER DILL SAUCE

WHITE & WILD RICE

FRESH SEASONAL VEGETABLES

ASSORTED DESSERTS

BUFFET CHOICE #3

MIXED GREEN SALAD – With Two Dressings
SANTA FE POTATO SALAD
COLE SLAW
ASSORTED SLICED DELI MEATS & CHEESES
VARIETY OF SLICED BREADS AND ROLLS
MUSTARD, MAYONNAISE, BUTTER, LETTUCE, AND SLICED TOMATO
ASSORTED DESSERTS

BUFFET CHOICE #4

CAESAR SALAD
ITALIAN PASTA SALAD
MACARONI SALAD
EGGPLANT PARMESAN
STUFFED SHELLS WITH MARINARA SAUCE
CHICKEN SCALOPPINI WITH ANGEL HAIR PASTA
PARMESAN GARLIC POTATOES
GRILLED MEDLEY OF VEGETABLES
TIRAMISU
GELATO

BUFFET CHOICE #5

MIXED GREEN SALAD – Two Dressings
POTATO SALAD
NOPAL SALAD
CHILE RELLENOS WITH RANCHERA SAUCE
CHEESE ENCHILADAS WITH ENCHILADA SAUCE
STEAK FAJITAS
SPANISH RICE
REFRIED BEANS
FLAN & SWEET CORN CAKES
CORN & FLOUR TORTILLAS

BUFFET CHOICE #6

MIXED GREEN SALAD - With Two Dressings
PASTA SALAD
AMBROSIA SALAD
CHICKEN ROULADE
VEGETARIAN LASAGNA
RICE PILAF
ANNA POTATOES
FRESH VEGETABLES IN SEASON
ASSORTED DESSERTS

BUFFET CHOICE # 7

MIXED GREEN SALAD, With Two Dressings
DILL SEAFOOD SALAD
PASTA SALAD
BAKED GARLIC CHICKEN
BROCCOLI BEEF
VEGETABLE CHOW MIEN
FRESH VEGETABLES IN SEASON
ASIAN FRIED RICE
ASSORTED DESSERTS

BUFFET CHOICE # 8

MIXED GREEN SALAD – with Two Dressings
CRISP RELISH TRAY
COLE SLAW
KOREAN SHORT RIBS
HONEY GLAZED CHICKEN
CHEESE TORTELLINI
AU GRATIN POTATOES
FRESH VEGETABLES IN SEASON
ASSORTED DESSERTS

BUFFET CHOICE # 9

MIXED GREEN SALAD – With Two Dressings
SLICED TOMATO SALAD, DIJON
FRESH SLICED SEASONAL FRUIT
BLACKENED SALMON
PASTA WITH CAJUN SAUSAGE
CHICKEN DIJONNAISE
OVEN BROWNED POTATOES
LOUISIANA RICE
FRESH VEGETABLES IN SEASON
ASSORTED DESSERTS

BUFFET CHOICE # 10

MIXED GREEN SALAD – With Two Dressings
POTATO SALAD
COLE SLAW
BBQ CHICKEN
PENNE VEGI PASTA
BEEF SHORT RIBS
MINI CORN ON THE COB
BAKED BEANS
ASSORTED DESSERTS