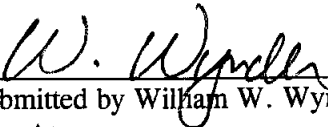


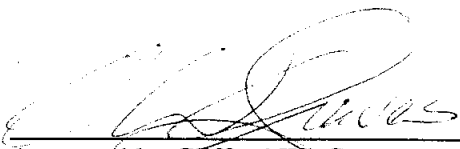


# City of Carson Report to Mayor and City Council

January 18, 2011  
Unfinished Business

**SUBJECT: CONSIDER AWARDING AN EXCLUSIVE CATERING SERVICES AGREEMENT TO CHOURA EVENTS CATERING FOR A FIVE (5)-YEAR TERM COMMENCING ON FEBRUARY 15, 2011**

  
Submitted by William W. Wynder  
City Attorney

  
Approved by Clifford W. Graves  
Interim City Manager

**I. SUMMARY**

The City Council is requested to approve a five (5)-year contract for exclusive catering services at the Congresswoman Juanita Millender-McDonald Community Center at Carson (Community Center) with Choura Events Catering.

This recommendation comes after completion of an extensive “request for proposals” process, the careful screening of three (3) semi-finalist vendors for this contract services agreement, and the consideration of supplemental responses to questions from the two (2) finalist vendors.

Having considered these supplemental proposals, staff is of the considered judgment that Choura Events Catering makes the best financial proposal to the City, offers the most effective and aggressive marketing proposal for the Community Center, and offers the most significant and appropriate capital improvement proposal within the Community Center structure itself.

**II. RECOMMENDATION**

APPROVE a five (5)-year contract services agreement for exclusive catering services at the Congresswoman Juanita Millender-McDonald Community Center at Carson with Choura Events Catering, for a term commencing February 15, 2011 and concluding on February 15, 2016, and AUTHORIZE the Mayor to execute the same following approval as to form by the City Attorney.

**III. ALTERNATIVES**

TAKE another action the City council deems appropriate.

**IV. BACKGROUND**

On November 18, 2008, the City Council approved a nineteen (19)-month contract extension with Jay’s Catering for catering services at the Community Center. The extension was granted due to the economic downturn which began in the summer of 2008. The nineteen (19)-month contract extension was to allow time for the economy to stabilize and provide consistency in the city’s catering operations during the recovery period.

22.

On July 27, 2010, requests for proposals (RFP) to provide exclusive catering services at the Community Center were issued to the public, and mailed directly to nineteen (19) prospective vendors. Staff is pleased to report that eleven (11) potential vendors attended the mandatory pre-proposal meeting on August 10, 2010.

On September 30, 2010, the City Clerk received three proposals, one from Jay's Catering, the current vendor, and the others from Choura Events and Elegant Affair Catering. Those proposals were carefully evaluated by a team consisting of: Jerome Groomes, City Manager; William Wynder, City Attorney; Michael Page, Community Center Manager; Victor Fernandez, Community Center Operations Supervisor; and Lisa Morales, Booking Manager, Torrance Cultural Arts Center.

Each proposing vendor was interviewed at length by the entire evaluation team. In addition, references were checked for the proposing vendors, and a number of un-announced on-site visits to various venues while actual events were in progress were undertaken by various members of the evaluation team. This process, and the various on-site "spot checks," has taken well over two months to complete.

After reviewing the financial statements of all three proposals, it was determined that Elegant Affairs sales volume was considerably smaller than Jay's Catering and Choura Events. The various sales volumes were as follows: Choura Events: \$10.9 million, Jay's Catering: \$9 million, Elegant Affairs: \$262,000.00. If the team were to evaluate the proposals based solely on the sales volumes, it would be determined that Elegant Affairs is likely the least qualified to generate the kinds of revenue to the city that the RFP had envisioned.

Next, the team evaluated the proposed percentages of gross sales being offered to the city on a per year basis by Jay's Catering and Choura Events. That evaluation led to the conclusion that what is being proposed by *both* vendors is *significantly lower than the current percentages being paid* by Jay's Catering.

These data were presented to the City Council at its December 21, 2010, Council meeting, together with the recommendation that two (2) "finalist" proposing vendors be requested, in writing, to respond to certain questions raised by the Councilmember's, and to make what would be, in effect, a "last, best, and final" proposal for the catering contract.

