

PETROLEUM CLUB OF BAKERSFIELD

5060 California Avenue, 12th Floor
Bakersfield, CA 93309
(661) 324-6561



WELCOME

We are so pleased that you are considering the Petroleum Club of Bakersfield for your upcoming event! Located on the Twelfth Floor of the Stockdale Tower, Petroleum Club of Bakersfield is one of the premier dining establishments in Kern County. With spectacular views of the San Joaquin Valley and Kern River, we are able to provide both an elegant and intimate formal dining experience as well as a friendly and casual environment to dine and relax. We are experienced in hosting events for business and social purposes of all sizes in our five banquet rooms.

CAPACITY FOR BANQUETS & PRIVATE ROOMS

All numbers are estimations. Actual capacity may vary, depending on a number of factors.

Full Ballroom: 280

Sky Grille: 60

Boardroom: 25

Wine Room: 32

DRESS CODE Dress suits and casual business attire are acceptable in the Formal Dining Room. Collared shirt always required, no t-shirts or tank tops allowed. Ball caps are not permitted. Jeans, flip-flops and walking shorts are accepted in the Sky Grille only. No short shorts, cut offs or lingerie. Children are held to the dress code as well.

Since 1952, we have provided the residents of Bakersfield with impeccable service and a one-of-a-kind experience. The following pages are merely an outline of what we can provide. We would be pleased to use our expertise to meet your unique needs in creating the perfect event.

*Contact us for prices. All Prices are Subject to Service Charge and Applicable Sales Tax



GENERAL INFORMATION

ROOM RATES:*

While we are a members' only club, we are more than happy to hold events for non-members. However, we do have a room charge for our non-member banquets. *A member may act as a full sponsor for an event if and only if he or she is a part of the planning of said event and will be present for its entirety.* Rooms available for rental:

Full Ballroom
Half Ballroom
Wine Room
Sky Grille
Boardroom

In addition to these rental rates, we offer a Social Membership that will include the room rental and a special membership to the club for a set amount of time. To take advantage of our Social Membership, please contact your sales coordinator for more information.

TIME FRAME AND SETUP:

For our breakfast and lunch events, you will have the room reserved for three hours.

For dinner events, you will have the room reserved for five hours.

You will have one hour of setup prior to your event included.

Any amount of time exceeding these timelines will incur an additional fee per hour. ***This policy applies to both member and non-member events.***

We do our best to accommodate your needs for the setup time; however we can only guarantee that the room will be available one hour prior to your event. ***Anything before one hour will have to be arranged by special request.***

GUARANTEES AND DEPOSITS:

Prior to your event, your events coordinator will draft a contract for you. We require a signed contract and a deposit to guarantee your room. *The deposit amount is 25% of your proposed event total.*

Depending on the size and timeline of the event, the deposit and the contract may be required sooner, but both are required no later than two weeks prior to your event.

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RSVPS:

A final headcount for your event is required no later than 7 days prior to your event; *this includes your meal selections and entrée counts.*

We **strongly encourage** you to get RSVPs (including meal selections) from your guests, with a due date prior to the 7 days requirement date. If you need assistance in planning your invitations, our experienced staff will be more than happy to help you develop a solution for your guests.

CANCELLATION POLICY:

While we understand that life happens, and will do all that we can for you, we do have some non-negotiable policies in place so that we can continue to do business. Below is our cancellation policy for your review:

If cancelled 7 days prior to event- Loss of deposit
If cancelled 5 days prior to event- 25% of total will be due
If cancelled 3 days prior to event- 50% of total will be due
If cancelled less than 3 days prior to event- 100% of total will be due

You will be automatically charged this amount to the credit card on file; otherwise, a check is required within 7 days of the cancellation.

DECORATIONS:

Your event set up includes tables, chairs, one registration table with chairs, a selection of colored linens and napkins, our house floor-length table skirts, and table settings. We are able to provide additional equipment and vendor tables for an additional fee. All decorations must be provided by the host of the event. Table centerpieces, flowers, any alternative linen selections, and all other decorations are the responsibility of the host to provide and cleanup. We do, however, offer our services in ordering any of the above from outside vendors. We will be more than happy to set up drop-off and pick-up times with outside vendors, should you choose to use them.

