



Ardenwood HISTORIC FARM

2020 BUFFET MENU

You may select one salad, one side entrée and two to three entrees. Per person cost is determined by the most expensive entrée chosen plus \$4.00 per person for additional entrees. All buffet menus include a wild rice pilaf and mixed steamed vegetable medley as sides. Palmdale Estates Events' menu also includes a display of appetizers including assorted gourmet cheeses, variety of fruit and seasonal vegetables along with baguette bread accompanied by a warm artichoke, cheese dip or your choice of four passed hors d'oeuvres (2 hot and 2 cold).

*Catering minimums vary between 100 and 150 guests depending on day of week and time of year.



Vegetarian



Vegan



Gluten Free



Dairy Free



Fish

Salad

Mixed Spring Greens

With Candied Walnuts, bosc pear slivers, sliced strawberries, and crumbled blue cheese tossed with an aged balsamic vinaigrette.

Caesar Salad

Hearts of Romaine with shaved Asiago and scratch croutons.

Spinach Salad

Baby Spinach with sliced almonds, dried cranberries, sliced red onions & mandarin oranges tossed in a honey Dijon dressing.

Garden Salad

Mixed Romaine Lettuce, cherry tomatoes and cucumbers served with a choice of balsamic vinaigrette  and / or homemade buttermilk ranch

Greek Salad

Assorted lettuces, marinated red onions and kalamata olives in a red wine feta vinaigrette

*Choice of one (Additional Salad: \$2.00/person)



Side Entree

Roasted Garlic Mashed Potatoes 🥕
Avec Creme Fraiche

Penne Pasta 🥕
Pomodoro Sauce or Cajun Cream Sauce

Gratin Dauphinois Potatoes 🥕
Scalloped Potatoes

Fusilli Pasta 🥕
Alfredo Cream Sauce

Baby Red Potatoes 🥕🌿🌿
with olive oil, fresh rosemary and garlic

Polenta 🥕🌿
Creamy Polenta with Mascarpone

*Choice of one (Additional Side: \$2.00/person)

Seasonal, Organic produce from Perry's Organic Farm will be incorporated into the menu when and wherever possible.

In addition to your chosen side all buffet menus include mixed steamed vegetable medley and wild rice pilaf.



Main Entree

Chef Carved Fire Grilled Tri-Tip 
Horseradish Chantilly & roasted shallot demi-glaze
\$50.95

New York Strip Steak 
Topped with a peppercorn cognac sauce
\$54.95

Chef Carved Roasted Breast of Turkey 
Whole turkey basted with sage and time (only the breast is carved). Served with a cranberry-orange chutney
\$50.95

Grilled Salmon Fillet 
With a champagne beurre blanc sauce
\$55.95

Chef Carved Marinated Pork Loin 
Apricot stuffing with reduced fruit marmalade
\$50.95

Herb Roasted Chicken 
in natural juice and herbs
\$49.95

Chicken Marsala
with a sweet marsala mushroom sauce
\$51.95

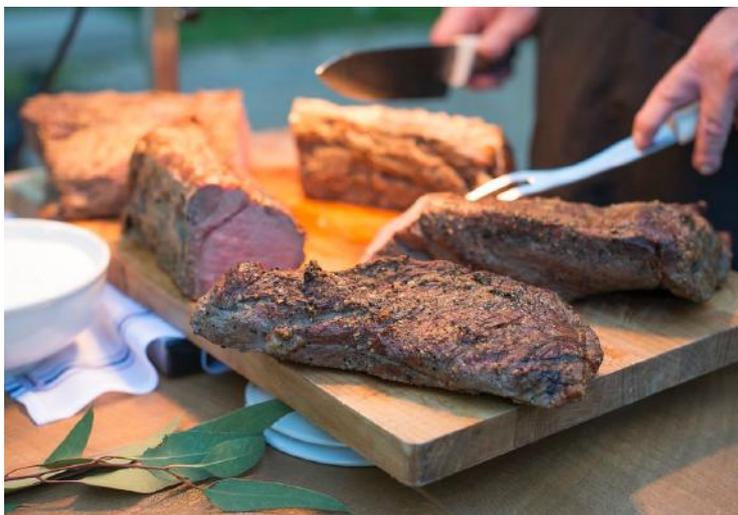
Chicken Piccata
with Meyer lemon and caper cream sauce
\$51.95

Eggplant Parmesan 
Topped with marinara sauce and mozzarella cheese
\$51.95

Mediterranean Chicken
Kalamada olives, artichoke hearts, sun-dried tomatoes and feta cheese in a red pepper cream sauce
\$52.95

