

ALISO VIEJO RANCH

Catering Menu

**FOR WEDDINGS
& PRIVATE EVENTS**

LOVE AT FIRST BITE



Catering



Huntington Beach, California - Since 1982

714.375.5566 - www.LAFBcatering.com

Menu Packages

INCLUDE

INFUSED ICE WATER & DELUXE COFFEE STATION

BUFFET TABLES and LINENS

floor-length polyester table drapes in a choice of coordinating available colors

FOOD and BEVERAGE DISPLAYS

we coordinate all food and beverage stations with your chosen color palette and decor details. we provide buffet tables, floorlength buffet linens, coordinating decor, florals & signage

PROFESSIONAL SERVICE STAFF INCLUDED for 4-hours of EVENT SERVICE

Servers included with catering packages. Licensed Bartenders included with bar packages. Pricing for staffed events includes 4 hours of service with standard 1.5hr setup & 1hr cleanup. Longer event? \$3 per additional hour, per guest.

DISPOSABLE HIGH QUALITY TABLEWARE

clear acrylic plates, reflective utensils, quality paper napkins, & disposable cups for each course

Inquire for CHINA PACKAGE & ACRYLIC GOBLET upgrades

with flatware & linen napkins

Starting at \$10 per person + additional busser staff required
Please note there is no glassware permitted at Aliso Viejo Ranch.

Pricing based on minimum guest count of 50 people.

Includes Staffing for 4 hours of event service & Sales Tax included. No hidden fees.

Gratuity not included and at your discretion.

Wedding Package

T I E R S

STAFF INCLUDED FOR 4 HOURS OF SERVICE PLUS SETUP & BREAKDOWN.
ADDITIONAL EVENT HOURS \$3 PER GUEST, PER ADDITIONAL HOUR.
MINIMUM GUEST COUNT OF 50
SALES TAX INCLUDED. NO HIDDEN FEES. GRATUITY AT YOUR DISCRETION.

\$100 PER PERSON

Cocktail Hour

Tray Passed Hors d'Oeuvres (3) **OR** Graze

Reception:

Buffet with (2) Entrees + Carving Chef
& (3) Accompaniments +
Fresh Rolls & Butter

Dessert & Coffee Station:

2-tier Wedding Cake
&

Petite Dessert Display

Late Night Snack:

select any self-serve late night station

Beverage Station

Choice of (2) dispensers: lemonade, iced
tea, or infused water

Bar Support for Signature Drinks

Non-Alcoholic bar support with licensed
bartenders for 4-hours.

Includes ingredients & garnishes for (2)
Signature Drinks

& sodas, waters, & sparkling water

\$75 PER PERSON

Cocktail Hour

Tray Passed Hors d'Oeuvres (2)

Reception:

Buffet with (2) Entrees
(3) Accompaniments +
Fresh Rolls & Butter

Dessert & Coffee Station:

2-tier Wedding Cake
OR

Petite Dessert Display

Beverage Station

Choice of (1) dispenser: lemonade, iced
tea, or infused water

Bar Support for Beer & Wine

Non-Alcoholic bar support with licensed
bartenders for 4-hours

Includes garnishes, sodas, waters,
& sparkling water

\$50 PER PERSON

Cocktail Hour

Tray Passed Hors d'Oeuvres (2)

Reception:

Buffet with (1) Entree
(3) Accompaniments +
Fresh Rolls & Butter

Dessert & Coffee Station:

Banquet Cake
OR

Deluxe Bars

Beverage Station

Choice of (1) beverage dispenser:
lemonade, iced tea, or
infused water

Italian Package

100 PER GUEST

THE ITALIAN PACKAGE THAT COMES WITH EVERYTHING

SELECT YOUR HORS D'OEUVRES & BUFFET CHOICE BELOW.

Staff Included for 4 hours of service Plus setup & breakdown.

Additional Event hours \$3 per guest, per additional hour.

Sales tax included. no hidden fees. Gratuity at your discretion.

COCKTAIL HOUR OR LATE NIGHT PIZZA ACTION STATION

Hand-made pizzas fired on-site with our authentic pizza oven.

- Pepperoni,
- BBQ Chicken,
- & Margherita

Portionned at 1/4 12" pizza per guest

TRAY-PASSED HORS D'OEUVRES SELECT (3):

- Artichoke Risotto Arancini
- Bacon-Wrapped Dates
- Bruschetta Crostini
- Caprese Skewers
- Cheese Stuffed Mushrooms
- Fig & Goat Cheese Puffs
- Walnut & Bleu Cheese Grapes
- Italian Meatballs with Marinara
- Lemon Basil Ricotta Crostini
- Wild Mushroom Filo

BUILD-YOUR-OWN PASTA BUFFET

Guest's create their perfect custom pasta starting with penne & fettucine noodles, marinara, alfredo, & pesto sauces, all scratchmade with fresh sauteed Italian Veggies with red + yellow bell peppers, zucchini, mushroom, red onion, artichoke, broccoli & sundried tomato.

