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WELCOME TO

Casa de Lago

(714) 685-8535

www.casadelagoevents.com

Casa de Lago

You're event package includes

- ✧ 5 hours of event time. Additional hours requested will be billed for both the venue and staff.
- ✧ Customized packages with complimentary consultations to tailor your event just the way you want it - right down to the smallest detail.
- ✧ Complete Elegant Classic White China package.
- ✧ Full service Flatware, Water Goblet & Champagne Glass.
- ✧ All tables and chairs including buffet tables.
- ✧ Beautiful white or ivory table linens and napkins.
- ✧ All buffet linens to coordinate with your theme colors.
- ✧ Service personnel. Bartenders & Bar service additional.
- ✧ Minimum 100 guests (lower counts available for additional fee)
- ✧ Facility rental with catering (Saturday - \$2,250, Friday/Sunday - \$1,500, Monday-Thursday - \$1,000)
- ✧ Facility rental without catering. (Saturday - \$4,500, Friday/Sunday - \$3,000, Monday-Thursday - \$2,000)

Starter's

Includes choice of 3 tray passed or stationed appetizers from our 18 Carrot Appetizer dinner menu

Salads

Includes choice of 1

Fresh Spring Greens with a collection of Red & Yellow Teardrop Tomatoes and choice of Raspberry Vinaigrette, Buttermilk Ranch or Balsamic Vinaigrette

Mesclun Salad Mix with Bay Shrimp, Pine Nuts, Heirloom Tomatoes, served with Honey Dijon Dressing

Classic Caesar Salad tossed with Parmesan Cheese & Sourdough Croutons

Baby Spinach Salad with Bermuda Onion, Bacon, chopped Egg and a Sweet & Sour Dressing

Entrées

Includes choice of 1

Classic Chicken Breast Piccata

Chicken Breast Marsala

Rosemary Garlic Chicken

Stuffed Chicken Breast

(choice of Butternut Squash Risotto with a Madera Demi-glaze or Spinach, Ricotta & Pine Nuts with Sun Dried Tomato Cream)

Ginger Miso grilled Mahi Mahi with Mango Salsa

Tender Roast Marinated Beef Tri-Tip

Braised Brisket of Beef

Roast Pork Loin Dijonnaise

Blackened Red Snapper with Cilantro Lime Butter

Poached North Atlantic Salmon with Dill Butter Sauce

Roast Baron of Beef Au Jus & Creamy Horseradish
(chef carver required)

Accompaniments

Includes choice of 2 starches & 1 veggie

Rosemary & Garlic Roast New Potatoes

Classic Rice Pilaf

Simple Steamed Jasmine Rice

Pasta with choice of sauce

Buttered or Garlic Whipped Potatoes

Buttered New Potatoes

Wild Mushroom Risotto

Fresh Seasonal Vegetable Medley

Glazed Baby Carrots

Green Beans Amandine

Buttered Cut Corn

Vegetable Confetti

Sautéed Zucchini with Tomato & Herbs

\$45 per person

Assorted Rustic Rolls with Butter included plus Iced Tea or Lemonade and Coffee Service.

Served Buffet Style. Additional entrée add \$5 per person.

Includes china, tables, chairs, linens and service personnel. Service charge and sales tax additional.

Starter's

Includes choice of 3 tray passed or stationed appetizers from our 18 Carrot Appetizer dinner menu

Salads

Includes choice of 2

Fresh Spring Greens with a collection of Red & Yellow Teardrop Tomatoes and choice of Raspberry Vinaigrette, Buttermilk Ranch or Balsamic Vinaigrette

Mesclun Salad Mix with Bay Shrimp, Pine Nuts, Heirloom Tomatoes, served with Honey Dijon Dressing

Classic Caesar Salad tossed with Parmesan Cheese & Sourdough Croutons

Baby Spinach Salad with Bermuda Onion, Bacon, chopped Egg and a Sweet & Sour Dressing