We are more than happy to place any simple centerpieces for your party free of charge. Otherwise, any further decorations will incur a decorating fee.

We are not responsible for any items brought in or left behind; a cleaning fee will be incurred for additional messes left after your event. No items may be fastened, taped, screwed or stuck to any part of our facility. Any use of glitter or confetti is prohibited, and an automatic fee will be charged if used.

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PAYMENT:

While we would love to be able to accommodate all of your needs, **we are unable to offer split checks on banquets of any size.** We offer our apologies and ask that you kindly arrange with your guests a means to provide one payment method for your entire party.

We do ask that payment for food and equipment is made in advance of your event. Your coordinator will develop an individual payment schedule for your event to ensure smooth processing.

TASTINGS:

We would love to set up a tasting prior to your event! In order to make your experience the best it can be, please arrange to have the tasting no later than three weeks prior to your event and have a *limited* list of selections you are interested in tasting; we will need at least one week's notice to prepare for your tasting. This way, we have enough time to prepare and you have adequate time to decide what you would like to serve.

CLEANING AND SAFETY:

We value your business more than we can say, however we do not value messes. If any messes are left behind your party (above normal wear and tear of events) you will be charged the cleaning fee. *This fee is non-negotiable and will be preset on your contract should it be needed.*

OTHER INFORMATION:

All food and beverages must be provided by the Petroleum Club, with the exception of desserts, which incur a cutting fee per person, and bottled wine, which incurs a corkage fee per bottle. Prior to signing a contract, all menu prices and room rental changes are subject to change without notice to reflect current market conditions. *Any additional meals added to your party within 24 hours will result in a 25% fee per meal.*



EQUIPMENT RENTAL MENU

Equipment

Portable Projector
Projection Screen
Ballroom Projector and Screen
Flip Chart
Podium and Wireless Microphone
Wireless Microphone
Lavalier Microphone
Porta Bar Set Up
Vendor Tables (Per Table)
TV Rental in Sky Grille
Stage (Per Piece- Includes Setup)
Dance Floor (Per Piece- Includes Setup)
Additional Extension Cords
High-top Cocktail Tables (Per Table)
Custom Chalkboard Sign in Lobby

FINAL NOTE:

We will be more than happy to create an over-the-top, one-of-a-kind event for you. There is, however, a cost that comes with over-the-top, one-of-a-kind events, and we ask that you be patient and work with us through the many details we will need to know, and be understanding of the charges that must be incurred to accomplish perfection.



MENUS

****PLEASE READ CAREFULLY****

This banquet menu is designed and intended for individual groups to order an Identical Menu (i.e. Identical Salad, Identical Entrée, Identical Side Dishes, and Identical Dessert) for the entire group. **It is not intended for groups to individually choose their own personal selections.** We will allow for an additional selection for those with dietary restrictions such as Vegan, Vegetarian or Gluten Free.

The final guarantee and accurate counts for all food and beverage functions is required 7 business days prior to the event. In the event that the guarantee is not given to the club, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher. You may increase your guarantee within the 72 hours, though you may not decrease it. If you increase your count the day of the event, an added 25% will be billed for each individual that your event increased. The minimum guarantee for all Breakfast, Lunch and Dinner buffets is 25 people. Should you choose to guarantee less than 25 there will be a 15% per person additional fee added to the price of your menu. For Events under 10 people we will offer our Dining Room Menus.

Unless otherwise noted, all meals include Water, Regular/Decaffeinated Coffee, Assorted Hot Teas, Iced Tea, and Soft Drinks; Hors d'oeuvres and Dessert-Only Events do not include beverages.

