



**CATERING MENU**  
**BANQUETS**

## EVENT DETAILS

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### 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
- 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 20% 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 garnishes 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
- Friday: 75 guests
- Saturday - Sunday: 100 guests

Site is available to be booked for (4) 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

### **Three Layer Dip**

with Fresh Homemade Salsa, Tortilla Chips

### **Sausage Puff Pastry**

with a Dijon mustard

### **Pineapple Habanero Cream Cheese Dip**

with Assorted Crackers

## **SALAD BAR**

*(Included)*

### **Seasonal Fruit**

Watermelon, Pineapple, Cantaloupe, Honeydew,  
Grapes

### **Classic Caesar Salad**

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

### **Seasonal Fruit**





# MENU OPTIONS

## TRADITIONAL

Monday – Thursday \$100 per person  
Friday - Sunday \$110 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 \$100 per person  
Friday - Sunday \$110 per person

**Carne Asada**

**Pollo Asada**

**Mexican Rice**

**Refried Beans**

**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 \$90 per person  
Friday - Sunday \$100 per person

*(Choose One)*

**Parmesan Crusted Chicken**

**Chicken Marsala**  
Mushrooms, Marsala Wine Sauce,  
Rice

*(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**