



ALAMEDA

county fairgrounds

Thank you for your interest in hosting your event here at the Alameda County Fairgrounds. We look forward to the opportunity to serve you and your guests. Enclosed please find a variety of menus to choose from, although, if there are items that that you would like to serve your guests but do not find them on our menus, please let us know. We will make every effort to accommodate you in making your event a huge success.

Ovations is happy to be the exclusive Caterer of the Alameda County Fairgrounds. For many years we have provided excellent service and exquisite cuisine for many different and unique events of all sizes across the California. We pride ourselves on our ability to work with any group on any function and to create an atmosphere that you and your guests will always remember.

After you have had a chance to review our menus; please feel free to contact us with any questions you may have.

Sincerely,

Ovations Food Services, LP.

Ovations Food Services, LP.
4501 Pleasanton Ave. Pleasanton, CA. 94566
Telephone: (925) 426-5126 Fax: (925) 426-7512 Email: randa.willett@ovationsfs.com

Food & Beverage

The enclosed menus are only general suggestions as to selection and variety of entrees. We take great pride in developing creative, gourmet and themed menus to suit your needs. Please consult with your catering representative.

No Food and beverage is allowed to be brought in from outside sources without the permission of the Catering Department.

All menu prices are subject to service charge and California State Tax in accordance to California Regulation 1603F.

Price quotations are subject to a variable increase to meet unexpected changes in cost of food, beverages and cost of operation that may occur prior to date of specified event.

Guarantees

In preparation for your event, we require that you provide the Sales 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, which ever is greater.

Security

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

Linens

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 6 Weeks Prior to your event. The remaining balance is due 10 days Prior to event. Adjustments based on actual guests served exceeding the guarantee and tally bars will be made following the event. These charges are payable upon receipt of invoice. Full payment (100%) of events totaling \$50,000 will be due 10 business days before your event. All payments may be made by Credit Card, Personal Check, Certified Check, Money Order or Cash. With an approved credit applications, remaining balance can be made with in 30 days of event. ADVANCE DEPOSITS ARE NON-REFUNDABLE.

Cancellation Policy

In the event that your event is cancelled for any reason, Ovations Fanfare will be paid with in thirty days (30) after written notification according to the following:

15 days prior to event date – 100% of estimated charges.

30 days prior to event date – 75% of estimated charges.

60 days prior to event date – 50% of estimated charges.

Labor Fees

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

The Palm Fresh Start

Fresh Muffins and Danish
Sliced Seasonal Fresh Fruit
Freshly Brewed Coffee and a selection of Hot Teas
\$10.95 per guest

Alameda Continental Assortment

Fresh Muffins and Danish
Bagels served with Whipped Cream Cheese
Sliced Seasonal Fresh Fruit
Orange Juice, Apple Juice, and Cranberry Juice
Freshly Brewed Coffee and a selection of Hot Teas
\$14.95 per guest

Pleasanton Healthy Start

Sliced Fresh Seasonal Fruit
Assorted Yogurt
Granola and assorted boxed Cereal with Milk
Assorted Muffins and Bagels
Butter or Margarine and Preserves
Selection of Herbal Teas
\$14.95 per guest

Country Croissant

Fluffy Scrambled Eggs served on a Flaky Croissant with Shaved Ham and Cheddar Cheese
Sliced Seasonal Fresh Fruit
Orange Juice, Apple Juice, and Cranberry Juice
Freshly Brewed Hot Coffee and a selection of Hot Teas
\$16.95 per guest

Ovations Acclaim Breakfast

Our Light and Fluffy Farm Fresh Scrambled Eggs served with mushrooms and topped with Cheddar Cheese and Chives
Country Style Potatoes with Peppers and Onions
Crisp Pepper Bacon and Sausage Links
Sliced Seasonal Fresh Fruit
Assorted Muffins and Danish
Orange Juice, Apple Juice, and Cranberry Juice
Freshly Brewed Hot Coffee and a selection of Hot Teas
\$15.50 per guest

Our Chef's Special Recommendation

Orange-Cinnamon Scented French Toast
Sliced Seasonal Fresh Fruit
Crisp Pepper Bacon and Sausage Links
Orange Juice, Apple Juice, and Cranberry Juice
Freshly Brewed Hot Coffee and a selection of Hot Teas
\$16.50 per guest

Accompanied with our Warm Berry Compote
\$17.50 per guest

-Breakfast Selections-

Buffet selections with a 50 guest minimum. All of the following are served with assorted breakfast pastries, butter, preserves and freshly brewed hot coffee and tea service. Freshly Squeezed Orange Juice and or other assorted juices are available at an additional charge.

