ALMANSOR COURT 2024 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.



BREAKFAST SELECTIONS

Plated Breakfasts to Include: Assorted Breakfast Pastries, Butter & Preserves, Freshly Brewed Starbucks Coffee + Decaf & Assorted Herbal Teas



Continental Breakfast Buffet

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

Deluxe Continental Breakfast Buffet

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

South of the Border

Scrambled Eggs & Shredded Monterey Jack Cheese Served with a Freshly Blended Ranchero Sauce, Refried Beans, and Classic Spanish Rice

Healthy Start

Freshly Prepared Turkey Sausage, Coupled with Scrambled Egg Whites, Spinach, Sautéed Mushrooms & Side of Fresh Fruit



Classic Breakfast Plate

Freshly Prepared Scrambled Eggs, Pan Seared Sausage Links, Fried Thick-Cut Crispy Bacon Strips, Fresh Ham, and Seasoned Country Potatoes

Eggs Benedict

Two Poached Eggs with Canadian Bacon on a Toasted English Muffin. Topped with a Hollandaise Sauce. Served with Seasoned Country Potatoes

PLEASE NOTE CHILDREN'S PRICING IS NOT AVAILABLE FOR BREAKFAST.

ADD \$3.00 PER PERSON FOR SATURDAY EVENTS. BUFFETS REQUIRE AN ANTENDANT AT \$100.



BREAKFAST & BRUNCH BUFFET

All Buffet Service is for 1.5 Hours & Includes: Assorted Breakfast Pastries, Butter & Preserves, Freshly Brewed Starbucks Coffee + Decaf & 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

Fairway Buffet

Minimum of 35 Guests

Frittata of Seasonal Farm Fresh Vegetables, Carmelized Shallots, Spinach, and Cheddar Cheese Served Alongside Thick Cut Bacon, Diced Fruit Salad, An Array of Breakfast Pastries & Steel Cut Oatmeal with Raisins & Milk

30

.9

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 Demi-Glaze 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 +3

-37

Waffle Station Buffet Add-On

Whipped Butter, Maple Syrup, Whipped Cream & Strawberry Topping

\$6.50 per person plus 100.00 attendant fee



Add \$3.00 per Person for Saturday Events. Buffets Require an Antendant at \$100

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Almansor Court

BREAK TIME SOLUTIONS

All Break Service is for 1.5 Hours





Brewed Coffees & Assorted Teas We Proudly Brew Regular & Decaf Starbucks Fair Trade Coffee \$55 per gallon

Lemonade, Iced Tea, Apple Juice, Cranberry Juice or Orange Juice Selections

\$55 per gallon ea.

Assorted Mineral Waters \$4.50 each

Soft Drinks & Bottled Water \$3.75 each

Fresh Seasonal Whole Fruit \$3.50 each

Assorted Bagels with Cream Cheese & Preserves \$31 per dozen

Flavored Yogurt with Granola Toppings \$6 per person (Minimum 25 Guests)

Homemade Chocolate Brownies
Freshly Baked
\$32 per dozen

Homemade Assorted Cookies Freshly Baked \$32 per dozen

> Assorted Energy Bars \$3 each

Assorted Muffins, Danish Pastries, Cinnamon Rolls, Sticky Buns, Coffee Cake OR Banana Nut Bread \$32 per dozen (Minimum order 1 dozen per item)

Packaged Trail Mix or Mixed Nuts 'N Fruit \$6 each



ADD \$3.00 PER PERSON FOR SATURDAY EVENTS



HORS D'OEUVRES

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

Hot Selections

Fried Mozzarella Swedish Meatballs

Mushroom Cap w/ Sausage Spanikopitas

Quiche Lorraine Vegetable Spring Rolls

Chicken Pot Stickers Mini Potato Skins w/ Sour Cream

Sesame Chicken on a Skewer Fan-Tailed Fried Shrimp

\$220 PER 100 PIECES +\$150 BUTLER PASSED SERVICE

Executive Deli Buffet

Selection of 3 Salads:

Mixed Green Salad with Three Dressings Potato Salad Macaroni Salad Chicken Salad Ambrosia Salad

Assorted Sliced Deli Meats & Cheeses, Sliced Breads & Rolls, Lettuce, Tomato & Condiments, Plated Dessert Iced Tea, Coffee & Hot Tea

