

2013 Reception Packages

LUNCH MENU

Chicken Dijonaise

Silver: \$29.99
Gold: \$34.50
Platinum: \$41.99

Chicken Roulade

Silver: \$30.50
Gold: \$34.99
Platinum: \$42.50

Cherry Chicken

Silver: \$30.99
Gold: \$35.50
Platinum: \$42.99

Carne Asada

Silver: \$31.50
Gold: \$35.99
Platinum: \$43.50

Flame Broiled New York Steak

Silver: \$31.75
Gold: \$36.25
Platinum: \$43.75

Roast Aged Prime Rib of Beef Au Jus

Silver: \$31.99
Gold: \$36.50
Platinum: \$43.99

Broiled Filet Mignon

Silver: \$32.99
Gold: \$37.50
Platinum: \$44.99

Tenderloin of Beef & Chicken Combo

Silver: \$32.99
Gold: \$37.50
Platinum: \$44.99

Lunch Buffet

Silver: \$33.50
Gold: \$37.99
Platinum: \$45.50

DINNER MENU

Chicken Dijonaise

Silver: \$39.50
Gold: \$43.99
Platinum: \$51.50

Chicken Roulade

Silver: \$39.99
Gold: \$44.50
Platinum: \$51.99

Cherry Chicken

Silver: \$40.50
Gold: \$44.99
Platinum: \$52.50

Carne Asada

Silver: \$40.99
Gold: \$45.50
Platinum: \$52.99

Flame Broiled New York Steak

Silver: \$41.25
Gold: \$45.75
Platinum: \$53.25

Roast Aged Prime Rib of Beef Au Jus

Silver: \$44.50
Gold: \$48.99
Platinum: \$56.50

Broiled Filet Mignon

Silver: \$45.50
Gold: \$49.99
Platinum: \$57.50

Tenderloin of Beef & Chicken Combo

Silver: \$45.50
Gold: \$49.99
Platinum: \$57.50

Dinner Buffet

Silver: \$45.99
Gold: \$50.50
Platinum: \$57.99

2013 SILVER PACKAGE

**Three Course Meal
Specialty Cake
Unlimited Fruit Punch
Champagne/ Apple Cider Toast
Cake Cutting
Dance Floor
Linen Color Choice
Chocolate Mints on Each Table**

2013 GOLD PACKAGE

**Three Course Meal
Two Types of Hors D'oeuvres
Specialty Cake
Unlimited Fruit Punch
Champagne/ Apple Cider Toast
Glass of House Wine with Meal
Domestic Keg of Beer
Cake Cutting
Dance Floor
Linen Color Choice
Chocolate Mints on Each Table**

2013 PLATINUM PACKAGE

**Three Course Meal
Three Types of Hors D'oeuvres
Specialty Cake
Unlimited Fruit Punch
One Hour Hosted Bar
Champagne/ Apple Cider Toast
Glass of House Wine with Meal
Cake Cutting
Dance Floor
Linen Color Choice
Chocolate Mints on Each Table**

**All prices are subject to 20% Service Charge &
California Sales Tax
PRICES ARE SUBJECT TO CHANGE**

BEVERAGE INFORMATION

**\$95.00 Bar Set up Fee
Cash Bar or Hosted Bar**

700 S. Almanson Street
Alhambra, CA 91801
626-570-4600 Fax: 626-570-0268
www.almansoncourt.com
E-mail: info@almansoncourt.com

RECEPTION ENTREES

Garden Green Salad - With Choice of Two Dressings
Chefs Choice of Rice or Potato, Fresh Vegetables
Sourdough Rolls & Butter
Coffee, Tea, Iced Tea and Decaffeinated Coffee

BREAST OF CHICKEN DIJONAISE

Topped with a Delicious Whole Grain Mustard Sauce and
Garnished with Sliced Almonds.

CHICKEN ROULADE

Sliced Breast of Chicken Stuffed with Julienne of
Vegetables, and Melted Provolone and Mozzarella
Cheeses, Laced with a Spinach Cream Sauce.

CHERRY CHICKEN

Airline Chicken Breast with Garlic, Dried Cherries and
Calvados Cream.

CARNE ASADA

Thin Sliced Grilled Steak Marinated in a Lime Base with
Peppers and Onions.

FLAME BROILED NEW YORK STEAK

Smothered in a Mushroom Sauté.

ROAST AGED PRIME RIB OF BEEF AU JUS

Served with Creamed Horseradish Sauce.

BROILED FILET MIGNON.

Served with a Wild Mushroom Sauce.

TENDERLOIN OF BEEF & BREAST OF CHICKEN COMBO

Béarnaise and Almansor Sauces.

SPECIALTY CAKE BAKERIES

Cake Sensations (626-799-6799)
Hansens Cakes (310-271-4670)
Diamond Bakery (626-452-8020)
Federicos Bakery (626-357-9866)

HORS D'OEUVRES

Gold & Platinum Packages

HOT

Swedish Meatballs
Chicken Drummettes
Quiche Lorraine
Pigs in a Blanket
Cheese Puffs
Chinese Egg Rolls
Spanokopitas
Mini Potato Skins
Sesame Chicken on a Skewer
Shrimp Spring Rolls
Pineapple Wrapped in Bacon
Wings of Fire

COLD

Deviled Eggs
Celery Stuffed with Cream Cheese
Melon Wrapped with Proscuitto Ham
Assorted Canapes
Display of Fruit and Cheese with Crackers
Assorted Finger Sandwiches
Fresh Vegetables with Dip
Rondelles of Salami
Tortilla Chips with Guacamole and Salsa

BUFFETS

(Minimum of 100 Guests)

OPTION # 1

GARDEN GREEN SALAD – Two Dressings
SEAFOOD SALAD WITH DILL
SANTA FE POTATO SALAD
SLICED FRESH FRUITS
ROASTED VEGETABLE & PASTA SALAD

MARINATED SIRLOIN OF BEEF

Smothered in a Bordelaise Sauce

CHICKEN ROULADE

Sliced breast of chicken stuffed with julienne of vegetables
and melted provolone and mozzarella cheeses.

ATLANTIC SALMON

With Garlic Vermouth Butter & Almonds

OVEN ROASTED POTATOES

RICE PILAF

FRESH VEGETABLES IN SEASON

SOURDOUGH ROLLS & BUTTER

Iced Tea, Coffee, Brewed Decaffeinated Coffee and Tea



OPTION # 2

GARDEN GREEN SALAD – Two Dressings
SLICED FRESH FRUITS
NOPALES SALAD
THREE BEAN SALAD
SEAFOOD SALAD WITH DILL

CARNE ASADA

Thin Sliced Steak Marinated in a Lime Base with Bell
Peppers & Onions

CHICKEN WITH MOLE

Breast of Chicken with a Rich Chili Sauce with a Hint of
Sweet Chocolate

CHEESE ENCHILADAS

Corn Tortillas filled with Cheese & topped with Enchilada
Sauce

SPANISH RICE

REFRIED BEANS

FRESH VEGETABLES IN SEASON

CORN & FLOUR TORTILLAS

Iced Tea, Coffee, Brewed Decaffeinated Coffee and Tea

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