



Ardenwood

HISTORIC FARM



2024 BUFFET MENU

You may select one salad, one side entrée, and one to three entrees. The per-person cost is determined by the most expensive entrée chosen plus \$5.00 per person for additional entrees. All buffet menus include a wild rice pilaf and mixed steamed vegetable medley as sides. Palmdale Estates Events' menu also includes your choice of four passed hors d'oeuvres (2 hot and 2 cold).



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE



SEAFOOD

Salad

MIXED SPRING GREENS

With Candied Walnuts, Bosc pear slivers, sliced strawberries, and crumbled blue cheese tossed with an aged balsamic vinaigrette.

**Serving the cheese on the side will make it vegan!*

SPINACH SALAD

Baby Spinach with sliced almonds, dried cranberries, sliced red onions & mandarin oranges tossed in a honey Dijon dressing.

CAESAR SALAD

Hearts of Romaine with shaved Asiago and scratch croutons.

GREEK SALAD

Assorted lettuces, marinated red onions, and kalamata olives in a red wine feta vinaigrette

GARDEN SALAD

Mixed Romaine Lettuce, cherry tomatoes and cucumbers served with a choice of balsamic vinaigrette  and/or homemade buttermilk ranch



Mixed Spring Greens

*CHOICE OF ONE (ADDITIONAL SALAD: \$3.50/PERSON)

Sides

YOUR CHOICE OF SIDE IS INCLUDED IN YOUR PER-PERSON COST.

ADDITIONAL SIDE: \$3.50/PERSON.



Roasted Garlic Mashed Potatoes

ROASTED GARLIC MASHED POTATOES

Avec Creme Fraiche

GRATIN DAUPHINOIS POTATOES

Scalloped Potatoes

BABY RED POTATOES

With olive oil, fresh rosemary and garlic

PENNE PASTA

Pomodoro Sauce or
Cajun Cream Sauce

FUSILLI PASTA

Alfredo Cream Sauce

POLENTA

Creamy Polenta with Mascarpone



Penne Pasta w/ Cajun Cream Sauce



Mixed Vegetables

IN ADDITION TO YOUR CHOSEN SIDE ALL
BUFFET MENUS INCLUDE MIXED STEAMED
VEGETABLE MEDLEY AND WILD RICE PILAF.

Main Entrees

You may choose one to three entrees. the per-person cost is determined by the most expensive entrée chosen plus \$5.00 per person for each additional entree.

Example pricing for Two Entrees: New York Strip Steak (\$62.95) and Chicken Marsala (\$58.95) = \$67.95 per person.

Example pricing for Three Entrees: New York Strip Steak (\$62.95) and Chicken Marsala (\$58.95) and Tri-Colored Ravioli (\$55.95) = \$72.95 per person

Steak

CHEF CARVED FIRE GRILLED TRI-TIP

Horseradish chantilly & roasted shallot demi-glaze

\$57.95

NEW YORK STRIP STEAK

Topped with a peppercorn cognac sauce

\$62.95

CHEF CARVED FILET MIGNON

served with a whiskey peppercorn sauce

\$64.95

*All meat sauce contains gluten.

Poultry

CHICKEN MARSALA

with a sweet marsala mushroom sauce.

\$58.95

HERB ROASTED CHICKEN

in natural juice and herbs

\$57.95

CHICKEN PICCATA

with Meyer lemon caper cream sauce.

\$58.95

MEDITERRANEAN CHICKEN

Kalamata olives, artichoke hearts, sun-dried tomatoes, and feta cheese in a red pepper cream sauce.

\$59.95



Seafood

GRILLED SALMON FILLET

With a champagne beurre blanc sauce

\$63.95

STUFFED ORANGE ROUGHY

With rock crab and shrimp

\$62.95

Vegetarian & Vegan

EGGPLANT PARMESAN

Topped with marinara sauce and mozzarella cheese

\$58.95

THREE CHEESE RAVIOLI

in a sun-dried tomato sauce

\$55.95

VEGAN WILD MUSHROOM RISOTTO

With roasted vegetables

\$58.95



Grilled Salmon Fillet

Passed Hors d'Oeuvres

COLD

THE MENU INCLUDES 2 COLD PASSED APPETIZERS.

ADDITIONAL APPETIZERS - \$3.50

1. Tomato Bruschetta with Fresh Basil
2. Petit Tart Shell with Honeyed onions, Brandied Apricots and Ricotta Cheese
3. Bay Shrimp Salad in a Petit Phyllo Cup
4. Belgian Endive boat with Gorgonzola Mousse and Candied Walnuts
5. Caprese Skewers: Heirloom Cherry Tomato with a Bocconcini Mozzarella Ball, Chiffonade Basil, and Balsamic Pesto Sauce
6. Smoked Salmon Served on a Japanese Cucumber Slices with a Wasabi Aioli
7. Baked Pita Chip Topped with Herbed Hummus



6. Smoked Salmon Served on a Japanese Cucumber Slices with a Wasabi Aioli

HOT

THE MENU INCLUDES 2 HOT PASSED APPETIZERS.