> Lunch 30 Dinner 38 + \$100 per Buffet Attendant +\$5 per person for Chef's Choice of Assorted Desserts

COLD SELECTIONS

Deviled Eggs Tortilla Chips w/ Guacamole & Salsa
Pita Chips with Beet & Regular Hummus
Salami Tray Greek Olives & Feta Cheese Display

\$205 PER 100 PIECES

Sliced Seasonal Fruit Display

Cheese & Cracker Board

Crudite with Ranch Dip

\$255 EACH

Charcuterie Board

\$220 SMALL \$440 LARGE

Croissant Sandwiches

Asparagus Battered & Fried w/ Honey Mustard Aioli

\$230 PER 100 PIECES

Fresh Shrimp on Ice with Cocktail Sauce \$550 PER 100

ADD \$3.00 PER PERSON SATURDAY EVENTS, BUFFET FOR 1.5 HOURS





& Seasonal Vegetables, Oven Fresh Rolls & Butter, Dessert Selection, Starbucks Coffee + Decaf & Assorted Herbal Teas

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

Entrées Include: Salad Selection, Chef's Selection of Accompaniments

Chicken Dijonaise

Oven-Baked Chicken Breast Seared with a Delicious Whole Grain Mustard Sauce & Garnished with Toasted Almonds Lunch 36 Dinner 44

Baked Garlic Chicken

Oven-Baked Chicken Breast Lightly Breaded with Panko Bread Crumbs Pan-Fried & Topped with Garlic, Parmesan & a Cream Sauce Lunch 38 Dinner 46

Chicken Marsala

Oven-Baked Chicken Breast Seared with Flour, Salt & Black Pepper and Pan-Fried with Mushrooms in a Rich Marsala Wine Sauce Lunch 38 Dinner 46

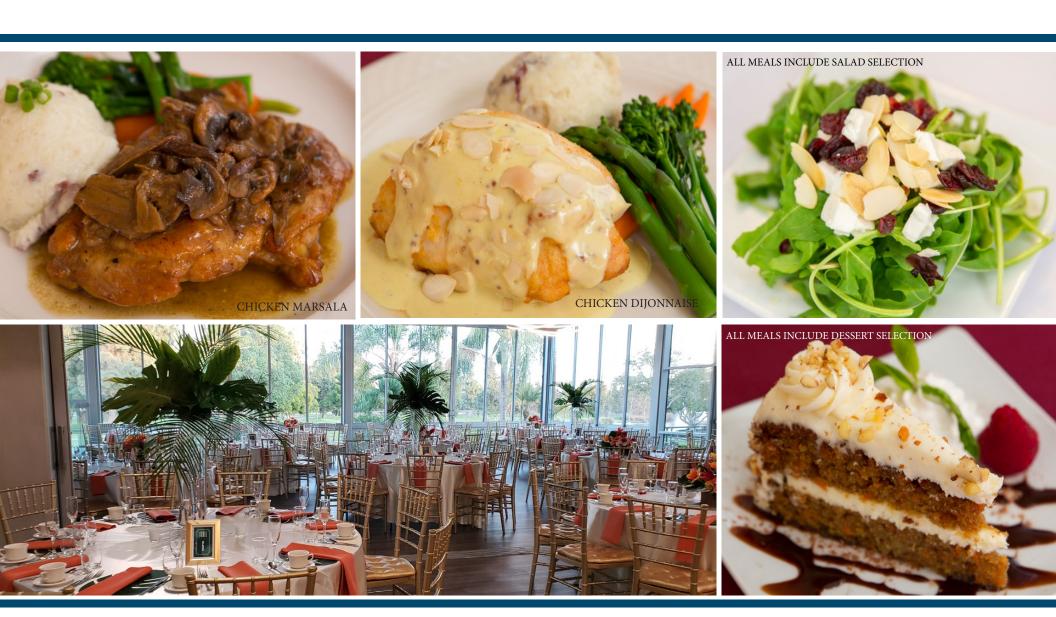
Chicken Chardonnay

Oven-Baked Chicken Breast Served with Seared Mushrooms and Reduced in a Rich, Buttery Chardonnay Wine & Parsely Lunch 38 Dinner 46



