All of our wedding packages include:

- Complimentary Entrée for the Bride and Groom
- Personalized Tiered Wedding Cake Designed by Rossmoor Pastries
- Cake Cutting and Serving
- Champagne and Martinelli’s Sparkling Cider Toast
- Starbucks Coffee and Hot Tea Service
- Strawberry Lemonade
- Choice of Elegant White, Ivory or Black Linen Table Cloths
- Choice of Select Linen Napkin Colors
- China, Flatware and Glassware
- Professional Team of Uniformed Service Staff
- 3-Hour Reception Time
Silver Package - Buffet

Wine Served with Dinner
(Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, or Merlot)

Hors D’Oeuvres Displayed
Exotic Fresh Fruit
Assorted Domestic Cheese and Gourmet Crackers

Tray Passed Hors d’oeuvres
Please Select two
Oriental Vegetable Spring Rolls with Sweet & Sour Sauce
Chicken Crescent Wontons with Citrus Dipping Sauce
Sesame Crusted Goat Cheese on Wonton Crisps & Mango Chutney
Crispy Crab Bites
Cucumber Slices topped with Tuna Salad

Menu Selection
Includes seasonal vegetables
Rustic Rolls and Butter

Salad
Mixed Greens with carrots, red cabbage, cucumber and grape tomatoes
Classic Caesar Salad with garlic croutons and parmesan cheese
Spinach Mandarin Salad
Bow Thai Pasta Salad

Please Select Two of the following Entrées:

Chicken Marsala
Boneless breast of chicken, served with a Marsala wine sauce

Grilled Gingeryaki Chicken
Boneless breast of chicken roasted with Sweet & Spicy Gingeryaki Glaze

Sesame Wasabi Salmon
Ginger Sesame Marinated Salmon Filet with a Wasabi Lime Vinaigrette

Teriyaki Glazed Salmon
Salmon Filet with sweet Teriyaki Glaze

Charbroiled Tri Tip
Charbroiled Tri Tip Beef specially seasoned & served with a Dark Cabernet Plum Sauce

Entrée Accompaniments
Please select two
Wild Rice Herb Pilaf, Roasted Baby Red Potatoes, Garlic Roasted Mashed Potatoes,
Japanese Udon Noodles, or Jasmine Rice

$44.95 per person

Plus 20% service charge and applicable sales tax.
Gold Package - Buffet

To Include One Hour Hosted Bar
(Domestic & Imported Beers, House Wines, and Soft Drinks)

**Hors d’oeuvres Displayed**
- Exotic Fresh Fruit
- Imported & Domestic Cheese and Gourmet Crackers
- Assorted California Rolls

**Tray Passed Hors d’oeuvres**
Please Select two
- Oriental Vegetable Spring Rolls with Sweet & Sour Sauce
- Chicken Crescent Wontons with Citrus Dipping Sauce
- Wonton Crisp with Sesame Crusted Goat Cheese & Mango Chutney
- Tuna Tar Tar on Rice Cracker Crisp
- Crispy Crab Bites
- Chicken Yakitori

**Menu Selection**
Includes seasonal vegetables
Rustic Rolls and Butter

**Salads**
- Classic Caesar Salad with garlic croutons and Parmesan cheese
- Fresh Field Greens with dried cranberries, candied walnuts and gruyere cheese
- Spinach Mandarin Salad
- Bow Thai Pasta Salad

Please Select Two of the following Entrées:

**Chicken Breast**
Choice of: Hoisin marinated with a Thai Chili Sauce, Spicy Gingeraki Glaze, Marsala, Picatta or Florentine

**Pepper Crusted Tenderloin**
Marinated and Pepper crusted beef tenderloin, Served Au Jus & Creamy Horseradish
Roast Prime Rib of Beef with a Carver
Black pepper and rock salt crust. Served with au jus and creamed horseradish on the side

**Coconut Crusted Mahi Mahi**
With Hoisin Beure Blanc

**Sesame Wasabi Salmon**
Ginger Sesame Marinated Salmon with a Wasabi Lime Vinaigrette

**Teriyaki Glazed Salmon**
Salmon Filet with sweet Teriyaki Glaze

**Entrée Accompaniments**
Please select two
- Wild Rice Herb Pilaf, Roasted Baby Red Potatoes, Garlic Roasted Mashed Potatoes, Japanese Udon Noodles, or Jasmine Rice

