

SPECIAL EVENTS

Chourá events
All the essentials of inspired events.

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THE GRAND SIGNATURE SERVED ENTREES

3-Course Entrée's start with a California Field Greens Salad and end with Dessert.

Served with Rustic Breads and Butter, Starbucks Coffee, Decaf, Iced Tea and Water

Lemon Rosemary Chicken **\$23.95 | \$30.95**

Bone in Chicken Breast with Smashed Yukon potatoes, Chef's Vegetables and Lemon-Caper Beurre Blanc

Chicken Parmesan **\$23.95 | \$30.95**

Panko Crusted Boneless Chicken Breast, Vegetable Primavera, Fettuccine and House-made Marinara Sauce

Eggplant Parmesan **\$23.95 | \$30.95**

Baked Eggplant, Layered with Fresh Mozzarella, Basil, House-made Marinara Sauce, Served with Vegetable Primavera and Fettuccine Pasta

Grand Marsala **\$23.95 | \$30.95**

Airline Chicken Breast served with Sautéed Mushrooms, Caramelized Onions, Garlic Mashed Potatoes with Classic Marsala Wine Sauce and Gremolata

Roasted Beef Brisket **\$23.95 | \$30.95**

Braised and Fork Tender Beef Brisket with Mashed Potatoes served with Natural jus and Seasonal Vegetables

Vegetable Risotto **\$23.95 | \$30.95**

Creamy Risotto with Seasonal Vegetables, Mascarpone Cheese, Lemon Zest and Extra Virgin Olive Oil.

Tropical Chicken **\$24.95 | \$31.95**

Pan Seared Chicken Breast with Fresh Cilantro and Mint, Pearl Couscous, Roasted Fennel, Pear Tomatoes, Baby Zucchini with Mango-Papaya Salsa

Chicken Cordon Bleu **\$24.95 | \$31.95**

Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, Haricot Verts, Fettuccine and Classic Cheese Mornay Sauce

Chicken Wellington **\$25.95 | \$32.95**

Boneless Chicken Breast Wrapped in Puff Pastry, Sautéed Mushroom Duxelle, Roasted Baby Carrots and Madeira Wine Demi Glace

Asian Inspired Salmon **\$25.95 | \$32.95**

Pan Seared Salmon with Mashed Potatoes, Baby Bok Choy, Shiitake Mushrooms and Sweet Soy Reduction

Just for the Halibut **M.P.**

Seared Halibut with Creamy Risotto, Pan Seared Corn, Cherry Tomatoes, Pancetta and Lemon-thyme Vinaigrette

Prime **\$26.95 | \$35.95**

Slow Roasted Prime Rib with Sea Salt and Fresh Peppercorn Crust, Whipped Potatoes, Grilled Asparagus and Classic Au jus

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THE GRAND SIGNATURE SERVED ENTREES (cont'd)

Pan Seared Salmon

\$25.95 | \$32.95

Salmon with root vegetable "hash", Pan Seared Corn, Cherry Tomatoes, Pancetta and Lemon-thyme Vinaigrette

New York Steak

\$26.95 | \$35.95

Pan Seared NY with Parmesan Risotto, Roasted Cherry Tomatoes, Baby Zucchini, and Natural Pan Sauce

Classic Beef Wellington

\$25.95 | \$33.95

Filet Mignon wrapped in Puff Pastry, Sautéed Mushroom Duxelle, Roasted Baby Carrots and Madeira Wine Demi Glace

The Filet

\$28.95 | \$39.95

Pan Seared Filet Mignon, Horseradish Potatoes au Gratin, Spinach, Wild Mushrooms and Natural Thyme jus

Turf and Turf

\$26.95 | \$34.95

Chicken Breast and Grilled Tri-tip with Chive Mashed Potatoes, Grilled Asparagus, and Cabernet Reduction Sauce

Land and Sea

\$34.95 | \$42.95

Petite Filet and Pan Seared Shrimp with Roasted Garlic Mash, Baby Broccolini with Classic Béarnaise Sauce

DESSERT OFFERINGS

Warm Cinnamon Apple Tart with Caramel Ice Cream

Warm Berry Purse with Vanilla Ice Cream

Trio of Tropical Sorbet

Tuxedo Truffle Mousse Chocolate Cake

Traditional New York Cheesecake with Fresh Berries

Classic Carrot Cake with Cream Cheese Icing

THE GRAND BUFFET SELECTIONS

Buffet Service is Available for 90 Minutes

Starbucks Coffee, Decaf, Iced Tea and Water

Chinatown \$27.95 | \$33.95

Salads:

Chinese Chicken Salad

Shredded Chicken, Baby Romaine, Fresh Thai Basil, Cucumber, Bean Sprouts with Toasted Sesame Vinaigrette

Green Tea Soba Noodle Salad

Asian Herbs, Baby Bok Choy, Shiitake Mushrooms, Fresh Mint with Sweet Soy Vinaigrette

Choose Two Entrees:

