



COMMAND PERFORMANCE CATERINGS 2015 Packages

In addition to the catering packages and menu items included, the Chefs at Command Performance prepare thousands of unique specialty dishes derived from all types of cuisine incorporating quality foods and authentic ingredients.

The attached catering packages are samples to work from. Our catering coordinator will work to customize a wedding plan, menu, equipment, and service plan...unique to each bride and groom's particular needs, desires and budgets.

For any questions on the packages, or to have a customized package designed for you. Please call:

Abby Leone at 805-523-3232
abby@cpatering.com

To arrange an appointment to visit the venue ...
please contact:

Kay Nielsen at 805-208-3098
kay@edengardensweddings.com



**“Paradise” Served Meal
“Eden” Buffet
“Lake View” Buffet**

FACILITY*

Facility use is for 7½ hours (2 hours for bride to get ready, and 5½ hour ceremony and reception time) full use of Bridal Suite, Grooms quarters and Reception area
on

the day of the event. Music must be off by 11:00.

Client, guests and all vendors must be off the property no later than midnight.

Approved vendors have access 3 hours prior to ceremony.

EQUIPMENT AND SUPPLIES

Seating Tables (can be set for 8-10 persons) with linens

Two sets of White Folding Chairs (for ceremony and reception)

Head table or Sweetheart table with linen

Gift and guest book area, Place Card, Cake and DJ table with linens

China service: White dinner plate, salad (served only), flatware, water goblets
and wine glass or champagne flute

All seating linens and cloth napkins (40 color choices)

“Lake View” Buffet white or ivory linens only

All upscale disposable ware for hors d’oeuvres, cake and bar with all packages

CATERING STAFF

Our expertly-trained staff will set up the ceremony and reception areas, place your party favors, coordinate timing with the DJ, buss, serve toast, cut and serve cake and provide all breakdown and all clean up

(Client is responsible for clean up and removal of all items brought in for decor,

etc.)

WEDDING COORDINATOR SERVICES

On site coordination included...see list of COORDINATION SERVICES
included for the rehearsal and for day of wedding

TERMS

Minimum for Saturday....125 Guests

Minimum for Sunday....100 Guests

Minimum for Friday...75 guests

Holiday rates may apply

*Custom packages can be arranged for smaller groups.

All Alcohol and Cake is to be brought in by client

No corkage or cake cutting fees

Service Charge and Sales Tax: 20% Service Charge on all Catering
and Beverage services plus applicable sales tax.

All prices, menus and provisions subject to change prior to contracting

*OTHER CHARGES:

See Facility contract for facility rentals charges
and related fees.



“Paradise” Served Menu

96.50

BEVERAGE SERVICE (pre ceremony)

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

TRAY PASSED HORS D'OEUVRES PACKAGE

(Choice of any FOUR individual selections)

WILD MUSHROOM AND GORGONZOLA BREAD PUDDING

SHRUNKEN SHRIMP TACO ~ black bean spread, avocado crème, pickled red onion & micro cilantro

OPEN FACE "BLT" ~ burrata, heirloom tomatoes, candied pancetta, mache & lemon zest aioli

SHREDDED BEEF SHORT RIB ~ served on a petite potato pancake with rosemary Crème Fraîche

***Or choose from our Master hors d'oeuvre list of over 50 selections**

PLATED SALAD

(Choice of one salad or see master list)

SPINACH, STRAWBERRY and AVOCADO SALAD

with toasted pistachio nuts and a citrus vinaigrette

BREAD BASKET

Rosemary focaccia bread, grilled flatbreads and multi grain rolls with blended butter

COMBINATION PLATE

FILET MIGNON

Seared in brandy and served with a pearl onion demi-glace

and

LEMON HERB ROASTED CHICKEN

Served with a tarragon, lemon and artichoke sauce topped with split baby heirloom tomatoes

THREE SIDES

YUKON GOLD MASHED POTATOES ~ with caramelized onions

CARROT SOUFFLÉ

HARICOT VERT ~ in a toasted almond brown butter

VEGETARIAN DISH

GRILLED BUTTERNUT SQUASH RISOTTO CAKES

With a roasted tomato coulis, grilled asparagus and shaved parmesan

(Available upon Request)

ALSO SERVED TO THE TABLE ~ water and any client-supplied wine

COFFEE AND DECAF SERVICE

with chocolate chips, cinnamon sticks, sugar, French Vanilla and Hazelnut flavorings, black and herbal teas
And HANDMADE FRENCH WEDDING COOKIES

**MANY OTHER ENTREES, SIDE DISHES, HORS D'OEUVRES,
SALADS AND THEME MENUS AVAILABLE**

(Talk to your catering coordinator to personalize your menu)



"Eden" Buffet

86.50

BEVERAGE SERVICE (pre ceremony)

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

TRAY PASSED HORS D'OEUVRES PACKAGE

(Choice of any **FOUR** individual selections)

