



**2004 FAIRGROUND ROAD, MONTEREY, CA 93940
(831)333-0483**

Menu Suggestions

Continental Breakfast
Plated Breakfast
Breakfast Buffet
Plated Luncheons
Luncheon Buffets
Dinner Buffets
Dinners
Hors d'oeuvres
Party Trays
Drop-off a'la carte
Desserts

We will always welcome any type of event. We provide customized menus and service to fit your individual needs.

We have a full liquor license which allows us to provide you with a complete range of professional service. (All bartenders are certified).

There is a 30% deposit requirement prior to the event. Full payment must be made the week of the event.

For any questions don't hesitate to contact me. I will be delighted to help you with anything regarding your event.

*Nosotros siempre daremos la bienvenida a cualquier tipo del evento.
Proporcionamos menús personalizados y servicio para cualquiera de sus
necesidades en particular.*

*Contamos con una licencia completa de licor. Que nos permite proporcionarle un
servicio complete profesional. (Todos nuestros bartenders están certificados).*

*Hay un 30% de requisito de depósito para cualquier de evento, y el pago final debe
ser hecho una semana antes del evento.*

*Para cualquier pregunta, no dude en contactarme. Será un placer poderle ayudar
en su evento.*

Gracias
Sincerely,

Jose V. Perez (Pepe)
Owner

DINNER BUFFETS

Buffet #1

Grilled Chicken w/ Honey BBQ Sauce
Green Salad • Potato Salad
Baked Beans
Fresh Fruit Tray • Garlic Bread

\$12.95

Buffet #2

Grilled Chicken and Tri-tip Steak w/ Mexican Salsa
Green Salad • Potato Salad
Baked Beans w/ Chorizo
Fresh Fruit Salad
Assorted Rolls w/ Butter

\$15.95

Buffet #3

Chicken Breast w/ Tomato Cream Sauce
Roasted Beef Prime Rib w/ Au jus
Baked Potatoes • Dilled Rice
Baby Romaine w/ roasted peppers & cucumbers
Fresh Vegetables
Fruit Trays • Assorted Rolls w/ Butter

\$21.95

Buffet #4

Roasted Leg of Lamb w/ Rosemary Sauce
Roasted Turkey Breast
Sausage & Sage Stuffing
Pasta Salad w/ choice of 3 dressings
Fruit Trays • Assorted Rolls w/ Butter

\$23.95

Mexican Buffet #1

Beef Birria • Chili Verde
Fresh Pot Beans • Spanish Rice
Corn Tortillas • Red Salsa
Green Salad w/ 3 kinds of dressing
Spicy Citrus Jicama & Cucumber Salad

\$13.95

Mexican Buffet #2

Chile Colorado • Chile Verde
Cheese Enchiladas
Gazpacho
Mexican Chili Beans • Spanish Rice
Corn & Flour Tortillas
Red & Green Salsas
Caesar Salad w/ Fresh Croutons & Parmesan Cheese

\$15.95

Mexican Buffet #3

Chicken Flautas • Beef Birria
Cheese Enchiladas
Chili Colorado OR Verde
Smoked Bacon Ranch Beans • Spanish Rice
Corn & Flour Tortillas
Spicy Citrus Jicama & Cucumber Salad
Mixed Baby Greens w/ Raspberry Vinaigrette
Red & Green Salsas
Guacamole & Sour Cream

\$17.95

DINNERS

| ENTRÉE | PER PERSON |
|---|-------------------|
| ❖ 12 oz Prime Rib roasted w/ Au Jus | \$16.95 |
| ❖ 8 oz Sirloin Steak w/ Mushrooms and Gravy | \$14.95 |
| ❖ Chicken Breast w/ Tomato Cream Sauce | \$13.95 |
| ❖ Roasted Leg of Lamb w/ Rosemary Sauce | \$17.95 |
| ❖ Roasted Rack of Lamb w/ Olive Crust | Market |
| ❖ Pork Chops w/ Provencal Sauce | \$14.95 |
| ❖ Crusted Pork Loin w/ Orange Sauce | \$14.95 |
| ❖ Salmon Filet w/ Dill Cream Sauce | \$17.95 |

