



COMMAND PERFORMANCE CATERINGS 2023 Packages

In addition to the catering packages and menu items included, the Chefs at Command Performance prepare thousands of unique specialty dishes derived from all types of cuisine incorporating quality foods and authentic ingredients.

The attached catering packages are samples to work from. Our catering coordinator will work to customize a wedding plan, menu, equipment, and service plan...unique to each bride and groom's particular needs, desires and budgets.

For any questions on the packages, or to have a customized package designed for you. Please call:

Jesus Serrano or Justin Holliday
at 805-523-3232

Jesus@cpcatering.com

To arrange an appointment to visit the venue and venue bookings ...

please contact:

Kay Nielsen at 805-746-2009

kay@edengardensweddings.com

“Paradise” Served Meal
“Eden” Buffet
“Lake View” Buffet

FACILITY*

Facility use is for 7½ hours (2 hours for bride to get ready, and 5½ hour ceremony and reception time) full use of Bridal Suite, Grooms quarters and Reception area on the day of the event. **Music must be off by 11:00pm.**
Client, guests and all vendors must be off the property one hour after event conclusion.

Approved vendors have access 3 hours prior to ceremony.

EQUIPMENT AND SUPPLIES

Seating Tables (can be set for 10 persons) with linens
One set of White Folding Chairs (for ceremony)
One set of Cross back Vineyard Chairs (for reception)
Sweetheart table with linen (upgraded linens not included)
Gift and guest book area, Place Card table, Cake table and DJ table with linens
China service: White dinner plate, salad plate (**served meal only**),
Flatware, water goblets and wine glass or champagne flute,
All seating linens and cloth napkins (40 color choices)
“Lake View” Buffet white or ivory linens only. All upscale
Disposable ware for hors d’oeuvres, cake and bar with **all packages**

CATERING STAFF

Our expertly-trained staff will set up the ceremony and reception areas, place your party favors, coordinate timing with the DJ, buss, serve toast, cut and serve cake and provide all breakdown and all clean up
(Client is responsible for clean up and removal of all items brought in for decor, etc.)

WEDDING COORDINATOR SERVICES

On site coordination included...see list of COORDINATION SERVICES included for the rehearsal and for day of wedding

TERMS

All Alcohol and Cake is to be brought in by client

****No corkage or cake cutting fees****

Service Charge and Sales Tax: 20% Service Charge on all Catering and Beverage services plus applicable sales tax.

All prices, menus and provisions subject to change prior to contracting

*OTHER CHARGES:

Site Fee: **\$5900** for use of ceremony and reception area

(Friday / Saturday / Sunday)

(An additional per person charge of **\$10 pp** will be added for all guests on Saturday Events)

See Facility contract for any other related fees.



“Paradise” Served Menu

129.95

PRE CEREMONY BEVERAGE SERVICE

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

TRAY PASSED HORS D'OEUVRES PACKAGE

(Choice of any FOUR individual selections)

WILD MUSHROOM AND GORGONZOLA BREAD PUDDING

SHRUNKEN SHRIMP TACO ~ black bean spread, avocado crème, pickled red onion & micro cilantro

OPEN FACE "BLT" ~ burrata, heirloom tomatoes, candied pancetta, mache & lemon zest aioli

SHREDDED BEEF SHORT RIB ~ served on a petite potato pancake with rosemary Crème Fraiche

***Or choose from our Master hors d'oeuvre list of over 50+ selections included**

PLATED SALAD

(Choice of one salad or see master list)

SPINACH, STRAWBERRY and AVOCADO SALAD

with toasted pistachio nuts and a citrus vinaigrette

BREAD BASKET

rosemary focaccia, brioche knot rolls , multi grain pretzel baton,
herb grilled flat bread and creamery butter

SINGLE ENTRÉE PLATE

LEMON HERB ROASTED CHICKEN

Served with a tarragon, lemon and artichoke sauce topped with split baby heirloom tomatoes

YUKON GOLD MASHED POTATOES ~ with caramelized onions

CARROT SOUFFLÉ

HARICOT VERT ~ in a toasted almond brown butter

OR

VEGETARIAN DISH

GRILLED BUTTERNUT SQUASH RISOTTO CAKES

With a roasted tomato coulis, grilled asparagus and shaved parmesan

(Available upon Request)

OR

ZINFANDEL BRAISED SHORT RIBS
slow braised / rich zinfandel jus / gremolata
YUKON GOLD MASHED POTATOES ~ with caramelized onions
CARROT SOUFFLÉ
HARICOT VERT~ in a toasted almond brown butter
(additional 6.95 per person)

ALSO SERVED TO THE TABLE

Ice water and any hosted wine or champagne

COFFEE AND DECAF STATION

with chocolate chips, cinnamon sticks, sugar, French Vanilla and Hazelnut flavorings, black and herbal teas
And HANDMADE FRENCH WEDDING COOKIES

