### ALMANSOR COURT 2022 EXCLUSIVE EVENT MENU



BREAKFAST | BREAKS | LUNCHEONS | DINNERS | BUFFETS | HORS D'OEUVRES | BEVERAGES 700 SOUTH ALMANSOR ST., ALHAMBRA, CA 91801 (626) 570-4600 ALMANSORCOURT.COM PRICES SUBJECT TO 22% HOSPITALITY FEE & 2% ENVIRONMENTAL FEE PLUS SALES TAX. PRICES & ITEMS SUBJECT TO CHANGE WITHOUT NOTICE.

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# BREAKFAST SELECTIONS

Plated Breakfasts to Include: Assorted Breakfast Bakeries, Butter & Preserves, Freshly Brewed Regular & Decaf Starbucks Fair Trade Coffee + Assorted Herbal Teas





### Continental Breakfast Buffet

Assorted Breakfast Pastries, Butter & Preserves, Variety of Chilled Juices on Ice, Fresh Coffee & Decaf, Assorted Teas 15

### Deluxe Continental Breakfast Buffet

Assorted Breakfast Bakeries, Sliced Seasonal Fruits, Butter & Preserves, Variety of Chilled Juices on Ice, Fresh Coffee & Decaf, Assorted Teas 16

### Cinnamon Brioche French Toast

Topped with Maple Syrup & Served with Fluffy Farm Fresh Scrambled Eggs, Applewood Smoked Bacon or Sausage, with Seasonal Sliced Fruit & Crispy Hashbrowns

29

### South of the Border

Flour Tortilla Filled with Scrambled Eggs, Shredded Beef & Monterey Jack Cheese. Served with Fresh Ranchero Sauce, Refried Beans, Spanish Rice, Corn Muffins, Sweet Butter & Preserves. Accompanied with Seasonal Fruit

22

### Healthy Start

Seasonal Fresh Fruit Salad, Egg Beater Scrambled Eggs, Greek Yogurt, and Fresh Granola

### Eggs Benedict

Two Poached Eggs with Canadian Bacon on a Toasted English Muffin. Topped with a Hollandaise Sauce. Served with Tri-Color Potatoes & a Side of Fruit

27

Add \$3.00 per person for Saturday Events. Buffets Require an Antendant at \$85.00

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### BREAKFAST & BRUNCH BUFFET

All Buffet Service is for 1.5 Hours & Includes: Assorted Breakfast Bakeries, Butter & Preserves, Freshly Brewed Regular & Decaf Starbucks Fair Trade Coffee + Assorted Herbal Teas

### Lake Buffet

Minimum of 35 Guests

Western Scrambled Eggs with Peppers, Ham, Onions & Cheese, Crisp Bacon Strips, Link Sausage, Cheese Blintzes, Home Fried Potatoes, Assorted Breakfast Bakeries, Butter & Preserves, Variety of Chilled Fruit Juices, Fresh Coffee, Decaf Coffee & Assorted Teas 26

Fairway Buffet Minimum of 35 Guests Frittata of Seasonal Farm Fresh Vegetables, Carmelized Shallots, Spinach, Fuscalini and Cheddar Cheese Served Alongside Thick Cut Bacon, Fruit Salad with Local Berries, An Array of Breakfast Pastries & Steel Cut Oatmeal with Raisins & Milk 27

#### Alhambra Brunch Minimum of 50 Guests

Assorted Chilled Juices, Artfully Displayed Sliced Fruits in Season, Ambrosia Salad & Pasta Salad

CHOICE OF THREE:

Classic Eggs Benedict, Cheese Blintzes with French Sauce, Farm Fresh Scrambled Eggs Roast Pork Loin with Applejack Sauce, Carne Asada

INCLUDES:

Breakfast Ham, Crisp Bacon Strips, Link Sausage, Home Fried Potatoes, Biscuits with Gravy, Butter & Preserves, Fresh Coffee, Decaf Coffee & Assorted Teas // Add Turkey Sausage +2

34

### Waffle Station Buffet Add-On

Whipped Butter, Maple Syrup, Whipped Cream & Strawberry Topping

\$6 per person plus 100.00 attendant fee



ADD \$3.00 PER PERSON FOR SATURDAY EVENTS. BUFFETS REQUIRE AN ANTENDANT AT \$85.00

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# BREAK TIME SOLUTIONS

### All Break Service is for 1.5 Hours





Add 3.00 per person for Saturday Events

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### ALMANSOR BUFFET

Includes Fresh Rolls & Butter, Fresh Coffee & Assorted Teas. Minimum of 50 Guests.