On December 23, 2010, the City Manager forwarded to both finalist vendors a letter requesting that both address five (5) specific questions or issues (Exhibit No. 1). Both vendors responded, in writing, by the requested deadline (Exhibit Nos. 2 & 3). Thereafter, an evaluation team, consisting of: Jerome Groomes, City Manager; Michael Page, Community Center Manager; Regina Ramirez,

January 18, 2011

Community Center Supervisor; Victor Fernandez, Community Center Operations Supervisor; and William Wynder, City Attorney, met to consider the totality of both finalist vendor proposals (including their original and supplemental proposals).

Based upon that evaluation, staff is recommending that the *new catering contract be awarded to Choura Events Catering*. The basis for staffs' recommendation is as follows:

1. The modified financial proposal from Choura represents the best financial return to the city. As the attached chart illustrates, the Choura percentages will generate more income to the city from catering operations. In addition, Choura is offering a 5% discount to provide catering services to Carson residents.
2. The Choura marketing proposal represents a significant investment in making the Community Center a "point of sale" location for expanding catering activities at the center and through out the entire South Bay (Exhibit No. 2).
3. Choura's proposal reasonably predicts an additional revenue stream of \$100,000.00 to \$250,000.00 annually from its Off-Premises catering program generating an additional \$22,000.00 to \$55,000.00 in revenue to the city annually, with Choura offering 22% of revenues to the city for its Off-Premises catering operations (Exhibit No. 2).
4. Choura has committed to spend \$150,000.00 in the first year of the contract to market the Community Center throughout the South Bay (Exhibit No. 2).
5. The Choura proposed capital investment program of \$100,000.00 proposes expenditures *inside* the Community Center structure itself in an effort to improve the "feel" of the Center and the functionality of the venue for an entire variety of catering events, including building interior upgrades for the Community Hall, Main Lobby, and banquet equipment refurbishment together with the expansion of the kitchen's cold storage capacity (Exhibit No. 2).
6. The Choura proposal includes a 25% cost savings to the city on all equipment rentals needed by the city (i.e. tents, tables, chairs, etc.) based on Choura's ownership of an equipment supply operation, which staff believes will result in a net savings to the city on Community Center operating costs (Exhibit No. 2).
7. The Choura proposal includes a commitment to engage in "local hiring" and retention of existing catering employees.

**V. FISCAL IMPACT**

Based on existing sales volumes for FY 2009/10 and the proposed percentages offered by the two most qualified proposers, the fiscal impact to the city of these two proposals would be as follows: Choura Events \$390,000.00 in projected revenue to the city vs. Jay’s Catering \$360,000.00 in projected revenue to the city.

The proposed capital investments proposed by the finalist proposers are as follows: Choura Events \$100,000.00 (to be invested in the Community Center structure) vs. Jay’s Catering \$113,000.00 (to be invested in creating an exterior “wedding garden”).

The proposed marketing investment proposed by the finalist proposers is as follows: Choura Events \$150,000.00 (in marketing the Community Center during year one of the contract) vs. Jay’s Catering \$45,000.00 (to compensate a full-time wedding concierge position).

**VI. EXHIBITS**

1. December 23, 2010 Letter. (pgs. 5-6)
2. Supplemental Choura Proposal. (pgs. 7-45)
3. Supplemental Jay’s Catering Proposal. (pgs. 46-57)
4. Original Choura Proposal. (pgs. 58-170)

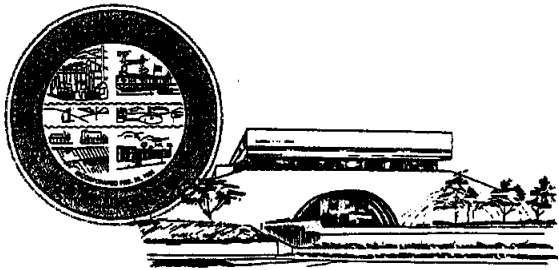
Prepared by: William W. Wynder, City Attorney  
 TO:Rev010511

Reviewed by:

City Clerk	City Treasurer
<u>Administrative Services</u>	<u>Development Services</u>
<u>Economic Development Services</u>	<u>Public Services</u>