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CONTINENTAL BREAKFAST

Served for 1½ Hours, Minimum of 12 guests

PCB Continental Breakfast Buffet

Fresh Fruit, Fresh Baked Breakfast Breads, Preserves, Butter
Oatmeal with Brown Sugar, Dried Fruits, Granola Bars
Assorted Juices, Regular/Decaffeinated Coffee, Assorted Hot Teas

Executive Continental Breakfast Buffet

Fresh Fruit, Fresh Baked Breakfast Breads, Preserves, Butter, Granola Bars
Assorted Juices, Regular/Decaffeinated Coffee, Assorted Hot Teas

Choice of (1) Enhancement

Breakfast Burrito – Eggs, Chorizo, Peppers, Onions, Jalapenos, Cheese, Cilantro

Breakfast Sandwich – Eggs, Cheddar Cheese, Bacon

Mini Quiche Lorraine – Bacon, Onion, Cheese

Plated Breakfast

PCB Plated Breakfast

Scrambled Eggs with Cheddar Cheese and Scallions, Bacon, Sausage Links
Country Potatoes, Fresh Fruit, Sourdough Toast
Regular/Decaffeinated Coffee, Assorted Hot Teas, Orange Juice

Breakfast Buffets

Sunrise Breakfast Buffet

Scrambled Eggs with Cheddar Cheese and Scallions
Smoked Bacon, Sausage Links, Country Potatoes
Fresh Fruit, Pancakes with Butter and Syrup
Regular/Decaffeinated Coffee, Assorted Hot Teas, Orange Juice

Black Gold Breakfast Buffet

Scrambled Eggs with Cheddar Cheese and Scallions
Smoked Bacon, Sausage Links, Country Potatoes, Granola Bars, Fresh Fruit
Oatmeal with Brown Sugar, Dried Fruits, Pancakes with Butter and Syrup
Assorted Breakfast Pastries, Preserves
Regular/Decaffeinated Coffee, Assorted Hot Teas, Orange Juice

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EXECUTIVE MEETING PACKAGE

Continental Breakfast

Fresh Fruit, Granola Bars
Fresh Baked Breakfast Breads, Preserves, Butter
Assorted Fresh Juices, Regular/Decaffeinated Coffee, Assorted Hot Teas

Morning Refresh

Regular/Decaffeinated Coffee, Assorted Hot Teas, Assorted Soft Drinks

Lunch

Choice of (1) Entrée per Event

****Multiple Entrée Requests are Subject to an Additional Charge**

(Salads Served with Warm Rolls and Butter, Sandwiches are Served with Fresh Fruit)

Cobb Salad

Chicken Caesar Salad

Pesto Turkey Wrap

Harvest Chicken Salad Sandwich

Grilled Vegetable Wrap

Afternoon Refresh

Freshly Baked Assorted Cookies
Regular/Decaffeinated Coffee, Assorted Hot Teas, Assorted Soft Drinks

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LUNCH

Plated Lunches

Choice of (1) Salad and Choice of (1) Entrée** for entire group, with Chef's Choice Sides, Freshly Baked Rolls, Butter, Dessert

**Multiple Entrée Choices (Maximum of 3) for an Additional Charge

Salads

Baby Mixed Green Salad – Tomatoes, Cucumbers, Ranch or Italian Dressing

Caesar Salad – Crisp Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Petroleum Club Salad – Baby Mixed Greens, Roasted Pears, Chevre, Candied Pecans
Champagne Vinaigrette

Entrées

Slow Roasted Beef Tip – House-Made Molcajete Salsa

Slow Roasted Beef Tip – Garlic Mushroom Herb Demi-Glace

French Onion Chicken – Caramelized Shallot Cream Sauce

Grilled Chicken Marsala – Mushroom-Marsala Wine Cream Sauce

Grilled Lemon Caper Chicken – Lemon Caper Butter Sauce

Pesto Roasted Salmon – Fresh Tomato Sauce Vierge

Herb Crusted Salmon – Lemon-Herb Sauce

Baked Salmon – Lemon-Herb Sauce

Dessert

(Your Choice of One flavor)

Vanilla Cream Cake

Chocolate Cream Cake

See Our Dessert Menu for Additional Selections

Alternative Desserts are Subject to Additional Charge



EXECUTIVE LUNCH BUFFET

Choice of (1) Salad, Choice of (2) Side Dishes, Choice of (1) Entrée** for entire group,
Freshly Baked Rolls, Butter, Dessert