Classic Orange Chicken

Crispy Chicken Breast with Fresh Orange Zest and Chili

Spicy Kung Pao! Chicken

Pan Fried Chicken with Dried Chili, Scallions, Toasted Cashews, Cilantro and Spicy Red Chili Sauce

Broccoli and Beef

Tender Pieces of Sautéed Beef with Broccoli Served with Classic Teriyaki Glaze

Mongolian Beef

Crispy Beef Dressed in a Sweet and Spicy Soy Sauce with Fresh Garlic, Ginger and grilled Scallions

Asian Salmon

Pan Seared Salmon with Spicy Hoisin BBQ Sauce

Choose Two Sides:

Pan Fried Noodles

Chow Mein Noodles with Bean Sprouts, Asparagus, Shiitake Mushrooms and Bok Choy

The Grand's House Fried Rice

Pan seared rice with fresh peas, egg, carrots, scallions and fresh herbs

Vegetable Stir Fry

Assorted vegetables sautéed with fresh garlic, ginger, Asian herbs and sweet soy sauce
Steamed White Rice

Dessert:

Pineapple Upside Down Cake and Almond Cookies

THE GRAND BUFFET SELECTIONS (cont'd)

Roman Holiday \$27.95 | \$33.95

Buffet Service is Available for 90 Minutes

Served with Starbucks Coffee, Decaf, Iced Tea and Water

Choose Two Salad:

Antipasti Platter

Roasted Peppers, Marinated Artichokes, Assorted Meats; Salami, Coppa, Sliced Provolone Cheese, Pepperoncini, Assorted Olives

Angel Hair Pasta Salad

Marinated Pasta with Assorted Olives, Capers, Mozzarella Cheese and Roasted Tomato Vinaigrette

Caprese Salad

Mixed Greens, Marinated Mozzarella, Assorted Tomatoes, Fresh Basil and Balsamic Vinaigrette

Orzo Salad

Orzo, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Pesto

Choose Two Entrees:

Chicken or Eggplant Parmesan

Pan Seared Chicken Breast or Baked Eggplant, Fresh Provolone and House-made Marinara

Bistecca

Grilled Tri-tip with Fresh Lemon, Garlic, Fresh Parmesan and Tomato-basil Vinaigrette

The Grand Penne Pasta

Italian Sausage, Caramelized Onions, Roasted Peppers, and Rustic Basil-Alfredo Sauce

Pasta Primavera

Penne Pasta with "Primavera Vegetables" and White Wine Cream Sauce

Served With:

Vegetable Primavera

Grilled Zucchini, Assorted Peppers, Asparagus, Roasted Baby Carrots Seasoned with Garlic-basil Butter

Fettuccine Olio di burro

Pasta with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil and Parmesan Cheese

Dessert:

Hazelnut Macaroons and Mini Cannolis

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Create Your own Sandwich \$20.95 | \$27.95

Starbucks Coffee, Decaf, Iced Tea and Water
Fresh Fruit Salad
Garden Salad with Assorted Dressings
A Selection of Fine Meats to Include: Sliced Turkey, Ham, Lean Roast Beef and Salami
Sliced Swiss, Jack and Cheddar Cheese
Lettuce, Sliced Tomatoes, Kosher-style Dill Pickle Spears, Pepperoncini, Assorted Olives
Assorted Bread and Rolls
Assorted Potato Chips
Served with Appropriate Condiments

Dessert:

Freshly Baked Cookies

Grand Signature Sandwiches \$22.95 | \$29.95

Starbucks Coffee, Decaf, Iced Tea and Water

Choose 2 Salads:

Traditional Caesar Salad

Chopped baby romaine, house made croutons, shaved parmesan and classic Caesar dressing

Orzo Salad

Orzo pasta, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Home-made Pesto

Cole Slaw

Shredded Napa Cabbage, Apples, Toasted Pecans, with a Spicy Dijon and Lemon Vinaigrette

Potato Salad

Yukon Potatoes, Fresh Capers, Smoked Bacon, Scallions, Sweet House-cured Pickles with Classic Mayo dressing

Choose Three Sandwiches:

Smoked Ham, Brie and Honey Mustard on Ciabatta Bread
Roast Beef, smoked Cheddar Cheese, Cucumber and gorgonzola spread on a Baguette
Classic BLT with apple wood smoked bacon, butter lettuce, roma tomatoes and lemon aioli
Chicken Caesar sandwich with grilled chicken breast, romaine lettuce and Caesar dressing
Old school "Club" roasted turkey, tavern ham with lettuce, garlic mayo and smoked bacon
Turkey, Provolone with Basil Pesto, Roasted Peppers on Sourdough
Roasted pork with Asian "Slaw", Thai basil, bean sprouts, pickled cucumber and chili aioli
Grilled Chicken Breast with pepper jack cheese, Mixed Greens and chipotle Aioli on Ciabatta
White chunk tuna with scallions, fresh tarragon and lemon zest
Chicken salad with celery, fresh herbs, dried cherries, chives and curry infused mayo
Cucumber, Eggplant, Zucchini and Olive Tapenade Spread on Rosemary Garlic Focaccia
Caprese sandwich with baby arugula fresh mozzarella, tomatoes and lemon-basil pesto
Assorted Miss Vick's Potato Chips

Dessert:

Raspberry, Lemon and Pecan Bars

(All Catering Services incur a 22% Production Fee and applicable sales tax.)