Entrées

Includes choice of 2

Classic Chicken Breast Piccata

Chicken Breast Marsala

Rosemary Garlic Chicken

Stuffed Chicken Breast

(choice of Butternut Squash Risotto with a Madera Demi-glaze or Spinach, Ricotta & Pine Nuts with Sun Dried Tomato Cream)

Ginger Miso grilled Mahi Mahi with Mango Salsa

Tender Roast Marinated Beef Tri-Tip

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Poached North Atlantic Salmon with Dill Butter Sauce

Roast Baron of Beef Au Jus & Creamy Horseradish

Accompaniments

Includes choice of 2 starches & 1 veggie

Rosemary & Garlic Roast New Potatoes

Classic Rice Pilaf

Simple Steamed Jasmine Rice

Pasta with choice of sauce

Buttered or Garlic Whipped Potatoes

Buttered New Potatoes

Wild Mushroom Risotto

Fresh Seasonal Vegetable Medley

Glazed Baby Carrots

Green Beans Amandine

Buttered Cut Corn

Vegetable Confetti

Sautéed Zucchini with Tomato & Herbs

\$49 per person

Assorted Rustic Rolls with Butter included plus Iced Tea or Lemonade and Coffee Service.

Served Buffet Style. Additional entrée add \$5 per person.

Includes china, tables, chairs, linens and service personnel. Service charge and sales tax additional.

Starter's

Includes choice of 4 tray passed or stationed appetizers from our 24 Carrot Appetizer dinner menu.

Salads

Includes choice of 2

- Fresh Spring Greens with a collection of Red & Yellow Teardrop Tomatoes & candied Pecans with choice of Raspberry Vinaigrette, Buttermilk Ranch or Balsamic Vinaigrette
- Mesclun Salad Mix with Bay Shrimp, Pine Nuts, Heirloom Tomatoes, served with Honey Dijon Dressing
- Butter Leaf Lettuce & Radicchio with Pistachio Nuts, Heirloom Tomatoes with Champagne Vinaigrette
- Classic Caesar Salad tossed with Parmesan Cheese & Sourdough Croutons

Entrées

Includes choice of 2

- Chicken Wellington with a Mushroom Duxelle
 - Roast Boneless Chicken Breast with pink Peppercorns & Raspberry Demi-glaze shallot marmalade
 - Blackened Baquettea Sea Bass with Cilantro Lime Butter
 - Poached North Atlantic Salmon with Butter & Dill Cream
 - Macadamia Nut Crusted Northern Halibut with a Basil infused Mango Sauce
 - Seared Diver Scallops in a Saffron Cream with Orange Essence
- Grilled Beef Filet Mignon with a duet of Pinot Noir & Béarnaise Sauces
- Slow Roasted Prime Rib Eye of Beef carved* and served with creamy horseradish
- Grilled New York Steak Café de Paris Butter
- Garlic & Rosemary rubbed Roast Leg of Colorado Lamb with Natural Juices - carved*
- Sautéed Tenderloin of Pork with Pommery Mustard Cream flavored with fresh Sage

Accompaniments

Includes choice of 2 starches & 1 veggie

- Rosemary & Garlic Roast New Potatoes
- Classic Rice Pilaf
- Simple Steamed Jasmine Rice
- Potatoes Dauphinoise
- Buttered or Garlic Whipped Potatoes
- Buttered New Potatoes
- Wild Mushroom Risotto
- Butternut Squash Risotto with Asiago Cheese
- Fresh Baby Vegetable Medley
- Creamed Spinach with Parmesan Cheese
- Brown Sugar Glazed Baby Carrots
- Classic buttered Haricot Verts
- Ratatouille with Reggiano Parmesano
- Vegetable Confetti
- Sweet Corn Pudding with Pimento Accents

\$57 per person

Assorted Rustic Rolls with Butter included plus Iced Tea or Lemonade and Coffee Service.
Served Buffet Style. Additional entrée add \$5 per person.
Includes china, tables, chairs, linens and service personnel. Service charge and sales tax additional.
* requires chef carver.