**MANY OTHER ENTREES, SIDE DISHES, HORS D'OEUVRES,
SALADS AND THEME MENUS AVAILABLE**

(Talk to your catering coordinator to personalize your menu)



“Eden” Buffet

114.95

PRE CEREMONY BEVERAGE SERVICE

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

TRAY PASSED HORS D'OEUVRES PACKAGE

(Choice of any FOUR individual selections)

CRISPY FRIED JALAPEÑO MAC AND CHEESE

ITALIAN CHICKEN SAUSAGE STUFFED MUSHROOMS ~ with fennel and mozzarella

SMOKED GOUDA SLIDERS ~ petite burger with caramelized onions and
Red pepper aioli on a mini sesame bun

BACON WRAPPED GOAT CHEESE DATES ~ with chervil and lemon zest

*Or choose from our Master hors d'oeuvre list of over 50+ selections included

BUFFET

CARVED ROAST BEEF SIRLOIN

(Hand carved by chef) served with a rich cabernet demi-glace and a creamy chive horseradish

MEDITERRANEAN CHICKEN

Rosemary grilled chicken breast in a spicy tomato sauce with artichokes and green olives

FARFALLE PASTA

Tossed with wild mushrooms, peas, sun-dried tomatoes and a parmesan cream

ROASTED GARLIC MASHED POTATOES

CHAR BROILED ZUCCHINI, RED PEPPER AND ASPARAGUS

With a pistachio brown butter

FIELD GREENS

with sliced oranges, strawberries,
toasted hazelnuts and red onions served with a sherry wine vinaigrette

BREAD BASKET DISPLAY

rosemary focaccia, brioche knot rolls, multi grain pretzel baton,
herb grilled flat bread and creamery butter

COFFEE AND DECAF STATION

with chocolate chips, cinnamon sticks, sugar, French Vanilla and Hazelnut flavorings, black and herbal teas

And HANDMADE FRENCH WEDDING COOKIES

MANY OTHER ENTREES, SIDE DISHES, HORS D'OEUVRES,
SALADS AND THEME MENUS AVAILABLE

(Talk to your catering coordinator to personalize your menu)



“Lake View” Buffet

104.95

****White or Ivory Linens only with this package**

PRE CEREMONY BEVERAGE SERVICE

Fresh Basil Lemonade, Iced Tea and Water upon guest arrival

DISPLAYED HORS D'OEUVRE

CHEESE DISPLAY

Imported and domestic cheeses artfully displayed with fig preserves, dried fruits, red grapes, sliced baguettes and herb grilled flat bread

BUFFET

NAPA CHICKEN

Roasted chicken breast with a smoked tomato coulis finished with a blood orange, Meyer lemons and baby arugula

ORECCHIETTE PASTA

With roasted garlic, seared red grape tomatoes, spinach, walnuts, pesto and olive oil

CHAR BROILED VEGETABLES

Zucchini, yellow squash, red peppers and asparagus with lemon and olive oil

TUSCAN SALAD

Romaine lettuce, garbanzo beans, carrots, marinated mushrooms, tomatoes, black olives, and shaved parmesan
Served with a white balsamic herb vinaigrette and creamy garlic parmesan dressing

BREAD BASKET

rosemary focaccia, brioche knot rolls, multi grain pretzel baton, herb grilled flat bread and creamery butter

****MANY OTHER ENTREES, SIDE DISHES, HORS D'OEUVRES, SALADS AND THEME MENUS AVAILABLE.
(call to personalize your menu)**



BEVERAGE PACKAGE

INCLUDED WITH ALL PACKAGES:

PARTIAL BAR

(Service of Beer / Wine / Champagne)

includes Bartender / equipment / ice / disposable barware / iced tea / basil lemonade
soft drinks: coke / diet coke / sprite / ginger ale / mineral waters
(no alcohol included)

FULL BAR UPGRADE

(Service of Full Liquor Well / Beer / Wine / Champagne)

Add \$5.95 per person

includes all mixers, juices and garnishes in addition to the partial bar sodas, additional
ice and more experienced bartender for Mixed Cocktails
mixers: tonic water / club soda / sour mix / margarita mix/
cranberry juice / sugar cubes / simple syrup
fresh juices: lemon / lime / pineapple / orange / grapefruit
garnishes: lemons / limes / oranges / cherries / mint / basil / salt / olives
(no alcohol included)

ALCOHOL

All alcohol can be provided by CLIENT and served by Command
Performance Catering with NO corkage fee
Or all alcohol can be supplied thru Brick & Brass Bartending

BRICK AND BRASS

For quote please email at Brickandbrassbar@gmail.com

Or Contact them at 805.217.1249

Packages are based on unlimited consumptions for the duration the bar is open at the
venue.

Full Bar Upgrade is complementary upon booking them for all alcohol.