$49.95 per person

*Plus 20% service charge and applicable sales tax.*
Platinum Package - Buffet

Two Hour Hosted Bar to include a Signature Drink
Domestic & Imported Beers, House Wines, Sake, Sake based cocktails, Soft Drinks, and Mineral Water

Hors D’Oeuvres Displayed
- Exotic Fresh Fruit
- Assorted Sushi with Wasabi and Soy Sauce
- Imported Havarti, Smoked Gouda, Baked Brie En Croute and Gourmet Crackers

Tray Passed Hors d’oeuvres, Please Select Three
- Wonton Crisp with Sesame Crusted Goat Cheese, Tuna Tar Tar on Rice Cracker Crisp
- Stuffed Mushrooms with Crab or Sausage, Spanikopitas, Coconut Shrimp, Chicken Yakitori
- Vegetarian Spring Rolls with Citrus Dipping Sauce
- Chicken Crescent Wontons with Citrus Dipping Sauce
- Potstickers with a Ginger Sesame Dipping Sauce

Menu Selection
Includes seasonal vegetables, Rustic Rolls and Butter

Seafood Station
A Delectable Display of Jumbo Shrimp and Crab Claws on Ice

Salad, Please Select Three
- Mixed Greens with shredded carrots, red cabbage, and grape tomatoes
- Classic Caesar Salad with garlic croutons and Parmesan cheese
- Fresh Field Greens with dried cranberries, candied walnuts and Gruyere cheese
- Spinach Mandarin Salad
- Bow Thai Pasta Salad

Entrée, Please Select One
- Chicken Breast with Choice of: Hoisin marinated with a Thai Chili Sauce, Spicy Gingeraki Glaze, Marsala, Picatta or Florentine

Entrée Accompaniments, Please Select Two
- Wild Rice Herb Pilaf, Roasted Baby Red Potatoes, Garlic Roasted Mashed Potatoes, Japanese Udon Noodles, or Jasmine Rice

Carving Station, Please Select One
- New York Sirloin with a Cabernet Plum Sauce
- Filet Mignon with a Peppercorn Sauce
- Rack of Lamb with Mint Jelly
- Roast Pork Tenderloin with Apricot Soy Marinade

Menu to also Include your choice of one

Garlic Roasted Mashed Potato Bar (An Attendant Assisted Station)
Garlic Roasted Mashed Potatoes Accompanied by an Assortment of Condiments: Bacon Bits, Sour Cream, Chopped Green Onions, and Shredded Cheddar Cheese
Miniature Green Beans and Portobello Mushrooms

Pasta Station (An Attendant Assisted Station)
A Display of Fettuccine, Spinach Tortellini, Mini Meat and Cheese Ravioli Accompanied by Zesty Marinara, Fresh Basil Pesto and Classic Alfredo Sauce

$60.95 per person

Plus 20% service charge and applicable sales tax.
Silver Package – Served Entrée

Wine with Dinner
(Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, or Merlot)

Hors D’Oeuvres Displayed, Please Select Two
Exotic Fresh Fruit
Mini Vegetable Crudité with Herb Dip
Assorted Domestic Cheese and Gourmet Cracker Display
Cucumber Slices with Tuna Salad

Tray Passed Hors d’oeuvres, Please Select Two
Oriental Vegetable Spring Rolls with Sweet & Sour Sauce
Chicken Crescent Wontons with Citrus Dipping Sauce
Sesame Crusted Goat Cheese on Wonton Crisps & Mango Chutney
Crispy Crab Bites

Menu Selection

Salad, Please Select One
Baby Field Greens with Strawberry & Gruyere
Traditional Caesar Salad
Fresh Field Greens with dried cranberries and candied walnuts
Pea Shoot and Fresh Field Greens with Asparagus

Please Select One of the following Entrées:
All Entrées served with seasonal vegetable & Rustic Rolls with Butter

Chicken Florentine
Boneless Breast of Chicken stuffed with spinach, cheese, onions and finished with a Chardonnay cream sauce

Grilled Gingeryaki Chicken
Boneless breast of chicken roasted with Sweet & Spicy Gingeryaki Glaze

Chicken Mediterranean
Breast of chicken with artichoke hearts, garlic and tomatoes in a lemon butter sauce

