

Ambassador Buffet Dinner Package

Bride and Groom Are Complimentary

Reception Arrangement

China settings, elegant flatware, water glasses, round dining tables, white resin reception chairs, (ceremony & Chiavari chairs also available) & you choose your perfect wedding color pallet for your table linens.

Hors d'oeuvres & Dinner Buffet Service

Stationed hors d'oeuvres or three passed hors d'oeuvres & buffet dinner service includes tables, elegant linens with colored accent cloths, chafing dishes, silver serving utensils, buffet equipment, baskets and display marble for all food and beverage stations purchased.

Wedding Cake

We let you provide your own designed wedding cake and we provide the cake table and elegant linen, cake cutting and table service of cake.

Reception and Gift Tables

With elegant table linens for your place cards, favors, guest registry and gifts.

Catering Coordinator

Professional Service Staff

Your service staff includes day of reception catering coordinator to work with the Ambassador staff & your selected event vendors and entertainers for complete coordination of your event. Coordinator will meet with you in advance to assist in menu planning, event layout, tableware & linen selections as well as establish a timeline for your ceremony & reception.

Labor services include serving staff, beverage attendant, chefs, bus staff, kitchen assistants and all wedding ceremony & reception set-up and strike-down. Our service staff will set any party favors, personalized stemware, cake server, candles and guest book.

(Up to 8 hours of labor time included)

Our Commercial Kitchen Area is On-site

Please call our office to speak with one of our event planners and customize your own package or to schedule a tasting 626.793.4420.

For additional menu items and photos please visit us on **Facebook** at Cynthia Brooks Distinctive Catering or our web site at www.cynthiabrookscatering.com

Ambassador Buffet Dinner Package

141 + Guests ~ \$55.00 per person
101 to 140 Guests ~ \$59.00 per person
80 to 100 Guests ~ \$65.00 per person

Stationed Hors d'oeuvres

Fresh Fruit Tray

Assorted seasonal fruits, melons and berries.

Seasonal Vegetable Crudite

Selected seasonal vegetables cut into dipping size pieces and displayed in a basket with Ranch dressing or spicy peanut dipping sauce.

Or

Passed Hors d'oeuvres (choice of 3)

Bruschetta Toast Points

Grilled garlic croutons topped with a mixture of fresh Italian tomatoes, fresh basil and garlic with extra virgin olive oil dressing.

Thai Chicken Sa-Teh

Grilled skewers of marinated chicken served with spicy curry peanut sauce.

Roquefort Stuffed Mushroom Caps

Mushroom caps filled with Roquefort cheese and pine nuts, topped with sun-dried tomato gremolata.

Spanakopitas

Spinach, feta cheese and green onion lightly wrapped and baked in phyllo pastry triangles until golden brown and served warm.

Artichoke Crab Tarts

Petite tart filled with a mixture of crab, artichoke hearts, Parmesan cheese and onions, baked until golden brown.

Chicken Lemongrass Potstickers

Chicken, fresh scallions and roasted garlic, accented with the flavor of lemongrass, wrapped in a wonton wrapper.

B.L.T. Brioche

Homemade brioche topped with bacon, lettuce, tomato and tarragon aioli.

Asian Spring Rolls

Fresh Asian vegetables wrapped in a wonton wrapper and served with sweet chili sauce or garlic onion salsa.

Italian Flat Bread

7" Round Italian flat bread baked and topped with a garlic pesto spread, grilled chicken and three Italian cheeses, passed on paddles.

Caprese Pops

Sweet tomatoes, mozzarella cheese ball and fresh basil skewered and drizzled with Balsamic glaze.

Choice of Salad Service:

House Salad

Baby field greens tossed with dried cranberries, blue cheese crumbles, roasted walnuts and our balsamic vinaigrette.

Tangerine Salad

Baby field greens topped with feta cheese, candied pecans, Mandarin oranges and our tangerine vinaigrette.

Caesar Salad

Crisp Romaine tossed in authentic Caesar dressing with homemade garlic croutons and fresh shaved Parmesan cheese.

Choice of Entrée:

Chicken Dijon

Two tender boneless breasts of chicken delicately breaded with a Japanese style crumb, baked until golden brown, lightly accented with Dijon mustard sauce.

