

THE
Wedding
Menu
2020



The enclosed menus are only general suggestions as to what we can offer. We take great pride in developing creative, gourmet menus to suit your needs. Please consult with your catering representative to create your signature menu. No food or beverage is permitted from outside sources without the permission of the Catering Department. All menu prices are subject to a Management Charge and California State Tax in accordance to California Regulation 1603(f). Price quotes are subject to variable increases to meet unexpected changes in the cost of food, beverages, and cost of operation that may occur prior to the date of the specific event.

GUARANTEES

In preparation for your event, we require that you provide the Catering Manager with a confirmation of the number of attendees (final guarantee) for each meal function by noon three (3) business days prior to your event. This figure will be used for staffing and food purchasing coordination. This number may not be reduced, but can be augmented up to two (2) business days prior to your event. If we do not receive a final number in the time frame stated above, your previous expected attendance will be used as the guaranteed count or the actual number served, whichever is greater.

SECURITY

Spectra is not responsible for the damage or loss of merchandise or articles left anywhere at the Alameda County Fairgrounds or Spectra Banquet facilities. Arrangements for security must be made prior to your event.

LINENS

Standard white or black 85" x 85" tablecloths and napkins are provided. Special linen colors are available at an extra cost.

BILLING AND DEPOSITS

One half (50%) of the estimated charges for food and beverage are required at the signing of the contract or six (6) weeks prior to your event. The remaining balance is due ten (3) days prior to your event. Adjustments based on actual guests served exceeding the guarantee and tally bars will be made following the event. These charges are payable upon the receipt of invoice. Full payment (100%) of events totaling \$50,000 or more will be due ten (10) business days before your event. All payments may be made by Credit Card, Personal Check, Certified Check, Money Order, or Cash.

CANCELLATION POLICY

In the event that your event is canceled for any reason, Spectra will be paid within thirty (30) days after written notification according to the following:

5 days prior to event date - 100% of estimated charges
15 days prior to event date - 75% of estimated charges
30 days prior to event date - 50% of estimated charges

LABOR FEES

Certain specific menus or services may require additional staffing. In all cases the Catering Manager will inform the client of these charges and the client will agree to these charges prior to the event date.

All food must be pulled 2 hours after delivery.

For safety and health reasons food is not permitted to be taken off grounds.

Hors D'oeuvre DISPLAYS

Minimum of 50 pieces/persons

Vegetable Crudités with Ranch Dipping Sauce	\$3.75 PER PERSON
Fresh Fruit Platter with Yogurt Dip	\$3.75 PER PERSON
Grilled Vegetable Platter	\$3.00 PER PERSON
Tomato Basil and Mozzarella Skewers	\$2.50 PER PIECE
Spinach Stuffed Mushroom Caps	\$2.75 PER PIECE
Domestic and Imported Cheese and Fruit Platter with Assorted Crackers	\$5.50 PER PERSON
Mini Tuscan Sandwiches with Carved Roasted Turkey, Roasted Red Peppers	\$3.25 PER PIECE
Smoked Scottish Salmon with Fresh Cucumber, Sweet Onion, Tomatoes, Capers and Cream Cheese served with Pumpernickel Toast Points and Sliced Baguette	\$4.75 PER PERSON
Beef and Chicken Teriyaki Skewers	\$3.50 PER PIECE
Crab Cakes	\$5.00 PER PIECE
Vegetable Spring Rolls	\$2.25 PER PIECE
Sliders - Cheeseburger or Pulled Pork	\$3.00 PER PIECE
Jumbo Shrimp	\$3.50 PER PIECE
Scalini Antipasto	\$6.50 PER PIECE

Pricing Excludes Sales Tax and 22% Management Charge



BUFFET

Minimum of 50

Palms Buffet

\$30.00

Mixed Green Salad with Choice of Dressings
Caesar Salad with Aged Parmesan
Baked Chicken Breast with Bur Blanc Sauce
Roasted Garlic Tri-Tip
Garlic Mashed Potatoes
Steamed Broccoli with Hollandaise Sauce
Chef Choice Dessert

