



Wedding Menus

Inclusive Wedding Packages

Amenities Included:

- Center Weddings and Events Inclusive Packages & Amenities
 - Chair covers in Black, White or Ivory with Organza Sash in a variety of colors
 - Acrylic Charger Plates
- Floor Length Polyester Tablecloths & Napkins in a variety of colors
 - One Hors D'oeuvres Selection
 - Beverage Station with Coffee, Iced Tea & Lemonade
 - House Champagne & Sparkling Cider Toast
 - Cutting & Plating of Guest's Wedding Cake
 - Water Service Tableside
 - Fully Dedicated Banquet Captain & Professional Staff
 - Complimentary Golf Foursome at Black Gold Golf Club
- Access to Black Gold GC for stunning photos with waterfall backdrop
(Some restrictions apply)

Robyn Zanias
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Hors D'oeuvres

Displayed

\$3.50/person*

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 Stationed

\$3.50/piece*

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

*Prices subject to tax & service charge

Inclusive Wedding Packages

House Buffet

Buffet: \$36.95* / Plated: \$39.95*

Entrée Selections

Buffet: Select two Plated: Select One

Chicken Parmesan with Breaded Chicken Breast, Classic Marinara and Parmesan Cheese

Lemon and Herb Roasted Chicken Breast

Pasta Primavera with Market Vegetables and Alfredo Sauce

Seasonal Vegetable Risotto

Grilled Chicken with Shitake Mushroom Sauce

Chicken Cordon Blue with Breaded Chicken stuffed with Ham and Cheese

Herb Crusted Pork Loin

Sweet n' Spicy Pineapple Glazed Pork Loin

Grilled Sirloin Steak with Au Jus or Shallot Merlot Reduction or Chimichurri Sauce (extra sauce add \$2)

Smoked Sliced Tri-Tip with Au Jus or Shitake Sauce

Marinated Beef Tenderloin Tips with Au Jus or Balsamic Reduction

Salmon with Balsamic Glaze or Dill Cream Sauce

Lemon Pepper Sole with Herb Salsa Verde

-Buffet includes rolls and butter

Salad Selections

Buffet: Select Two Plated: Select One

Signature Greens with Poached Pears, Onions, Feta Cheese and Raspberry Vinaigrette

Caesar Salad with Garlic Croutons and Shredded Parmesan

Arugula Radicchio Salad with Arugula, Radicchio, Parmesan Cheese, Toasted Walnuts and Lemon Vinaigrette

Mixed Green Salad with Cucumbers, Onions, Tomatoes and Croutons and Balsamic or Italian Dressing

Beet Salad with Sliced Beets, Mandarin Oranges, Toasted Almonds, Feta Cheese, Arugula and Cider Vinaigrette

Little Gems Salad with Blue Cheese, Tomatoes, Bacon Ranch Dressing

Accompaniments

Select Two

Garlic Mashed Potatoes

Herb Roasted Red Potatoes

Wild Rice Pilaf with Cranberries and Pecans

Roasted Sweet Potatoes

Green Beans with Toasted Almonds

Roasted Broccoli with Garlic Butter

Seasonal Market Vegetables

Dessert Selections

Select One

English Berry Trifle

Chocolate Mousse with Whipped Cream

Seasonal Fruit Cobbler – Apple, Peach or Cherry

New York Style Cheesecake

Ultimate Chocolate Cake

*Prices subject to tax & service charge

Inclusive Wedding Packages

Mexican Buffet

Buffet: \$36.95* / Plated: \$39.95*

Entrée Selections

Choose two

Chicken Tinga

Roasted Breast of Chicken in lightly Spicy
Red Sauce

Tamarind Chicken

Grilled Chicken Breast in Tangy Tamarind
BBQ Sauce

Beef Barbacoa

Slow Roasted Beef with Tomato, Peppers
and Onions

Pork Carnitas

Slow Braised Pork Butt served with House
Salsa

Pepita Crusted Salmon

Fresh Atlantic Salmon with a Pumpkin
Seed Herb Crust and Fresh Lemon

Tortilla Crusted Tilapia

Fresh tilapia crusted in corn tortilla with
lime and cilantro

Chicken or Beef Fajitas

Served with Warm Corn Tortillas

Cheese or Chicken Enchiladas

Sprinkled with Cilantro and Green Onions

Chicken Santa Fe

Grilled Chicken Breast with Tangy Tomato
Santa Fe Sauce

Accompaniments

Choose Three

Caesar Salad “Cardini”

Romaine Lettuce, Croutons and Parmesan

Fiesta Salad

Romaine Lettuce, Jicama, Radish,
Cucumber, Tomatoes with Jalapeno Ranch
Dressing

Street Corn Salad

Roasted Corn, Edamame, Red Onion,
Queso Fresco, Chili with Lime Vinaigrette

Spanish Style Rice

Red Rice with Peas and Carrots

Refried Beans

Vegetarian Pinto Beans Seasoned with
Roasted Tomato and Charred Jalapeño

Roasted Green Beans

Tossed with Garlic and Epazote

Chorizo con Papas

Red Potato Wedges Tossed with Chorizo,
Peppers and Onions

Dessert Selections

Choose one

Churros

Dusted with cinnamon and sugar with
chocolate and vanilla dipping sauces
on the side