On Display

Choice of 2

Assorted Cheeses & Fresh Fruit Display presented with Assorted Fancy Crackers and Sliced French Baguette

Fresh Vegetable Crudités served with Buttermilk Ranch Dip

Our Homemade Bruschetta accompanied with bite size Garlic Crostini's

Regular & Blue Corn Chips served with our Homemade Salsa & freshly prepared Guacamole

Antipasto platter with assorted Italian Meats & Cheese

Cold Appetizers

Includes choice of 3

Devilish Eggs spiced with Curry & Dijon

Cool Gazpacho & Bay Shrimp Shooters

Balsamic drizzled Mozzarella, Basil
& Cherry Tomato Skewers

Sweet Cantaloupe wrapped with
wafer thin Prosciutto

Assorted Cold Canapés

Spinach & Sun dried Tomatoes
with Cream Cheese Pinwheels

Belgium Endive stuffed with Herb Cheese & Pecans

Stuffed Cherry Tomatoes with
Garlic-Herb Cream Cheese

Cucumber Pinwheels with Salmon Mousse

Hot Appetizers

Includes choice 5

Assorted Petite Quiche

Chicken Satay
with Spicy Thai Peanut Sauce

Swedish, Marinara, or Sweet & Sour Meatballs

Vegetable Spring Rolls with Dipping Sauce

Asian Potstickers grilled and served
with Soy Dipping Sauce

Teriyaki Beef or Chicken on Wooden Skewers
with Toasted Sesame

Brie & Mango Chutney in Puff Pastry

Mild or Spicy Italian Sausage - Marinara or Dijon

Pork Ribs in Tangy Barbeque Sauce

Spicy Buffalo Wings with Cool Buttermilk
or Blue Cheese Dip

Mini Quesadillas - Cheese, Beef or Chicken
with Home-made Salsa

Crab or Spinach & Cheese stuffed Mushrooms

Chicken Drumettes with choice of Marinades:
Teriyaki, Sweet & Sour, Cajun, or BBQ

Spinach & Feta Spanikopita

\$47 per person

Includes Iced Tea or Lemonade and Coffee Service. Additional appetizers add \$3 per person.
Includes china, tables, chairs, linens and service personnel. Service charge and sales tax additional.

On Display

Choice of 2

Imported & Domestic Cheeses with beautiful Fresh Fruit Display
presented with Assorted Fancy Crackers and Sliced French Baguette
Fresh Baby Vegetable Crudités served with Dill Remoulade or Buttermilk Herb Dip
Our Homemade Bruschetta accompanied with bite size Garlic Crostini's & Olive Tapenade
Mediterranean Style Antipasto with Italian Meats & Cheese

Cold Appetizers

Includes choice of 3

Polenta Towers Ratatouille
Belgian Endive Leaves with choice of Boursin Cheese
or Julienne Duck Salad
Individual Shrimp Cocktails in mini Wine Glasses
with Cocktail Sauce & Horseradish
Creamer Potatoes with Caviar & Crème Fraiche
Oysters on the half shell

Terrine Maison slice on Toasted Brioche &
Cumberland Sauce
California Rolls with Wasabi & Soy
Smoked Salmon Canapés
Seared Ahi in Asian Spoons or Wonton Cups
with Oriental Slaw
Sweet Melon wrapped with wafer thin Prosciutto

Hot Appetizers

Includes choice 5

Petite Beef Wellingtons Béarnaise
Seared Scallops on Lemon Grass Skewers
Spinach & Feta Spanikopita
Grilled Petite Lamb Chops
with ribbons of Red Bell Pepper and Basil Pesto Sauce
Mini Crab Cakes with Roast Red Bell Pepper Sauce
Chicken Satay with Spicy Thai Peanut Sauce
Bacon wrapped Scallop Rumaki
Sweet Maui Onion & Goat Cheese Tart

