



Ardenwood
HISTORIC FARM

2020-2021
CORPORATE
BBQ
MENU

Salad

Mixed Spring Greens

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

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Caesar Salad

Hearts of Romaine with shaved Asiago and scratch croutons

Garden Salad

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

*CHOICE OF ONE (ADDITIONAL SALAD: \$2.50/PERSON)



Side Entrée"

Baby Red Potatoes

With olive oil, fresh rosemary and garlic

Roasted Red Potato Salad

Macaroni Salad

Tri- Colored Beans

Italian Spiral Pasta Salad

With olives, tomatoes, broccoli and other seasonal vegetables tossed with olive oil, salt & pepper

Buttered Corn (off the husk)

Southwest Cole Slaw

Coleslaw with carrots and colored cabbage, ham, red onion,

***CHOICE OF TWO (ADDITIONAL SIDE: \$2.50/PERSON)**



Main Entrées"

Chef Carved Fire Grilled Tri-Tip
With Horseradish Chantilly and roasted shallot demi-glaze
\$42.95

BBQ Chicken
Served with the perfect combination of sweet and savory homemade BBQ Sauce
\$39.95

BBQ Pork Ribs
In traditional BBQ sauce
\$41.95

Herb Roasted Chicken
In natural juice and herbs
\$38.95



Catering Deposits/Payments: The first deposit/payment is 50% of the estimated catering and service charges and is due upon booking. 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, 9.75% 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.

Beverage Service For a fee of \$24.00 per adult, Palmdale Estates Events will provide 2 drink tickets for Red and White Wines and Domestic Beer of client's choice. Upgraded Beer and Wine may be purchased for an additional fee (determined by brand). Unlimited non-alcoholic beverages - Iced Tea, Lemonade, Water and Sodas will also be provided for a fee of \$10.95/ person. All glassware, ice, clear plastic tumblers, and buckets are included. 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 glassware. Beverage service ends 1 hour before the close of the facility.

Bartender- \$200.00. Required for all events. Two bartenders required if alcohol is served.

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 caterings. Two Event Managers are mandatory for guest counts over 250. The Event Manager will oversee the itinerary of events during the reception.

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 \$2.50 fee per person will be charged.

* 100 person minimum on all events

*Please inquire about catering minimums as they vary based on day of week and time of year.