**Multiple Entrée Choices (Maximum of 3) for an Additional Service Charge

Salads (Choice of One)

Baby Mixed Green Salad – Tomatoes, Cucumbers, Ranch or Italian Dressing

Caesar Salad – Crisp Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Petroleum Club Salad – Baby Mixed Greens, Roasted Pears, Chevre, Candied Pecans
Champagne Vinaigrette

Tuscan Pasta Salad – Bell Peppers, Red Onions, Olives, Fresh Herbs, Italian Vinaigrette

German Potato Salad – Bacon, Red Onion, Fresh Herbs, Mustard Vinaigrette

Side Dishes (Choice of Two)

Garden Fresh Vegetables

Garlic and Rosemary Roasted Potatoes

Wild Rice Pilaf

Entrées (Choice of One or More** - Up to Three)

Slow Roasted Beef Tip – House-Made Molcajete Salsa

Slow Roasted Beef Tip – Garlic Mushroom Herb Demi-Glace

Garlic Herb Roasted Pork Loin – Rosemary Sauce

Grilled Chicken Marsala – Marsala Mushroom Sauce

French Onion Chicken – Caramelized Shallot Cream Sauce

Grilled Lemon Caper Chicken – Lemon Caper Butter Sauce

Chicken Penne Pasta – Grilled Chicken, Fresh Vegetables, Penne Pasta, Pesto Cream Sauce

Herb Crusted Salmon – Dijon Mustard, Herb Panko, Lemon-Herb Sauce

Baked Salmon – Lemon-Herb Sauce

(v) **Vegetable Pasta or Risotto** – Fresh Garden Vegetables, Cream Sauce, Parmesan
Cheese

Dessert

(Your Choice of One flavor)

Vanilla Cream Cake

Chocolate Cream Cake

See Our Dessert Menu for Additional Selections

Alternative Desserts are Subject to Additional Charge

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ADDITIONAL LUNCH BUFFETS

Choice of One Buffet Type per Event

Deli Buffet

Green Salad, Pasta Salad, Fresh Potato Chips
Sliced Turkey, Sliced Roast Beef, Sliced Ham, Cheddar and Swiss Cheeses
Mayonnaise, Mustard, Lettuce, Tomato, Pickles, Assorted Sliced Breads

Hickory

Mixed Baby Green Salad, Country Potato Salad
Garlic Rosemary Roasted Potatoes, Fresh Vegetables
Grilled Tri Tip with Molcajete Salsa, BBQ Chicken
Fresh Baked Rolls and Butter

Lotus

Asian Green Salad, Crispy Wontons, Sesame Dressing
Asian Barbecue Chicken, Beef and Broccoli
Cilantro Lime Rice, Stir Fry Vegetables

Basil

Caesar Salad, Fresh Vegetables
Penne Pasta, Cheese Tortellini, Marinara Sauce, Alfredo Sauce
Grilled Lemon Caper Chicken – Lemon Caper Sauce
Garlic Cheese Bread

Cilantro

Mixed Baby Green Salad
Molcajete Salsa, Sour Cream, Guacamole
Spanish Rice, Refried Beans, Tortilla Chips, Flour Tortillas
Chicken Fajitas, Beef Fajitas

Dessert

(Your Choice of One flavor)

Vanilla Cream Cake

Chocolate Cream Cake

See Our Dessert Menu for Additional Selections (Additional Fees Apply)

AFTERNOON BREAKS

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A La Carte Snacks

Fresh Baked Cookies

Chocolate Brownies

Assorted Ice Cream Treats

Sliced Fresh Fruit

Fresh Tortilla Chips.