**Action taken by City Council**

Date \_\_\_\_\_ Action \_\_\_\_\_



# CITY OF CARSON

December 23, 2010

**SENT VIA E-MAIL [linda@jayscatering.com](mailto:linda@jayscatering.com) & [rchoura@choura.us](mailto:rchoura@choura.us)  
& FIRST CLASS MAIL**

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Ms. Linda Loeza  
Chief Executive Officer  
Jays Catering  
10581 Garden Grove Boulevard  
Garden Grove, California 92843

Mr. Ryan Choura  
Chief Executive Officer  
Choura Events  
4101 East Willow Street  
Long Beach, California 90815

Ms. Loeza & Mr. Choura:

First, let me congratulate you both on your proposals to provide catering services at the Juanita Millender-McDonald Community Center at Carson. Both proposals were comprehensive, detailed, and well organized. Both of you attended the recent meeting of the Carson City Council and are aware of the action taken by the Council that evening.

My purpose in writing is to solicit what, for lack of a better term, we have chosen to call each of your "last, best & final" proposals for Community Center catering services. In particular, we will appreciate your carefully considering the following specific issues or questions, and responding to the same in writing.

1. Neither of your financial proposals equal what is currently being paid to the City under the expired agreement with Jays. Please carefully review your financial proposals, and advise me whether you can adjust the same and, if so, please provide your revised proposal(s).
2. Please address, in writing, the issue of why and whether your catering contract should be an "exclusive" contract for the Community Center. As you will recall, that is something of an issue for the Council, and your considered recommendations on that issue will be appreciated by the evaluation team.
3. Please address, in writing, your proposals for "enhancements" or up-grades to the Community Center, and discuss in detail your proposals for the same and the funds your company is prepared to commit to achieve those enhancements or up-grades. Both of you spoke to this issue in your oral comments to the Council, but the evaluation team would appreciate a detailed written proposal detailing the same.



4. Please address, in writing, the strategy you propose to implement to increase the "point of sale" tax revenues you propose to generate from the Community Center. Not only does the City desire to expand bookings at its center, but given the kitchen facilities already available, what will each of you do to generate point of sales out of the Community Center, and what do you project the resulting revenues to the City will be from such an effort.
5. Finally, we will appreciate your addressing, in writing; your plan to market the Community Center in an effort, in these tough economic times, to increasing bookings at the facility. We realize that both of you addressed marketing in your proposals, and we will certainly accept a response that advises us that your marketing strategy is as already set forth in your original proposal. However, you will recall from the Council meeting discussions that one of our critical tasks in evaluating your competing proposals is to advise the Council which of you will, in our professional judgment, do the best job of marketing the Community Center. Any additional information you can provide us, in writing, will be greatly appreciated.

Please feel free to include any additional information which you consider pertinent to help us fully understand the scope of your approach to service the city of Carson.

In order to meet the Council's deadline for the meeting of January 18, 2011, it will be necessary to receive your written supplemental responses to the questions and requests noted above by **5:30 p.m., on Tuesday, January 4, 2011**. Please address your proposals to my attention, and deliver the same to the City Manager's office in City Hall in sealed envelopes.

Our "evaluation team" will review and assess your supplemental responses with the intent to further discuss the issue of the January 18, 2011 city Council meeting. Thank you for your interest in the community of Carson, and we look forward to reviewing your written supplemental responses.

Sincerely,



Jerome G. Groomes  
City Manager

cc: City Attorney  
Cliff Graves, Economic Development General Manager  
Mike Page, Community Center Manager



January 3, 2011

Mr. Groomes:

Thank you for the opportunity to further clarify our interest in being chosen as the exclusive "Event Caterer" to the Carson Community Center.

Choura's response to this project is based on a 40-year track record of increasing revenue for Venues such as The Grand, Long Beach Event Center, El Dorado Park Golf Course, Long Beach Airport and California State University Long Beach.

Although we believe we put in a "better" bid verses our competitors submitted; our team has gone back for our last, best and final offer.

We are committed to:

- o Aggressive Rent Percentages
- o Capital Investment Campaign
- o Fresh Sales and Marketing Approaches

The reality is that the Venue has declining volumes that are larger in relation to the external economic down turn. The facility needs capital improvements and a long range vision for Venue growth has to be implemented.