Leek, Fennel & Goat Cheese Stuffed Mushrooms
Phyllo Puffs with Kalmata Olives & Cheese
Grilled Asian Potstickers with Soy Dipping Sauce
Brie & Mango Chutney baked in Puff Pastry Purses
Wild Mushroom, Pear & Roquefort Phyllo Puffs
Extreme Garlic-Butter Shrimp on Wooden Skewers
Baked Mushroom Caps filled
with Seasoned Crab & Parmesan
Tiger Shrimp on Sugar Cane Sticks
with Sweet Chili Sauce

\$55 per person

Includes Iced Tea or Lemonade and Coffee Service. Additional appetizers add \$4 per person.
Includes china, tables, chairs, linens and service personnel. Service charge and sales tax additional.

Salads

Includes choice of 1

Our Tex-Mex Caesar Salad with chopped tomato, corn, cilantro & tortilla strips in our Southwest Caesar Dressing

Fresh Spring Greens with a collection of Red & Yellow Teardrop Tomatoes and choice of Raspberry Vinaigrette, Buttermilk Ranch or Balsamic Vinaigrette

Classic Caesar Salad tossed with Parmesan Cheese & Sourdough Croutons

Entrées

Includes choice of 2

Enchiladas

Cheese, Chicken or Beef

Chili Verde

Tender pork over steamed Rice

Classic Carnitas, Carne Asada or Chicken

with warm flour or corn tortillas

Spiced Red Snapper

with Cilantro Lime Butter

Fajitas - Chicken, Steak or Vegetarian

with grilled onions & peppers & flour tortillas

Southwest Chicken Breast

with our chipotle cream & a Poblano chili

Chili Relleno al Horno

baked fresh home-made

Santa Fe Pasta with grilled Chicken

and our Chipotle Cream Sauce

Accompaniments

Includes all

Spanish Rice or Cilantro Lime Rice

Refried Beans or Black Beans

Tortilla Chips

Home-made Salsa

Guacamole

Sour Cream

\$43 per person

Served Buffet Style.

Includes china, tables, chairs, linens and service personnel. Service charge and sales tax additional.

Salads

Includes choice of 1

- Torn Spinach & Greens, Mandarins, Mushrooms, Red Onions with Italian Dressing
- Fresh Spring Greens with a collection of Red & Yellow Teardrop Tomatoes and choice of Raspberry Vinaigrette, Buttermilk Ranch or Balsamic Vinaigrette
- Black Eyed Peas Salad with Sun dried Tomatoes, Bell Pepper, Red Onion and Feta Cheese tossed in a Dijon Vinaigrette
- Southern Garden Salad with all the fixing's and Buttermilk Herb Dressing

Entrées

Includes choice of 2

- | | |
|---|---|
| Barbequed Chicken Breast | Bourbon Pork Cutlets |
| Jambalaya | Corn Meal Catfish |
| Chicken and Sausage | served with our Cajun Tarter Sauce |
| Iron Steak Texas Chili | Seafood Gumbo* |
| with cheese, chopped onion and sour cream | with Crab, Shrimp & Oysters over white Rice |
| Barbequed Beef Brisket | Shrimp Creole* |
| marinated in our own Hickory Sauce | in a rich Cajun Red Sauce over steamed Rice |
| Crackiln' Brown Sugar Cider or | Buttermilk Southern Fried Chicken |
| Ginger Rum baked Ham | with Country Gravy |

Accompaniments

Includes all

Casa de Lago

- Honey Dijon Cole Slaw
- Red Beans or Baked Beans
- Dirty Rice
- Honey Glazed Cut Corn
- Garden Vegetables
- Corn Bread with Honey Butter

\$45 per person
*additional \$2 per person

Served Buffet Style.

