

Receptions

(Butler Passed Hors d' Oeuvres)

Chef Selection

Have our Executive Chef select a mixed variety of Hors d' Oeuvres for your event.

\$49.50 inclusive per 25 PC

(The selection made by the chef is based on availability and seasonal ingredients and you may mix and match any passed Hors d' Oeuvres hot or cold, the selected Hors d' Oeuvres will be determined the day of the event.)

Cold Hors D' Oeuvres

(Prices per 25 pieces)

Falafel with Lemon-Dill Yogurt Dip \$74.65 Inclusive

Shrimp Puffs \$84.10 Inclusive

Deviled Eggs with Bacon \$48.75 Inclusive

Tomato-Kalamata Crostini \$70.50 Inclusive

Caprese Salad Skewer with balsamic glaze \$71.40 Inclusive

Gorgonzola Stuffed Strawberries Drizzled with Balsamic Glaze \$71.40 Inclusive

Avocado and Goat Cheese Truffles \$97.30 Inclusive

Prosciutto with Cantaloupe Melon \$70.50 Inclusive

Ahi Tuna Tartar on Crispy Wonton with Wasabi \$78.40 Inclusive

Smoked Salmon Crostini with Cream Cheese and Dill \$106.75 Inclusive

Hot Hors D' Oeuvres

(Inclusive Prices Per 25 pieces)

Jalapeno Poppers Stuffed with Cream Cheese \$84.10 Inclusive

Fried Artichoke Hearts-Stuffed with Boursin Cheese, Served with Tomato-Basil Sauce \$91.45 Inclusive

Swedish Mini Meatballs \$67.10 Inclusive

Mini Taquitos with Avocado Cream \$84.10 Inclusive

Stuffed Medjool Dates with Blue Cheese, Drizzled with Apple- Honey Glaze \$98.10 Inclusive

Teriyaki Beef Skewers with Pineapple Relish \$75.60 Inclusive

Chicken Pot stickers with Mustard Sauce \$75.60 Inclusive

Vegetable Mini Egg Rolls with Hot Mustard \$99.20 Inclusive

Grilled Chicken Skewers with Thai Peanut Sauce \$75.60 Inclusive

Coconut Shrimp with Orange Coulie \$103.00 Inclusive

Stuffed Mushrooms with Italian Sausage \$89.75 Inclusive

Brie Cheese and Fig Puffs \$100.00 Inclusive

Mini Crab Cakes with Cajun Remoulade \$119.00 Inclusive



Vegetable Paella

\$82.00 Inclusive serves 25 guests

\$ 164.00 Inclusive serves 50 guests

Grilled Flat Bread Display

Freshly baked flat breads Served with a mixture of marinated olives.

\$86.00 Inclusive serves 25 guests

\$172.00 Inclusive serves 50 guests

Steak Fries & Cheese Dip

\$82.00 Inclusive served 25 guests

\$163.00 Inclusive serves 50 guests

Artichoke & spinach dip

Served with Garlic pita chips

\$55.00 Inclusive serves 25 guests

\$108.00 Inclusive serves 50 guests

Fresh Fruit & Berries Display

Selection of seasonal fresh fruits

\$92.00 Inclusive serves 25 guests

\$183.00 Inclusive serves 50 guests

Vegetable Crudités Platter

Market fresh vegetables served with ranch dressing

\$55.00 Inclusive serves 25 guests

\$108.00 Inclusive serves 50 guests

Domestic Cheese Board

Served with grapes, and cheese crackers

\$93.00 Inclusive serves 25 guests

\$185.00 Inclusive serves 50 guests



Sun City Action Stations

Chef station fee of \$100

Minimum of 50 guests

Fajitas Station

Fajita station includes: marinated chicken, sirloin of beef and shrimp, caramelized bell peppers, onions
Flour tortillas, Mexican rice and refried beans

Topping display: Chopped cilantro, shredded cheese, pickled red onions, pickled cucumbers,
Pickled carrots, sour cream, mild tomatillo salsa and salsa Fresca.

\$21.00 Inclusive Per Person

Fresh Pasta Station

Pasta station includes: Tomato-basil sauce, parmesan cheese cream sauce, penne pasta and farfalle pasta,
Garlic bread, parmesan cheese, crushed red chilies.

Toppings display: mushrooms, tomatoes, red onions, bell peppers, black olives, sundried tomatoes, zucchini,
Italian sausage, shrimp and chicken breast.

\$20.25 Inclusive Per Person

Stir Fry Station

Station includes: Teriyaki sauce, ginger sauce, steamed rice and vegetable fried rice.

Toppings display: bok choy, carrots, bell peppers, broccoli, onions, mushrooms, snow peas and beans sprouts.
Chicken breast, sirloin of beef strips and shrimp.

\$19.25 Inclusive Per Person

Carving Stations

Roasted Tenderloin of Beef

(Based on 5 oz. per person)

Warm dinner rolls, Béarnaise sauce and green peppercorn sauce

\$30.00 Inclusive Per Person

Roasted Turkey Breast

(Based on 8 oz. portion)

Warm dinner rolls, pan drippings gravy and cranberry sauce.

\$18.25 Inclusive Per Person

Prime Rib Roast

(Based on 8 oz. portion)

Warm dinner rolls, beef jus and creamy horseradish.

\$26.25 Inclusive Per Person

All Menu Prices Subject to 18% Service Charge plus applicable California Sales Tax

All food and beverage must be consumed on the premises and purchased solely through SCPDCA. SCPDCA specifically prohibits the removal of food from the function by the client or any of the client's guests. Under no circumstances will host or guest be allowed to take any food from the buffet or leftovers off the premises. Catering must be notified of final number of guests and/or Food Choices no less than Three Business Days before the event. Cancellation within 72 hours of the date of this function will incur the full cost of number of guests guaranteed. SCPDCA cannot guarantee prices more than 90 days from date of booking. Every effort will be made to maintain prices but we reserve the right to adjust menus with Client's approval.