Choice #1

A favorable mix of Scrambled Eggs topped with Cheese, Tomatoes and Chives accompanied by “Zesty” Skillet Potatoes, Shredded Beef, Refried Beans, Fresh Pico de Gallo and Warm Flour Tortillas
\$15.95 per guest

Choice #2

Our Chef’s Special Breakfast Quiche
Breakfast Ham
Sliced Seasonal Fresh Fruit
\$14.95 per guest

Choice #3

Traditional Eggs Benedict
Including two Poached Eggs on Canadian Bacon
Layered on top of a crisp English Muffin
Then topped with Hollandaise Sauce
Accompanied by Sliced Seasonal Fresh Fruit
\$16.50 per guest

~Suggested Selections to Enhance your Breakfast~

Assorted Fruit Yogurts \$2.50 per guest
Assorted Cereals with Milk \$2.50 per guest
Assorted Muffins and Pastries \$28.00 a dozen
Baked Butter Croissants \$28.00 a dozen
Assorted Bagels and Cream Cheese \$28.00 a dozen
Sliced Seasonal Fresh Fruit Tray \$3.50 per guest

Regular or Decaf Coffee \$20.00 per gallon
Assorted Hot & Cold Teas \$20.00 per gallon
Fresh Fruit Juice \$2.50 per Carton
Assorted Soft Drinks \$3.00 each
Bottled Water \$3.00 each
Individual Milk \$2.00 each

Beverage Services

All beverage services include appropriate condiments, disposable service ware and linen tables

Coffee and Tea

Freshly Brewed Regular and Decaf Coffee
Selection of Hot Teas
\$20.00 per gallon

Assorted Sodas

A selection of Plastic 20oz Bottled Pepsi products on Ice
\$3.00 each based on consumption

breakfast selections

All prices are subject to a 22% catering supplemental fee and 8.75% sales tax.

Refresh Your Mind

Freshly Brewed Coffee, Assorted Hot Teas, Spring Water
Assorted Granola Bars, Whole Fresh Fruit
\$10.00 per person

Mid-Morning

Assorted Granola Bars
Sliced Seasonal Fresh Fruit
Jumbo Muffins
Flavored Yogurt
Fresh Orange Juice and Grapefruit Juices
\$9.50 per person

Mid-Afternoon

Cookies and Gourmet Bars
A Selection of Whole Fruit
Chocolate Dipped Strawberries
\$7.50 per Person

The Power Break

Energy Bars
Nutra Grain Bars
Whole Fruit
Oatmeal Bars
\$5.50 per person

I Scream

Assorted Ice Cream Bars, Peanuts, Popcorn, Pretzels
Assorted Soft Drinks and Spring Water
\$10.95 per person

The Chocolatier

Chocolate Dipped Pretzels
Fudge Brownies
Chocolate Chip Cookies
Assorted Fresh Fruit with Chocolate Fondue
\$10.95 per person

The Country Basket

A Basket filled with Fresh Seasonal Vegetables, Our Domestic Cheese
And Cracker Tray, Fresh Sliced Fruit served with an assortment of
Dipping sauces
Assorted Soft Drinks and Spring Water
\$12.95 per person

Better with some wine \$5.00 per person additional

Additional Break Time Selections

Seasonal Sliced Fruit	\$3.00 per person
Assorted Whole Fruit	\$2.00 per person
Natural and Fruit Yogurts	\$2.50 per person
Freshly Popped Popcorn	\$3.50 per person
Assorted Candy Bars	\$2.00 per person

box lunches

All box lunches include Fresh Fruit, bag of Chips, Fresh Baked Cookie, and a Drink

CLASSIC SUBMARINE STYLE BOX LUNCHESES
Choose from one of the following sandwiches

The Natural – Fresh Roast Breast of Turkey, Swiss and Cheddar Cheese, Lettuce, Tomato and Sliced Red Onion on a soft French Baguette

Kansas City Special – Lean Roast Beef, Mild Creamed Horseradish, Swiss Cheese, Lettuce, Tomato and Sliced Red Onion on a soft French Baguette