Fresh Potato Chips

Salsa or Ranch

Mixed Nuts

Snack Mix

Popcorn

Pretzels

A La Carte Beverages

Bottled Water

Assorted Soft Drinks

Chilled Assorted Juices

Iced Tea

Regular/Decaf Coffee

DINNER

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Plated Dinners

Choice of (1) Salad and Choice of (1) Entrée** per Group, Chef's Choice of Sides
Freshly Baked Rolls, Butter, Dessert

**Multiple Entrée Choices (Maximum of 3) for an Additional Charge

Salads

Baby Mixed Green Salad – Tomatoes, Cucumbers, Ranch or Italian Dressing

Caesar Salad – Crisp Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Petroleum Club Salad – Baby Mixed Greens, Roasted Pears, Chevre, Candied Pecans
Champagne Vinaigrette

Entrées

French Onion Chicken – Caramelized Shallot Cream Sauce

Grilled Chicken Marsala – Marsala Mushroom Sauce

Grilled Lemon Caper Chicken – Lemon Caper Butter Sauce

Herb Crusted Salmon – Lemon-Herb Sauce

Oven Baked Salmon – Lemon-Herb Sauce

Black Angus Steak – Cabernet Demi-Glace or Madeira Mushroom Sauce

Rib Eye Steak – Cabernet Demi-Glace or Madeira Mushroom Sauce

New York Steak – Cabernet Demi-Glace or Madeira Mushroom Sauce

Filet Mignon – Cabernet Demi-Glace or Madeira Mushroom Sauce

(v) **Vegetable Pasta or Risotto** – Cream Sauce, Parmesan Cheese

Dessert

(Your Choice of One flavor)

Vanilla Cream Cake

Chocolate Cream Cake

See Our Dessert Menu for Additional Selections

Alternative Desserts are Subject to Additional Charge

DUET DINNERS

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Plated Dinners

Choice of (1) Salad, Choice of (1) Duet Entrée for Entire Group, Chef's Choice of Sides, Freshly Baked Rolls, Butter, Dessert

Salads

Baby Mixed Green Salad – Tomatoes, Cucumbers, Ranch or Italian Dressing

Caesar Salad – Crisp Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Petroleum Club Salad – Baby Mixed Greens, Roasted Pears, Chevre, Candied Pecans
Champagne Vinaigrette

Entrées

Combine any 2 Selections to Create Your Own Customized Duet
Individual Entrées for Duets are Petite Portions

DUET ENTREE OPTIONS ~ SELECT ONE

Filet Mignon – Rich Demi-Glace

Chicken Breast – Choice of Lemon Caper Sauce Or Marsala Mushroom Sauce

Flat Iron Steak – Rich Demi-Glace

PAIRED WITH ~ SELECT ONE

4oz. Chicken Breast – Choice of Lemon Caper Sauce Or Marsala Mushroom Sauce

3 Sautéed Jumbo Prawns – Lemon Butter Sauce

4oz. Salmon Fillet – Lemon Butter Sauce

Dessert

(Your Choice of One flavor)

Vanilla Cream Cake

Chocolate Cream Cake

See Our Dessert Menu for Additional Selections
Alternative Desserts are Subject to Additional Charge



CUSTOM DINNER BUFFET

Choice of (1) Salad, Choice of (2) Side Dishes, Choice of (2) Entrées** for entire group, Freshly Baked Rolls and Creamy Butter, and Dessert

**Multiple Entrée Choices (Maximum of 3) for an Additional Charge

Salads (Choice of One)

Baby Mixed Green Salad – Tomatoes, Cucumbers, Ranch or Italian Dressing

Caesar Salad – Crisp Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Petroleum Club Salad – Baby Mixed Greens, Roasted Pears, Chevre, Candied Pecans
Champagne Vinaigrette

Side Dishes (Choice of Two)

Garden Fresh Vegetables

Garlic and Rosemary Roasted Potatoes

Wild Rice Pilaf

Entrées (Choice of Two)

Slow Roasted Beef Tip – House-Made Molcajete Salsa

Slow Roasted Beef Tip – Garlic Mushroom Herb Demi-Glace

Garlic Herb Roasted Pork Loin – Rosemary Sauce

French Onion Chicken – Caramelized Shallot Cream Sauce

Grilled Chicken Marsala – Mushroom-Marsala Wine Cream Sauce

Grilled Lemon Caper Chicken – Lemon Caper Butter Sauce

Chicken Penne Pasta – Grilled Chicken, Fresh Vegetables, Penne Pasta, Pesto Cream Sauce

