

ABOUT OUR EXCLUSIVE CATERER

When you book your wedding at the Walnut Grove, your catering will be provided by our exclusive caterer, Command Performance Catering (www.cpcatering.com). They have been proudly serving Ventura County for over 36 years with incredible food and exceptional customer service. Outside catering (other than cakes/desserts) is not permitted. Special arrangements for Kosher style catering can be made. Please contact our Catering Manager, Joe Thies, to discuss your needs.

Command Performance Catering offers all-inclusive catering packages that feature full staff, food and service, bar service options, china place settings, table linens and cloth napkins. In addition, there is never a corkage fee or cake cutting fee. For your added convenience, any of the packages can be customized to fit your wedding tastes and budget. Additional information about Command Performance, menu packages, dessert options and pricing is included in this packet.

ALL CATERING PACKAGES INCLUDE:

CHINA PLACE SETTING & CLOTH LINEN NAPKIN

A white china dinner plate, stainless steel flatware, water glass, choice of champagne flute or wine glass, and cloth linen napkin are included. Upgrades to china, colored napkins and the rental of table runners, charger plates, etc. are available through our Command Performance Catering Manager, Joe Thies.

BAR SERVICE

The bar, bartender, ice, cups, assorted soft drinks (Coke, Diet Coke, Sprite), Ginger Ale, Grenadine, Cherries and Water are included in all catering packages. Alcohol can be arranged through Command Performance Catering's bar service - Brick and Brass Bartending, or client can supply their own alcohol. See options below:

BRICK & BRASS BARTENDING SERVICES

Command Performance Catering's Bar Service supplies all alcohol, bar, and beverage needs. See attached packages.

CLIENT SUPPLIED ALCOHOL | 3 Options:

Beer & Wine Bar - Bartender will chill and serve any client supplied wine, beer and champagne for no additional charge. One bartender is included. A second bartender can be added for an additional charge. There is no corkage fee.

Partial Bar - Bartender will chill and serve any client supplied wine, beer, champagne and the alcohol for up to two (2) standard signature drinks for \$3.95 per person. All mixers, garnishes and juices are included for the two standard signature drinks. One bartender is included. A second bartender can be added for an additional charge. There is no corkage fee.

Full Bar - Bartender will chill and serve any client supplied alcohol and will include mixers, garnishes and juices for mixed drinks for \$8.95 per person. One bartender is included. A second bartender can be added for an additional charge. There is no corkage fee.

**PRE-CEREMONY BEVERAGE**

Basil lemonade and water upon guest arrival

DISPLAYED APPETIZERS

Cheese display of imported and domestic cheeses, baked brie, grapes, nuts, artisan breads and fig preserves

WALNUT GROVE BUFFET | choice of one beef and one chicken

- Grilled Tri Tip with house spice rub, chimichurri, and brandy onion marmalade
 - BBQ Boneless Beef Shortribs with citrus bbq sauce and gremolata
 - Charbroiled Chicken Legs, Thighs & Breasts with sweet and spicy BBQ sauce
 - BBQ Boneless Chicken Breast with sweet and spicy sauce
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SIDE DISHES AND SALADS | choose 3 selections

- Mashed Potatoes with cheddar cheese and chives
 - Roasted Potatoes and Yams with rosemary butter
 - Grilled Corn on the Cob with garlic butter and parsley and romano cheese
 - Traditional BBQ Baked Beans with molasses and onions
 - White Cheddar Jalapeno Mac and Cheese
 - Broiled Fresh Vegetables with lemon and herb butter
 - California Caesar Salad with toasted pepitas, tomatoes, cucumber, queso fresco, tri color tortilla strips, avocado caesar dressing
 - Ranch Green Salad with lettuce, corn, red peppers, tomatoes, cucumbers, red onion and buttermilk ranch dressing
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BREADS

Grilled focaccia garlic bread and double corn muffins with whipped butter

GOURMET COFFEE BAR | add \$3.95 per person

Special blend coffee and decaf bar with chocolate chips, cream, cinnamon sticks, french vanilla and hazelnut flavorings, assortment of teas and a tray of raspberry wedding butter cookies

CHINA PLACE SETTING & CLOTH LINEN NAPKIN

A white china dinner plate, stainless steel flatware, water glass, choice of champagne flute or wine glass, and cloth linen napkin (white or ivory) are included. Upgrades to china, colored linen napkins and the rental of table runners, charger plates, etc. are available through our Command Performance Catering Manager, Joe Thies.

OTHER MENU OPTIONS | DIETARY ACCOMMODATIONS

A wide variety of options exist within this package for your main entrees and accompaniments. Upgrades which include fresh fish, carving stations and more are also available at an additional price beyond the package price. Vegetarian, vegan, gluten free and special dietary menus can be easily accommodated. Kosher style menus can also be arranged. Please contact our Catering Manager to customize a menu package that is specific to your needs.

**PRE-CEREMONY BEVERAGE**

Basil lemonade and water upon guest arrival

PASSED HORS D'OEUVRES | choice of 4

- Crispy Artichoke Hearts with goat cheese | lemon butter | romano
- Fig and Cambozola Flat Bread with fig preserves, imported cambozola and pistachio
- Shrunken Shrimp Taco with black beans, avocado creme and micro cilantro
- Bacon Wrapped Goat Cheese Date with chervil and lemon zest
- Baja Ceviche Shooter with white fish, lime, jalapeño, cilantro, sweet onion and tomato

or choose from our master list of selections. Ask our Catering Manager for more details.