New York Style Corned Beef – Thin Sliced Corned Beef with Provolone Cheese, Lettuce, Tomato and Sliced Red Onion on a soft French Baguette

\$15.00

SIGNATURE SALAD BOX LUNCH

All salad box lunches are served with a fresh Roll and Butter, and a Fresh Baked Cookie
Choose from the following

Classic Cobb Salad with Blue Cheese Dressing
Italian Penne Pasta with Roasted Vegetables and Pesto Dressing
Asian Ginger Noodle Salad with a Soy Dressing

\$15.50

The Alameda County Fair Picnic

An array of sliced Turkey, Smoked Ham and tender Roast Beef
Accompanied by Cheddar and Swiss Cheese, Crisp Lettuce, Sliced Tomato and Red Onion,
Pickle Spears and Condiments
Fresh Sliced Deli Rolls
You're Choice of Potato or Pasta Salad
Assorted Potato Chips and Fresh Baked Cookies
\$14.95 per person

The All American BBQ

1/3lb. All Beef Hamburgers and 1/4lb. All Beef Hot Dogs
Accompanied by sliced Swiss and Cheddar Cheese, Crisp Lettuce, Sliced Tomato and Red
Onion, Pickle Spears, Condiments, Buns and Rolls
Green Salad with assorted dressings, Fresh Potato Salad
Sliced Watermelon
Fudge Brownies
\$17.95 per person
(Add \$2.50 per guest for Chicken)

Texas Style BBQ Sandwiches

Marinated Beef Tri Tip and Shredded Chicken grilled to perfection, sliced thin and topped with a
Tangy BBQ Sauce
Both accompanied with 6" Hoagie Rolls
Ranch Style Beans and Fresh Potato Salad
Garden Salad with assorted dressings
Sliced Watermelon
Fudge Brownies
\$20.50 per person

-Luncheon Selections-

Includes Choice of One Buffet Salad, One Starch, Dessert
Lemonade and Iced Tea
\$19.95 per person

luncheon selections

Grilled International Sausage Feast

Bratwurst, Polish and Italian Sausage accompanied by Warm Sauerkraut, Sautéed Sweet Onion and Tri Color Peppers, Diced Onion, Ovation's own Special New York Style Onion Sauce and 6" Hoagie Rolls

Santa Maria Style Tri Tip

Dry Rubbed, Slow Cooked Tri Tip served with Fresh Salsa and Garlic Bread

Pasta Italiana

Penne Pasta with Roasted Vegetables in a Marinara Sauce with Garlic Bread

Jose's Big Bear Meatloaf

Chef Jose's Famous Meatloaf with Caramelized Onions and Demi Glace

Sesame Chicken

Grilled Chicken Breasts Glazed with a Sesame Lime BBQ Sauce

Salads

Potato Salad
Pesto Pasta Salad
Garden Salad
Cole Slaw
Asian Ginger Noodle Salad
Caesar Salad

Sides

Mashed Potatoes
Baked Potatoes with Butter and Sour Cream
Roasted Baby Reds
Scalloped Potatoes
Lyonnais Potatoes
Butternut Squash
Grilled Eggplant

Desserts

Fresh Baked Cookies
Fudge Brownies
Chocolate Cake
Carrot Cake
Apple Cobbler
NY Style Cheesecake

All prices are subject to a 22% catering supplemental fee and 8.75% sales tax.

-Lunch Buffets-

All All buffets include Bread or Dinner Rolls and Butter. Fresh Brewed Coffee and Assorted Teas
Carved Sandwiches on your choice of breads. Served with gourmet salads and the appropriate accompaniments

Hwy 580

Seared Mustard Rubbed Round of Beef
Served with Sage-Horseradish Sauce

Citrus Marinated Turkey Breast
With Pineapple Chutney

Sliced Cheese selections of
Smoked Cheddar, Gouda, Gruyere or Pepper Jack

House Pickled Vegetables, Bibb Lettuce, Roma Tomatoes,
And sliced Red Onion

Roasted Yukon Gold Potato Salad
With Whole Grain Mustard and Smokey Apple Bacon

Orzo Pasta Salad
With Garlic Marinated Shrimp and Spicy Yellow
Tomato Basil Vinaigrette

Southwestern Caesar Salad
With Roasted Corn Chili Croutons and Chipotle-Garlic Dressing

\$22.95 per Person

Hwy 680

Dry Rubbed Turkey Breast
With Cranberry Chutney

Honey Mustard Glazed Pork Loin
With Bourbon Barbecue Sauce

Sliced Cheese selection including
Smoked Cheddar, Gouda, Gruyere and Pepper Jack

House Pickled Vegetables, Bibb Lettuce, Roma Tomatoes,
And sliced Red Onion

Grilled Vegetables and Baby Greens
In a Pesto Vinaigrette Dressing

Asian Chicken Salad
With a Peanut Lemon Grass Dressing

Tri Color Potato and Asparagus Salad
With Goat Cheese and Black Pepper Vinaigrette

\$24.50 per person

lunch buffets

All prices are subject to a 22% catering supplemental fee and 8.75% sales tax.