BAKED GARLIC CHICKEN





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Almansor Court





Entrées Include: Salad Selection, Chef's Selection of Accompaniments & Seasonal Vegetables, Oven Fresh Rolls & Butter, Dessert Selection, Starbucks Coffee + Decaf & Assorted Herbal Teas

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

Grilled Carne Asada

Marinated & Seasoned in Citrus Juices, Grilled & Topped with Pico De Gallo with Tomatillo Side

Lunch 40 Dinner 48

Prime Rib of Beef

Slow Roasted and Hand Carved Prime Rib with Au Jus & Creamed Horseradish Lunch 42 Dinner 50

Sliced Top Sirloin

USDA Prime Top Sirloin Grilled & Slow-Roasted with a Side of Bordelaise Sauce Lunch 41 Dinner 49

Flat Iron Steak w/ Chimichurri

USDA Choice Angus Flat Iron Steak Grilled with a Side of Chimichurri Sauce Lunch 42 Dinner 50

Grilled New York Steak

Angus New York Steak Grilled with a Side of Rich Demi-Glaze
Lunch 42 Dinner 50

Filet Mignon & Scampi

USDA Tender Filet Mignon Slow Roasted with a Balsamic Reduction on the Side, Shrimp Scampi in a Lemon Butter Sauce Lunch 46 Dinner 54

New York Steak & Chicken

USDA Choice Angus New York Steak Broiled with a Boneless Chicken Breast in a Whole Mustard Sauce

ADD \$3.00 PER PERSON FOR SATURDAY EVENTS











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Entrées Include: Salad Selection, Chef's Selection of Accompaniments & Seasonal Vegetables, Oven Fresh Rolls & Butter, Dessert Selection, Starbucks Coffee + Decaf & Assorted Herbal Teas

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

Atlantic Salmon

Baked Atlantic Salmon Seasoned & Topped with a Whole Grain Mustard Sauce & Toasted Lemon Wedge Lunch 41 Dinner 49

Lemon Butter Tilapia

Boneless, Skinless Tilapia Seasoned & Seared with a Delicious Panko Crust & Topped with Lemon Butter Cream Lunch 39 Dinner 47



Pasta Primavera

Fresh Pasta Prepared with a Medley of Carrots, Peppers, Zucchini, Mushrooms & Green Beans. Choice of Tomato Basil, Garlic Cream, or Pesto Sauce Lunch 36 Dinner 44

Vegetable Pad Thai

Classic Pad Thai Noodles with Stir Fry Fresh Vegetables & Topped with Scallions & Peanuts Lunch 36 Dinner 44

Vegan Tartare

An Artfully Displayed
Seared Seasonal Vegetable
Diced & Placed Atop
a Bed of Avocados &
Topped with a Balsamic
Vinaigrette and a
Homemade Crostini
Lunch 36 Dinner 44

ADD \$3.00 PER PERSON FOR SATURDAY EVENTS



THE ALMANSOR BUFFET

Buffet Service for 1.5 Hours with a Minimum of 50 Guests. Add 100 Per Buffet Attendant. Includes Rolls & Butter, Starbucks Coffee+Decaf, Assorted Herbal Teas

Salad Selections

Choice of Two for Lunch - Choice of Three for Dinner

Mixed Greens Salad,

Italian Style Antipasto

Choice of Three Dressings

Greek Salad

Dill Seafood Salad

Classic Caesar Salad

Santa Fe Potato Salad Crisp Relish Tray

Tri-Color Rotini Pasta Salad Gluten Free Option

Accompaniments

Choice of Two

Fresh Seasonal Vegetables
Garlic Mashed Potatoes

Cheesy Potatoes

Oven Browned Potatoes

Spanish Rice Rice Pilaf

Plated Desserts +5 per person for Assorted Dessert Chef's Choice

Lunch Buffet 42 Dinner Buffet 53 + \$100 per buffet attendant

Entrée Selections

Choice of Two for Lunch - Choice of Three for Dinner

Beef Pad Thai

Chile Verde

Beef Steak Fajitas

Ratatouille

Chicken Stir Fry

Cod Almondine

Braised Short Ribs

Pasta Primavera

Baked Garlic Chicken w/Marinara

Vegetarian Lasagna

Chicken Chardonnay

Fried Chicken

Roasted Herb Chicken

Chicken Fettuccine Alfredo

Tofu Jambalaya

Baked Macaroni & Cheese

Upgraded Items (Carver Required at \$100)