Roasted Medallions of Free Range Turkey
Topped with avocado and roasted red pepper coulis

Charbroiled Tri Tip
Charbroiled Tri Tip Beef, English cut & served with Cabernet Plum Sauce

Teriyaki Glazed Salmon
Salmon Filet with Sweet Teriyaki Glaze

Entrée Accompaniment, Please Select One
Wild Rice Herb Pilaf, Roasted Baby Red Potatoes
Garlic Roasted Mashed Potatoes, Jasmine Rice

$48.95 per person

Plus 20% service charge and applicable sales tax.
Gold Package - Served Entrée

One Hour Hosted Bar & Wine with Dinner
(Domestic & Imported Beer, House Wine, Soft Drinks, & Mineral Water)
Wine Selection
(Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, or Merlot)

Hors D'Oeuvres Displayed
  Exotic Fresh Fruit
  Imported and Domestic Cheese and Gourmet Cracker Display
  Assorted California Rolls

Tray Passed Hors d'oeuvres, Please Select Three
  Oriental Vegetable Spring Rolls with Sweet & Sour Sauce
  Chicken Crescent Wontons with Citrus Dipping Sauce
  Wonton Crisp with Sesame Crusted Goat Cheese & Mango Chutney
  Tuna Tar Tar on Rice Cracker Crisp
  Crispy Crab Bites
  Chicken Yakitori

Menu Selection
Salad, Please Select One
  Baby Field Greens with Strawberry & Gruyere
  Traditional Caesar Salad
  Fresh Field Greens with dried cranberries and candied walnuts
  Pea Shoot and Fresh Field Greens with Asparagus

Please Select One of the following Entrées:
All Entrées served with seasonal vegetable & Rustic Rolls with Butter

Chicken Oscar
  Chicken breast topped with crabmeat, Tarragon Hollandaise Sauce
  and fresh asparagus spears

Chicken Florentine
  Boneless Breast of Chicken stuffed with spinach, cheese, onions and finished
  with a Chardonnay cream sauce

Chicken Mediterranean
  Breast of chicken with artichoke hearts, garlic
  and tomatoes in a lemon butter sauce

Roasted New York Sirloin
  Served with a Cabernet Plum Sauce

Prime Rib
  Black pepper and salt rock crusted Roast Prime Rib of Beef served with
  Au Jus & Creamy Horseradish

Coconut Crusted Sea Bass
  With Hoisin Beure Blanc

$53.95 per person

Plus 20% service charge and applicable sales tax.
**Platinum Package - Served Entrée**

**Two Hour Hosted Bar to include a Signature Drink**
(Domestic & Imported Beer, House Wines, Sake, Sake based cocktails, 
Soft Drinks, and Mineral Water)

**Wine served with Dinner**
(Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, or Merlot)

**Hors D’Oeuvres Displayed**
Exotic Fresh Fruit Display
Imported Havarti, Smoked Gouda, Baked Brie En Croute and Gourmet Crackers

**Tray Passed Hors d’oeuvres, Please Select Three**
Wonton Crisp with Sesame Crusted Goat Cheese & Tuna Tar Tar on Rice Cracker Crisp,
Stuffed Mushrooms with Crab or Sausage, Spanikopitas, Coconut Shrimp, Yakitori, Vegetarian Spring Rolls with
Citrus Dipping Sauce, Chicken Wontons with Citrus Dipping Sauce,
Potstickers with Sesame Hoisin Dipping Sauce

**Menu**

**Salad, Please Select One**
*Baby Field Greens with Strawberry & Gruyere*
*Traditional Caesar*
*Fresh Field Greens with dried cranberries, candied walnuts*
*Pea Shoot and Field Greens with Asparagus*

**Please Select One of the following Entrées:**
All Entrées served with seasonal vegetable & Rustic Rolls with Butter

*Broiled Petite Filet Mignon & Shrimp Scampi Duo*
File of Beef Served with Béarnaise Sauce & Sautééed’ Shrimp Scampi with Cajun Seasonings

*Broiled Petite Filet Mignon & Coconut Crusted Sea Bass*
File of Beef Served with Béarnaise Sauce & Sea Bass coated in a coconut crust served with a citrus Beure Blanc

*Roasted New York Sirloin & Chicken Florentine*
Served with a Cabernet Plum Sauce & a boneless breast of chicken stuffed with spinach, cheese, and onions, served
with a Chardonnay cream sauce