Mexican Brownies and Assorted Cookies

Spiced infused brownies and assorted
traditional cookies

Cheesecake

New York style with mango-lime compote

Abuelita’s Chocolate Mousse

Served in a wine glass topped with
whipped cream and cinnamon

*Prices subject to tax & service charge

Inclusive Wedding Packages

Italian Buffet

Buffet: \$36.95* / Plated: \$39.95*

Entrée Selections

Choose Three

Ravioli: Choice of Three Cheese, Mushroom or Spinach/Ricotta, Tossed with Olive Oil and Fresh Herbs

Lasagna: Choice of Vegetable Alfredo or Meat Marinara

Penne Bolognese

Penne Pasta Tossed in a Hearty Bolognese Sauce

Sweet Italian Sausage

Hearty Marinara loaded with Peppers and Onions

Lemon Herb Chicken

Chicken Breast marinated in Lemon-Garlic-Olive-Oil with Fresh Herbs

Herb Crusted Pork Loin

Thinly Sliced, Slow Roasted Pork Loin crusted with Dijon and Italian Seasoning

Slow Roasted Tri Tip

Thinly Sliced and Marinated overnight in Garlic, Rosemary and Red Wine

Roasted Salmon

Served with Arugula Pesto

Lemon Caper Sole

Tender Sole, Slow Roasted with Lemon, Capers and Herbs

Choice of dinner rolls or garlic bread

Accompaniments

Choose Three

Market Green Salad

Romaine, Radicchio, Tomatoes, Red Onions, Pepperoncini, Cucumber, Black Olives, Parmesan Cheese with Oregano Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, Garlic Herb Croutons with Caesar Dressing

Pesto Macaroni Salad

Elbow Pasta, Tomatoes, Broccoli, Red Onions, Zucchini with Traditional Pesto Sauce

Herb Roasted Potatoes

Red Skinned Potatoes, Garlic, Fresh Herbs with Olive Oil

Garlic Mashed Potatoes

Garlic and Buttered Green Beans

Roasted Cauliflower

Tossed with Garlic, Capers and Parsley

Market Vegetable Blend

Quickly Roasted Seasonal Vegetables tossed with Garlic and Italian Seasonings

Wild Rice Pilaf

Wild Rice and Brown Rice with Herbs and Toasted Almonds

Dessert Selections

Choose one

Traditional Tiramisu

New York Style Cheesecake (raspberry or lemon sauce)

Cookies, Brownies and Assorted Bars

Assorted Italian Ice Cups

*Prices subject to tax & service charge

Beverage Packages

Hosted Bar Options

All Prices Are Per Guest

***Soft Hosted Bar**

(House Wine, Domestic Beer, Sodas And Bottled Water, Mixers And Garnishes)

One Hour	\$10.00
Two Hours	\$15.00
Three Hours	\$19.00
Four Hours	\$22.00

***Well Hosted Bar**

(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, Bottled Water, Mixers And 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

***Well Selections - \$6 Each**

Beam's 8 Star, Barton, Montezuma

***Call Selections - \$7 Each**

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

***Premium Selections - \$9 Each**

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

***Super Premium Selections - \$12 Each**

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

***Domestic Beer - \$5 Each**

Bud Light, Coors Light

***Imported Beer - \$6 Each**

Heineken, Corona Light

***La Terre House Wine - \$6 Each**

Chardonnay, Merlot, Cabernet Sauvignon

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

Finishing Touches

Chiavari Chairs: \$2.00* each

Glass Beaded Charger Plates: \$2.00* each

Premium Satin Tablecloths & Napkins :
\$3.00* per person

Bartending Service: \$200.00*

Back Drop Behind Main Table
12' w x 10' h: \$350.00*
with Fairy Lights: \$375.00*

Lighting Package with 18 Up Lights:
\$350.00*

Pipe & Drape from floor to ceiling: Call for
Price (around perimeter of room)

*Prices subject to tax & service charge

Event Coordinator

Event Coordinator- \$350

When utilizing Center Catering Inclusive Package

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 for cake placement, gift table, head table, guest tables, dance floor, etc;
- Coordinator will contact your vendors to arrange delivery times, directions, set-up, and work with all vendors to stay on schedule day-of;
- Coordinator will run your ceremony rehearsal (at The Hurless Amphitheater, if applicable)
- Coordinator 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 (The Hurless Amphitheater, if applicable), grand entrance, and will stay through cake cutting to handle any event trouble-shooting to ensure that your day runs smoothly for you and your guests.