Sonora Chicken

Baked 7.5 oz chicken breast basted with Ancho chili butter and spicy Sonora seasonings accented with corn relish.

Tri Tip

Beef tri tip marinated with a dry spice rub, grilled and thinly sliced and served with a burgundy demi-glace.

Chicken Piccata

Two tender boneless breasts of chicken lightly sautéed in a white wine, lemon, butter and caper sauce.

Grilled Salmon

Grilled Salmon topped with a mango salsa.

Grilled Chicken Bruschetta

Grilled 7.5 oz chicken breast topped with a mixture of Italian diced tomatoes, garlic, fresh basil and a grilled baguette.

Ginger Chicken

A fresh semi-boneless skin-on 7.5 oz chicken breast marinated in ginger sauce, grilled and accented with pineapple chutney.

Select Two Sides

Oven Roasted Vegetable Medley ~ Honey Glazed Carrots ~ Lemon Garlic Zucchini ~
Oven Roasted Broccoli ~ Oven Roasted Red Potatoes ~ Garlic Mashed Potatoes ~
Pearl Pasta Rice Pilaf Blend

Bread Basket Array with Butter Balls

\$1.50 per person

Iced Sparkletts Water is Available with Dinner Service

(sales tax and 18% service fees not included)

Soft Bar Service

(includes four hours of service)

Includes: Beer (Choice of 3 Domestic): Coors, Bud, Miller, etc. (Choice of 1 Imported / Micro Brew): Corona, Sierra Nevada, etc.

Wine: Salmon Creek Sonoma Chardonnay, White Zinfandel & Cabernet Sauvignon.
Coke, Diet Coke, 7-UP, Mineral Water.

Add \$16.00 per person for Soft Bar Service

Call Bar Service

(includes four hours of service)

Includes: Absolute & Smirnoff Vodka, Gordon's Gin, Scorsby Scotch, Seagrams 7 Crown, Bacardi Rum, Jose Cuervo Gold Tequila, J&B Scotch, Christian Bros. Brandy.

Bottled Beer (Choice of 3 domestic): Coors, Bud, Miller, etc. (Choice 1 Imported / Micro Brew): Corona, Sierra Nevada, etc. O'Doul's.

Wine: Salmon Creek Sonoma Chardonnay, White Zinfandel & Cabernet Sauvignon.
Vermouth, Grenadine, Roses Lime Juice, Sweet & Sour, Perrier, Bottled Water,
Grapefruit Juice, Orange Juice, Cranberry Juice, Ginger Ale, Coke, Diet Coke, 7-UP,
Club Soda and Tonic.

Add \$18.00 per person for Call Bar Service

Premium Bar Service

(includes four hours of service)

Includes: Grey Goose Vodka, Ketel One Vodka, Tanqueray Gin, Chivas Regal Scotch, Bacardi Rum, Malibu Rum, Patron Silver Tequila, Rancho Alegre Reposado, Jameson Irish Whiskey, Jack Daniels, Hennessy Cognac, Kahlua, Midori Apple, Peach Schnapps, Amaretto.

Bottled Beer: (Choice of 4 Imported / Micro Brew): Amestall Lite, Corona (bottles), Sierra Nevada Pale Ale, etc. O'Douls.

Wine: Carmenet Vintner's Collection Reserve Chardonnay & Cabernet Sauvignon,
Coastal Vines Pinot Noir.

Vermouth, Grenadine, Sweet & Sour, Roses Lime Juice, Triple Sec, Coke, Diet Coke,
7-UP, Ginger Ale, Perrier, Grapefruit Juice, Orange Juice, Cranberry Juice, Club Soda,
Tonic and Bottled Water.

Add \$20.00 per person for Premium Bar Service

Bartenders fee is \$45.00 / per hour, per bartender (applicable to bar service purchase) – Minimum 5 Hours of Service includes set-up, 4 Hours Bar Service and Strike.

Our bar services include liability insurance and the following garnishes and accessories: Limes, Lemons, Olives, Cherries, Cocktail Napkins, Bar Towels, Water Pitcher, Stir Straws, Pourers, Corkscrews, Can Opener, Ice, Glassware, Ice Scoop, Two Tiered Front Bar, Bar Back and Linens, Knife, Ice Caddies and Cooler Chest.

You may provide table champagne and wine for dinner service with no corkage fee.