All Dinners are served with Bread and a choice of any three items:

SOUPS

Cream of Broccoli
Roasted Garlic Tomato Basil
Lentil
Vegetable

SALADS

Garden Salad
Caesar Salad

VEGETABLES

Green Bean Almondine
Fresh Broccoli
Fresh Mixed

POTATOES

Roasted
Baked
Mashed Ranch

RICE

Spanish Rice
Dilled Rice

HORS D'OEUVRES

COLD

PER PERSON

- ❖ Bacon Deviled Eggs \$3.00
- ❖ Finger Sandwiches (assorted) \$4.00
- ❖ Sliced Tri Tip w/ Pesto spread on Focaccia bread \$4.00
- ❖ 16/20 Prawns w/ Cocktail Sauce \$5.00

HOT

- ❖ Stuffed Red Potatoes w/ bacon, sour cream & green onions \$4.00
- ❖ Mushrooms stuffed w/ Sausage, Spinach and Sun-dried Tomatoes \$5.00
- ❖ Teriyaki Meatballs \$5.00
- ❖ Key Lime Chicken Drumettes \$5.00
- ❖ Chicken Skewers \$5.00

VEGETARIAN

- ❖ Vegetarian Pinwheels \$4.00
- ❖ Brushetta \$4.00
- ❖ Crostini w/ Kalamata Olive Tapenade, Feta, Cucumber & Tomato \$4.00
- ❖ Crepes w/ Asparagus and Roasted Bell Peppers \$4.00

PARTY TRAYS

- ❖ Imported and Domestic Cheeses w/ Crackers \$5.00
- ❖ Vegetable Crudites and Dip \$4.00
- ❖ Spinach Sour Cream Dip in Bread Bowl w/ Sourdough Dippers \$4.00
- ❖ Tortilla Chips and Fresh Salsa \$3.00
- ❖ Assorted Fresh Fruit Tray \$5.00

DROP-OFF • À LA CARTE

Orders are charged for tax only – no service fee.

| PASTA | PER PERSON |
|--|-------------------|
| ❖ Penne Pasta w/ Meat Sauce and Parmesan Cheese | \$5.00 |
| ❖ Bow Ties w/ Marinara Sauce and Parmesan Cheese | \$5.00 |
| ❖ Pasta Primavera w/ Fresh Garlic and Basil | \$5.00 |
| ❖ Lasagna (Meat or Vegetarian) | \$6.50 |
| ❖ Fettuccini Alfredo | \$5.00 |
| ENTRÉES | |
| ❖ Chicken Cordon Bleu | \$7.00 |
| ❖ Half Roasted Chicken | \$7.00 |
| ❖ Teriyaki Chicken Breast | \$7.00 |
| ❖ Assorted Cold Cut Meat Platter | \$6.00 |
| ❖ Meatballs in Teriyaki Sauce | \$6.00 |
| ❖ Tri-Tip in Barbeque Sauce (one tri-tip serves five persons) | \$7.00 |
| ❖ Italian Sausage | \$6.00 |
| ❖ Breaded Cajun Catfish | \$7.00 |
| SIDES | |
| ❖ Roasted Baby Red Potatoes | \$4.00 |
| ❖ Garlic Mashed Potatoes | \$4.00 |
| ❖ Baked Potatoes with Sour Cream, Butter, and Chopped Green Onions | \$4.00 |
| ❖ Sautéed Fresh Vegetables | \$5.00 |
| ❖ Green Bean Almondine | \$5.00 |
| ❖ Fresh Broccoli | \$5.00 |
| ❖ Baby Carrots | \$5.00 |