It was noted during the City Council Meeting that the decision should be one that benefits the City of Carson. Our hope is that politics and longevity do not skew our honest response to your RFP.

Bottom line, Choura has a plan and a team of event professionals that will bring a needed energy to your Event Venue. We hope to have the opportunity to execute it.

Look forward to getting started,



Ryan J. Choura  
Chief Executive Officer



**Enclosed is a detailed plan to the questions sent on December 23<sup>rd</sup> 2010:**

- 1.) Choura to pay City of Carson the percentages which they are receiving from their current provider.

*Food- 22%, Alcohol- 30%, Rentals- 10% Service charge to 21%*

- 2.) City's expectation for quality of events, revenue from Venue and commitment from Choura would require an exclusive partner.(5% discount to all Carson Residents)
- 3.) Choura to commit to a \$100,000.00 investment for building upgrades and equipment refurbishments.
- 4.) Choura to establish additional revenue streams for City of Carson estimated at over \$100,000.00 per year.
- 5.) Choura commits to a 150,000.00 sales/marketing plan for 2011 that focuses on showcasing the Carson Center and growing revenue.
- 6.) Choura has a track record of local hiring practices and retention.



1.) Neither of your financial proposals equal what is currently being paid to the City under the expired agreement with Jays. Please carefully review your financial proposals, and advise me whether you can adjust the same and, if so, please provide your revised proposal(s).

***Choura to pay City of Carson the percentages which they are receiving from their current provider.***

*Food- 22%, Alcohol- 30%, Rentals- 10% Service charge to 21%*

Please see attached for complete data.



# Choura events

RISE TO THE OCCASION

## Choura/Jay's Comparison (Rent Summary)- Carson Center

\*Choura revised %'s 1-4-11: Food= 22%, Alcohol 30%, Rentals 10%

\*\*Based on 2009-2010 Sales- Total 5 Year difference (with 10% growth per year)

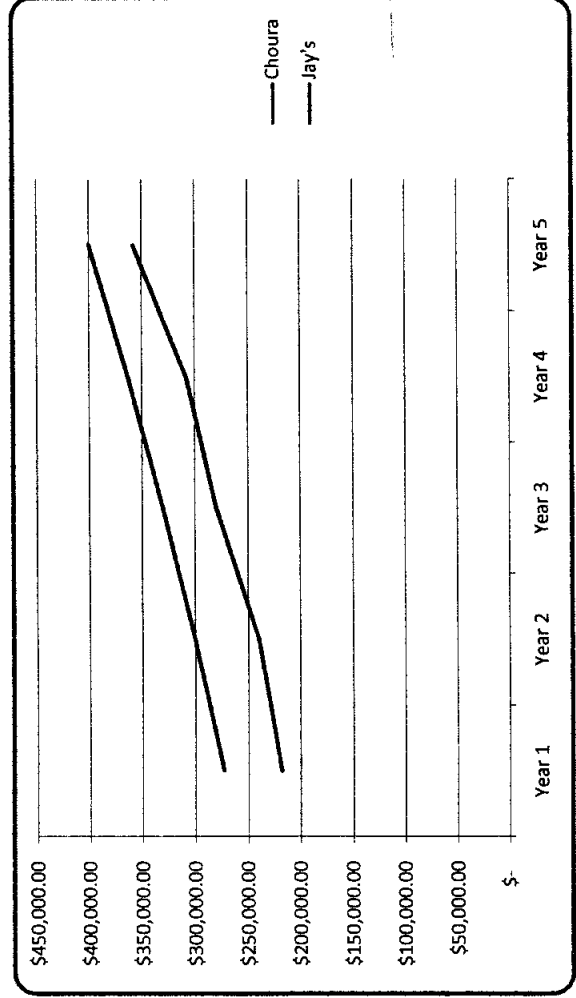
Choura- Proposed	\$	1,668,302.20
Jay's	\$	1,405,026.53

Difference	\$	263,275.67	Choura to pay more to City over 5 years
Difference %		18.74%	
	\$	7,318,664.94	Sales Tax basis- *Choura has agreed to set sales tax basis in Carson
	\$	713,569.83	**9.75% of Food and alcohol sales
	\$	7,135.70	***1% of 9.75% that City would get