Served with choice of (2) proteins:

- Sliced chicken breast
- Italian sausage or
- Meatballs

OR BUFFET WITH CARVING STATION

Balsamic Marinated Tri-Tip Carved on-site with Creamy Horseradish Chive Sauce, Choice of (1) Chicken: Piccata or Margherita Choice of (1) Pasta: Roman Farfalle Pasta (Veg) or Parmesan Orzo Choice of Veggie: Zucchini & Carrots, Broccoli, or Rainbow Roasted Veggies

BUFFETS INCLUDE:

- Choice of Caesar, Garden, Italian Chopped or Strawberry Fields Salad
- Parmesan cheese & Chili Flakes
- Garlic Bread or Fresh Rolls & Butter

2-TIER WEDDING CAKE & ITALIAN PETITE DESSERT DISPLAY

INFUSED ICE WATER, LEMONADE, & DELUXE COFFEE STATION

BAR SUPPORT BAR SERVICE - WITH (2) SIGNATURE DRINKS

Host provides all beer + wine, and choice of 2 spirits for signature drinks. Package includes assorted diet + regular sodas, bottled waters, sparkling water, lemons, limes + oranges, and non-alcoholic ingredients for 2 signature drinks.

\$100 PER GUEST

Italian Package

75 PER GUEST

WHATEVER THE QUESTION, PASTA IS THE ANSWER

Guests create their perfect custom pasta.

Staff Included for 4 hours of service Plus setup & breakdown.

Additional Event hours \$3 per guest, per additional hour.

Sales tax included. no hidden fees. Gratuity at your discretion.

TRAY-PASSED HORS D'OEUVRES CHOOSE (2):

- Artichoke Risotto Arancini
 - Bacon-Wrapped Dates
 - Bruschetta Crostini
 - Caprese Skewers
 - Cheese Stuffed Mushrooms
 - Fig & Goat Cheese Puffs
 - Walnut & Bleu Cheese Grapes
 - Italian Meatballs with Marinara
 - Lemon Basil Ricotta Crostini
 - Wild Mushroom Filo
-
- Crudite Dip Display
 - Fruit & Berry

BUILD-YOUR-OWN PASTA STATIONS

Guest's self-serve with a build-your-own pasta bar to create their perfect custom pasta starting with penne & fettucine noodles

Fresh scratchmade sauces:

- marinara
- alfredo
- pesto

Served with choice of (2) proteins:

- Sliced chicken breast
- Italian sausage or
- Meatballs

Includes:

- Sautéed Italian Veggies with red + yellow bell peppers, zucchini, mushroom, red onion, artichoke, broccoli & sundried tomato
- Choice of Caesar, Garden or Italian Chopped Salad
- Grated parmesan cheese
- Crushed red chili peppers
- Garlic Bread or Fresh Rolls & Butter

2-TIER WEDDING CAKE OR ITALIAN PETITE DESSERT DISPLAY

CHOICE OF (1) DISPENSER:

INFUSED ICE WATER,
LEMONADE, OR ICED TEA

INCLUDES COFFEE WITH DESSERT

BAR SUPPORT BAR SERVICE - BEER & WINE

Host provides all beer + wine, and Package includes assorted diet + regular sodas, bottled waters, sparkling water, lemons, limes + oranges, and non-alcoholic ingredients for 2 signature drinks.

\$75 PER GUEST

Italian Package

50 PER GUEST

WHATEVER THE QUESTION, PASTA IS THE ANSWER

Guests create their perfect custom pasta.

Staff Included for 4 hours of service Plus setup & breakdown.

Additional Event hours \$3 per guest, per additional hour.

Sales tax included. no hidden fees. Gratuity at your discretion.

TRAY-PASSED

HORS D'OEUVRES

CHOOSE (2):

- Artichoke Risotto Arancini
- Bacon-Wrapped Dates
- Bruschetta Crostini
- Caprese Skewers
- Cheese Stuffed Mushrooms
- Fig & Goat Cheese Puffs
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- pesto

Served with choice of (2) proteins:

- Sliced chicken breast
- Italian sausage or
- Meatballs

Includes:

- Sauteed Italian Veggies with red + yellow bell peppers, zucchini, mushroom, red onion, artichoke, broccoli & sundried tomato
- Choice of Caesar, Garden or Italian Chopped Salad
- Grated parmesan cheese
- Crushed red chili peppers
- Garlic Bread or Fresh Rolls & Butter

DESSERT

CHOICE OF (1):

Banquet cake, deluxe bars, or freshly baked cookies & brownies,

CHOICE OF (1) DISPENSER:

INFUSED ICE WATER, LEMONADE, OR ICED TEA

INCLUDES COFFEE WITH DESSERT

\$50 PER GUEST

AV RANCH SUPPORT BAR ORDERING INFO

YOU SUPPLY THE ALCOHOL, WE PROVIDE THE REST!