Tri Colored Ravioli 
in a sun-dried tomato sauce
\$47.95

Stuffed Orange Roughy 
With rock crab and shrimp
\$55.95



Passed Hors d'Oeuvres

COLD

\$2.50 per appetizer

1. Tomato Bruschetta with Fresh Basil
2. Petit Tart Shell with Honeyed onions, Brandied Apricots and Ricotta Cheese
3. Bay Shrimp Salad in a Petit Phyllo Cup
4. Belgian Endive with Gorgonzola and Candied Walnuts
5. Caprese Skewers: Marinated Fresh Mozzarella and Tomato Wrapped in a Basil Leaf
6. Smoked Salmon Served on a Japanese Cucumber Slices with a Wasabi Aioli
7. Baked Pita Chip Topped with Herbed Hummus



HOT

\$3.50 per appetizer

1. Grilled Skewered Chicken drizzled with a Thai Peanut Sauce
2. Bacon Wrapped Scallops
3. Stuffed Mushrooms with Creole Sausage and Mascarpone
4. Baked Brie Bruschetta with Roasted Garlic
5. Spanikopita with Spinach and Feta
6. Mini Quiche with Artichoke Hearts and Mushrooms
7. Pork Shoamai Dumpling w/ Raspberry Teriyaki Dipping Sauce



Special Selections

\$4.00 per appetizer

1. Jumbo Prawns w/ Cocktail Sauce
2. Bacon Wrapped Jumbo Prawns
3. Spring Rolls w/ Vietnamese chili, peanut sauce
4. Coconut Prawns w/ Caribbean Fruit Sauce
5. Carpaccio Served on Brioche Toasts
6. California Rolls w/ Pickled Ginger and Wasabi



Catering Deposits/Payments: The first deposit/payment is 25% of the estimated catering and service charges and is due upon booking. The second payment is an additional 25% of the estimated catering and service charges and is due at the halfway point between signing the contract and the event. Final payment is due 10 working days prior to your event. Palmdale Estates Events does not accept credit cards or credit card checks. Payments should be made by personal check or cashiers check. All deposits are non-refundable regardless of the date or reason of cancellation.

Sales Tax: As mandated by the State Board of Equalization, 9.25% sales tax is calculated on the total food, rental items and service fee.

Final Count: A final count will be required 10 days prior to your event. There will be no refunds or adjustments for cancellations once the final count has been provided. Palmdale Estates Events will only set for 5% over the Lessee's final guest count. Extra place settings over 5% will be charged at \$10.00 per setting. The \$10.00 charge covers rental items and service only. Due to insurance and health regulations, Palmdale Estates Catering does not package left over food for clients to take home.

Beverage Service: For a fee of \$26.95 per adult, Palmdale Estates Events provides unlimited non-alcoholic beverages (Lemonade, Water and Sodas), Sparkling Cider and Champagne for the toast, and unlimited beer and wine for 4.5 hours of the event. Extended bar service is available for an additional fee.

Red & White Wines, Domestic Beer: All glassware, ice, clear plastic tumblers, and buckets are included. Kids/guests under 21 are charged at \$9.95/person. The tumblers are used to serve children and also during the last hour of Lessee's beverage service in order to collect all wine, beer, soda, and champagne glassware. Coffee and Tea can also be purchased for \$2.25/ per guest (75 guest minimum). Beverage service fees are for a 4 hour period, which includes from the start of appetizers through 30 minutes before the end of the dance party. Alcoholic beverage service ends 1.5 hours before the close of the facility.

Bartender: \$175.00 / bartender. We require two bartenders for all events. Additional Bartenders are required for guest counts over 200.

Babies and Children: There is no charge for babies that do not require a place setting. A discount of 20% will be given to children 10 years and under.

Service: Approximately one staff personnel per 25 guests is provided. All staff will be dressed in formal uniforms. A \$500.00 Event Managers fee will be charged to all events. The Event Manager will oversee the food service and itinerary of events during the reception. All Ceremony & Reception packages also include a Wedding Day Coordinator for \$1,100. The Coordinator will attend the rehearsal and assist / serve the Bride & Groom the day of the wedding. Additional Coordination options are also available.

Cake Cutting: Provided at no extra charge. Palmdale Estates Catering will provide disposable cake napkins, plates, and forks for cake service. If real chinaware and silverware is requested, a \$2.00 fee per person will be charged. * 100 person minimum on all events.