Carved to Order Prime Rib of Beef Carved to Order Honey Smoked Ham Carved to Order Whole Roasted Pig

500 Each

350 Each

775 Еасн



SALAD SELECTIONS

Select One Salad for the Plated Lunch & Dinner Entrées







Mixed Greens Salad

Spring Mixed Greens Topped with Fresh Carrots, Cucumber, 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 Salad

Chopped or Romaine Wedge with Grated Parmesan Cheese, Bacon Bits, Egg & Croutons in a Tangy Caesar Dressing \$0.99 additional per person

Arugula Salad

Arugula Topped with Crumbled Feta Cheese, Dried Cranberries & Toasted Almonds in a Raspberry Vinaigrette \$0.99 additional per person







DESSERT SELECTIONS

Select One Dessert for the Plated Lunch & Dinner Entrées





Specialty Desserts:

HOMEMADE BROWNIES

FRESHLY BAKED FUDGE BROWNIES
TOPPED WITH CHOICE OF HAAGEN
DAZS VANILLA BEAN ICE CREAM

HOMEMADE COOKIES

FRESHLY BAKED CHOCOLATE CHIP COOKIES WITH CHOICE OF HAAGEN DAZS VANILLA BEAN ICE CREAM

SEASONAL DESSERT

CHEF'S SELECTION OF SEASONAL DESSERT. ASK OUR SALES TEAM FOR THIS SEASON'S SELECTION

PREMIERE DESSERTS:

CARROT CAKE

WITH CREAM CHEESE FROSTING \$2.00 ADDITIONAL PER PERSON

TIRAMISU

ITALIAN SPECIALTY WITH
DUSTED CHOCOLATE
\$3.00 ADDITIONAL PER PERSON

NY CHEESECAKE

CLASSIC STYLE CHEESECAKE \$2.00 additional per person

RASPBERRY DELIGHT

RASPBERRY CHOCOLATE MOUSSE \$2.00 additional per person









BEVERAGES & OTHER INFORMATION

Hosted Bar

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

Cash Bar

Guests will be Charged at Current Prices. \$150 per Bartender.

BEVERAGES

\$26.00 per bottle House Wine (5 Servings) House Champagne or Sparking Cider (5 Servings) \$26.00 per bottle Lemonade or Fruit Punch (20 Servings) \$60.00 per gallon \$80.00 per gallon Champagne Punch (20 Servings) Champagne Punch (20 Servings) \$3.75 per person Domestic Draft Beer (8 Gal. Keg) \$305.00 per keg \$445.00 per keg Domestic Draft Beer (16 Gal. Keg) \$395.00 per keg Imported Draft Beer (8 Gal. Keg) \$535.00 per keg Imported Draft Beer (16 Gal. Keg)

Items Available Complimentary

Ample Complimentary Parking
One Microphone & Podium or Stand
Risers & Staging
Head Table
American & California Flags
Tablecloth/Napkin Linen

<u>Upgrades Available</u>

Dance Floors
Chair Covers with Sash & Overlay
Premium Chiavari Chairs
Color Linen or Floor Length Tablecloths
Audio Visual Equipment
Colorful Room Uplighting



ENHANCEMENTS

Facility Parking, Limited Staging, Head Table, Flags and 1 Microphone + Podium Are Complimentary





ROOM UPLIGHTING BEAUTIFUL, COLORFUL LIGHTS AROUND THE ROOM CREATE A WOW FACTOR GUESTS WILL REMEMBER AND PHOTOGRAPHS YOU WON'T FORGET

CHIAVARI CHAIRS ELEGANT CHAIRS FOR A MODERN LOOK. AVAILABLE IN GOLD OR SILVER WITH MATCHING PADS.

TABLE UPGRADES TABLE OVERLAYS, FLOORLENGTH LINEN, AND TABLE RUNNERS CREATE A PREMIUM APPEARANCE

ROOM DRAPING DRAPED LINENS AROUND THE WALLS OF THE ROOM FOR AN ELEGANT, WHIMSICAL ATMOSPHERE

AUDIO/VISUAL HD PROJECTORS, PORTABLE SCREENS, MICROPHONES AND LAPELS, FULL BUSINESS CAPABILITIES





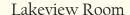


Please note Chiavari Chairs & Chair Covers must be rented from Almansor Court.



EVENT ROOMS





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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