*Prime Rib*
Black pepper and salt rock crusted Roast Prime Rib of Beef served with Au Just & Creamy Horseradish

*Almond Encrusted Halibut*
Baked and Finished with a Lemon, Caper & White wine Butter sauce

*Sesame Wasabi Salmon*
Ginger Sesame Marinated Salmon with a Wasabi Lime Vinaigrette

*Dijon Lamb Chops*
Dijon Mustard, Garlic and Fresh Parsley Rub

*$64.95 per person*

*Plus 20% service charge and applicable sales tax.*
HORS D’OEUVRES

HOT HORS D’OEUVRES

Brie en Croute w/ Sun-Dried Tomatoes and Pesto – serves 25  $45.00
Assorted Mini Quiches (hot or cold) – per 50 pieces  $50.00
Spanikopitas – per 50 pieces  $52.00
Crispy Crab Bites – per 50 pieces  $52.00
Beef Meatballs in a Zesty Marinara or Sweet & Sour – per 50 pieces  $45.00
Mini Chicken Taquitos with Chipotle Vinaigrette – per 50 pieces  $45.00
Tempura Shrimp Skewers with Wasabi Aioli – per 50 pieces  $62.00
Chicken Satay with Peanut Sauce- per 50 pieces  $54.00
Ginger Beef Sticks – per 50 pieces  $56.00
Coconut Shrimp – per 50 pieces  $62.00
Vegetarian Spring Rolls Hoisin Sauce – per 50 pieces  $52.00
Chicken Wontons with Citrus Dipping Sauce – per 50 pieces  $52.00
Spicy Boneless Buffalo Strips – per 50 pieces  $50.00
Pot stickers with soy sauce – per 50 pieces  $51.00

COLD HORS D’OEUVRES

Brie Cheese topped w/ Honey & Pecans (served w/ crackers) – serves 25  $45.00
Brioche Toast Points with Smoked Salmon and Chive Cream – per 50 pieces  $55.00
Jumbo Shrimp Cocktail (2 lbs.)  $62.00
Smoked Turkey Wrapped Marinated Asparagus – per 50 pieces  $50.00
Assorted Sushi with Wasabi and Soy Sauce – per 50 pieces  $95.00
California Rolls with Wasabi and Soy Sauce – per 50 pieces  $90.00
Black Bean Humus & Crispy Tortilla Triangles – serves 25  $48.00

All above items are in addition to your menu selection

Plus 20% service charge and applicable sales tax.
Chocolate Fountains

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

Includes:

- Fountain Rental - $285.00
- Professional Server present for 3 hours
- 20 pounds of Belgian Chocolate (Dark Semi-Sweet, Milk or White Chocolate)
- Round Skirted Table
- Napkins, Mini Plates, 8 inch Skewers

Choose Five Dipping Items

- Cheesecake Bites
- Brownie Squares
- Strawberries
- Apple
- Oreo Cookies
- Caramel Squares
- Bananas
- Peanut Butter Balls
- Nutter Butter Cookies
- Shortbread Cookies
- Crème De Pirouline
- Snicker Pieces
- Pretzel Rods
- Cream Puffs
- Pineapples
- Rice Krispie Treats
- Graham Cracker Squares
- Coconut Macaroons
- Coconut Balls
- Biscotti
- Marshmallows

$3.00 Per Person

Plus 20% service charge and applicable sales tax.
## BAR SERVICES

### Champagne

<table>
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<tr>
<th>Name</th>
<th>Price</th>
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<tbody>
<tr>
<td>Stanford Champagne (California)</td>
<td>$20</td>
</tr>
<tr>
<td>Kenwood Brut (Sonoma)</td>
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<tr>
<td>Mumm Napa Brut (Napa Valley)</td>
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<tr>
<td>Moet White Star (France)</td>
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<tr>
<td>Veuve Clicquot Brut Yellow Label (France)</td>
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### Chardonnay

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<tbody>
<tr>
<td>Tunnel of Elms by Beringer (California)</td>
<td>20</td>
</tr>
<tr>
<td>Hess Select (Monterey)</td>
<td>25</td>
</tr>
<tr>
<td>Clos Du Bois (Sonoma)</td>
<td>28</td>
</tr>
<tr>
<td>Wild Horse (Central Coast)</td>
<td>37</td>
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### Blush