ADDITIONAL APPETIZERS - \$4.50

1. Grilled Skewered Chicken drizzled with a Thai Peanut Sauce
2. Bacon Wrapped Scallops
3. Stuffed Mushrooms with Creole Sausage and Mascarpone
4. Baked Brie Bruschetta with Roasted Garlic
5. Spanikopita with Spinach and Feta
6. Mini Quiche with Artichoke Hearts and Mushrooms
7. Pork Shoamai Dumpling w/ Raspberry Teriyaki Dipping Sauce
8. Apple Cured Bacon wrapped Chorizo & Date
9. Petit Crab Cakes Served w/ an Orange Cream Sauce
10. Roasted Baby Red Potato, with cream cheese, chives, and Applewood bacon bits



1. Grilled Skewered Chicken drizzled with a Thai Peanut Sauce



4. Baked Brie Bruschetta with Roasted Garlic

Additional Options

SPECIAL SELECTION PASSED APPETIZERS

\$5.00 PER APPETIZER

1. Jumbo Prawns w/ Cocktail Sauce
2. Bacon Wrapped Jumbo Prawns
3. Spring Rolls w/ Vietnamese chili, peanut sauce
4. Coconut Prawns w/ Caribbean Fruit Sauce
5. Carpaccio Served on Brioche Toasts
6. California Rolls w/ Pickled Ginger and Wasabi

GRAZING TABLE

\$9.95 PER PERSON

THE GRAZING TABLE IS AVAILABLE IN ADDITION TO PASSED APPETIZERS AND INCLUDES ALL OF THE SELECTIONS LISTED BELOW.

Warm Artichoke Dip with Artisan Baguette Breads & Crackers

Crudite Vegetables with Ranch

Fresh Cut Seasonal Fruit Platter

A selection of Gourmet Cheeses - bite-sized and spreadable



Catering Terms & Conditions

CATERING DEPOSITS/PAYMENTS:

The first deposit/payment is 25% of the estimated catering and service charges and is due upon booking. The second payment is an additional 25% of the estimated catering and service charges and is due at the halfway point between signing the contract and the event. The final payment is due 10 working days prior to your event. Palmdale Estates Events does not accept credit cards or credit card checks. Payments should be made by personal check or cashier's check. All deposits are non-refundable regardless of the date or reason for cancellation.

SALES TAX:

As mandated by the State Board of Equalization, 10.25% sales tax is calculated on the total food, rental items, and service fee.

FINAL COUNT:

A final count will be required 10 days prior to your event. There will be no refunds or adjustments for cancellations once the final count has been provided. Palmdale Estates Events will only be set for 5% over the Lessee's final guest count. Extra place settings over 5% will be charged at \$10.00 per setting. The \$10.00 charge covers rental items and service only. Due to insurance and health regulations, Palmdale Estates Catering does not package leftover food for clients to take home.

BEVERAGE SERVICE:

For a fee of \$42.95 per adult, Palmdale Estates Events provides unlimited beer and wine service for 4 hours and champagne/cider for toasts. Pre/Post ceremony champagne is also available for \$7.50 per person. Palmdale Estates Events provides unlimited non-alcoholic beverages (water, lemonade, soda variety) for \$9.95 per adult / \$11.95 per person under 21. Ice and glassware are included in the beer & wine package. The total for beverage service is \$52.90 per adult. Extended bar service is available for an additional fee. A non-alcoholic beverage package is available for \$11.95 per person.

RED & WHITE WINES, DOMESTIC BEER:

All glassware, ice, paper cups, and decorative ice buckets are included. Kids/guests under 21 are charged \$11.95 per person. The tumblers are used to serve children and also during the last hour of Lessee's beverage service in order to collect all wine, beer, soda, and champagne glassware. Coffee and Tea can also be purchased for \$3.50/ per guest (75 guests minimum) which is served after dinner. Beverage service fees are for a 4-hour period starting at the end of cocktail hour. Alcoholic beverage service ends 1.5 hours before the close of the facility.

BARTENDERS:

\$275.00 / bartender. We require two bartenders for all events. Additional Bartenders are required for guest counts over 150 and/or if the Patterson House Lawn is rented for cocktail hour.

BABIES AND CHILDREN:

There is no charge for babies that do not require a place setting. A discount of 20% will be given to children 10 years and under. Kid's meals are available for pre-order.

SERVICE:

Approximately one staff personnel per 20 guests is provided and charged at \$195 per staff person. All staff will be dressed in formal uniforms. A Venue Managers fee (\$1,500) will be charged for all events. The Venue Manager will oversee the food service and itinerary of events during the reception. All Ceremony & Reception packages also include a Wedding Day Coordinator for \$1,300. The Coordinator will attend the rehearsal and assist/serve the Bride & Groom on the day of the wedding.

CAKE CUTTING:

Provided at no extra charge. Palmdale Estates Catering will provide compostable cake plates, napkins, and bamboo forks for cake service. If real chinaware and silverware is requested, a \$2.25 fee per person will be charged.

Questions?

PLEASE CONTACT A PALMDALE ESTATES EVENTS' REPRESENTATIVE AT
HELLO@ARDENWOODEVENTS.COM

YOU MAY ALSO CONTACT THE ARDENWOOD VENUE MANAGER DIRECTLY:

CLAIRE THOMPSON

650-746-8539

CLAIRE@ARDENWOODEVENTS.COM