Southern Style

\$30.00

Pork Ribs with Tangy Jack Daniels BBQ Sauce
Country Style Cole Slaw
Baby Red Potato Salad with Dijon
Southern Style Baked Beans
Corn on the Cob
Fresh Sweet Corn Muffins
Old Fashion Bread Pudding with Bourbon Sauce
Add BBQ Chicken \$4.95

South of the Border

\$39.00

House Made Tortilla Chips, Fresh Salsa, Guacamole and Sour Cream
Caesar Salad with Seasoned Croutons and Chipotle Dressing
Watermelon and Jicama Salad
Sliced Santa Maria Tri-Tip
Chilean Sea Bass with Papaya Cilantro Salsa
Mexican Confetti Rice
Southwest Vegetable Sauté
Tres Leches Cake

Pleasanton Grand

\$48.00

Baby Greens with Sun Dried Tomato Vinaigrette, Pine Nuts and Chevre Cheese
Romaine Lettuce with Garlic Croutons and Parmesan
Saffron Cous Cous Salad with Spiked Raisins
Assorted Imported Domestic Cheese
Sliced Fresh Seasonal Fruit
Pan Seared Chicken Breasts in a Red Wine Reduction
New York Strip Loin with Brandy Cracked Pepper Sauce
Seasoned Vegetables with Fresh Herbs
Lyonnais Potatoes with Caramelized Onions and Gruyere Cheese
Lemon Meringue Tartlets

Pricing Excludes Sales Tax and 22% Management Charge



Plated DINNER

*Includes Fresh Bread and Butter, Non- alcoholic Beverages, Coffee and Specialty Teas
Champagne Toast, Cake Cutting, Alcoholic Beverages Please inquire for price list*

APPETIZER

Please select two: Tray Pass

- Sliders - Cheeseburger or Pulled Pork with Slaw
- Spinach Stuffed Mushrooms
- Chicken Satay with Thai Peanut Sauce
- Heirloom Tomato and Fresh Basil Bruschetta
- Mini Cheddar Cheese and Spinach Quiches
- Meatballs with Sweet and Sour Sauce or Tangy BBQ

SALAD

Please select one:

- Caesar Salad with Garlic Croutons and Parmigiano-Reggiano
- Market Green Salad with Blue Cheese, Toasted Pecans and Balsamic Vinaigrette
- Baby Spinach with Smoked Bacon and Honey Mustard Dressing
- Bibb Lettuce with Tomatoes and Sonoma Goat Cheese

MAIN COURSE

Please select one:

- Chicken Picatta with Garden Roasted Vegetables and Wild Rice Pilaf with Caramelized Almonds
- Baked Chicken Breast with Bur Blanc and Garlic Mashed Potatoes
- Roasted Garlic Tri- Tip with Twice Baked Potato and Steamed Broccoli Drizzled with Hollandaise
- Slow Roasted Prime Rib with Au Jus and Au Gratin Potatoes and Steamed Carrots
- Pan Seared Salmon with Roasted Potatoes and Summer Vegetables

\$31.50

Pricing Excludes Sales Tax and 22% Management Charge



Bar OPTIONS

Spectra Food Services, as a licensee, is responsible for the sale and service of alcoholic beverages in accordance with the California ABC Board. Therefore, in compliance with the state law, all alcoholic beverages must be supplied by Spectra Catering Staff.

Minimum requirement: Spectra requires a \$250.00 set up fee.

Draft Beer, Domestic	\$6.00 EACH
Draft Beer, Import/Specialty	\$7.25 EACH
Well Cocktail	\$7.00 EACH
Premium Cocktail	\$9.25 EACH
Wine by the Glass	\$8.50 \$11.00 EACH
Bottled Water/Soda	\$3.00 EACH

HOSTED BAR (per person)	HOUSE	PREMIUM
First Hour	\$16.75	\$20.00
Second Hour	\$15.25	\$18.50
Each Additional Hour	\$12.75	\$16.00

Corkage	\$10.00 PER 750ML BOTTLE
Domestic Kegs	\$485.00 PER KEG
Import Kegs	\$585.00 PER KEG

Pricing Excludes Sales Tax and 22% Management Charge