-Themed Buffets-

25 guest minimum

Includes Choice of Buffet Dessert, Coffee and Iced Tea

The Sicilian Boot Buffet

Classic Caesar Salad with Ovation's own dressing, Parmesan Cheese and "Not So Ordinary" Croutons

Lasagna California – Layers of Lasagna Noodles and Grilled Vegetables, Basil Leaves, Sun-Dried Tomato Pesto, Smoked Mozzarella and Ricotta Cheeses.

Cannelloni Di Napoli – Cannelloni Noodles Stuffed with Chicken, Veal, Italian Sausage, Spinach and Ricotta Cheese

Served with Garlic Bread

\$23.95

South of the Boarder Fiesta Buffet

Tossed Greens with a Mild New Mexican Chili-Lime Vinaigrette

Tri-Colored Roasted Corn Salad

Tortilla Chips with Salsa and Guacamole

Chicken and Vegetarian Enchiladas

Chili Verde or Colorado

Shredded Cheese and Sour Cream

Spanish Rice, Black Beans

\$25.50

The Best Down Home BBQ

Tossed Green Salad with a selection of dressings

BBQ Chicken and Pork Spareribs accented with our own

Bourbon Barbeque Sauce

Smokey Baked Beans

Red and White Spicy Slaw

Moist Corn Bread

Sliced Watermelon

\$24.95

-Themed Stations-

25 guest minimum

Ovation's offers Theme Stations to add on to our selection of buffets

Italian Pasta Bar

Penne, Fusilli, and Tortellini Pasta served with Basil Pesto, Marinara, and Alfredo Sauces

\$10.95

Mexican Station

Mini Tacos and Nacho Bar with Tortilla Chips, Refried Beans, Guacamole, Sour Cream, Salsa, Black Olives, Sliced Jalapenos and Shredded Cheese

\$12.95

Napa Wine Country

Assorted Gourmet Cheese with fancy crackers, Sliced Fresh Baguette, a Bountiful Watermelon Basket filled with Fresh Seasonal Fruits

Antipasto Platter of Lavosh Pinwheel Sandwiches

Baked Brie en Croute

\$17.95

-Warm Hors D' Oeuvres-

Tempt your taste buds with our most popular reception appetizers. Our Executive Chef has created the delectable dishes using only the finest ingredients. Please be reminded that we have a very talented culinary staff. If there is something in particular you did not see on our menus or would like to try, do not hesitate to ask and we will try to fulfill your needs.

Minimum order of 50 pieces for each item

reception service

Grilled Vegetable Quesadillas

Served with Cilantro Crème Fraiche

\$100.00

Mini Crab Cakes

With Chili Pepper Mayonnaise

\$140.00

Mediterranean Shrimp

Grilled Shrimp wrapped in Prosciutto and Fresh Basil

With Roasted Red Pepper Sauce

\$135.00

Shrimp Stuffed Mushrooms

\$125.00

Pot Stickers

Filled with Chicken, Ginger, Green Onions and Cilantro

Served with a Sweet Chili Dipping Sauce

\$110.00

Spinach Stuffed Mushrooms with Granan Cheese

\$125.00

Vegetable Spring Roll

With a Sweet and Sour Dipping Sauce

\$115.00

Grilled Chicken Wild Mushroom Quesadilla

Grilled chicken and wild mushroom in a Southwestern Tortilla

\$110.00

Chicken Satay

Marinated in Coconut Milk, Curry and Ginger

Served with a Thai Style Peanut Dipping Sauce

\$130.00

Meatballs with Sweet and Sour or BBQ Sauce

\$75.00

Beef Kabobs with Hawaiian Kalbi Dipping Sauce

\$160.00

Blue Cheese and Sun-Dried Tomato Focaccia Bread

\$50.00

Scampi Style Sautéed Shrimp

\$150.00

Spicy Buffalo Shrimp

\$110.00

Cantonese Marinated Shrimp Skewers

\$200.00

All prices are subject to a 22% catering supplemental fee and 8.75% sales tax.