Gold and Platinum Sit Down Dinner Packages

Bride and Groom Are Complimentary

Reception Arrangement

China settings, elegant flatware, water and champagne glassware, round dining tables, white reception chairs, (ceremony & Chiavari chairs also available) and you choose your perfect wedding color pallet for your table linens.

Hors d'oeuvres Service

Passed and Stationed Hors d'oeuvres.

Beverage Station

Strawberry lemonade, iced tea, Tea Forte, decaffeinated coffee, glassware, coffee cups, elegant urns, cream, sugar, swizzlers, stir sticks, table and linen.

Sweet Treats Bars & Bites

Apple Cobbler Bar, Lemon Shortbread Bar, Butter Brickle Blondie Bar, S'mores Bar & Double Chocolate Brownies.

Wedding Cake Service

We let you provide your own designed wedding cake and we provide the cake table and elegant linen, cake cutting and table service of cake.

Reception and Gift Tables

Tables with elegant table linens for your place cards, favors, guest registry and gifts.

Catering Coordinator

Professional Service Staff

Your service staff includes day of reception catering coordinator to work with the Ambassador staff and your selected event vendors and entertainers for complete coordination of your event. Coordinator will meet with you in advance to assist in menu planning, event layout, tableware and linen selections as well as establish a time line for your ceremony and reception.

*Labor services include serving staff, beverage attendant, chefs, bus staff, kitchen assistants and all wedding ceremony and reception set-up and strike-down. Our service staff will set any party favors, personalized stemware, cake server, candles and guest book,
(up to 8 hours of labor time included)*

Buffet Equipment

Tables, elegant linens with colored accent cloths, chafing dishes, coffee urns, silver serving utensils, buffet equipment, baskets and display marble for all food and beverage stations purchased.

Our Commercial Kitchen Area is On-site

Please call our office to speak with one of our event planners and customize your own package or to schedule a tasting 626.793.4420.

*For additional menu items and photos please visit us on
Facebook at Cynthia Brooks Distinctive Catering or
our web site at www.cynthiabrookscatering.com*

All Dinner Packages Include:

Stationed Hors d'oeuvres

Fresh Fruit Tray

Assorted seasonal fruits, melons and berries displayed and garnished with fresh mint.

Seasonal Vegetable Crudite

Selected seasonal vegetables cut into dipping size pieces and displayed in a basket with spicy peanut dipping sauce or ranch dressing.

Stuffed Endive

Small endive leaves filled with cream cheese, pine nuts, and crumbled blue cheese, rolled in sundried tomato gremolata.

OR

Caprese Pops

Sweet tomatoes, mozzarella cheese ball and fresh basil skewered and drizzled with Balsamic glaze.

Choice of Salad Service

House Salad

Baby field greens tossed with dried cranberries, blue cheese crumbles, roasted walnuts and balsamic vinaigrette.

Tangerine Salad

Baby field greens topped with feta cheese, candied pecans, Mandarin oranges and our tangerine vinaigrette.

Caesar Salad

Crisp Romaine tossed in authentic Caesar dressing with homemade garlic croutons and fresh shaved Parmesan cheese.

Bread Basket Array with Butter Balls \$1.50 per person

Iced Sparkletts Water is Available with Dinner Service By Request

Gold Dinner Package

141 + Guests ~ \$75.00 per person
101 to 140 Guests ~ \$77.00 per person
80 to 100 Guests ~ \$79.00 per person

Stationed Hors d'oeuvres and a Choice of Four of the Following Passed Hors d'oeuvres:

Bruschetta Toast Points

Grilled garlic croutons topped with a mixture of fresh Italian tomatoes, fresh basil and garlic with an extra virgin olive oil dressing.

Mango Brie Tart

Petite Brie tart topped with mango chutney and cashews.

Firecracker Shrimp Skewer

Skewered marinated shrimp baked and basted with spicy garlic sauce.

Kalbi Beef Sa-Teh

Marinated beef pieces skewered, grilled and served with a Korean style sauce.

Thai Chicken Sa-Teh

Grilled skewers of marinated chicken served with a spicy curry peanut sauce for dipping.

Artichoke Crab Tarts

Petite tart filled with a mixture of crab, artichoke hearts, Parmesan cheese and onions, baked until golden brown.

