



Special Event Menus

Full Service Buffets

Amenities Included:

- China, Flatware
- Black, White or Ivory Standard 85" square Table Linen
(*upgraded linen available*)
- Selection of Napkin Colors
- Professional Service Staff

Buffet: \$24.95* / Plated: \$27.95*

*Prices subject to tax & service charge

Robyn Zanias
Catering Sales Manager
(714)985-9432
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Hors D'oeuvres Selections

Displays

Vegetable Crudités with Dip
Tortilla Chips and Salsa
Fresh Seasonal Fruit Display
International Cheese and Cracker Display
Artichoke and Spinach Dip with Toast Points

Butler Passed Or Displayed

Mini Egg Rolls
Fried Mozzarella Sticks
Jalapeno Cheese Poppers
Deviled Eggs
Vegetarian Spring Rolls with Spicy Plum Sauce
Bruschetta
Baked Stuffed Mushrooms with Sausage and Cheese
BBQ, Teriyaki or Swedish Meatballs
Melon Balls wrapped in Prosciutto
Belgian Endive with Herbed Cream Cheese and Candied Pecans
Fresh Mozzarella and Sundried Tomato Spread on Garlic Crostini
Cucumber Barrels Bay Shrimp and Cocktail Sauce
Chicken Pot stickers with Spicy Plum Sauce
Mini Brie Puffs

\$3.50* Per Person

A La Carte Per Hors D'oeuvres

*Prices subject to tax & service charge

House Buffet

Includes Choice of
Rolls & Butter or Garlic Toast

Salad Selections

Buffet: Select two

Plated: Select One

Baby Spinach Salad with Smoked
Bacon, Mushrooms, Sunflower Seeds
& Red Onion

Caesar Salad with Garlic Croutons
and Shredded Parmesan

Mixed Field Greens with Cucumbers,
Onions, Tomatoes, Croutons and
Choice of Two Dressings

Signature Salad with Mixed Field
Greens, Feta Cheese, Candied
Walnuts & Sliced Pears

Accompaniment Selections

Select Two

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Parmesan Roasted Potatoes

Herb Rice Pilaf

Wild Rice with Dried
Cranberries & Pecans

Fresh Seasonal Vegetables

Grilled Italian Style Vegetables

Broccoli Florets with Garlic Butter

Entrée Selections

Buffet: Select Two

Plated: Select One

Chicken Parmesan

Chicken Piccata

Moldavian Chicken

Lemon Herb Chicken

Herb Crusted Chicken

Sliced Tri-Tip au Jus

Grilled Salmon with Dill Cream Sauce

Five Cheese Tortellini with
Choice of Sauce

Pasta Primavera with Roasted
Vegetables and Alfredo Sauce

Dessert Selections

Select One

English Trifle

Chocolate Mousse with
Whipped Cream

Freshly Baked Cookies & Brownies

Apple Cobbler

New York Style Cheesecake

*Prices subject to tax & service charge

Italian Buffet

Entrée Selections

Select Two

Spaghetti and Meatballs
Penne with Sausage & Peppers
Pasta Primavera
Five Cheese Tortellini with Alfredo

Served with*:

Mixed Greens Salad
Caesar Salad
Grilled Italian Style Vegetables
Garlic Toast

Mexican Buffet

Entrée Selections

Select Two

Chicken Fajitas
Beef Fajitas
Cheese Enchiladas
Chicken Soft Tacos

Served with*:

Mixed Greens Salad & Caesar Salad
Spanish Rice and Refried Beans
Tortilla Chips and Salsa

**Choice of Ice Cream Bars or Assorted
Cookies & Brownies Included*

BBQ Buffet

Entrée Selections

Select Two

BBQ Bone-In Chicken Breast
BBQ Pulled Pork
Angus Beef Burgers or All Beef Hot
Dog Served with Condiments

Served with*:

Mixed Greens Salad
Caesar Salad
Potato Salad
Cole Slaw
Baked Beans

Asian Buffet

Entrée Selections

Select Two

Beef and Broccoli
Orange Chicken
Sweet and Sour Chicken
Vegetable Chow Mein

Served with*:

Chinese Chopped Salad
Vegetable Egg Rolls
Fried Rice OR Steamed White Rice

Add Beverages to Any Buffet:
Coffee Station, Iced Tea & Lemonade
\$2.50++/person

Limited Service Buffets

Amenities Included:

Minimum Order: 25 People

Disposable Plates, Utensils,

Paper Napkins

House Linens For Buffet

One Staff Member To Maintain Buffet

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American Style

\$15.95* /person

Salad Selections:

Choice of two

Mixed Green Salad, Caesar Salad Or Pasta Salad

Served With Rolls And Butter

Entrée Selections:

Choice of One

(Add Additional Entrée For \$4.00 Per Person)*

Chicken Piccata Drizzled with Lemon Caper Sauce

Herb Crusted Chicken Drizzled with White Wine Sauce

Chicken Chasseur with Mushrooms, Onion And Bacon

Roasted Bone In Chicken Drizzled with Lemon Pepper Sauce

Roasted Pork Loin with Apples And Rosemary Glaze

Accompaniment Selections:

Choice of Two

Rice Pilaf

Mashed Potatoes

Roasted Potatoes

Seasonal Vegetables

Dessert: Add \$2.50* Per Person

Ice Cream Bars OR Freshly Baked Cookies & Brownies

Beverages: Add \$2.00* Per Person

Assorted Canned Sodas & Bottled Waters

**Prices subject to tax & service charge*

TACO BAR

\$13.95*/person

Entrée Selections:

Choice of One

(Add Additional Entrée For \$4.00 Per Person)*

Chicken or Shredded Beef Tacos (Hard & Soft Shells)

Three Cheese Enchiladas

Served with:

Lettuce, Tomatoes, Shredded Cheese, Sour Cream, Cilantro, Pico de Gallo

Spanish Rice

Refried Beans

Fresh Chips and Salsa

Backyard BBQ

\$13.95*/person

Entrée Selections:

Choose Two

(Add Additional Entrée For \$4.00 Per Person)*

Beef Patties, Chicken Breast, OR

All Beef Hot Dogs

Served with:

Buns, Lettuce, Tomatoes, Cheese, Onions, Ketchup, Mustard,

Relish, Mayo, Pickle Chips,

House Potato Chips

Signature Mixed Green Salad

Dessert: Add \$2.50* Per Person

Ice Cream Bars OR Freshly Baked Cookies And Brownies

Beverages: Add \$2.00* Per Person

Assorted Canned Sodas & Bottled Waters

**Prices subject to tax & service charge*

Taste of Italy Buffet

\$13.95*/person

Salad Selections:

Select One

Mixed Green Salad, Caesar Salad Or Pasta Salad

Served with Garlic Bread

Entrée Selections:

Select One

*(Add Additional Entrée For \$4.00 *Per Person)*

Chicken Marsala

Chicken Parmesan

Lemon Herb Chicken

Pasta Primavera

Penne Marinara with Chicken Or Meatballs

Cheese Tortellini with Tomatoes, Basil, Mushrooms & Artichokes

Accompaniment Selections:

Select Two

Grilled Vegetables

Italian Vegetables

Herbed Rice

Parmesan Roasted Potatoes

Dessert: Add \$2.50* Per Person

Ice Cream Bars OR Freshly Baked Cookies & Brownies

Beverages: Add \$2.00* Per Person

Assorted Canned Sodas & Bottled Waters

***Prices subject to tax & service charge**

BBQ Buffet

\$13.95*/person

Salad Selections:

Select One

Mixed Green Salad

Caesar Salad

Entrée Selections:

Select One

*(Add Additional Entrée For \$4.00 *Per Person)*

BBQ Bone-In Chicken Breast

BBQ Pulled Pork

Sliced Roasted Tri Tip

Accompaniment Selections:

Select Two

Potato Salad

Cole Slaw

Baked Beans

Dessert: Add \$2.50* Per Person

Ice Cream Bars OR Freshly Baked Cookies & Brownies

Beverages: Add \$2.00* Per Person

Assorted Canned Sodas & Bottled Waters

**Prices subject to tax & service charge*

Hosted Bar Selections

All Prices Charged Per Guest & Subject to Tax & Service Charge

Beer, Wine & Soda Hosted Bar*

Includes House Wine, Domestic Beer, Sodas, Water, Mixers & Garnishes
(Also available without Beer & Wine)