Scalini Antipasto

Prosciutto, Salami, Sweet Coppa, Mortadella, Provalone, Mozzarella, Bel Paese, Black and Green Olives, Roasted Peppers, Marinated Artichoke Hearts, Fresh Melon Slices, Marinated Mushrooms, Pepperoncini
Served with Italian Bread

\$6.25 per person

Smoked Salmon

Cold Smoked Scottish Salmon Displayed with Fresh Cucumber, Sweet Onion, Tomatoes, Capers and Cream Cheese

Served with Pumpernickel Toast Points and Sliced Baguette

\$200 per side

Oysters on the Half Shell

Served with Traditional Cocktail Sauce and Lemons

\$150.00

Vegetable Crudités

With Ranch Dipping Sauce

\$155.00

Fresh Fruit Sampler

Served with Homemade Yogurt Dipping Sauce

\$175.00

Salsa Sampler

Tri-Colored Tortilla Chips

Served with Spicy Red Salsa, Salsa Verde, Habanero Salsa, And Black Bean Pico De Gallo

Sour Cream and Guacamole

\$165.00

Domestic and Imported Cheese

Served with an assortment of Flatbread and Crackers

\$250.00

Assorted Bruschetta

Choose from the following toppings:

Tomato Basil, Grilled Vegetables with

Goat Cheese and Roasted Wild Mushrooms

\$145.00

Mini Tuscan Sandwiches

Grilled Beef Tenderloin, Roasted Red Peppers,

Smoked Provolone and Sun-Dried Tomato Pesto

On Herb Focaccia

\$150.00 per 50 pieces

Tequila Shrimp and Papaya Tostadas

Grilled Shrimp

Tossed with Fresh Papaya, Cilantro and Lime Juice

On top of Blue Corn Tortillas

\$160.00

- Cold Hors D' Oeuvres -

All Dinners are served with Garden Salad, assorted Breads and Butter,
Choice of Dessert, Premium Coffees

reception service

Smoked Salmon

Apple Wood Smoked Salmon served on a Lavosh cracker
With a Cucumber-Dill Relish
\$150.00

Stuffed Eggs

\$45.00

Salmon Lox on Mini Bagels

With Roasted Garlic & Basil Cream Cheese
\$145.00

Sweet Smoked Ham

Rolled with Asparagus
\$82.00

Assorted Melon Fruit

Wrapped with Prosciutto Ham
\$60.00

-Stellar Salads-

Filled Greens with Blue Cheese and Tomatoes

Tossed with a Balsamic Vinaigrette
\$7.50 per person

Traditional Caesar Salad

With Parmesan Cheese and Garlic Croutons
\$6.50 per person

Spinach Salad

With Crimini Mushrooms and Warm Pancetta Dressing
\$6.95 per person

Bibb Lettuce

Vine Ripped Tomatoes and Sonoma Goat Cheese
\$5.75 per person

House Salad

Field Greens with Tomatoes, Radishes, Carrots and Cucumbers
In a Herb Vinaigrette
\$4.95 per person

Tomato Cucumber Salad

With a Fresh Dill Dressing
\$5.95 per person

All prices are subject to a 22% catering supplemental fee and 8.75% sales tax.

Wild Mushroom Ravioli

With a Quattro Formaggia Sauce
\$9.50 per person

Fusilli with Grilled Summer Vegetables

Tossed in a Three Herb Pesto Sauce
\$7.50 per person

Pennette with Shrimp

Served in a Roma Tomato Sauce with Shitake Mushrooms
\$10.50 per person

Farfalle Puttanesca

Garlic Anchovies, Black Olives, Capers and Tomatoes
\$7.50 per person

Penne alla Norma

Eggplant and Summer Squash in a Tomato Basil Sauce
\$8.50 per person

-Carving Stations-

Whole Smoked and Roasted Turkey Breast

With an Orange Cranberry Relish
\$150

Steamship Round of Beef

With a Creamed Horseradish Sauce
\$550

Roasted Tenderloin of Beef

With a Rich Hunter Sauce
\$225

Roast Prime Rib

Salt incrustated and Slow Roasted
With Au Jus
\$280

Grilled King Salmon

Served with Vegetable Risotto and Tarragon Sauce
\$23.95 per person

Peppered Filet Mignon

Peppered Fillet Mignon with Horseradish Sauce,
Caramelized Onions and Goat Cheese Potato Tart
\$31.00 per person

