

Cynthia Brooks Distinctive Catering Buffet Dinner Package Includes

Hors d'oeuvres and Buffet Service

Elegant buffet set-up with chaffing dishes and all needed equipment.

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 include the cake cutting and provide table service of cake.

Professional Service Staff

Your service staff includes day of reception catering captain who will work with the La Canada Thursday Club's staff, your event vendors and entertainers for complete coordination of your event. We will meet with you in advance to assist in menu planning, event layout as well as establish a time line for your ceremony and reception. Labor services include serving staff, chefs, bus staff & kitchen assistants. Our service staff will set your party favors, personalized stemware, cake server, cameras, candles and guest book.

(up to 6 hours of labor time included)

Reception Arrangement ~ Provided by Thursday Club

Tables, table linens, chairs, China settings, elegant flatware, glassware, linen napkins, tables with linens for your place cards, favors, guest registry and gifts available through and set up by CR Designs & Rentals.

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

Dinner Package

101 to 120 Guests ~ \$42.00 per person
91 to 100 Guests ~ \$43.00 per person
80 to 90 Guests ~ \$45.00 per person
(sales tax and 18% service fees not included)

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.

Canape Sandwiches

Assorted small finger sandwiches filled and topped with cucumber, watercress, cream cheese, nut and meat selections.

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.

Kalbi Beef Sa-Teh

Marinated beef pieces skewers, grilled and served with Korean sauce.

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 Potstickers

Chicken and vegetables in a Gyoza wrapper, pan fried and served with sweet chili sauce.

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.

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, shaved sweet red onions, 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

(Sales tax and 18% service fees not included)

\$1.50 per person

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Cynthia Brooks Distinctive Catering working with you to create your perfect day.

Our Inclusive Sit Down 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.

Caprese Pops

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

Passed Hors d'oeuvres, Salad, Entrée, Starch and Vegetable

Sweet Treats Bars & Bites

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

Wedding Cake Service

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Professional Service Staff

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Sit Down Dinner Package

101 to 120 Guests ~ \$62.00 per person

80 to 100 Guests ~ \$61.00 per person

(sales tax and 18% service fees not included)

***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.

Apricot Almond Brie Tart

Petite Brie tart topped with apricot almond glaze.

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.

Grilled Cheese and Tomato Bisque

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

Artichoke Crab Tarts

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

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, shaved sweet red onions, Mandarin oranges and our tangerine vinaigrette.

Caesar Salad

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

Raspberry Salad

Baby field greens & Arugula with oranges, raspberries, candied pecans and white balsamic vinaigrette.

Bread Basket Array with Butter Balls \$1.50 per person

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.

Braised Short Ribs

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

Petite Filet Mignon Medallion Steak

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

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.

Prime Rib

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

(Add \$6.00 per person for 10 ounce Queen cut or \$10.00 per person for 16 ounce King cut)

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*

Vegetarian options also available.

Dinner is served with iced Sparkletts water.

(sales tax and 18% service fees not included)