Includes china, tables, chairs, linens and service personnel. Service charge and sales tax additional.

Starters

Includes choice of 3

- Seared Ahi in Asian Spoons with Oriental Matchstick Slaw
- Coconut Shrimp Lollipops with Papaya Drizzle
- Chicken Potstickers with Soy Dipping Sauce
- Tai Shrimp on Sugar Cane Skewers with a Sweet Chili drizzle
- Crunchy Golden Shrimp Purses
- California Rolls
- Teriyaki Beef or Chicken on Wooden Skewers with Toasted Sesame

Salad

Includes choice of 2

- Traditional Maui Macaroni Salad
- Island Garden Vegetable Salad with choice of dressing
- Baby Spinach Salad with Mandarin Oranges, toasted Almonds & our Oriental Dressing

Entrée

Includes choice of 2

- | | |
|---|--|
| Pulled Kahlua Pork | Polynesian Chicken Breast |
| Macadamia Nut Crusted Mahi Mahi
with Mango Salsa | Grilled Marinated Asian Chicken Breast
with Soy and Lemon Grass |
| Sweet & Sour Pork | Mongolian Beef |
| Tender slow braised Short Ribs | Ginger Soy glazed Salmon or Mahi Mahi |

Accompaniments

Includes all

- Steamed Jasmine Rice
- Oriental Stir Fry Vegetables
- Tropical Fresh Fruit Pineapple Tree Display
- Soft Hawaiian Rolls with Butter

\$50 per person

Served Buffet Style.

Includes china, tables, chairs, linens and service personnel. Service charge and sales tax additional.

Salads

Includes choice of 1

Romaine tossed with wafer thin Bermuda onion, vine ripened tomato, & olives
with choice of our Italian or Balsamic Vinaigrette

Fresh Spring Greens with a collection of Red & Yellow Teardrop Tomatoes and choice of
Raspberry Vinaigrette, Buttermilk Ranch or Balsamic Vinaigrette

Classic Caesar Salad tossed with Parmesan Cheese & Sourdough Croutons

Entrées

Includes choice of 2

Fresh Baked Lasagna

Classic Meat, Italian Sausage & Garlic or Grilled Vegetable

Butternut Squash Ravioli

in Brown Butter with fresh Sage

Chicken Parmigiano

Home-made marinara with melted mozzarella

Chicken Breast Marsala

Chicken Breast Piccata

Chicken & Fettuccini Alfredo

Spinach & Cheese Manicotti

Italian Sausage & Peppers

Mediterranean Chicken Breast

artichoke hearts, tomatoes, garlic, Kalamata olives & capers

Stuffed Shells Marinara

with Ricotta & Parmesan

Penne Pasta Primavera

choice of Marinara, Alfredo or Pesto

Cheese Tortellini or Ravioli

choice of Marinara, Alfredo or Pesto

Chicken Saltimboca

Accompaniments

Includes all

Wild Mushroom Risotto or Pasta with choice of Sauce

Sautéed Zucchini with Garlic & Red Bell Pepper confetti

Homemade Focaccia Bread or Garlic Bread

Freshly grated Parmigiano Reggiano

\$45 per person

Served Buffet Style.

Includes china, tables, chairs, linens and service personnel. Service charge and sales tax additional.

Casa de Lago

Displays & Stations to compliment your meal

Vegetable Crudités

Assorted fresh Vegetables colorfully arranged and served with our Buttermilk Herb Dip or Dill Remoulade
\$4 per person

Imported & Domestic Cheese and Fruit Display

Presented with fresh & dried fruits, nuts, sliced French baguette and fancy crackers.
\$8 per person

Add our exclusive Pineapple Tree display \$150

Seafood Display & Raw Bar

Jumbo Gulf Shrimp poached in Court Bouillon, Snow Crab Claws, Seasonal Pacific Oysters on the Half Shell, Littleneck Clams on the Half Shell

Sauces to Include: Traditional Cocktail, Remoulade, Chilled Dijon Mayonnaise, Fresh Horseradish, Classic Mignonette, and Tabasco. Also includes Lemons & Limes Market

Additions to Raw Bar:

Marinated Calamari Salad-Scallop Ceviche-Smoked or Whole Poached Salmon Platter, New Zealand or Black Mussels, Crab Louise, Bay Shrimp Cocktail, cracked Lobster (priced per request)

Customize Ice Carvings available to enhance your raw bar—priced according to design.