562.426.0555 | www.Choura.us

THE GRAND BUFFET SELECTIONS (cont'd)

Rio Grande \$27.95 | \$33.95

Buffet Service is Available for 90 Minutes

Served with Starbucks Coffee, Decaf, Iced Tea and Water

Salads:

Black Bean Salad

Black Beans with Grilled Corn, Cherry Tomatoes, Queso Fresco and Spicy Honey-Lime Vinaigrette

Mexican Chopped Salad

Mixed Lettuces with Jicama, Radishes, Tomatoes, Crispy Tortilla Chips and Spicy Chipotle Dressing

Choose Two Entrees:

Beef or Chicken Fajitas

Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions and Mixed Peppers

Shrimp Fajitas — Please add \$3.00 per person

Beef or Chicken Enchiladas

Slow Roasted and Shredded with Mexican Spices, Home-Made Red Sauce and Spicy Pepper Jack Cheese

Carne Asada

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic and Fresh Herbs

Pollo Asada

Marinated Chicken Breast with Fresh Citrus, Cumin, Garlic and Fresh Herbs

Served With:

Mexican Rice

Refried, Pinto Beans or Black Beans with Queso Fresco

Corn or Flour Tortillas

Home-Made Pico de Gallo

Dessert:

Tres Leches Cake and Banana Caramel Xangos

THE GRAND BUFFET SELECTIONS (cont'd)

Go West \$27.95 | \$33.95

Buffet Service is Available for 90 Minutes

Served with Starbucks Coffee, Decaf, Iced Tea and Water

Choose 2 Salads:

Classic Cobb

Assorted Lettuce with Avocado, Smoked Ham, Dolce Gorgonzola and House-made Buttermilk Ranch

Cole Slaw

Shredded Napa Cabbage, Apples, Toasted Pecans, with a Spicy Dijon and Lemon Vinaigrette

Potato Salad

Yukon Potatoes, Fresh Capers, Smoked Bacon, Scallions, Sweet House-cured Pickles with Classic Mayo dressing

Assorted and Seasonal Fruit Display

Choose 2 Entrees

Chicken

Buttermilk Brined Fried Chicken or Simply Grilled Chicken Breast

Pork

Smoked Pork Ribs featuring the Grand's Signature Rub

Beef

Grilled Tri-tip Marinated with Fresh Herbs, Garlic and Lemon

Tofu

Smoked Tofu with Portabellas, Roasted Artichokes, Eggplant and Caramelized Onions

Choose 2 Sides:

The Mash

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

Corn on The Cob

Grilled Corn with Smokey Chipotle Butter

Mac and Cheese

Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives and a Crispy Bread Crumb Crust

Baked Beans

Slow Baked Pinto Beans with Caramelized Onions, Brown Sugar and Smoked Bacon
Home-made Corn Bread with Honey Butter

Dessert:

Caramel Apple Pie and Chocolate Banana Cream Pie

THE GRAND BUFFET SELECTIONS (cont'd)

The Maltese Falcon \$27.95 | \$33.95

Buffet Service is Available for 90 Minutes

Served with Starbucks Coffee, Decaf, Iced Tea and Water

Choose 2 Salads:

Classic Cobb

Assorted Lettuce with Avocado, Smoked Ham, Dolce Gorgonzola and House-made Buttermilk Ranch

Chopped BLT Salad

Romaine Lettuce, with Smoked Bacon, Candied Walnuts, Cherry Tomatoes, Garlic Croutons and Creamy Avocado Vinaigrette

Orzo Salad

Orzo Pasta with Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Lemon-basil Pesto

Baby Spinach and Melon Salad

Fresh Watermelon with Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese and Citrus Vinaigrette

Choose 2 Entrees:

Local Halibut

Pan Seared Halibut with Roasted Corn, Cherry Tomatoes, Pancetta and Lemon-thyme Vinaigrette

Lemon Chicken

Grilled Chicken Breast Marinated with Fresh Herbs, Roasted Garlic served with a Light Lemon and White Wine jus

Braised Beef Short Ribs

Cooked with Aromatics and Chipotle-Honey Jus

Baked Pasta

Rigatoni Pasta with Italian Sausage Meatballs, Eggplant, Zucchini, Roasted Tomatoes, Baked Slowly and Topped with Fresh Mozzarella and House-made Marinara

Roasted Pork Loin

Seared and Roasted Pork Loin, Marinated with Fresh Sage and Garlic served with an Apple Cider Beurre Blanc

Choose 2 Sides:

Mashed Potatoes

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

Classic Ratatouille

Italian Eggplant, Zucchini, Roasted Peppers, Caramelized Onions, Roasted Tomatoes and Balsamic Glaze

Root Vegetable "Hash"

Acorn and Butternut Squashes, Potatoes, Smoked Bacon, Aromatics and Fresh Herbs

Dessert:

Classic Carrot Cake and Chocolate Molten Bundt Cake

THE GRAND BUFFET SELECTIONS (cont'd)

Casablanca \$27.95 | \$33.95

Buffet Service is Available for 90 Minutes

Served with Starbucks Coffee, Decaf, Iced Tea and Water

Choose 3 Salads:

Mexican Chopped Salad

Mixed Lettuces with Jicama, Radishes, Tomatoes, Crispy Tortilla Chips and Spicy Chipotle Dressing

Caprese Salad

Mixed Greens, Baby Spinach, Marinated Mozzarella, Assorted Tomatoes, Fresh Basil and Balsamic Vinaigrette

Green Tea Soba Noodle Salad

Asian Herbs, Baby Bok Choy, Shiitake Mushrooms, Fresh Mint with Sweet Soy Vinaigrette

Baby Spinach and Melon Salad

Fresh Watermelon with Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese and Citrus Vinaigrette

Chopped BLT Salad

Romaine Lettuce with Smoked Bacon, Candied Walnuts, Cherry Tomatoes, Garlic Croutons and Creamy Avocado Vinaigrette

Choose 2 Entrees:

Chicken

Buttermilk Brined Fried Chicken or Simply Grilled Chicken Breast

Chicken or Eggplant Parmesan

Pan Seared Chicken Breast or Baked Eggplant, Fresh Provolone and House-made Marinara

Mongolian Beef

Crispy Beef Dressed in a Sweet and Spicy Soy Sauce with Fresh Garlic, Ginger and Grilled Scallions

Carne Asada

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic, and Chiles

Asian Salmon

Pan Seared Salmon with Spicy Hoisin BBQ Sauce

Choose 3 Sides:

The Mash

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

Mac and Cheese

Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives and a Crispy Bread Crumb Crust

Pan Fried Noodles

Chow Mein Noodles with Bean Sprouts, Asparagus, Shiitake Mushrooms and Baby Bok Choy

Vegetable Primavera

Grilled Zucchini, Assorted Peppers, Asparagus, Roasted Baby Carrots Seasoned with Garlic-basil Butter

Vegetable Stir Fry

Assorted Vegetables Sautéed with Fresh Garlic, Ginger, Asian Herbs and Sweet Soy Sauce

Dessert:

Mini Vanilla Bean Cupcakes and Assorted Petite Pastries

SPECIAL HORS D'OEUVRES MENU

\$26.95 | \$32.95

Select Five Hot and Five Cold

Starbucks Coffee, Decaf, Iced Tea and Iced Water

HOT Stuff

Creamy Mushroom Baked in Puff Pastry
House-Made Meatballs with Sweet & Sour, Teriyaki, Swedish or Italian
Buffalo Chicken Drummettes
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce
Risotto Croquettes with a Spicy Arrabiata Sauce
Petite Quiche Jardinière or Lorraine
Chicken Satay with Spicy Peanut Sauce
Crispy Asparagus wrapped in Phyllo
Spinach Spanikopita
Thai Chicken & Cashew Spring Roll
Sicilian Style Sausage Stuffed Mushrooms
Yucatan Style Beef Empanadas
Mini Beef Wellingtons
Teriyaki Chicken and Pineapple Kabobs
Wild Mushroom and Goat Cheese Tartlets
Petite Maryland Style Crab Cakes
Shrimp with Snow Peas
Roasted Baby Lamb Chops with Herbs & Mustard
Basil Shrimp Skewers
Mongolian Beef Skewers and Grilled Scallions
Short Rib Quesadillas
Soup Shooters: Tomato, Butternut Squash, Mushroom or Miso Soup
Mini Sliders choice of Angus Beef or Pulled Pork (add 55)

SPECIAL HORS D'OEUVRES MENU (CONT'D)

COLD Stuff

Prosciutto, Fig and Gorgonzola Roulades

Sesame Crusted Goat Cheese on a Wonton Crisp

Antipasto Skewers

Garlic Pita Crisp with Hummus & Tapenade

Crostini with Roasted Peppers, Garlic & Ricotta

Prosciutto Wrapped Melon Balls

California Rolls with Soy Sauce & Wasabi

Grilled Skirt Steak with Caramelized Onions & Gorgonzola Cream

Ahi Tuna Tartare on a Wonton Crisp with Wasabi Aioli

Jumbo Shrimp on Ice with Cocktail Sauce

Lobster and Avocado on a Corn Chip

Crab Claws on Ice with Cocktail Sauce

Pan Seared Rare Ahi with Japanese 7 Spice, Cucumber and Chili Aioli

Hummus with Roasted Garlic, Cumin, Smoked Paprika and Lemon Zest on a Crostini

Fresh Spring Rolls with Green Tea Soba, Thai Basil, Cucumber, Sprouts and Spicy Hoisin Sauce