One Hour - \$10.00

Two Hours - \$15.00

Three Hours - \$19.00

Four Hours - \$22.00

Well Hosted Bar*

Includes Well Liquors, House Wine, Domestic Beer, Sodas, Water,
Mixers & Garnishes

One Hour - \$13.00

Two Hours - \$18.00

Three Hours - \$22.00

Four Hours - \$25.00

Premium Hosted Bar*

Premium Liquors, House Wine, Imported & Domestic Beer,
House Champagne, Sodas, Water, Mixers & Garnishes

One Hour \$16.00

Two Hours \$21.00

Three Hours \$25.00

Four Hours \$28.00

Super Premium Hosted Bar*

Super Premium Liquors, House Wine, Imported & Domestic Beer, House
Champagne, Sodas, Bottled Water, Mixers And Garnishes

One Hour - \$19.00

Two Hours - \$24.00

Three Hours - \$28.00

Four Hours - \$31.00

Cash Bar Pricing

All Prices Charged Per Guest & Subject to Tax & Service Charge

Well Selections - \$6*

Beam 8 Star, Barton's, Montezuma

Call Selections - \$7 *

Jack Daniels, Jim Beam, Captain Morgan,
Jose Cuervo, Tanqueray

Premium Selections - \$9*

Jameson, Crown Royal, Maker's Mark, Bombay,
Kettle One, Cuervo Traditional, Baileys

Super Premium Selections - \$12*

Jameson 12 Year, Johnny Walker Black, Glenlivet, Grey Goose,
Patron Silver, Courvoisier, Grand Marnier, Bombay Sapphire

Domestic Beer - \$5*

Bud Light, Coors Light

Imported Beer - \$6*

Heineken, Corona Light

La Terre House Wine - \$6*

Chardonnay, Merlot, Cabernet Sauvignon

Bottled Water & Canned Soda - \$2*

Finishing Touches

Basic Tablecloths and Napkins: \$12.00 per table*
(85" Square Black, White or Ivory Tablecloths with Selection of Napkin colors)

Basic Tablecloths Only: \$5.00 each*
(Black, White or Ivory Tablecloths)

Premium Tablecloths and Napkins: \$35.00 per table*
(Floor Length Satin Tablecloths & Satin Napkins in a variety of colors)

Premium Tablecloths Only: \$20.00 each*
(Floor Length Satin Tablecloths available in a variety of colors)

Chair Covers: \$4.00 each*
(Covers available in White, Ivory, Black or Red & various Sash colors)

Cake Cutting Fee: \$1.50 per person*

House Champagne & Cider Toast: \$1.50 per person*

***Organza Sashes: \$1.50 each**
(Available various colors)

Chiavari Chairs: \$5.00 each*
(Silver, Gold, Black or Mahogany Chairs with Black, White or Ivory Cushions)

Center Specialty Lighting Package
(includes 18 Up-lights): **\$350.00***
(Up-Lighting available various colors)

Station Banquet Chef: \$75.00 each*

Bartender: service \$200.00 each*
Includes 6 Hours of Service
(Additional Hours @\$25.00 per hour, per bartender*)

Banquet Servers: \$175.00 each*
Prices based on a maximum of 6 hours of service
(Additional server time may be purchased)

***Prices subject to tax & service charge**

Event Coordination

Event Coordinator- \$350

Available for Center Catering *Inclusive Packages*

Event Coordinator- \$550

Available for Center Catering *Limited Service Packages*

Event Coordination Fee includes the following:

- Food tasting (with inclusive packages);
- pre-event meetings with Coordinator to discuss details of the reception and ceremony (at The Hurless Amphitheater, if applicable);
- Coordinator will create an event timeline and room diagram to organize the cake placement, gift table, head table, guest tables, dance floor, etc;
- Coordinator will contact your vendors to arrange delivery times, directions and set-up, and work with all vendors to stay on schedule during your event;
 - Coordinator will run ceremony rehearsal (at the The Hurless Amphitheater, if applicable),
- Day of will arrive two hours prior to your event to arrange your personal items (place cards, guest book, favors, toasting flutes, cake cutlery, cake topper, etc.), will line up and direct the bridal party for the ceremony (at theThe Hurless Amphitheater, if applicable) and grand entrance, and will stay through cake cutting to handle any event trouble-shooting, and ensure that your day runs smoothly for you and your guests.