Grilled Alternative Pizzas

Herb Cheese w/ Kalamata Olives & Roasted Red Bell Pepper

Goat Cheese, Sun Dried Tomato, Pesto & Artichoke

Gruyere, Fontina with Roasted Garlic & Forest Mushrooms

Grilled Vegetable & Asiago

Barbeque Chicken, Smoked Gouda & Cilantro

Smoked Salmon & Chive

Choice of 3

\$12 per person - requires on-site chef

Salad Station

Young Spinach with Apple wood Smoked Bacon, Feta, Toasted Pecans, & Bermuda Onion in our Citrus Vinaigrette

Crisp Iceberg Wedge with crumbled Bleu, Avocado, Smoked Apple wood Bacon, & Traditional Bleu Cheese
Heirloom Tomato Salad with Bleu Cheese, Shallots & Balsamic Vinaigrette
\$7 per person

Mediterranean Style Antipasto

Marinated Artichokes & Mushrooms—Assorted Olives & Capers—Cold Asparagus—Grilled Zucchini, Eggplant, Yellow Squash, and Radicchio with a drizzle of Balsamic Vinegar—Assorted Roasted Peppers—platter of Sliced Roma Tomatoes and Fresh Buffalo Mozzarella—assorted Crostini with Tomato Basil and Olive Tapenade Toppings
\$10 per person

Additions . . . Assorted Italian Cured Meats, Pita & Lahvosh with Hummus, & Tabouli Salad with Mint (priced per request)

Caviar Station

Presented with Chopped Egg, Onion, Capers, Crème Fraiche and Toasted Brioche
Market

Casa de Lago

More Stations to compliment your meal

Mashed Potato Martini Station

Elegant Martini glasses filled with velvety Mashed Potatoes, topped to your liking.

Accessories - choice of six
shredded Cheddar Cheese, Maytag Bleu Crumbles,
Sour Cream, Whipped Butter, Garlic Butter, Chives, Apple wood Smoked Bacon,
Sun dried Tomato Julienne & Frizzled Onion Hay.

Also choose 2 of the following . . .

Extreme Garlic-Butter Mexican White Shrimp, Wild Mushroom Medley, Chicken & Sausage
Gumbo, Sliced Sirloin with Caramelized Onion & Cabernet Reduction or Vegetables
Provencal.

Includes Martini glasses.

\$12 per person
minimum 100 guests

Casa de Lago

Alternative Tacos & Quesadillas

Choose 2 from the following . . . Grilled or Blackened
Chicken, Pacific Snapper, Pulled Pork, Barbacoa,
Chorizo, or Mexican White Shrimp

Choose 3 from the following Cheeses . . .
Panella, Feta, Queso Blanco, Goat Cheese,
Manchego, or Queso Fresco

Accessories include . . . Baja Slaw, Sautéed Onions
and Peppers, Cilantro-Lime Mayo, Chipotle Sauce,
Pesto, Home-made Salsa, Red Bell Pepper Coulis,
Kalmata Olives, Sun Dried Tomato, Bermuda Onion,
Chopped Tomatoes and Roasted Peppers.

Includes interactive Chef.