Herb Crusted Salmon – Dijon Mustard, Herb Panko, Lemon-Herb Sauce

Pesto Roasted Salmon – Fresh Tomato Sauce Vierge

Baked Salmon – Lemon-Herb Sauce

(v) **Vegetable Pasta or Risotto** – Fresh Garden Vegetables, Cream Sauce, Parmesan Cheese

Dessert

(Your Choice of One flavor)

Vanilla Cream Cake

Chocolate Cream Cake

See Our Dessert Menu for Additional Selections

Alternative Desserts are Subject to Additional Charge

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HORS D'OEUVRES

Served 50 Pieces per Order

Chilled

Bruschetta Pomodoro
Fig / Chevre Bruschetta
Apricot-Bacon Jam / Brie Crostini
Teriyaki Salmon Tartlets
Vegetable Pinwheels
Caprese Skewers
Fruit Kabobs
Turkey Pesto Sliders
Shrimp Cocktail

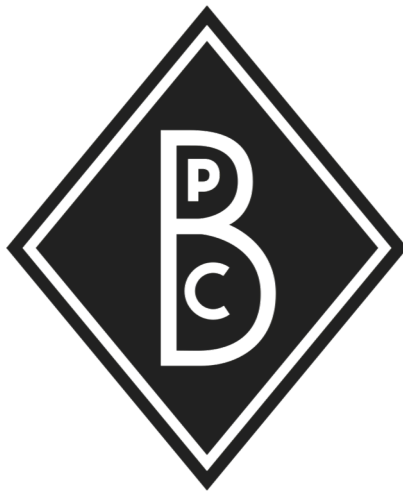
Hot

Chicken Teriyaki Skewers
Beef Teriyaki Skewers
Barbecue Meatballs
Swedish Meatballs
Sausage Stuffed Mushrooms
Mini Crab Cakes
Crab Stuffed Mushrooms
Scallops Wrapped in Bacon
Vegetable Stuffed Mushrooms
Spinach / Feta Tartlets
Breaded Artichoke Hearts
Mini Quiche
Spanakopitas

Platters

Fresh Vegetable Crudite Display
Domestic / Imported Cheese Tray
Mediterranean Mezze Platter
Baked Brie En Croûte
Pesto Laced Brie / Dried Fruit / Honey

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PETROLEUM CLUB OF BAKERSFIELD

PREMIUM DESSERT SELECTIONS

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CAKES

We offer a variety of cakes, cupcakes, cheesecakes, gateaux and petite gateaux. Pastry Chef Marah Jackson has hand crafted a beautifully versatile dessert menu that presents elegantly as a buffet or plated desserts. For parties under 24 guests, we offer one selection of your choice. If you would like to select multiple desserts for your buffet, a minimum order of 24 of each selection must be ordered. We do not offer multiple dessert selections for plated events. Ask us about which options are best for preset desserts.

CAKES

Minimum order 24 servings, one selection available for plated events

Beautiful and delicious layered cakes

Mango Torte // mango, mascarpone
Sacher Torte // chocolate, apricot
Opera Cake // chocolate, coffee, almond
Valencia Gateau // chocolate, hazelnut, tangerine
Black Forrest // chocolate, cherry, vanilla

Piña Colada // coconut, lime, pineapple
Devil's Food // chocolate
Tiramisu // vanilla, coffee, chocolate
Praline Gateau // hazelnut, chocolate
Citron // lemon, lime, tangerine

CHEESECAKES

Minimum order 24 servings, one selection available for plated events

Uniquely crafter, elegantly presented

PCB Cheesecake
Snickers Cheesecake
Mango Mascarpone

Honey Chevre
Blueberry
Pistachio

CUPCAKES

2 dozen minimum order; available in dozens only

Classic Cupcakes

Choice of chocolate or vanilla cake, and chocolate or vanilla buttercream frosting