Grilled NY Steak with Dolce Gorgonzola and Sweet Onion Marmalade on a Sourdough Point

Eggplant Caponata with Pine Nuts, Capers, Tomato, Dried Figs and Fresh Basil on a Toasted Crostini

Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto

Roasted Artichokes with Fresh Lemon, Fennel and Herbed Goat Cheese on a Crispy Baguette

All Small Bites are in addition to our lunch or dinner menu selections

Chourá events

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SMALL BITES

Per 100 Pieces

HOT Stuff

Creamy Mushroom Baked in Puff Pastry	\$160
House-Made Meatballs with Sweet & Sour, Teriyaki, Swedish or Italian	\$175
Buffalo Chicken Drumettes	\$175
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce	\$175
Risotto Croquettes with a Spicy Arrabiata Sauce	\$185
Petite Quiche Jardinière or Lorraine	\$185
Chicken Satay with Spicy Peanut Sauce	\$185
Crispy Asparagus wrapped in Phyllo	\$185
Spinach Spanikopita	\$185
Thai Chicken & Cashew Spring Roll	\$185
Sicilian Style Sausage Stuffed Mushrooms	\$195
Yucatan Style Beef Empanadas	\$205
Mini Beef Wellingtons	\$210
Teriyaki Chicken and Pineapple Kabobs	\$210
Wild Mushroom and Goat Cheese Tartlets	\$210
Petite Maryland Style Crab Cakes	\$240
Shrimp with Snow Peas	\$240
Roasted Baby Lamb Chops with Herbs & Mustard	\$260
Basil Shrimp Skewers	\$260
Mongolian Beef Skewers and Grilled Scallions	\$210
Short Rib Quesadillas	\$185
Soup Shooters: Tomato, Butternut Squash, Mushroom or Miso Soup	\$185
Mini Sliders choice of Angus Beef or Pulled Pork (add 55)	\$240

COLD Stuff

Prosciutto, Fig and Gorgonzola Roulades	\$220
Sesame Crusted Goat Cheese on a Wonton Crisp	\$175
Antipasto Skewers	\$180
Garlic Pita Crisp with Hummus & Tapenade	\$180
Crostini with Roasted Peppers, Garlic & Ricotta	\$190
Prosciutto Wrapped Melon Balls	\$205
California Rolls with Soy Sauce & Wasabi	\$205
Grilled Skirt Steak with Caramelized Onions & Gorgonzola Cream	\$260
Ahi Tuna Tartare on a Wonton Crisp with Wasabi Aioli	\$280
Jumbo Shrimp on Ice with Cocktail Sauce	\$280
Lobster and Avocado on a Corn Chip	\$305
Crab Claws on Ice with Cocktail Sauce	\$305
Pan Seared Rare Ahi with Japanese 7 Spice, Cucumber and Chili Aioli	\$280
Hummus with Roasted Garlic, Cumin, Smoked Paprika and Lemon Zest on a Crostini	\$75
Fresh Spring Rolls with Green Tea Soba, Thai Basil, Cucumber, Sprouts and Spicy Hoisin Sauce	\$225
Grilled NY Steak with Dolce Gorgonzola and Sweet Onion Marmalade on a Sourdough Point	\$260
Eggplant Caponata with Pine Nuts, Capers, Tomato, Dried Figs and Fresh Basil on a Toasted Crostini	\$170
Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella and Basil Pesto	\$180
Roasted Artichokes with Fresh Lemon, Fennel and Herbed Goat Cheese on a Crispy Baguette	\$180

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HORS D'OEUVRES

Assorted Snacks

Whole Fresh Fruit	\$22.00 per dozen
Chocolate Dipped Strawberries	\$25.00 per dozen
Freshly Baked Cookies, Homemade Fudge Brownies	\$19.00 per dozen
Tea Sandwiches or Silver Dollar Roll Sandwiches	\$27.00 per dozen
Baker's Basket, Home-Baked Muffins, Whipped Butter, Preserves	\$26.00 per dozen
Toasted Bagels and Flavored Cream Cheese	\$22.00 per dozen
Tortilla Chips, Salsa and Guacamole	\$4.50 per person
Mixed Nuts	\$4.00 per person
Sliced Fresh Fruit Display	\$4.50 per person
Imported and Domestic Cheese Display with Assorted Crackers	\$4.75 per person
Vegetable Crudités with Dip	\$4.00 per person

Beverages

Beverage Station — Choose Three Beverages

\$4.50 per person

Coffee, Decaffeinated Coffee, Hot Herbal Tea, Iced Tea, Apple Juice, Orange Juice,
Cranberry Juice, Lemonade, Strawberry Lemonade or Fruit Punch