\$14 per person
minimum 100 guests

Casa de Lago

A Taste of Tokyo

Nigiri Sushi

Tuna, Yellow Tail, Shrimp, Salmon, Red Snapper, & Eel

Traditional Cut Rolls

Spicy Tuna-Tuna mixed with Chili Oil & Cucumber, wrapped in Seaweed

Crunchy Roll-Shrimp Tempura, coated Rice, Avocado, Spicy Mayonnaise & Eel Sauce

Neptune Roll-Bay Scallops with Masago, Spicy Mayonnaise, Cucumbers wrapped in Seaweed

Spider Roll-Crunchy Roll with a Soft Shell Crab Tempura instead of Shrimp

Rainbow Roll-Salmon, Tuna, Shrimp & Yellow Tail

Caterpillar Roll-with Fresh Water Eel, Avocado & Sweet Eel Sauce

California Roll-Crab, Avocado & Cucumber wrapped in Seaweed with or without Smelt Eggs

Includes

Chopsticks, Pickled Ginger, Wasabi, Soy & Ponzu Sauces Sushi stations are displayed with Japanese decorations

\$3 per piece
minimum 100 guests

Sushi chef additional charge.

Includes china, tables, chairs, linens and service personnel. Service charge and sales tax additional.

Casa de Lago

Something Sweet . . .

The Crème Brûlée

A classic - with fresh vanilla bean . . . topped with Raspberries

\$6 per person

The Chocolate Fountain

Imported Belgium Chocolate (dark, milk or white) accompanied by Strawberries, Pineapple, Marshmallow Puffs, Pound Cake & Chocolate Fudge Brownies for dipping.

\$6 per person

Banana's Foster or Cherries Jubilee

Presented warm in chaffing dishes and served with Vanilla Bean Ice Cream

\$5 per person

If desired, add Interactive Chef add \$100 per each station

Casa de Lago

The Cobbler Martini

A time-honored classic with a twist - served warm in martini glasses with Vanilla Bean Ice Cream. Choose from home-made Spiced Apple, Southern Peach, Blueberry, or Strawberry-Rhubarb

\$5 per person

Miniature Pastries, Tarts & Treats

Amazingly delicious. Our endless varieties include Cream Puffs, Chocolate Éclairs, Sacher Tortes, assorted Mini Fruit Tarts, Lemon Tarts, Chocolate Mousse Cups, Opera Tortes, Apple Tarts, Key Lime Tarts, Lemon Clouds, Mini Strawberry Cheesecakes, Pear Tartlet's, White Chocolate Macadamia Nut Tarts, Apple Pecan Pastries, Crème Brûlée Tarts . . . and so much more!

\$7 per person



Terms, Conditions & other Important Stuff

Payment & Deposit Policies

A deposit of 50% of total cost along with signed contract is required to secure date and pricing. Entire balance must be made prior to event. Payments made by check must be received no later than 14 business days prior to event. Payments made by cash, Visa, MasterCard, or American Express must be received no later than 7 working days in advance.

Menu's & Guest Counts

Menu must be finalized no later than 1 week prior to event. A guaranteed minimum guest count is required 7 working days prior to event. Guest count may be raised up to 3 working days prior to function. If no guarantee is received, the expected number of guests will be considered the guarantee. Client will be responsible to pay for additional guests that exceed the guest count at the conclusion of event.

Cancellations

If a cancellation is made 180 days or more prior to the event, client will receive 50% of deposit back. If a cancellation is made within 180 days of the event date, 24 carrots will retain the entire deposit. We ask that all cancellations be made in writing.

Sales Tax, Service Charge & Gratuity

A 20% Service Charge will be added to all events for processing & event coordination, administration fees, insurances and other operations expenses. By law, sales tax must be applied to all food, beverages, rentals, and delivery charges. Service Charges are also taxable in accordance with California Sales Tax Law Regulation 1603.

Over-Time

Should your event run past the contracted time overtime will be billed accordingly.

The Other Important Stuff

Client will be responsible for any damage to catering equipment done by any attending guests. All leftover food will be removed from premises. Caterer assumes no liability for leftover food consumed after the event.