<u>Salad Selections</u> Choice of Two for Lunch - Choice of Three for Dinner

Mixed Greens, Three Dressings Sliced Tomato Dijon Salad Dill Seafood Salad Santa Fe Potato Salad Italian Style Antipasto Greek Salad Roasted Vegetable & Pasta Salad Crisp Relish Tray

### Accompaniments

Choice of Two Two Fresh Seasonal Vegetables Garlic Mashed Potatoes Oven Browned Potatoes

Asian Fried Rice White & Wild Rice Rice Pilaf

<u>Plated Desserts</u> +5 per person for Assorted Dessert Chef's Choice

Lunch Buffet 36 Dinner Buffet 43 + \$100 per buffet attendant

### Entrée Selections

Choice of Two for Lunch - Choice of Three for Dinner

Beef Pad Thai Beef Steak Fajitas Chicken Stir Fry Braised Short Ribs Baked Garlic Chicken w/Marinara Chicken Chardonnay Roasted Herb Chicken Tofu Jambalaya Baked Macaroni & Cheese Chile Verde Paella Cod Almondine Pasta Primavera

Vegetarian Lasagna

Fried Chicken

Chicken Fettuccine Alfredo

UPGRADED ITEMS (CARVER REQUIRED AT \$100)

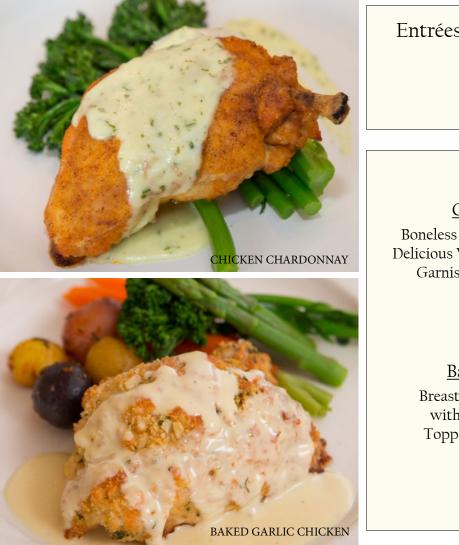
Carved to Order Prime Rib of Beef 475 EACH Carved to Order Honey Smoked Ham 350 EACH Carved to Order Whole Roasted Pig 750 Each

### Executive Deli Buffet

Mixed Green Salad with Three Dressings, Santa Fe Potato Salad, Cole Slaw, Assorted Sliced Deli Meats & Cheeses, Sliced Breads & Rolls, Lettuce, Tomato & Condiments, Plated Desserts, Iced Tea, Coffee & Hot Tea Lunch 24 Dinner 28 + \$100 per buffet attendant + \$5 per person for Assorted Dessert Chef's Choice

Add 3.00 per person Saturday Events, Buffet for 1.5 hours

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Entrées Include: Salad Selection, Chef's Selection of Accompaniments & Seasonal Vegetables, Oven Fresh Rolls & Butter, Dessert Selection, Fresh Coffee, Decaf & Tea

We offer the ability to select two entrées charged at the higher of the two prices.

Chicken Dijonnaise

Boneless Chicken Breast Served with a Delicious Whole Grain Mustard Sauce & Garnished with Toasted Almonds Lunch 29 Dinner 35

### Chicken Bruschetta

Seared Airline Chicken Breast Topped with Chiffonade Basil, Garlic, Citrus, Ripe Tomato & a Hint of Balsamic Reduction Lunch 34 Dinner 40

Baked Garlic Chicken Breast of Chicken Lightly Breaded with Panko Bread Crumbs and Topped with Garlic & Parmesan Lunch 31 Dinner 37

#### Chicken Chardonnay

Seared Airline Chicken Breast with Seared Mushrooms Reduced in Chardonnay Wine & Parsley Lunch 34 Dinner 40

Add \$3.00 per person for Saturday Events. Please note Chiavari Chairs & Chair Covers must be rented from Almansor Court.