CRISPY FRIED JALAPEÑO MAC AND CHEESE

ITALIAN CHICKEN SAUSAGE STUFFED MUSHROOMS ~ with fennel and mozzarella

SMOKED GOUDA SLIDERS ~ petite burger with caramelized onions and

Red pepper aioli on a mini sesame bun

BACON WRAPPED GOAT CHEESE DATES ~ with chervil and lemon zest

***Or choose from our Master hors d'oeuvre list of over 50 selections**

BUFFET

CARVED ROAST BEEF SIRLOIN

(Hand carved by chef) served with a rich cabernet demi-glace and a creamy chive horseradish

MEDITERRANEAN CHICKEN

Rosemary grilled chicken breast in a spicy tomato sauce with artichokes and green olives

FARFALLE PASTA

Tossed with wild mushrooms, peas, sun-dried tomatoes and a parmesan cream

ROASTED GARLIC MASHED POTATOES

CHAR BROILED ZUCCHINI, RED PEPPER AND ASPARAGUS

With a pistachio brown butter

FIELD GREENS ~ with sliced oranges, strawberries,

Toasted hazelnuts and red onions served with a sherry wine vinaigrette

ASSORTED FRESH BAKED ROLLS AND BREADS

with sweet creamy butter

COFFEE AND DECAF STATION

with chocolate chips, cinnamon sticks, sugar, French Vanilla and Hazelnut flavorings, black and herbal teas
And HANDMADE FRENCH WEDDING COOKIES

**MANY OTHER ENTREES, SIDE DISHES, HORS D'OEUVRES,
SALADS AND THEME MENUS AVAILABLE**

(Talk to your catering coordinator to personalize your menu)



“Lake View” Buffet

76.00

****White or Ivory Linens only with this package**

BEVERAGE SERVICE (pre ceremony)

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

DISPLAYED

CHEESE DISPLAY

Imported and domestic cheeses artfully displayed with fig preserves, dried fruits, red grapes, sliced baguettes and herb grilled flat bread

BUFFET

NAPA CHICKEN

Roasted chicken breast with a smoked tomato coulis finished with a blood orange, Meyer lemons and baby arugula

ORECCHIETTE PASTA

With roasted garlic, seared red grape tomatoes, spinach, walnuts, pesto and olive oil

CHAR BROILED VEGETABLES

Zucchini, yellow squash, red peppers and asparagus with lemon and olive oil

TUSCAN SALAD

Romaine lettuce, garbanzo beans, carrots, marinated mushrooms, tomatoes, black olives, and shaved parmesan
Served with a white balsamic herb vinaigrette and creamy garlic parmesan dressing

ASSORTED FRESH BAKED ROLLS AND BREADS

With sweet creamy butter

Options to Add

Three Passed Hors d'oeuvres from our master list at \$5.95 per person

Carving Station (Tri Tip or Sirloin) with carver at \$4.75 per person

Coffee Station at \$2.95 per person

Colored Linens at \$1.25 per person

****MANY OTHER ENTREES, SIDE DISHES, HORS D'OEUVRES, SALADS AND THEME
MENUS AVAILABLE.**

(call to personalize your menu)



BEVERAGE PACKAGE

~ PARTIAL BAR SET UP

Included with all packages

Includes bartender(s), equipment, all ice, cups, unlimited soft drinks, mineral waters, iced tea, garnishes and equipment

~ FULL BAR SET UP

Add 3.00 per person

includes Bartender(s), all ice, cups, soft drinks, mineral waters, all mixers, all juices, blenders, iced tea, garnishes and equipment

ALCOHOL

All Beer, Wine, Champagne and Hard Liquor is to be provided by CLIENT and served by Command Performance with NO corkage fees.



“Paradise” Served

Pricing Options:

Chicken Only Plate for all guests (no Beef) with Vegetarian Option
Subtract 5.00 per person

Combo Plate Options

Boneless Braised Beef Short Rib (instead of Beef Filet) same price

Lamb (instead of beef) same price

Prices based on current market price

Shrimp (instead of chicken)

Salmon (instead of chicken)

Halibut (instead of chicken)

Guest Option - Center of Plate (pre-ordered)

Prices based on current market price

Beef Filet, Chicken and Vegetarian

Lamb, Chicken and Vegetarian

Beef Filet, Salmon and Vegetarian

Beef Filet, Halibut and Vegetarian

Lamb, Halibut and Vegetarian

Just a few other Menu items and Preparation Options:

Beef

FILET MIGNON ~ with Demi-glace and Crispy Onion Strings

FILET MIGNON ~ with a Cognac Green Peppercorn sauce

ZINFANDEL BRAISED SHORT RIBS ~ with Gremolata

BBQ BEEF SHORT RIBS ~ slow simmered with root beer and

Finished with a smoky and robust Bourbon Laced BBQ sauce

Fish and Seafood

GRILLED PESTO SALMON ~ topped with a multi-colored tomato bruschetta

Served with creamy pesto sauce

CLASSIC BAKED SALMON ~ with a lemon dill caper beurre blanc

HERB ROASTED HALIBUT ~ with a lemon, artichoke and tarragon cream

Topped with split baby heirloom tomatoes

BAKED HALIBUT ~ with a Fire roasted and Black fig sauce

JUMBO SHRIMP SCAMPI ~ lightly grilled and served with a

Garlic lemon butter and parmesan crumble

Lamb

ROASTED RACK OF LAMB ~ garlic and herb crusted

Served with a rosemary cream sauce

ROSEMARY CRUSTED LAMB CHOPS ~ with a fig and port glaze,

Drizzled with a balsamic reduction and chopped pistachio

GRILLED LAMB CHOPS ~ with a Dijon brandy sauce

Potato, Rice or Grain

MASHED POTATOES ~ with crème fraîche and chives

MASHED YUKON GOLD POTATOES ~ with caramelized onions

TRI COLOR POTATOES ~ Purple, Red bliss and Yukon gold with rosemary and garlic

ROASTED BABY RED POTATOES ~ with rosemary garlic olive oil

PARMIGIANO-REGGIANO RISOTTO ~ creamy risotto with fresh peas and parmesan

PEARL COUS COUS ~ with seared tomatoes, broccolini, pine nuts and roasted shallots

Vegetables

ZUCCHINI, ASPARAGUS AND RED PEPPER ~ in a toasted pistachio butter

TRI COLORED CARROT ~ with Chervil butter

ASPARAGUS SPEARS ~ with olive oil and lemon zest

ANGEL HAIR VEGETABLES ~ Zucchini, Gold bar Zucchini and

Carrots in fine strands seasoned with lemon and olive oil

Served Salad

RED AND GOLDEN BEET SALAD ~ with toasted walnuts and goat cheese

Served with a champagne chervil vinaigrette

ORANGE AND GRAPEFRUIT SALAD ~ served on Bibb lettuce with

watercress, sweet red onion, avocado and sweet and sour vinaigrette

BROILED VEGETABLE SALAD ~ on a bed of romaine with broiled yellow tomatoes,

zucchini, yellow squash, red pepper, toasted pine nuts and feta cheese

Served with a white balsamic vinaigrette

BABY CAPRESE SALAD

romaine and baby arugula with red & yellow grape tomatoes, marinated Bononcini,

mozzarella, pine nuts and basil with white balsamic vinaigrette

CALIFORNIA CAESAR SALAD

with toasted pepitas, tomatoes, cucumbers Tri-color tortilla strips and Ranchero cheese,

Served with an avocado caesar dressing



“Eden” and/or “Lake View” Buffet Options

Just a few other Menu Items and Preparation Options:

Beef

- ZINFANDEL BRAISED SHORT RIBS ~ with gremolata
- BONELESS BBQ SHORT RIBS ~ slow braised in root beer and onions
Basted with a smoky BBQ sauce and topped with a citrus gremolata
- SANTA MARIA STYLE BBQ TRI TIP ~ with pico de gallo and BBQ sauce
- GRILLED TRI-TIP ~ with chimichurri and brandy onion marmalade
- BEEF BURGUNDY ~ tenderloin tips slow simmered in red wine with pearl onions and button mushrooms

Chicken

- CLASSIC CHICKEN PICCATA ~ lightly seared and served with a lemon caper sauce
- BROILED LIME MARINATED CHICKEN ~ served with a cilantro cream,
Topped with a mango pico de gallo
- CHICKEN ROULADE ~ stuffed with smoked Gouda, red peppers and asparagus
Served with a creamy Dijon sauce
- PESTO CHICKEN ~ served with a creamy pesto sauce and topped
With a multi-colored tomato basil bruschetta
- VINTNERS CHICKEN ~ herb roasted chicken breast with a sweet and savory tomato fig sauce
- CHICKEN ROMA ~ spinach and cheese stuffed chicken breast with pine nuts and artichoke
Served with a sherry red pepper sauce

Potato, Rice, Pasta or Grain

- MASHED POTATOES ~ with crème fraiche and chives
- TRI COLOR POTATOES ~ Purple, Red bliss and Yukon gold with rosemary and garlic
- PENNE AND VODKA SAUCE ~ with peas and yellow peppers
- SPINACH AND ARTICHOKE PENNE ~ Baked with a manchego cream and buttery garlic bread crumbs
- BUTTERNUT SQUASH RISOTTO CAKES ~ with red peppers, zucchini, goat cheese and basil
- WILD RICE PILAF ~ with pecans and dried cranberries

Vegetables

- TRI COLORED CARROT ~ with Chervil butter
- ROASTED BROCCOLINI ~ with Marcona almonds and sherry vinegar

GREEN BEANS ~ with roasted shallots and hazelnuts

SAUTÉED CORN ~ with zucchini and red pepper

Salads

GORGONZOLA & GRAPE SALAD ~ with Bibb lettuce, toasted walnuts and dried cranberries served with a champagne vinaigrette

BROILED VEGETABLE SALAD ~ chopped romaine topped with Char broiled and marinated zucchini, red pepper yellow squash, grape tomatoes, feta and pine nuts
Served with a white balsamic vinaigrette

HARVEST APPLE SALAD ~ with smoked gouda, toasted pecans, gold raisins and

Red and green apples. Served with a creamy cider dressing

CLASSIC CAESAR ~ crisp romaine with garlic croutons, shaved parmesan and Caesar dressing

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