(continue DROP OFF/Á LA CARTE)

| SALADS | PER PERSON |
|-------------------------------------|-------------------|
| ❖ Coleslaw | \$3.00 |
| ❖ Green Salad w/ choice of Dressing | \$4.00 |
| ❖ Artichoke and Penne Pasta Salad | \$4.00 |
| ❖ Fresh Fruit Salad | \$5.00 |
| ❖ Caesar Salad | \$4.00 |
| ❖ Potato Salad | \$3.00 |
| ❖ Black Bean and Corn Salad | \$4.00 |

DESSERTS

(Your choice) \$3.00 per person

- ❖ Tiramisu
- ❖ Chocolate Truffle Cheesecake
- ❖ Cheesecake
- ❖ Chocolate Cheesecake
- ❖ Champagne Cake
- ❖ Peach or Berry Cobbler
- ❖ Strawberry Shortcake
- ❖ Whole Sheet Cake available in flavors : Chocolate, French Vanilla, Banana or Strawberry

ALCOHOLIC BEVERAGES

- | | |
|------------------------|----------------|
| ❖ Keg of Domestic Beer | \$300.00 / keg |
| ❖ Keg of Imported Beer | \$360.00 / keg |

FEE SCHEDULE

Tax and Service Charges

All Items are subject to tax and 15% service charge.
Drop Off Orders are charged for tax only.

Staffing

| | |
|-------------|----------------------------|
| Chef | \$20.00 per hour per staff |
| Waitpersons | \$15.00 per hour per staff |
| Bartender | \$20.00 per hour per staff |
| Dishwasher | \$10.00 per hour per staff |
| Bar Set-Up | \$150.00 |

Deposit and Payment

A deposit of 30% is required at time of order.

Payment in full is due ten days prior to the event / function, according to the guaranteed conditions.

Consultations and site inspections are free of charge, in most cases.

Please call for an appointment:

(831) 333.0483

Prices and terms subject to change



INTERIM EVENT CATERING SERVICE FORM

Grandma's Kitchen Catering Company
Jose "Pepe" Perez 831-333-0483 / Fax 831-333-9306

Contact Name: _____ Agreement #: _____

Contact Phone: _____ Date of Event: _____

Location/Room: _____ Hours: _____

YES NO

Grandma's Kitchen Catering Company will provide food and non-alcoholic beverages for this event.

• **RELEASE OF LIABILITY:**

By signing this service form the Renter and all individuals associated with this event agree to hold harmless Grandma's Kitchen Catering, Grandma's Kitchen employees, The State of California, The District Agricultural Association, County Fair, The County in which the County Fair is located, Lessor/Sublessor if fair site is leased/subleased, Citrus Fruit Fair, or California Exposition and State Fair, their directors, officers, agents, servants, and employees and release them of any liability for the safety and health factors related to the food which is provided by any other outside person(s) and/or catering company.

• **HEALTH PERMIT + LIABILITY INSURANCE + COMMISSION:**

Any other person(s)/concessionaires/catering services who are providing food and non-alcoholic beverages for this event must submit a copy of a current Health Permit and General Liability Insurance Certificate. It is the RENTER'S responsibility to inform them that the Agreement signed between the RENTER and the ASSOCIATION obligates the outside Caterer to pay the ASSOCIATION a minimum guarantee of 20% vs. \$200.00 (greater value) of all gross sales after taxes are removed; cash register tapes, sales receipts, or invoices must support sales figures.

YES NO

Grandma's Kitchen Catering Company will provide alcoholic beverages for this event.

• **ALCOHOL POLICY (#7 Rules & Regulations):**

Our contracted Master Concessionaire and his staff are the only people allowed to sell or serve alcohol on the premises. It is unlawful for any person(s) or organization(s) to bring alcoholic beverages on these premises; liquor shall be confiscated and a fee of \$500.00 will be charged to Renter's contract. The right to sell or serve beer or alcoholic beverages may be rescinded at any time it is deemed necessary for public health and safety.

Signed: _____ Date: _____
GRANDMA'S KITCHEN CATERING COMPANY

Signed: _____ Date: _____
INTERIM CLIENT

Signed: _____ Date: _____
MONTEREY COUNTY FAIR CEO/MANAGER