



CATERING MENU
BANQUETS

EVENT DETAILS

EVENT SETUP

Banquet Room

- White garden chairs
- 5' round tables that seat 8 guests
- Table linens (white / ivory / black)
- Colored table overlays (based on availability)
- Colored napkins (based on availability)
- High and low 36" round cocktail tables
- White dinnerware & silver silverware
- Clear glassware
- Water pitchers
- Plastic dinnerware & cutlery available for informal events

Included Upon request:

- Podium
- Umbrellas
- Wine barrels
- Heaters and firepit
- Easels
- Square mirror or round wood centerpiece
- Glass cylinder
- Square vase
- Lanterns (black / white)
- Votives (up to 4 per table) – host provides battery operated candles
- Gold or silver charger plates
- Candy bar: various glass jars and scoops
- High chairs
- White garden chairs at gazebo
- Draped table in the gazebo
- Draped 6' – 8' tables for gifts, displays and sign-in

SERVICE CHARGE AND TAX

An 15% Service Charge, and 8% California Sales Tax will be added to all food, beverage, and labor fees.

Service includes full wait staff to set up, serve, clear, and breakdown event.

FOOD AND BEVERAGE

Hors d' oeuvres, salad, dinner and nonalcoholic beverages will be provided by Monteleone Meadows and consumed on the premises. Desserts, candy and party favors may be brought in. All other food of any kind must be approved by Monteleone Meadows.

The beverage station includes infused water, lemonade, and tropical iced tea. Regular and decaf coffee served with cream and sugar. Hot Cider available upon request during the holiday months.

BAR SERVICE

Bar service provided. Host to supply all alcoholic beverages, limited to the following: (2) Beers, (2) Wines, (2) Specialty Cocktails and (1) Champagne.

Bar service includes a bartender, plasticware, cocktail napkins, ice, and a refrigerated kegerator with (2) taps. If you would like to have a full-service bar with a variety of spirits and beverages, an outside licensed bar service with proof of liability coverage must be provided. Bar Service will begin at the start of the reception and conclude 30 minutes prior to the end of the event. Last call is at 9:30pm.

VENUE POLICY

There is a minimum guest count for all events.

- Monday – Friday: 50 guests
- Saturday: 100 guests
- Sunday: 75 guests

Site is available to be booked for (4-5) hours.

Event and all outdoor music must conclude at 10pm per Riverside County Noise Ordinance and all guests must promptly vacate the property. Any additional hours will be charged at an additional \$1,000 per hour.

HORS D'OEUVRES & SALAD BAR

*Included in the following (3) menu selections:
Traditional, Fiesta and Little Italy*

HORS D'OEUVRES

(Included)

Charcuterie & Assorted Meats

Artisanal Cheeses, Dried Cured Meats, Fruit
Compote, Spicy Mustard, Assorted Nuts, Crackers

Vegetable Crudité

Carrots, Celery, Broccoli, Cauliflower, Bell Pepper,
Snap Peas

(Choose One)

Three Layer Dip

with Fresh Homemade Salsa, Tortilla Chips

Pineapple Habanero Cream Cheese Dip

with Assorted Crackers

Sausage Puff Pastry

with a Dijon mustard

Focaccia

Tomato, Garlic, Herb

Meat & Veggie Focaccia

Pepperoni, Vegetables, Tomato, Garlic, Herb

SALAD BAR

Classic Caesar Salad

Green Romaine Lettuce, Garlic Croutons, Parmesan,
Creamy Caesar Dressing





MENU OPTIONS

TRADITIONAL

Monday – Thursday \$55 per person
Friday - Sunday \$65 per person

Santa Maria Style Tri-Tip Roast
Charbroiled in a Mesquite BBQ Brick
Oven

Grilled Marinated Chicken
Herb Roasted

Gourmet Cheesy Potatoes
Cheddar Cheese, Green Onion

Grilled Vegetables
Zucchini, Bell Peppers, Squash,
Broccoli, Cauliflower

Homemade Garlic Bread
Garlic Parmesan Crusted

FIESTA

Monday – Thursday \$55 per person
Friday - Sunday \$65 per person

Carne Asada

Pollo Asada

Mexican Rice

Refried Beans

Grilled Vegetables

Flour and Corn Tortillas

SALSA BAR
(In place of salad bar)

**Fresh Homemade Salsa, Pico De
Gallo, Sour Cream, Shredded Cheese**

Tortilla Chips

LITTLE ITALY

Monday – Thursday \$50 per person
Friday - Sunday \$60 per person

(Choose One)

Grilled Marinated Chicken
Herb Roasted

Chicken Marsala
Mushrooms, Marsala Wine Sauce

(Included)

Pasta Bar

Noodles
Penne, Cheese Stuffed Tortellini

Sauces
Creamy Pesto, Marinara, Alfredo

Toppings
Parmesan Cheese, Crushed Red
Pepper, Basil

Grilled Vegetables
Zucchini, Bell Peppers, Squash,
Broccoli, Cauliflower

Homemade Garlic Bread

MENU OPTIONS

The following (2) menu selections do not include an hors d'oeuvres station or a salad bar.

BACKYARD BBQ

*Monday – Thursday \$35 per person
Friday - Sunday \$45 per person*

Select One Entrée:

Beef Patty, Grilled Chicken Breast, Grilled Brats, Hot Dogs

Select Two Sides:

Baked Beans, Grilled Vegetables, Corn, Watermelon Slices

Select One:

Caesar Salad, Mixed Greens Salad, Potato, Pasta Salad

Vegetables

Lettuce, Tomato, Onion, American Cheese

Condiments

Mayonnaise, Mustard, Dijon Mustard

DELI MARKET

*Monday – Thursday \$35 per person
Friday - Sunday \$45 per person*

Assorted Bread

Proteins

Honey Ham, Roasted Turkey, Roast Beef

Cheese

American, Swiss

Vegetables

Lettuce, Tomato, Red Onion, Pickle

Condiments

Mayonnaise, Mustard, Dijon Mustard

Classic Caesar Salad

Select One:

Potato Pasta Salad





ENHANCEMENTS

Seasonal Fruit

Watermelon, Pineapple, Cantaloupe, Honeydew, Grapes
\$4 Per Person

Bruschetta

Tomato, Basil, Olive Oil, Vinegar, French Bread
\$3 Per Person

Sausage Puff Pastry

with a Dijon mustard
\$2 Per Person

Focaccia

Tomato, Garlic, Herb
\$2 Per Person

Meat & Veggie Focaccia

Pepperoni, Vegetables, Tomato, Garlic, Herb
\$2 Per Person

Three Layer Dip

with Fresh Homemade Salsa, Tortilla Chips
\$1 Per Person

Pineapple Habanero Cream Cheese Dip

with Assorted Crackers
\$1 Per Person