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Beringer (California)</td>
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### Other White Wines

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<thead>
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<tbody>
<tr>
<td>Tunnel of Elms Pinot Grigio (California)</td>
<td>21</td>
</tr>
<tr>
<td>Tunnel of Elms Sauvignon Blanc (California)</td>
<td>21</td>
</tr>
<tr>
<td>Firestone Riesling (Santa Barbara)</td>
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### Cabernet Sauvignon

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<tr>
<td>Tunnel of Elms by Beringer (California)</td>
<td>20</td>
</tr>
<tr>
<td>Kenwood Yulupa (Sonoma)</td>
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<tr>
<td>Chateau St. Michelle (Washington)</td>
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### Merlot

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<tr>
<td>Tunnel of Elms by Beringer (California)</td>
<td>20</td>
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<tr>
<td>Blackstone (Monterey)</td>
<td>25</td>
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<tr>
<td>Markham (Napa Valley)</td>
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### Other Red Wines

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<tr>
<td>Tunnel of Elms Pinot Noir (California)</td>
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### Domestic Beers

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### Imported Beers

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### Drinks

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<td>Soft Drinks</td>
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<tr>
<td>Juices</td>
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<tr>
<td>Mineral Water</td>
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</table>

*Plus 20% service charge and applicable sales tax.*
HOSTED PACKAGES

Hosted Bar
(no mixed drinks)
- Domestic and Imported Beers
- House Wines
- Soft Drinks
- Mineral Water

$14.00 per person for three hours or
$7.00 per person/per hour

Sake Bar
- Sake
- Sake Based Cocktails
- Plum Wine
- Sapporo Beer
- Soft Drinks
- Mineral Water

$15.00 per person for three hours or
$8.00 per person/per hour

ALCOHOL POLICY

Due to the highly restrictive state policies for alcohol service on College Campuses, all Catering Clients must adhere to the CSULB guidelines. The Bar Service policy states that the Bar may only remain open for a maximum/not to exceed 3 hours of bar service. A non-alcoholic beverage must be served at all times during the entire bar service or the bar will close. In order to have any alcohol or bar service on campus, a Beer and Wine Clearance Form is required and needs to be filled out and returned to the catering office 2 weeks prior to the event. The Catering Staff must attend all Bar Service events to service the bar. The Alcohol Bar Service Set-Up of 1 hour is an additional charge and will be added to your Bar service time. See Catering sales for current bartender rates.

Plus 20% service charge and applicable sales tax.
Choura Venue Services Event Catering
Catering Terms & Conditions

Deposit & Payment Schedule: A minimum deposit of $500 is required to confirm your order. All deposits are NON-REFUNDABLE and NON-TRANSFERABLE 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.

Final Guarantee: 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. If no guarantee is made, the expected number will be used. We 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.

Service Charge and Sales Tax: A service charge of 20% and applicable 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).

Substitutions: The Grand reserves the right to make substitutions when market conditions dictate, or for any reason beyond our control. All substitutions will be comparable and you will be notified if at all possible.

Pricing: Prices are subject to change without notice due to market conditions.

Bar Setup: A minimum bar fee of $100.00 is applicable if minimum of $250.00 in sales is not reached at each cash bar. The Engager agrees to abide by all existing federal, state and local statutes governing the sales and consumption of alcoholic beverages. Due to the highly restrictive state policies for alcohol service on College Campuses, all Catering Clients must adhere to the CSULB guidelines. The Bar Service policy states that the Bar may only remain open for a maximum/not to exceed 3 hours of bar service. A non-alcoholic beverage must be served at all times during the entire bar service or the bar will close. The Catering Staff must attend all Bar Service events to service the bar. The Alcohol Bar Service Set-Up of 1 hour is an additional charge and will be added to your Bar service time. See Catering sales for current bartender rates.

Decorations: Clients are responsible for all pre-event planning, placing of favors, place cards etc.

*** Failure to comply with the terms and conditions may result in the early termination, or cancellation of event(s).

I HAVE READ, UNDERSTAND, AND AGREE TO COMPLY WITH THE ABOVE STATEMENTS

Client: ___________________________  Date: ___________________________

Event Name: ___________________________  Event Date: ___________________________

Sales Professional ___________________________  Date: ___________________________