Balsamic Fig & Goat Cheese Flatbread

Calimyrna Fig, marinated in aged Balsamic Vinegar, paired with creamy savory goat cheese, fresh chives and Applewood smoked bacon, all placed on flatbread. Passed on paddles.

Smoked Brisket Picadillo Empanada

Sweet and savory mix of slowly smoked beef brisket, crushed tomatoes, chopped jalapenos, Monterey Jack cheese and accented with sweet golden raisins, wrapped in a arepa flour empanada pastry.

Entrée Selections:

Phyllo Chicken

Tender boneless breast of chicken topped with a creamy onion, garlic, tarragon sauce then lightly wrapped in phyllo pastry, topped with Parmesan cheese and scallion garnish.

Chicken Gremolata

Fresh semi-boneless skin-on 7.5 oz chicken breast topped with sun-dried tomatoes, fresh herbs, lemon zest and roasted pine nuts served with basil cream sauce.

Prosciutto Stuffed Chicken

Baked 7.5oz chicken breast stuffed with fresh herbs, shallots, prosciutto, fontina and ricotta cheeses. Accompanied with an herb beurre blanc.

Tri Tip

Beef tri tip marinated with a blend of spices, grilled, thinly sliced and served with demi-glace.

Petite Filet Mignon Medallion Stack

Two 3 ounce medallions served with sautéed mushrooms and onions drizzled with red wine reduction.

Braised Short Ribs

Beef short ribs with Pinot Noir long pepper sauce and Porcini mushroom accent.

Grilled Sirloin Steak

Grilled 8-oz. center cut sirloin steak topped with steak butter or peppercorn sauce.

Grilled Salmon

Topped with baby Heirloom tomatoes, sweet onion and fresh watercress tossed in lemon vinaigrette.

Queen Cut Prime Rib

Roasted prime rib of beef served with au jus and fresh horseradish.

Jerk Mahi Mahi

Grilled Mahi Mahi marinated in Jamaican Jerk sauce topped with Key lime butter.

(Add \$4.00 per person)

Dinner Entrees Include a Choice of the Following Seasonal Fresh Vegetables

*Asparagus ~ Oven Roasted Vegetable Medley ~ Green Beans Amandine ~ Lemon Garlic Zucchini
Broccoli ~ Oven Roasted Honey Glazed Carrots*

And Choice of Accompaniment

*Oven Roasted Red Potatoes ~ Oven Roasted Garlic Mashed Potatoes ~ Wasabi Mashed Potatoes
Wild Rice Trilogy ~ Spanish Olive Rice ~ Pearl Pasta Rice Pilaf Blend ~ Herb Risotto*

Platinum Dinner Package

141 + Guests ~ \$76.00 per person

101 to 140 Guests ~ \$79.00 per person

80 to 100 Guests ~ \$83.00 per person

Stationed Hors d'oeuvres and A Choice of Four of the Following Passed Hors d'oeuvres

Firecracker Chicken Skewers

Marinated chicken skewers baked and basted with our spicy garlic sauce.

Coconut Shrimp

*Large shrimp dipped in beer batter and rolled in shredded coconut, fried until golden brown and served
with Cajun marmalade.*

Wild Mushrooms Purse

*Portobello, cremini, shiitake, oyster and button mushrooms blended with savory seasonings and a hint
of brandy in a buttery phyllo purse. Baked until golden brown and served warm.*

Mini Crab Cakes

Petite crab cake with a hint of curry and a spicy sweet dipping sauce.

Mini Sliders

Certified Angus petite ground beef patty, special sauce, cheese and pickles.

Artichoke Filet Crostini

Toasted sourdough round topped with thinly sliced filet mignon, accent with an artichoke and sun dried tomato mousse.

Grilled Cheese and Tomato Bisque

The ultimate grilled cheese wedge atop a shot glass of tomato bisque.

Spicy Ahi Tuna

Minced Ahi, cucumber, green onions and avocado served on a crisp wonton chip with spicy sauce.

Entrée Selections

Sirloin and Salmon

Grilled sirloin steak marinated in a ginger soy sauce, accompanied with a petite grilled salmon filet and mango salsa.

New York

A 12-oz. grilled New York steak topped with two prawns basted with our own garlic scampi butter.