TIERRA REJADA BUFFET

- Zinfandel Braised Short Ribs - slow braised with rich zinfandel jus and gremolata
- Napa Chicken with smoked tomato coulis, blood orange, meyer lemon and baby arugula
- Black Truffle Mostaccioli with black truffle cream
- Roasted Garlic Mashed Potatoes
- Charbroiled Zucchini, Asparagus & Red Peppers with toasted pistachio butter
- Farmer's Market Salad with mesclun hot house cucumber, watermelon radish, pippits, goat cheese, baby heirloom tomato and white balsamic.

or choose from our master list of selections. Ask our Catering Manager for more details.

BREADS

Assortment of garlic herb flatbread, fresh baked rosemary focaccia, brioche knot roll and seeded pretzel bread with whipped butter

GOURMET COFFEE BAR

Special blend coffee and decaf bar with chocolate chips | cream | cinnamon sticks | french vanilla and hazelnut flavorings | assortment of teas | tray of raspberry wedding butter cookies

CHINA PLACE SETTING & CLOTH LINEN NAPKIN

A white china dinner plate, stainless steel flatware, water glass, choice of champagne flute or wine glass, and cloth linen napkin (40 colors to choose from) are included. Upgrades to china, colored linen napkins and the rental of table runners, charger plates, etc. are available through our Command Performance Catering Manager, Joe Thies.

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PRE-CEREMONY BEVERAGE

Basil lemonade and water upon guest arrival

PASSED HORS D'OEUVRES | choice of 4

- BBQ Brisket - corn cake with tomato jam and micro watercress
- Caramelized Apple Flat Bread with candied pancetta, manchego and golden raisins
- Rosemary Chicken Sausage Pretzel Roll with brandy stone ground mustard and white cheddar
- Fava Bean Tapenade - garlic crostini, marinated artichokes, pickled red onion and cracked pepper

or choose from our master list of selections. Ask our Catering Manager for more details.

PLATED SALAD | choose 1

- Baby Kale Salad with crispy chickpeas, shaved manchego, heirloom tomato and lemon vinaigrette
- Farmers Market Salad - mesclun greens, hot house cucumber, watermelon radish, pepitas, humboldt fog cheese, baby heirloom tomato and white balsamic

or choose from our master list of selections. Ask our Catering Manager for more details.

BREAD BASKET

Assortment of garlic herb flatbread, fresh baked rosemary focaccia, brioche knot roll and seeded pretzel bread with whipped butter

ENTREE | guests can choose 1

- Zinfandel Braised Short Ribs - slow braised, rich zinfandel jus and gremolata
- Herb Grilled Chicken with split baby heirloom tomato, artichoke and lemon tarragon sauce
- Slow Roasted Salmon with lemon, caper, dill and beurre blanc
- Vegetarian Option - Parmesan Risotto Cakes with creamy wild mushroom ragu and asparagus spears

or choose from our master list of selections. Ask our Catering Manager for more details.

SIDES | all included

Roasted Garlic Mashed Potatoes
Asparagus Spears with lemon zest butter
Carrot Souffle

or choose from our master list of selections. Ask our Catering Manager for more details.

GOURMET COFFEE BAR

Special blend coffee and decaf bar with chocolate chips, cream, cinnamon sticks, french vanilla and hazelnut flavorings, assortment of teas and a tray of raspberry wedding butter cookies.

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**COMMAND PERFORMANCE CATERING OFFERS OTHER OPTIONS FOR:****MENU ENHANCEMENTS | CUSTOMIZATIONS:****WITHOUT BEEF ENTREE | subtract \$3.95 per person****BBQ ON SITE | call for pricing**

All charbroiled and BBQ items are prepared in our kitchen but this option adds a Mesquite BBQ and Chef to BBQ on site.

OTHER MENU OPTIONS | DIETARY ACCOMMODATIONS

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BAR & DRINK STATIONS:**OLD FASHION LEMONADE STATION | \$3.95pp plasticware or \$5.50pp mason jar glassware**

Strawberry Aqua Fresca | Basil Lemonade | Water | lemons | limes | wood crates | large glass display jars | punch ladles | live greenery accents.. Ice tea can be substituted.

ADD SECOND BARTENDER | \$395.00**BRICK & BRASS BARTENDING SERVICE**

Command Performance Catering's Bar Service supplies all alcohol, bar, and beverage needs. See attached packages.

CAKE & DESSERTS:

CAKE: Cake is not included in your catering package however you may bring in your own at no additional charge. There is no cake cutting fee assessed.

DESSERT OPTIONS: Dessert is not included in your catering package however it can be added in. Here are just some of the creative options that Command Performance Catering offers:

DESSERT BAR | PETITE DESSERTS - Choice of 3 | \$6.45 per person

Mini Brownie Bites | Fruit Tarts | Mini Cupcakes or select from the master list

CHURRO AND ICE CREAM STATION | \$6.45 per person

Fresh churros with vanilla ice cream topped with caramel sauce and/or chocolate sauce and served in a palm bowl.

PIE AND ICE CREAM STATION | \$7.45 per person

Assortment of 3 pies - Apple | Pumpkin | Peach | Cherry | Pecan displayed on wood boards with vanilla ice cream in palm plates|bowls. Serving equipment and service staff included.

OUTSIDE VENDOR DESSERT SERVICE | add \$1.95 per person

Refrigeration | white platters | wood crates for display | greenery | setup | replenishment | boxing of left over items at the end of the evening