Unlimited Soft Drinks

\$4.00 per person

Assorted Diet and Regular Soft Drinks

\$2.50 per can

Bottled Water

½ liter \$3.00

1 liter \$5.00

Pellegrino Sparkling Water

½ liter \$4.00

1 liter \$6.00

All above items are in addition to lunch or dinner menu selections

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BAR MENU

Wine Menu

	Bottle
Champagne and Sparkling Wines	
Stanford Champagne (California)	\$20.00
Segura Viudas Champagne (Spain)	\$25.00
Korbel Brut (Sonoma)	\$32.00
Moet White Star (France)	\$95.00
Veuve Clicquot Brut Yellow Label (France)	\$105.00
Chardonnay	
Chardonnay, Columbia Crest (Washington)	\$22.00
Chardonnay, Fetzer "Valley Oaks" (Mendocino)	\$26.00
Chardonnay, Hess Select (California)	\$28.00
Chardonnay, Wild Horse (Central Coast)	\$37.00
Other White Wines	
Pinot Grigio, Fetzer "Valley Oaks" (Mendocino)	\$26.00
Riesling, Chateau St. Michelle (Washington)	\$28.00
White Zinfandel, Fetzer "Valley Oaks" (Mendocino)	\$22.00
White Zinfandel, Beringer	\$22.00
Cabernet	
Cabernet Sauvignon, Columbia Crest (Washington)	\$22.00
Cabernet Sauvignon, Fetzer "Valley Oaks" (California)	\$28.00
Cabernet Sauvignon, Kenwood "Yulupa" (Sonoma)	\$30.00
Cabernet Sauvignon, Chateau St. Michelle (Washington)	\$28.00
Merlot	
Merlot, Columbia Crest (Washington)	\$22.00
Merlot, Fetzer "Valley Oaks" (California)	\$26.00
Merlot, Chateau St. Michelle (Washington)	\$28.00
Merlot, Kenwood "Yulupa" (Sonoma)	\$30.00
Other Red Wines	
Pinot Noir, Talus (California)	\$28.00
Pinot Noir, Fetzer "Valley Oaks" (Mendocino)	\$26.00

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CASH BAR

Drinks and Cocktails

Beer

Domestic Beer	\$5.00
Imported Beer	\$6.00
Domestic Keg (approximately 150 servings)	\$295.00
Imported/Specialty Keg (approximately 150 servings)	\$350.00

Wine List

Wines by the Glass	\$7.00–\$8.00
Champagne by the Glass	\$7.00–\$8.00

Mixed Drinks

Well Brands	\$7.00
Call Brands	\$8.00–\$9.00
Premium Brands	\$9.00–\$10.00
Martinis	\$9.00–\$11.00

Soft Drinks and Juices

Bottled Water	½ liter	\$3.00
	1 liter	\$5.00
Pellegrino Sparkling Water	½ liter	\$4.00
	1 liter	\$6.00
Soft Drinks		\$2.50
Juices		\$2.50
Sparkling Apple Cider (per bottle)		\$13.00

HOSTED BAR

Limited Hosted Bar

3 Hours Per Person (\$15) / Per Person Per Hour (\$8)

Domestic and Imported Beer
House Wine
Soft Drinks
Mineral Water
(no mixed drinks)

Hosted Bar

3 Hours Per Person (\$20) / Per Person Per Hour (\$12)

Well Drinks
Domestic and Imported Beer
House Wine
Soft Drinks
Mineral Water

Premium Hosted Bar

2 Hours Per Person (\$25) / Per Person Per Hour (\$15)

Call Drinks
Well Drinks
Domestic and Imported Beer
House Wine
Soft Drinks
Mineral Water

Martini Bar/Specialty Cocktail

2 Hours Per Person (\$20) / Per Person Per Hour (\$15)

Choose One of the Following Vodkas:

Ketel One, Grey Goose, Stoli, Absolut

Specialty Martinis to include:

Chocolate, Caramel, Sour Apple, Watermelon

Cash Bar

\$275 Sales Minimum or \$100 + Labor Fee will apply

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Chocolate Fountains \$285.00

Warm Belgian chocolate cascades off a three-tiered fountain specially designed for 'Fondue'. A delicious addition provides guests the opportunity to cover their favorite fruits, cakes and candies with fresh chocolate.

Includes:

Three Hour Fountain Rental
20 pounds of Belgium Chocolate (Dark, Semi-Sweet, Milk or White Chocolate)
Round Skirted Table
Napkins, Mini Plates, 8-inch Skewers

Choose Five Dipping Items \$3.00 per person

Cheesecake Bites
Brownie Squares
Strawberries
Apples
Oreo Cookies
Bananas
Nutter Butter Cookies
Shortbread Cookies
Crème De Pirouline
Snickers Pieces
Pretzel Rods
Cream Puffs
Pineapple
Rice Krispie Treats
Graham Cracker Squares
Coconut Macaroons
Coconut Balls
Biscotti
Marshmallows

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AUDIO VISUAL RENTAL PACKAGES

PROJECTOR

Overhead Projector:
(Projector, Cart and Table) 2,000 Lumens \$75

LCD VIDEO PROJECTOR

Sanyo True XGA Digital Multimedia
Projector Standard Wide-Range Zoom Lens 2500 ANSI Lumens \$300