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Entrées Include: Salad Selection, Chef's Selection of Accompaniments & Seasonal Vegetables, Oven Fresh Rolls & Butter, Dessert Selection, Fresh Coffee, Decaf & Tea

We offer the ability to select two entrées charged at the higher of the two prices.

<u>Bacon Wrapped Top Sirloin</u> USDA Prime Top Sirloin Grilled and Wrapped in Applewood Smoked Bacon Lunch 35 Dinner 40

<u>Prime Rib of Beef</u> Slow Roasted and Hand Carved Prime Rib with Au Jus & Creamed Horseradish Lunch 34 Dinner 39

#### Sliced Top Sirloin

USDA Prime Top Sirloin Grilled & Slow Roasted Lunch 34 Dinner 39

### Flat Iron Steak with Chimichurri

USDA Choice Angus Flat Iron Steak Broiled & Topped with a Chimichurri Sauce Lunch 36 Dinner 41

### Combination Selections

Filet & Two Prawns

Tender Filet Mignon Slow Roasted with Two Prawns in a Balsamic Reduction Lunch 40 Dinner 48

#### Flat Iron Steak & Chicken

USDA Choice Angus Flat Iron Steak Broiled with a Boneless Chicken Breast in a Whole Mustard Sauce Lunch 38 Dinner 43

ADD \$3.00 PER PERSON FOR SATURDAY EVENTS



# <sup>10</sup> PLATED LUNCH & DINNER SELECTIONS



Entrées Include: Salad Selection, Chef's Selection of Accompaniments & Seasonal Vegetables, Oven Fresh Rolls & Butter, Dessert Selection, Fresh Coffee, Decaf & Tea We offer the ability to select two entrées charged at the higher of the two prices.

<u>Atlantic Salmon</u> Baked Atlantic Salmon Seasoned

& Topped with a Whole Grain Mustard Sauce & Toasted Lemon Wedge Lunch 34 Dinner 39

### Lemon Butter Tilapia

Boneless, Skinless Fresh Water Tilapia Seasoned & Seared with a Delicious Parmesan Panko Crust & Lemon Butter Cream Lunch 33 Dinner 38

<u>Pasta Primavera</u> Fresh Pasta Prepared with a Medley of Carrots, Peppers, Zucchini, Mushrooms & Green Beans. Choice of Tomato Basil, Garlic Cream, or Pesto Sauce Lunch 29 Dinner 35

### Vegetable Pad Thai

Classic Pad Thai Noodles with Stir Fry Fresh Vegetables & Topped with Scallions & Peanuts Lunch 29 Dinner 35

#### Vegan Tartare

An Artfully Displayed Seared Seasonal Fruit or Vegetable Diced & Atop a Bed of Avocados & Topped with a Balsamic Vinaigrette and a Homemade Crostini Lunch 29 Dinner 35

ADD \$3.00 PER PERSON FOR SATURDAY EVENTS

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# SALAD SELECTIONS

Select One Salad for the Plated Lunch & Dinner Entrées



MIXED GREENS SALAD



#### Mixed Greens Salad

Spring Mixed Greens Topped with Fresh Carrots, Cucumber, Dried Cranberries and a Sliced Tomato; Choice of Two Dressings

### West Coast Salad

Mixed Greens Topped with Chopped Carrots, Tomatoes, Olives, Egg & Choice of Two Dressings \$0.99 additional per person

### Caesar Chopped Salad

Chopped Romaine Lettuce Tossed in Grated Parmesan Cheese, Croutons and Tangy Caesar Dressing \$0.99 additional per person

### Arugula Salad

Arugula Topped with Parmesan, Cherry Tomatoes and Almonds in a Raspberry Vinaigrette \$0.99 additional per person



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DESSERT SELECTIONS

Select One Dessert for the Plated Lunch & Dinner Entrées





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### HORS D'OEUVRES

Almansor Court Recommends 4 to 6 Pieces per Person Prior to Full Meal.



