



BBQ PICNIC MENU

OUR PICNIC-BUFFET STYLE MENU HAS BEEN CRAFTED BY OUR IN-HOUSE CHEF TO INCLUDE SEVERAL SUMMERTIME FAVORITE OPTIONS REMINISCENT OF A BACKYARD BBQ. PERFECT FOR ENJOYING OUTDOORS WITH COWORKERS, FAMILY, AND FRIENDS. FROM TENDER GRILLED MEATS TO REFRESHING SIDES AND SCRUMPTIOUS DESSERTS, EVERY DISH IS DESIGNED TO ENHANCE YOUR PICNIC EXPERIENCE AND CREATE LASTING MEMORIES.

OUR CHEF AND CATERING TEAM ARE FLEXIBLE WHEN IT COMES TO SPECIAL REQUESTS. WE CAN ACCOMMODATE DIETARY RESTRICTIONS, VEGAN AND VEGETARIAN MEALS, AS WELL AS CREATE CUSTOM ENTREES/ SIDES.

WE OFFER TWO MAIN MENU OPTIONS WHICH YOU CAN CUSTOMIZE AS YOU WISH.

1. Symmer FAVORITES

2. CLASSIC COMFORTS



Symme? Favorites!

Dig into our delicious BBQ buffet lunch menu!

For \$63.95 per person, each buffet menu includes:

- Bread Rolls
 - served with butter chips
- Your choice of salad
- Your choice of side
- Housemade BBQ Sauce
- Vegetarian Baked Beans
- Two mouthwatering BBQ entrees

Enhance your meal with additional salads for \$3.50 per person/salad additional sides for \$4.50 per person/side,

and add an extra entree for only \$5 per person.



STEP ONE: CHOOSE TWO ENTREES

Select 2 entrees to highlight on your buffet.
Includes 1 salad, 1 side, vegetarian baked beans and bread rolls.



BBQ Pork Ribs
In traditional BBQ sauce

Fire Grilled Tri-Tip 💥

With Horseradish Chantilly and roasted shallot demi-glaze *Gluten Free if plated without sauce

Herb Roasted Chicken 💥 🐧
In natural juice and herbs

BBQ Chicken

Served with the perfect combination of sweet and savory housemade BBQ Sauce













Summer Favorites!



STEP TWO: CHOOSE YOUR SALAD

Mixed Spring Greens 🧳 With Candied Walnuts, Bosc Pear slivers, Strawberries and Crumbled Blue Cheese tossed with an aged balsamic vinaigrette.

Caesar Salad 🧖 Hearts of Romaine with shaved Asiago and scratch croutons



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

ADDITIONAL SALAD: \$3.50 PER PERSON















STEP THREE: CHOOSE A SIDE

*Includes bread rolls and vegetarian baked beans

Baby Red Potatoes (served hot) 🖋 💥 🐧 🕔 With olive oil, fresh rosemary, and garlic

Roasted Red Potato Salad 🥕 🐧

Macaroni Salad 🎤

Tri-Colored Beans 🐧

Mac and Cheese 🤌

Italian Spiral Pasta Salad 🎤 🖹

With olives, tomatoes, broccoli, and other seasonal vegetables tossed with olive oil, salt & pepper

Buttered Corn 🤌 💥 off the husk



Southwest Cole Slaw

carrots and colored cabbage, ham, and red onion

Additional Side: \$4.00 / person







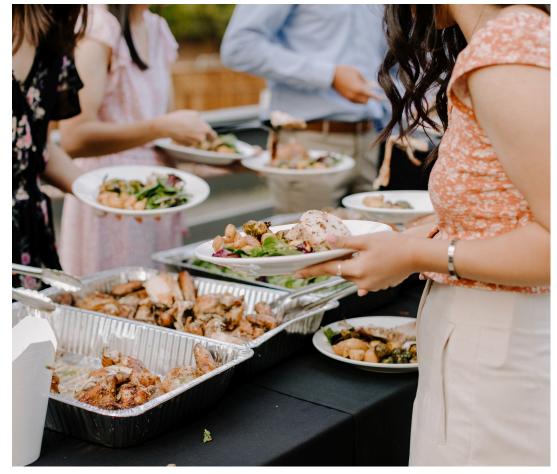
















CLASSIC COMFORTS

ADD SOME SIZZLE TO YOUR EVENT WITH OUR GRILL-TO-ORDER BURGERS AND HOTDOGS!