TELEVISION PACKAGES

60" Television \$150
25" Television \$100
* all televisions come with a VCR

VIDEO

VHS VCR \$65
DVD Player \$75

SCREENS

5' Tripod \$50
8' Tripod \$100
12' Roll-up with Floor stand \$150

INTERNET ACCESS/OUTSIDE PHONE ACCESS

T-1 Internet Access: Hard-Line or Wireless Access Point-G \$95
Private Phone Line \$95
Polycom Speakerphone \$65

AUDIO

Wired Mic for Podium \$25
Wireless Lavalier or Handheld Mic \$85

MACKIE SOUND SYSTEM

2-Way Bi-Amplified, Optimized Active System, Mixer Stand \$250

LIGHTING

Follow Spotlight (Grand Ballroom and Catalina Room only) \$60
* Customized lighting and effects packages upon request

MISC

Pipe & Drape (per foot) \$6
Laser Pointer (each) \$30
Flipchart Easel with Pad and Marker \$30
Flipchart Easel \$15
Marker for Pad \$1
Additional Pad \$14
Whiteboard Package with Easel \$30
Wood Podium \$30
Baby Grand Piano \$150
Dance Floor 3.x4 (per section) \$20
Risers 6x6 (per section) \$20
RampL Fashion Show 4x8 (per section) \$100
Mirror Rounds 12" (each) \$3
Lattice Panels (each) \$15
Table Stands and Numbers (set) \$15
Audio Visual Technician (4 hr minimum) \$65/hr

(All Catering Services incur a 22% Production Fee and applicable sales tax.)

562.426.0555 | www.Choura.us

Choura events

All the essentials of inspired events.

CHOURA EVENTS AT THE GRAND EVENT CENTER CATERING TERMS AND CONDITIONS

DEPOSIT & PAYMENT SCHEDULE

- 1) All deposits and payments made are NON-REFUNDABLE, NON-TRANSFERRABLE and will be applied to your event. Final payment is due in the form of cash or cashiers check only, seven business days prior to the scheduled event. A penalty fee of 10% of your final balance will be applied to all late final payments. All checks must be made payable to THE GRAND LONG BEACH EVENT CENTER. (Initial___)
- 2) A credit card number and signed authorization is required 2 months prior to your event; to secure any additional charges incurred the day of event. (Initial___)
- 3) 50% of estimate total is due two months prior to your event. (Initial___)

FINAL GUARANTEE

- 4) All final guarantees are due seven business days prior to the event. This guaranteed number is considered final. Your number may increase and is not subject to reduction. The Grand will prepare and set 5% over your guaranteed number. Guests arriving after the meal is served will be charged the same contracted rate ++ per person. Extra person charges are the engager's responsibility and will be added to your final bill and must be paid in cash prior to the conclusion of your event. (Initial___)

SERVICE CHARGE AND SALES TAX

- 5) A production fee of 22% and sales tax will be added to the cost of all food and beverage items. The 20% service charge is subject to State Sales Tax (California State Board of Equalization Regulation #1603). (Initial___)

ROOM MINIMUM & FUNCTION SPACE

- 6) Fees are subject to individual room minimums. The minimum may not be lowered and you will be charged for the minimum, or your guaranteed guest count, whichever is greater. Rooms are assigned by the number of anticipated guests and set-up requirements. Should your attendance increase or decrease substantially, we retain the right to assign you to a room accommodating your needs. (Initial___)

CHILDREN POLICY

- 7) All guests are charged the same rate. I understand that all children under the age of 12 years old must be supervised at all times. They will not be left unattended in the restrooms, parking lots, front entryways, or halls and are NEVER allowed to enter the kitchen or any service area. (Initial___)

ROOM TIMES

- 8) Function rooms are reserved for the following allocated time slots: Afternoon hours are from 11:00am to 4:00pm. Lunch must be served before 2:00pm. Evening hours are from 6:00pm to 11:00pm. Dinner must be served before 8:00pm. Set up and decorating is allowed, not more than one hour prior to event by the client, unless prior arrangements are made. Additional hours for the evening will be charged to the client at \$250+ per each additional hour paid in advance or \$350 in cash, per hour on day of event. (Initial___)
- 9) We do not provide dressing rooms unless arranged with your sales professional ahead of time. Our restrooms are not available to change in. (Initial___)

FOOD AND BEVERAGE

- 10) No food or beverage, alcoholic or otherwise may be brought into the facility by the patron or attendees from outside sources. Due to insurance regulations, food or beverages may not be taken off the premises. All prices are subject to change. Private food tasting is not available. (Initial___)