Prime New York Strip Steak

Served with a Mustard Sauce, Sage Whipped Mashed Potatoes
And Roasted Vegetables
\$29.00 per person

Sante´ Fe Grilled Chicken Breast

Roasted Corn Cous Cous, Tomato-Asparagus Pico De Gallo,
And Red Pepper Glaze
\$19.00 per person

Stuffed Chicken Breast

Herb seared and Filled with Mandarin Oranges and Toasted Almond Butter. Accompanied by
Roasted New Potatoes, Seasonal Vegetables, and a Citrus Demi-Glace
\$20.00 per person

Roasted Pork Chops

Glazed with an Apricot Bourbon Sauce
And served with Whipped Potatoes and Seasonal Vegetables
\$23.00 per person

-Themed Buffets-

Please be reminded that we have a very talented culinary staff. If there is something in particular you did not see on our menus or would like to try, do not hesitate to ask and we will try to fulfill your needs. All buffets include Bread or Dinner Rolls and Butter Freshly Brewed Coffee and Assorted Teas. Minimum of 50 people

buffets

The All American Buffet

Chef's Special Recipe Chili with Cheese and onions
Red Potato Salad
Fresh Seasonal Fruit Salad
Creamy Cole Slaw
Grilled Angus Beef Burgers and All Beef Jumbo Hotdogs with
Fresh Rolls and Buns
Grilled BBQ Chicken Breasts
Corn on the Cobb
Condiment Trays to include
Lettuce Leafs, Sliced Tomato, Sliced Bermuda Onions,
Pickles and a Selection of Sliced Cheese
Fresh Berry Compote with
Pound Cake and Whipped Cream
\$28.00 per person

The Resorter

Mixed Green Salad with a Creamy Italian Dressing
Baked Boneless Chicken Breast Smothered in a Bur Blanc Sauce
Roasted Stuffed Tri-Tip Laced with Roasted Garlic
Mashed Garlic Red Potatoes
Steamed Broccoli Drizzled with Hollandaise Sauce
Dinner Rolls and Sweet Creamery Butter
New York Style Cheese Cake
\$25.95 Per Person

South of the Border

Tri Colored Tortilla Chips with
A selection of Fresh Made Salsa, Guacamole and Sour Cream
Caesar Salad with a Chipotle Dressing
Watermelon and Jicama Salad
Sliced Santa Maria Tri Tip Steak
Chilean Sea Bass with
A Papaya Cilantro Salsa
Corn and Flour Tortillas
Black Beans with Sweet Corn and Cilantro
Mexican Confetti Rice
Southwest Vegetable Sauté
Tres Leches Cake
\$34.00 per person

All prices are subject to a 22% catering supplemental fee and 8.75% sales tax.

The Pacific Rim

Hot and Sour Soup

Spicy Asian Slaw Salad

Soba Noodle Salad with

Bay Shrimp and Sesame Vegetables

Choice of Two Entrees:

Steamed Sea Bass with Ginger, Leeks and Black Bean Sauce

Lemon Chicken Breasts

Medallions of Beef Tenderloin with

Shiitake Mushroom Puree

Pacific Seafood Wok Stir-Fry

Hoisin Scented Sliced Steak with Broccolini

Oriental Vegetable Stir-Fry with Tofu

Steamed Rice

Fried Rice

Almond Cookies

\$36.00 per person

Mardi Gras Bourbon Street Buffet

Mixed green Salad tossed with Toasted Pecans and Honey Mustard Dressing

Red Bean Salad tossed with Vegetables with Tabasco Vinaigrette

Select Two of the Following:

