



Almanson Court

HOLIDAY MENU

2023



SALADS & DESSERT SELECTIONS SELECT 1 EACH

Spinach Salad

Fresh Spinach Greens, Chopped Eggs, Bacon Bits, Croutons,
Cherry Tomato with Balsamic Vinaigrette or Italian Dressing

Caesar Salad

Traditional Caesar Salad with Fresh Romaine Lettuce,
Parmesan Cheese & Croutons with a Caesar Dressing

Fresh Spring Mix Salad

Fresh Spring Mix Lettuce, Beets, Cucumbers, Cherry Tomato
and Carrots Served with Italian or Ranch Dressing

Chocolate Ganache Cake

New York Cheesecake

Raspberry & Chocolate Mousse

Homemade Brownies w/ Haagen Dazs Ice Cream

ENTRÉE SELECTIONS

All Entrées Include a Salad Selection, Choice of Garlic Mashed Potatoes, Wild Rice or Roasted Herb Potatoes, Chef's Choice Seasonal Vegetables, Rolls & Dessert Selection + Coffee, Decaf & Hot Tea. We offer the ability to select two entrées, charged at the higher of the two prices.

Chicken Marsala

Chicken Breast with Mushrooms, Onions & Shallots in a Marsala Wine Sauce

Lunch 35 Dinner 46

Caprese Chicken w/ Balsamic Reduction

Boneless Chicken Breast Topped with Fresh Mozzarella,
Ripe Tomatoes, Basil and a Balsamic Reduction

Lunch 35 Dinner 47

Grilled Chicken & Shrimp Scampi

Grilled Chicken in a Cream of Mushroom Sauce, Paired with Shrimp Scampi

Lunch 39 (2 Shrimp) Dinner 50 (3 Shrimp)

Oven Baked Butter Cod

Oven Baked Cod in a Lemon Butter Sauce

Lunch 37 Dinner 47

ENTRÉE SELECTIONS

All Entrées Include a Salad Selection, Choice of Garlic Mashed Potatoes, Wild Rice or Roasted Herb Potatoes, Chef's Seasonal Vegetables, Rolls & Dessert Selection + Coffee, Decaf & Hot Tea

Seared Striped Sea Bass

Served in a Puree and Garnished with Roasted Cherry Tomatoes

Lunch 39 Dinner 48

Salmon & Shrimp Scampi

Seared, Skin On Salmon with a Bell Pepper Sauce Paired With Shrimp Scampi

Lunch 40 (2 Scampi) Dinner 52 (3 Scampi)

Prime New York Steak

Grilled and Topped with a Chimichurri Sauce

Lunch 39 Dinner 50

Grilled Filet Mignon

Filet Mignon Seasoned & Marinated in a Demi Glaze Sauce

Lunch 40 Dinner 53

ENTRÉE SELECTIONS

All Entrées Include a Salad Selection, Choice of Garlic Mashed Potatoes, Wild Rice or Roasted Herb Potatoes, Chef's Choice Seasonal Vegetables, Rolls & Dessert Selection + Coffee, Decaf & Hot Tea. We offer the ability to select two entrées, charged at the higher of the two prices.

Prime Rib of Beef

USDA Choice Prime Rib Slow Roasted with Au Jus & Horseradish

Lunch 39 Dinner 52

Vegan Tartare

With Olive Oil & Balsamic

Lunch 34 Dinner 45

Baked Mac & Cheese

Fresh Baked Mac & Cheese with Panko Crusting

Lunch 34 Dinner 46

Butternut Squash Ravioli

With a Beurre Blanc Sauce & Topped with Roasted Nuts

Lunch 35 Dinner 42

BUFFET SELECTIONS

Minimum 50 Guests. Service is for 1.5 Hours. +\$3 For Each Additional Salad Selection

Lunch 40 Dinner 50
+\$100 Per Buffet Attendent

Salad Selections

Lunch Choose 2 Dinner Choose 3

Mixed Green Salad

Baby Greens & Romaine Lettuce, Black Olives, Carrots, Tomato
& Cucumber with a Choice of Two Dressings

Italian Pasta Salad

Fregola Pasta w/ Green Bell Peppers, Red Onions, Cucumber, Cherry Tomato,
Kalamata Olives, Sopressata & Aged Parmesan with Balsamic Vinaigrette

Argula Salad

Candied Pecans & Goat Cheese with a House Made Champagne Vinaigrette Dressing

Mandarin Salad

Mixed Greens, Almonds, Mandarin Oranges & Crumbled Feta Cheese
Tossed in a Sesame Vinaigrette

BUFFET SELECTIONS

Entrée Selections

Lunch Choose Two Dinner Choose Three
+\$6 For Each Additional Entrée Selection

Chicken Chardonnay

Oven Baked Chicken with a Chardonnay Sauce and Mushrooms

USDA Prime Roasted Top Sirloin

Slow Roasted Corn Fed Midwest Beef with Au Jus

Baked Mac & Cheese

Fresh Baked Mac & Cheese with Panko

Cod with a Bercy Sauce

Broiled Cod with a Light, Delicious Bercy Wine Sauce

French Provencal Ratatouille

A Classic French Dish that Brings Together Your Favorite Vegetables

Sides To Include

Wild Rice, Herbed Potatoes & Two Fresh Seasonal Vegetables, Plated Holiday Dessert

Coffee, Tea & Rolls + Butter // +\$5 For Assorted Holiday Desserts Buffet

HORS D'OUVRES SELECTIONS

Priced Per 100 Pieces

Cold Selections

Tomato Caprese Skewers \$260

Smoked Salmon on Crostini \$260

Bruschetta \$210

Hot Selections

Ratatouille in a Pastry Shell \$210

Vegetable Egg Rolls \$210

Sesame Chicken Skewers \$210

Breaded Shrimp w/ Sweet Chili Sauce \$260

Displays

Charcuterie Boards Small Board \$220 Large Board \$380

Sliced Seasonal Fruit Small Platter \$130 Large Platter \$260

BEVERAGE SELECTIONS

Soft Drinks (Unlimited) 3.50/person

Wines, Champagne or Sparkling Cider (5 Servings) 25/bottle

Fruit Punch (20 Servings) 55/gallon

Champagne Punch (20 Servings) 75/gallon

Domestic Draft Beer (8 Gal. Keg) 295/keg

Domestic Draft Beer (16 Gal. Keg) 425/keg

Imported Draft Beer (Sizing Varies) 500/keg

HOSTED BAR

Drinks charged at current prices based on amount, plus service charge, environmental fee & tax.
\$150 per bar setup.

CASH BAR

Guests will be charged at current prices. \$150 per bar setup.
Please note no refunds on the per person hourly option.

HOSTED BAR OPTIONS

First Hour Per Person 14.00 Well Brands 18.00 Premium Brands

Second Hour Per Person 12.00 Well Brands 16.00 Premium Brands

Addtl Hour Per Person 9.00 Well Brands 14.00 Premium Brands

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

ENHANCEMENTS

Room Uplighting with Several Colors to Choose From
Silver or Gold Chiavari Chairs

Linen Upgrades: Floorlength Linens, Overlays & Table Runners
Room Draping & Audio/Visual Upgrades

Ask your sales associate for more information & pricing





For more information & to book your event:

626-570-4600

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700 S Almansor St Alhambra, CA 91801

Prices & menus subject to change without notice. \$3.00 additional per person for Saturday events. 22% hospitality fee, 2% environmental fee & current California state sales taxes will apply.