**special requests may be accommodated for an additional charge

**decorated cupcakes available for an additional fee

**ask for pricing for your company logo

SPECIAL OCCASION CAKES

Double layered cake that serves 8-16, available in these flavors and open to special requests

We are happy to create a tiered cake for your event, pricing varies depending on decor

Carrot Cake
Champagne Cake

German Chocolate
Red Velvet

Devil's Food
Tuxedo

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PIES AND TARTS

Our pies and tarts are served in individual servings. They are a great option for a light lunch and work well if you prefer to preset your dessert. All options are beautifully presented for a buffet or plated options. For parties under 24 guests, we offer one selection of your choice. If you would like to select multiple desserts for your buffet, a minimum order of 24 of each selection must be ordered. We do not offer multiple dessert selections for plated events.

CLASSIC PIES

Served in an individual pie shell with a drizzle of sauce
Minimum order 24, one selection available for plated events

Cherry
Blackberry
Strawberry
Apple
Peach
Salted Honey
Lemon Meringue
Key Lime
Banana Cream
Coconut Cream

TARTS

*Served in a modern tart shell each tart is beautifully and uniquely garnished
Minimum order 24, one selection available for plated events*

Fresh Fruit// vanilla bean pastry cream topped with seasonal fresh fruit
Crème Brûlée Tart// crème brûlée in a buttery tart shell
Mocha // chocolate, coffee
Citron // lemon, lime
Piña Colada // lime, coconut, pineapple
Chocolate Cherry// dark chocolate, sweet cherries
Sabayon // sweet wine custard, seasonal fresh fruit
Apricot Frangipane // apricot, almond

***add ice cream or sorbet with your plated dessert for an additional fee*

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PETIT FOURS

Petit fours are one to two bite desserts. They include cookies, tarts, cakes and a variety of other sweets. We have also listed Verrines, which are a layered dessert served in a small vessel. Verrines are made of a variety of components from panna cotta to custards and fruits. Petit Fours are a great option available for a buffet station, or plated as a sampling platter per table.

Priced per Guest

**minimum order of 25 guests*

Available in orders of 4 per guest or 7 per guest

Tarts / Pies

Lemon Meringue Tart
Crème Brûlée Tart
Fresh Fruit Tart
Apple Streusel

Pecan Pie

Verrines

Champagne Gelee
Chocolate Mousse Duo
Pistachio Panna Cotta
Cherry

Macarons

Vanilla
Chocolate
Raspberry
Pistachio

Salted Caramel
Mocha

Cheesecakes

PCB Cheesecake
Snickers
Blueberry

Cakes

Sacher Torte
Tiramisu
Praline

Chocolate Decadence
Black Forrest
Honey Chevre

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À LA CARTE

CHOCOLATE FONDUE FOUNTAIN

*We offer this stunning fountain that will wow your guests
Minimum order 50*

Our chocolate fountain comes with fresh fruit, assorted pastries, Oreos, Nutterbutters, Rice Crispy Treats, marshmallows and pretzels

COOKIES AND BARS

*Our house made cookies are large servings that are perfect for an afternoon snack
Available only to order by the dozen*

Cookies //house made cookies

Assorted Cookies

Chocolate Chip

Oatmeal Raisin

Peanut Butter

Snickerdoodle

Molasses

White Chocolate Macadamia

Brownies //house made dark chocolate brownies



DRINKS

We have a wide selection of beverages for all types of events.

Below is our current pricing for these beverages. All prices are subject to change with market fluctuations and can only be guaranteed with a signed contract for your event.

House Wine

House Champagne

Domestic Beer

Import Beer

Well Beverages

These drinks are made with our house liquor

Call Beverages

These drinks are made with a more elite brand of liquor

Premium Beverages

Beverage Station

For hors d'oeuvres-only and other special types of events, beverages are not included in the pricing. We can provide non-alcoholic beverages to your group upon request, or provide a self-service beverage station with coffee, water, hot tea and iced tea.

Specialty Cocktails

Whether you are planning a wedding, a corporate function, or anything in between we would love to craft a specialty cocktail to wow your guests and create a memorable occasion.

Corkage

Champagne Toast

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