Blackened Chicken Breast with Red Beans and Tabasco Sauce

Carved Sirloin of Beef Creole with Bourbon-Creole Sauce

Cornmeal Encrusted Catfish with A Gumbo Sauce and Fried Okra

Cajun Roasted Vegetables Seasonal Vegetables tossed with Cajun Spices

Twice Baked Potatoes with Three Cheeses, Peppers and Green Onions

Back Bay Jambalaya with Louisiana Sausage and Shellfish

Warm Pecan and Sweet Potato Pies With a Bourbon Whipped Cream

\$29.50 per person

The Southern Style Buffet

Country Style Cole Slaw

Baby Red Potato Salad With a Dijon Dressing

Southern Style Molasses Baked Beans

Corn on the Cobb with Sweet Butter

Fresh Corn Muffins

Pork Ribs with a Jack Daniels B.B.Q. Sauce

Old Fashioned Bread Pudding With A Bourbon Sauce

\$25.00 per person

Add B.B.Q. Chicken Breast

\$4.95 per person

Northwest Theme Menu

Northwest Clam Chowder

Tossed Green Salad with a Raspberry Vinaigrette

Penne Pasta Salad with Roasted Vegetables

Choose Any Two:

Roasted Salmon with Hood River Pear and Mango Sauce

Breast of Chicken with a Wild Mushroom Cream Sauce

Farfalle Pasta with Rock Shrimp and Sundried Tomato Sauce

Roast Pork Loin with Washington Apple Brandy Chutney and Caramelized Onions

Peppered Beef Medallions with Oregon Shitake Mushrooms and Pinot Noir Brown Sauce

Wild Rice Pilaf with Caramelized Almonds

Fresh Asparagus with Herb Butter and Fire Roasted Red Peppers

Chocolate Hazelnut Torte

\$38.00 per person

The Pleasanton Grand Buffet

Baby Greens Tossed with Sun-Dried Tomato Vinaigrette With Pine Nuts and Chevre Cheese

Romaine Lettuce Hearts with Garlic Croutons and Parmesan Cheese

Saffron Cous Cous Salad with Wine Spiked Raisins and Cayenne Pepper

Assorted Imported Domestic Cheeses

Sliced Fresh Seasonal Fruit

Pan Seared Chicken Breasts in a Red Wine Reduction with Herb Chevre

Fillet of Salmon Wilted Greens and Lemon Beurre Blanc

New York Strip Loin au Poivre With Brandy Cracked Pepper Sauce

Seasonal Fresh Vegetables in Olive Oil And Fresh Herbs

Lyonnaise Potatoes topped With Caramelized Onions and Gruyere Cheese

Lemon Meringue Tartlette

\$45.00 per person

The Sweet Tooth

Assorted Fresh Baked Cookies
Gourmet Brownies
Sliced Fruits
\$6.50 per person

Decadent Dessert Assortment

Chocolate Torte
Carrot Cake
Fudge Brownies
Chocolate Dipped Strawberries
Cheese Cake
\$8.50 per person

Build Your Own Sundae Bar

Chocolate, Vanilla and Strawberry Ice Cream
Assorted Chopped Nuts and Gourmet Toppings
Fudge and Carmel Topping
Cherries
Whipped Cream
\$9.50 per person

Additional Dessert Selections

New York Cheesecake
Chocolate Cake
Carrot Cake
Gourmet Brownies
Fresh Baked Cookies
Assorted Fruit Pies
Key Lime Pie
Assorted Sliced Cake
Triple Chocolate Mousse
\$4.50 per person

-Beverage Service-

Ovations Food Service LP., 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 and served by Ovations Catering staff.

-Bar Charges-

Minimum requirements: Ovations requires a minimum of \$550.00 in sales over a four hour period on all hosted bars. If the \$550.00 in sales is not met a labor charge of \$225.00 will apply.

No Host Bar (Cash Bar)

Minimum requirements: Ovations requires a \$200.00 set up fee

Draft Beer, Domestic \$6.00	Draft Beer, Import/Specialty \$7.00	
Well Cocktail \$6.00	Call Cocktail \$8.00	Premium Cocktail \$10.00
Wine by the Glass \$6.00		
Bottle Water and Soda \$3.00		

Hosted Bar

	Beer & Wine	House	Call	Premium
First Hour	\$16.75	\$16.75	\$18.50	\$20.00 per person
Second Hour	\$15.25	\$15.25	\$16.75	\$18.50 per person
Each Additional hour	\$12.75	\$12.75	\$14.50	\$16.00 per person

Wine and Sparkling Wine

- House Wine
 La Terre Chardonnay
 La Terre Merlot
 La Terre Cabernet
 La Terre White Zinfandel

Being located in Northern California and Wine Country we are able to offer a wide range of wines. Please contact your Catering Manager for a current list of available wines and price list. Please let us know what your favorite wine is, and we will do our best to provide it for your event.