Let us take care of everything with our insured bartending services.

You provide the alcohol, and we'll supply ice, mixers, garnishes, beverage chilling tubs, bar equipment, licensed bartenders, and all the essentials like disposable drinkware and beverage napkins.

Per-person pricing includes bartending staff for 4 hours of service plus setup and breakdown time.

Extra hours? Just \$3 per person, per additional hour

Corkage Fees:

- Just need the bar service without food? Add \$2 per person.
- Corkage fees are waived when you book your catering with us!

Sales tax included, no hidden fees.

Gratuuity at your discretion.

SUPPORT Bars

YOU PROVIDE THE ALCOHOL, WE'LL HANDLE THE REST

Per person pricing includes bartending staff for 4 hours of service.
Extra hours? Additional hours \$3 per guest, per additional hour.
Sales tax included, no hidden fees. Gratuity or tip jar at your discretion.

Full-Bar

**HOST PROVIDED
LIQUOR**

PACKAGE INCLUDES:

assorted diet + regular sodas,
bottled waters, tonic water, club soda,
juices, mixers, grenadine, green olives,
lemons, limes, cherries, + margarita salt.
ice, beverage chilling tubs,
disposable drinkware, & napkins

\$25 PER GUEST

Signature

**HOST PROVIDED
LIQUOR**

PACKAGE INCLUDES:

assorted diet + regular sodas,
bottled waters, tonic water, club soda,
lemons, limes + oranges.
and ingredients for your choice of
2 signature drinks
ice, beverage chilling tubs,
disposable drinkware, & napkins

\$20 PER GUEST

Beer + Wine

**HOST PROVIDED
BEER & WINE**

PACKAGE INCLUDES:

assorted diet + regular sodas,
bottled waters, club soda,
lemons, limes + oranges.
ice, beverage chilling tubs,
disposable drinkware, & napkins

\$15 PER GUEST

Includes licensed bartenders for 4 Hours of bar service + setup & breakdown.
Extra bar service hours? Add \$3 per guest, per additional hour.

SALES TAX INCLUDED, NO HIDDEN FEES. GRATUITY AT YOUR DISCRETION.

Ordering info:

This menu is priced based on a minimum of 50 guests. We strive to ensure pricing accuracy, however menu prices are subject to adjustments. Our coordinators are happy to help make recommendations for quality substitutions.

We offer many different service styles to fit your event needs. From fully staffed live-action cooking stations and elegantly plated sit-down dinners to staffed or self-serve buffets, and drop-off or will-call of disposable pans and platters, we have you covered. Our experienced event coordinators are happy to work with you to customize your event and bring your vision to life. To learn more about our levels of service and pricing variables visit the next page.

INCLUDED WITH ALL SERVICE STYLES:

We provide disposable acrylic clear plates with reflective cutlery, quality paper napkins, and disposable cups.

We include buffet tables, buffet linens, coordinating florals, decor, & menu signage for food & beverage stations.

If you prefer china for your event, we can provide you with a quote based on your specific needs and event details.

Please note there is no glassware permitted at AV Ranch.

DIETARY SENSITIVE INFO

We are happy to offer vegan and gluten-free menu options. With some minor changes to our recipes, we can make several menu items gluten-free and vegan-friendly. Although we are committed to preventing cross-contamination, we cannot guarantee an allergen-free facility.

RENTALS + FLORALS + DECOR

Need something special to make your event perfect? We offer a wide variety of event rentals to suit any occasion, from tables, chairs, linens, china, silverware, and glassware to themed decorations. We can also design custom decor packages, seasonal centerpieces + floral arrangements. Plus with over 40 years of business we have lots of trusted "friendors" we can recommend including Event Coordinators, DJs, Photographers, Florists, and more.

PAYMENT TERMS

To reserve your spot and secure your event date, we require a non-refundable deposit of \$500. We operate on a "first come, first served" basis, and popular dates can book up quickly, so we encourage you to contact us as soon as possible to ensure availability. We cannot process any catering orders without payment in full and a signed contract. Your final headcount and balance are due 10 days before the event. Please note that due to fluctuating market conditions, seasonal availability, and supply chain factors, we reserve the right to offer comparable substitutions or replacement suggestions before your event. We accept cash, check, and credit card. Gratuities are not included in our pricing, but they are greatly appreciated and pooled fairly with the team members working on your event. If you would like to add a gratuity to your invoice for ease, please let us know.



WHERE CATERING IS A WORK OF

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HUNTINGTON BEACH, CALIFORNIA - SINCE 1982