BAR

- 11) A bartender fee of \$100+ is applicable if minimum of \$275 in sales is not reached. The Engager agrees to abide by all existing Federal, State and local statues governing the sales and consumption of alcoholic beverages. The Grand reserves the right to cease beverage service if, in the opinion of the management, to do so in the best interest of the facility, its employees, guest or function. (Initial___)
- 12) I understand that I am responsible for the conduct and behavior of my guests and any problems related to the presence of alcohol. I will not serve or furnish any alcoholic beverages to a minor, any person under the age of 21 years old. I understand that if a minor is found possessing or consuming alcohol, the following actions will be taken: expulsion of guest(s), early closure of the event, and notification of the Long Beach Police Department. I understand that the consumption of alcoholic beverages is allowed only in the event room and that the service of alcoholic beverages must end one hour before the conclusion of the event. (Initial___)

SET-UP CHANGES

- 13) A labor charge of \$200+ will be added for any room set up changes that vary from the client's original specifications or floor plan on the day of the scheduled event. (Initial___)

SECURITY

- 14) THE GRAND will not be held liable for damage or loss of any merchandise or articles left in the event center prior, during, or following any function. THE GRAND has the right to require security for groups whose size, program or nature indicates such needs. Security expenses will be the responsibility of the client and will be charged at \$75 per hour. (Initial___)
- 15) I understand that any guests exhibiting inappropriate behavior including intoxication or violence will be escorted outside the building and not allowed to re-enter. (Initial___)
- 16) We reserve the right to refuse service to anyone. If a person is asked to leave for any reason, they may not re-enter under any circumstances. (Initial___)
- 17) All guests must abide by the dress code set forth by The Grand. I understand that anyone attending my event that does not abide by the dress code will not be admitted. Please see attached document. (Initial___)

Choura events

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ENTERTAINMENT AND VENDORS

18) All entertainers (including DJs) must provide their own sound systems. The Grand has the right to adjust the sound volume on any entertainment. Absolutely no microphones or extension cords will be supplied. Musicians must provide their own duct tape to secure all cords to floor. Fire Department regulations prohibit this event center from allowing any type of "Fog" machine. Inform the Grand prior to your event if there are any special electrical requirements, an additional charge will be incurred. (Initial___)

18) All vendors must enter and exit The Grand through Gate 2. All vendors must immediately move their vehicles to the parking structure after unloading. (Initial___)

19) All equipment brought by vendors must be picked up immediately following the event, as The Grand does not have storage. (Initial___)

CLEAN UP FEE - DAMAGE TO PROPERTY

20) A minimum fee of \$100 will be added to your bill, to be collected at the end of your event, if glitter, confetti, rice, bird seed, etc. is used or thrown inside or outside of facility. I understand that I am responsible for any damage caused by the Engager, Engager's contractors, i.e. Florist, Entertainment, DJs, production companies or any guest present at function to the event center's interior or exterior; including but not limited to: event room, restrooms, lobby, and parking lot. (Initial___)

DECORATIONS

21) For safety reasons we cannot allow "real" rose petals or flowers to be dropped on the patio or on any carpets. (Silk only). Clients may bring in their own designed centerpieces provided you comply with Fire Department regulations. If centerpieces include candles, the actual flame must not be exposed and must be enclosed in glass. Items may not be affixed, taped, nailed, hung or stapled to the walls. Clients are responsible for all pre-event planning, placing of favors, place cards etc. Mirrored rounds are available to rent for center of set tables (ask Caterer). Engager agrees to pay \$15 per missing or broken mirror. (Initial___)

22) Engager will assume responsibility for any rental equipment. (Initial___)

DEFAULTS AND REMEDIES

23) Should Engager default in performance of this contract, The Grand shall have the right to seek all legal remedies necessary in the recovery of damages including a possessor lien on all property of Engager for all reasonable legal fees and expenses incurred in seeking relief of damages and any collection fees. (Initial___)

PARKING

24) Complimentary parking is available for all guests in the parking structure adjacent to the main building. Parking is not allowed at Jewish Community Center across the street. Those parking at the J.C.C. will be towed at owner's expense. Parking is not allowed in front of the main entrance. (Initial___)

Engager: _____

Date: _____

Event Name: _____

Event Date: _____

THE GRAND, LONG BEACH EVENT CENTER ATTIRE REQUIREMENTS

The Grand's desire is to maintain a classy and conservative dress code to ensure guest satisfaction of all events within our location. We ask that the person or persons hosting an event at our location inform their family and guests of our dress code to avoid embarrassment during arrival. We provide the following information to provide guidelines to the terms "classy" and "conservative". Guests wearing the following items will NOT be admitted: Tennis shoes, work boots, ripped and/or oversized, cargo, or baggy jeans, revealing clothing including exposed undergarments and bare midriffs, tank tops, or sports attire such as jogging suits or jerseys, bandanas, bandana-type head coverings, beanies, shorts, and sandals. Hats must be removed before entering. A blazer or collared shirt must be worn if blue jeans are worn.

ACCEPTABLE ATTIRE:

Button up collared shirts, slacks, khaki-style pants, blazers, dresses, dress shoes

We appreciate your interest in The Grand experience.

Sincerely,

Ryan Choura
CEO