\$35.95/ PERSON

Hamburgers

Cheeseburgers

Veggie Burgers



Hot Dogs + Vegan Dogs

Prepared on our propane grills and served buffet-style. Includes coleslaw and vegetarian baked beans + the following condiments: ketchup, mustard, lettuce, onions and tomatoes.

Choose any side or salad from the "Summertime Favorites" menu for an additional \$5.00 per person, per item

















CLASSIC COMFORTS

ADDITIONAL SIDES / SNACKS

Grazing Table - \$11.95/ person

Includes a variety of cheeses, seasonal cut fruit and vegetables, warm artichoke cheese dip and baguette bread

Chips & Salsa + Guacamole - \$4.50/ person

Fruit Salad - \$3.25/ person

Sliced Watermelon - \$2.75/ person

Cookies and Brownies - \$5/ person

Ice Cream Bars (variety) - \$4.00/ person

Popcorn-\$3.50/person

Meat Carver - \$150







PICNIC EVENT BAR MENU

Unlimited Ice Water & Lemonade \$6.00 / person

Unlimited Soda + Sparkling Water + Lemonade \$10.95/ person Kids Juice boxes: \$1.00/ child under 10 years.

*All non-alcoholic beverages are self serve

Beer and Wine are available at the following cost:

Option 1: Two drinks per person: \$24.00

Option 2: Unlimited: \$42.95 for 4 hours

Option 3: Cash Bar: \$500 flat fee for set up *Includes cups & ice

Sale Price: Wine - \$12 | Beer - \$7.00

+ sales tax



North Coast Brewing Co

Blue Star Wheat Scrimshaw Pilsner Foggy Day IPA Pranqster Belgian Style Ale





Maggio Family Vineyards

Sauvignon Blanc Pinot Grigio Chardonnay Merlot Cabernet Sauvignon

IF BEER AND WINE IS SERVED, A PALMDALE ESTATES EVENTS' BARTENDER IS REQUIRED.

Please contact your Event Manager to discuss any special requests

CATERING DEPOSITS/PAYMENTS:

The first deposit/payment is 50% of the estimated catering and service charges and is due upon booking. This covers initial admin costs. The second payment is an additional 25% of the estimated comprehensive proposal and is due 6 months prior to the event. The final payment is due no later than 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.

Checks should be made out to Palmdale Estates Events. Your wedding date should and deposit number should be written on the memo line.

SALES TAX:

As mandated by the State Board of Equalization, 8.75% sales tax (San Ramon, CA Rate) 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 accommodate a 5% food overage. Palmdale Estates Catering does not package leftover food for clients to take home, but you are welcome to bring in your own containers and assign someone from your party to pack up the food. Catering Minimum: 50ppl //

BEVERAGE SERVICE:

For a fee of \$42.95 per adult, Palmdale Estates Events provides unlimited beer and wine service for four hours. Champagne and Cider is also available for an additional fee of \$8.50 / person for toasts. Palmdale Estates Events provides unlimited non-alcoholic beverages (water + lemonade or water, lemonade and soda variety) for \$10.95 per adult. Ice and compostable tumblers are included in all beverage packages. Extended bar service is available for an additional fee. All alcohol must be consumed on the premises. Coffee and Tea can also be purchased for \$4.00/ per guest (75 guests minimum) which is served for the first hour of the event.

BARTENDERS:

\$400.00 / bartender. We require at least one bartender for all events. Additional Bartenders are required for guest counts over 150. Fee to have an additional bar set up is \$600.

INCLUDED ITEMS:

Compostable paper plates, cuttlery and napkins will be provided. If desserts are purchased, platters and napkins will be provided. Ice cream is typically passed out and extras will be in concession area where guests can pick up.

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 4-10 years. Kid's meals are available for pre-order for 20+ kids (\$29.95). Up to three high chairs may be requested.

SERVICE:

Approximately one staff personnel per 40 guests is provided, as well as a Venue Manager.