King Cut Prime Rib

Roasted prime rib of beef served with au jus and fresh horseradish.

Beef Tenderloin

Sliced beef tenderloin topped with balsamic glazed shallots.

(Add \$7.00 per person)

Filet Mignon

Grilled pepper crusted filet mignon served with sautéed mushrooms and onions.

(Add \$7.00 per person)

Pistachio Crusted Sea Bass

Fresh oven roasted sea bass covered with a roasted pistachio crust and served with lemon butter sauce.

(Add \$7.00 per person)

Dinner Entrees Include a Choice of the Following Seasonal Fresh Vegetables

*Asparagus ~ Oven Roasted Vegetable Medley ~ Green Beans Amandine ~ Lemon Garlic Zucchini
Broccoli ~ Oven Roasted Honey Glazed Carrots*

And Choice of Accompaniment

*Oven Roasted Red Potatoes ~ Oven Roasted Garlic Mashed Potatoes ~ Wasabi Mashed Potatoes
Wild Rice Trilogy ~ Spanish Olive Rice ~ Pearl Pasta Rice Pilaf Blend ~ Herb Risotto*

Soft Bar Service

(includes four hours of service)

*Includes: Beer (Choice of 3 Domestic): Coors, Bud, Miller, etc. (Choice of 1 Imported / Micro Brew):
Corona, Sierra Nevada, etc.*

*Wine: Salmon Creek, Sonoma Chardonnay, White Zinfandel & Cabernet Sauvignon.
Coke, Diet Coke, 7-Up, Mineral Water.*

Add \$16.00 per person for Soft Bar Service

Call Bar Service

(includes four hours of service)

*Includes: Absolute & Smirnoff Vodka, Gordon's Gin, Scorsby Scotch, Seagrams 7 Crown, Bacardi
Rum, Jose Cuervo Gold Tequila, J&B Scotch, Christian Bros. Brandy.*

*Bottled Beer (Choice of 3 domestic): Coors, Bud, Miller, etc. (Choice 1 Imported / Micro Brew):
Corona, Sierra Nevada, etc. O'Douls.*

*Wine: Salmon Creek, Sonoma Chardonnay, White Zinfandel & Cabernet Sauvignon.
Vermouth, Grenadine, Roses Lime Juice, Sweet & Sour, Perrier, Bottled Water, Grapefruit Juice,
Orange Juice, Cranberry Juice, Ginger Ale, Coke, Diet Coke, 7-Up, Club Soda and Tonic.*

Add \$18.00 per person for Call Bar Service

Premium Bar Service

(includes four hours of service)

*Includes: Grey Goose Vodka, Ketel One Vodka, Tanqueray Gin, Chivas Regal Scotch, Bacardi Rum,
Malibu Rum, Patron Silver Tequila, Rancho Alegre Reposado, Jameson Irish Whiskey, Jack Daniels,
Hennessy Cognac, Kahlua, Midori Apple, Peach Schnapps, Amaretto.*

*Bottled Beer: (Choice of 4 Imported / Micro Brew): Amestel Lite, Corona (bottles), Sierra Nevada
Pale Ale, etc. O'Douls.*

*Wine: Carmenet Vintner's Collection Reserve Chardonnay & Cabernet Sauvignon, Coastal Vines
Pinot Noir.*

*Vermouth, Grenadine, Sweet & Sour, Roses Lime Juice, Triple Sec, Coke, Diet Coke, 7-Up, Ginger
Ale, Perrier, Grapefruit Juice, Orange Juice, Cranberry Juice, Club Soda, Tonic and Bottled Water.*

Add \$20.00 per person for Premium Bar Service

***Bartenders fee is \$45.00 / per hour, per bartender (applicable to bar service purchase) – Minimum 5
Hours of Service includes set-up, 4 Hours Bar Service and Strike.***

Our bar services include liability insurance and the following garnishes and accessories

*Limes, Lemons, Olives, Cherries, Cocktail Napkins, Bar Towels, Water Pitcher, Stir Straws, Pourers,
Corkscrews, Can Opener, Ice, Glassware, Ice Scoop, Two Tiered Front Bar, Bar Back and Linens,
Knife, Beverage Tubs, Ice Caddies and Cooler Chest.*

(sales tax and 18% service fees not included)

You may provide table champagne and wine for dinner service with no corkage fee.