



Almansor Court

HOLIDAY MENU

2024





Salad & Dessert Selections

Select One 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
& Carrots Served with Italian or Ranch Dressing*

DESSERTS

Chocolate Ganache Cake
Holiday New York Cheesecake
Raspberry & Chocolate Mousse
Homemade Brownies w/ Haagen Dazs

Plated 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 Highest Price of the Two Selections

Chicken Marsala

*Chicken Breast with Mushrooms, Onions & Shallots in a Marsala Wine Sauce
Lunch 38 Dinner 49*

Caprese Chicken with Balsamic Reduction

*Boneless Chicken Breast Topped with Mozzarella, Ripe Tomatoes, Basil & Balsamic Reduction
Lunch 38 Dinner 49*

Grilled Chicken & Shrimp Scampi

*Grilled Chicken in a Cream of Mushroom Sauce, Paired with Shrimp Scampi
Lunch 41 (2 Scampi) Dinner 53 (3 Scampi)*

Oven Baked Butter Cod

*Oven Baked Cod in a Rich Lemon Butter Sauce
Lunch 40 Dinner 50*

Plated 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 Highest Price of the Two Selections

Seared Striped Sea Bass

*Served in a Green Pea Puree and Garnished with Roasted Cherry Tomatoes
Lunch 40 Dinner 51*

Salmon & Shrimp Scampi

*Seared, Skin-On Salmon with a Red Bell Pepper Sauce Paired with Shrimp Scampi
Lunch 43 (2 Scampi) Dinner 54 (3 Scampi)*

Prime New York Steak

*Seasoned and Grilled Prime New York Topped with a Chimichurri Sauce
Lunch 41 Dinner 53*

Grilled Filet Mignon

*Filet Mignon Grilled, Seasoned & Marinated in a Demi Glaze Sauce
Lunch 44 Dinner 55*

Plated 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 Highest Price of the Two Selections

Prime Rib of Beef

*USDA Choice Prime Rib Slow Roasted & Paired with Au Jus and Horseradish
Lunch 43 Dinner 54*

Vegan Tartare

*Prepared with Olive Oil and Balsamic
Lunch 38 Dinner 49*

Baked Macaroni & Cheese

*Freshly Baked Mac & Cheese with Panko Crusting
Lunch 38 Dinner 49*

Butternut Squash Ravioli

*With a Beurre Blanc Sauce & Topped with Roasted Nuts
Lunch 38 Dinner 49*

Buffet Selections

Minimum 50 Guests. Service is for 1.5 Hours.

*Lunch 45 Dinner 55
+100 Per Buffet Attendant.*

— Salad Selections —

Lunch Choose Two // Dinner Choose Three +3 For Each Additional Salad.

Mixed Green Salad

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

Italian Pasta Salad

*Fregola Pasta with Green Bell Peppers, Red Onions, Cucumber, Cherry Tomato,
Kalamata Olives, Soppresata & Aged Parmesan with Balsamic Vinaigrette*

Fruit & Berries

Sliced Fresh Fruit and Seasonal Berry Display

Arugula 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 Select Two Dinner Select Three
+6 For Each Additional Entrée Selection*

Prime Rib of Beef

Salt & Rosemary Crusted with Au Jus & Horseradish Pre-Carved or Carving Attendant +100

USDA Prime Roasted Top Sirloin

Slow Roasted Corn Fed Midwest Beef with Au Jus

Chicken Chardonnay

Oven-Baked Chicken Breast with Seared Mushrooms, Reduced in Chardonnay & Parsely

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 —

Fresh Seasonal Vegetables // Oven Fresh Rolls & Butter

Wild Rice // Herbed Potatoes or Cheesy Potatoes

Coffee, Decaf & Iced Tea // Plated Holiday Dessert

+5 Per Person for Assorted Holiday Desserts

Hors D'oeuvres Selections

Priced Per 75 Pieces

— Cold Selections —

Tomato Caprese Skewers 260 Bruschetta 210

Fresh Seasonal Fruit Display 150

Smoked Salmon on Crostini 260

Holiday Cucumber Bites 210

— Hot Selections —

Brown Sugar BBQ Meatballs 260 Vegetable Egg Rolls 210

Sesame Chicken Skewers 210 Stuffed Mushrooms 210

Breaded Shrimp with Sweet Chili Sauce 260

— DISPLAYS —

Charcuterie Boards Small 220 Large 380

Fried Calamari Display Small 260 Large 380

Beverage Selections

Unlimited Soft Drinks - \$3.50/person

House Sparkling Apple Cider (5 Servings) - \$26/bottle

House Champagne (5 Servings) - \$26/bottle

Lemonade or Fruit Punch (20 Servings) - \$60/gallon

Champagne Punch (20 Servings) - \$80/gallon

Domestic Draft Beer - \$305/8 Gall. Keg \$445/16 Gall. Keg

Imported Draft Beer - \$395/8 Gall. Keg \$535/16 Gall. Keg

— Hosted Bar Options —

First Hour Per Person - \$14 Well Brands \$18 Premium Brands

Second Hour Per Person - \$12 Well Brands \$16 Premium Brands

Addtl Hour Per Person - \$9 Well Brands \$14 Premium Brands

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 bar prices. +\$150 per bartender. No refunds on per person hourly option.

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

Enhancements

- *Late Night Cravings Action Station* -

Taco Bar \$7/person

Chicken & Beef Selections w/ Fresh Tortillas, Cilantro, Onion, Limes, Red or Green Salsa & Guacamole (Attendant Fee Required \$100 Per)

Pasta Station \$7/person

2 Types of Pasta with Alfredo, Pesto & Marinara with Grated Parmesan & Garlic Bread (Attendant Fee Required \$100 Per)

HOMEMADE PIZZA

“Late Night Snack”

Made Fresh Right in Front of You!

Fresh 10-12" Pizzas Featuring Fresh Ingredients in our Mini 950° Oven

Watch the Process & Enjoy the Results with Your Group!

\$8 per person +100 Attendant Fee for 1.5 Hours of Service // Additional Toppings + Configurations Available



Enhancements

**Room Uplighting with Several Color Selections
Silver or Gold Chiavari Chairs**

**Linen Upgrades: Floorlength Linens, Overlays & Table Runners
Room Draping & Audio/Visual Upgrades
Decorative Plate Chargers & Festive White Dance Floor**

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**700 South Almansor St.
Alhambra, CA 91801**

Prices & Menus Are Subject To Change Without Notice. \$2.00 Additional Per Person for Saturday Events. 22% Hospitality Fee, 2% Environmental Fee & Current California State Sales Taxes Will Apply.