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Hot Selections	COLD SELECTIONS
Fried Mozzarella Swedish Meatballs	Deviled Eggs \$185 per 100 pieces
Mushroom Cap w/ Sausage	Sliced Seasonal Fruit DisplayCheese & Cracker BoardCrudite with Ranch Dip
Quiche Lorraine Vegetable Spring Rolls	\$245 EACH SERVES 100
Chicken Pot Stickers Mini Potato Skins w/ Sour Cream	Salami Tray Greek Olives & Feta Cheese Display \$195 per 100 pieces
Sesame Chicken on a Skewer	Charcuterie Board
Spanikopitas	\$210 small \$400 large
\$195 per 100 pieces +\$150 Butler Passed Service	Croissant Sandwiches Asparagus Battered & Fried w/ Honey Mustard Aioli \$220 PER 100 PIECES
	Shrimp on Ice \$550 per 100
Bacon Wrapped Scallops    Coconut Beer Shrimp      \$435 per 100 pieces    \$435 per 100 pieces	Tortilla Chips, Guacamole & Salsa \$150 PER DISPLAY Pita Chips with Beet & Regular Hummus \$165 PER DISPLAY

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# BEVERAGES & OTHER INFORMATION

### Hosted Bar

Drinks Charged at Current Prices Based on Amount, Plus Service Charge, Env. Fee & Tax. \$150 per Bar Setup.

### BEVERAGES

House Wine (5 Servings) House Champagne (5 Servings) House Sparkling Cider (5 Servings) Lemonade or Fruit Punch (20 Servings) Champagne Punch (20 Servings) Soft Drinks (Unlimited) Domestic Draft Beer (8 Gal. Keg) Domestic Draft Beer (16 Gal. Keg) Imported Draft Beer (Sizing Varies)

### <u>Cash Bar</u> Guests will be Charged at Current Prices. \$150 per Bar Setup.

\$25.00 per bottle
\$25.00 per bottle
\$25.00 per bottle
\$55.00 per gallon
\$75.00 per gallon
\$3.50 per person
\$295.00 per keg
\$425.00 per keg
\$500.00 per keg

### HOSTED BAR OPTIONS

You may also select a dollar amount to host along with what types of beverages to host. Hosted Ticketed Bars may be arranged. Any unused dollar amount for this option will be refunded.

# First Hour Per Person\$14.00 Well Brands\$18.00 Premium BrandsSecond Hour Per Person\$12.00 Well Brands\$16.00 Premium BrandsAdditl Hour Per Person\$9.00 Well Brands\$14.00 Premium BrandsPlease note there are no refunds on the per person hourly option.



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### ENHANCEMENTS

Facility Parking, Limited Staging, Head Table, Flags and I Microphone + Podium Are Complimentary



Please note Chiavari Chairs & Chair Covers must be rented from Almansor Court.

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# EVENT ROOMS







### Lakeview Room

Seating up to 400 guests with an impressive view of the golf course and lake, the Lakeview Room is a perfect venue for hosting large gatherings with a scenic touch. The panoramic view allows for a great deal of natural lighting and the accent colors create a bright, festive, and elegant room. Featuring a private outdoor entrance and restrooms, Lakeview offers an experience separate from other guests at the facility.

### Almansor Ballroom

A series of four smaller rooms, Almansor Ballroom combines to seat 500 guests, making it the largest capacity room we offer. Decorated in a traditional ballroom style, Almansor Ballroom features beautiful chandelier lighting and warm, comfortable colors.

### Palm Court

Featuring a built in dance floor with impressive musical and lighting capabilities, Palm Court is an upbeat banquet room featuring seating for up to 250 guests with an accompanying patio overlooking the golf course. Palm Court features a built in DJ booth to create a memorable ambiance.

### Greenhouse Room

Featuring a full panoramic view facing the golf course, the Greenhouse Room is a distinct banquet room with seating for up to 80 guests. The unique architecture provides a great deal of natural light while the decor adds energy to any event without detracting from supplementary decorations.



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