Total Difference	\$	270,411.37
Total Difference %		19.25%

Capital Improvement fund \$ 100,000.00

Total Revenue Difference from Choura \$ 370,411.37



\*Based on 2009-2010 Revenue Figures

CHOURA	Food	Alcohol	Rentals
Percentage Paid	\$ 1,082,953.89	\$ 115,824.99	\$ 2,663.45
Total Catering Revenue to City	22.00%	30.00%	10.00%
	\$ 238,249.86	\$ 34,747.50	\$ 266.35
			\$ 273,263.70

Jay's	Food	Alcohol	Rentals
Percentage Paid	\$ 1,082,953.89	\$ 115,824.99	\$ 2,663.45
Total Catering Revenue to City	18.00%	20.00%	10.00%
	\$ 194,931.70	\$ 23,165.00	\$ 266.35
			\$ 218,363.04

Comparison Year 1	Jay's	Choura	Difference
	\$ 218,363.04	\$ 273,263.70	\$ 54,900.65

\*Based on 2009-2010 Revenue Figures (increased by 10% year 2 over year 1)

CHOURA	Food	Alcohol	Rentals
Percentage Paid	\$ 1,191,249.28	\$ 127,407.49	\$ 2,929.80
Total Catering Revenue to City	22.00%	30.00%	10.00%
	\$ 262,074.84	\$ 38,222.25	\$ 292.98
			\$ 300,590.07

Jay's	Food	Alcohol	Rentals
Percentage Paid	\$ 1,191,249.28	\$ 127,407.49	\$ 2,929.80
Total Catering Revenue to City	18.00%	20.00%	10.00%
	\$ 214,424.87	\$ 25,481.50	\$ 292.98
			\$ 240,199.35

Comparison Year 2	Jay's	Choura	Difference
	\$ 240,199.35	\$ 300,590.07	\$ 60,390.72



\*Based on 2009-2010 Revenue Figures (increased by 10% year 3 over year 2)

CHOURA	Food	Alcohol	Rentals	
Percentage Paid	\$ 1,310,374.21	\$ 140,148.24	\$ 3,222.77	
	22.00%	30.00%	10.00%	
Total Catering Revenue to City	\$ 288,282.33	\$ 42,044.47	\$ 322.28	\$ 330,649.07

Jay's	Food	Alcohol	Rentals	
Percentage Paid	\$ 1,310,374.21	\$ 140,148.24	\$ 3,222.77	
	19.00%	22.00%	10.00%	
Total Catering Revenue to City	\$ 248,971.10	\$ 30,832.61	\$ 322.28	\$ 280,125.99

Comparison Year 3	Jay's	Choura	Difference
	\$ 280,125.99	\$ 330,649.07	\$ 50,523.09

\*Based on 2009-2010 Revenue Figures (increased by 10% year 4 over year 3)

CHOURA	Food	Alcohol	Rentals	
Percentage Paid	\$ 1,441,411.63	\$ 154,163.06	\$ 3,545.05	
	22.00%	30.00%	10.00%	
Total Catering Revenue to City	\$ 317,110.56	\$ 46,248.92	\$ 354.51	\$ 363,713.98

Jay's	Food	Alcohol	Rentals	
Percentage Paid	\$ 1,441,411.63	\$ 154,163.06	\$ 3,545.05	
	19.00%	22.00%	10.00%	
Total Catering Revenue to City	\$ 273,868.21	\$ 33,915.87	\$ 354.51	\$ 308,138.59

Comparison Year 4	Jay's	Choura	Difference
	\$ 308,138.59	\$ 363,713.98	\$ 55,575.39

\*Based on 2009-2010 Revenue Figures (increased by 10% year 5 over year 4)



CHOURA

Food	Alcohol	Rentals
\$ 1,585,552.79	\$ 169,579.37	\$ 3,899.56
22.00%	30.00%	10.00%
\$ 348,821.61	\$ 50,873.81	\$ 389.96
		\$ 400,085.38

Percentage Paid

Total Catering Revenue to City

Jay's

Food	Alcohol	Rentals
\$ 1,585,552.79	\$ 169,579.37	\$ 3,899.56
20.00%	24.00%	10.00%
\$ 317,110.56	\$ 40,699.05	\$ 389.96
		\$ 358,199.56

Percentage Paid

Total Catering Revenue to City

Comparison Year 5

Jay's	Choura	Difference
\$ 358,199.56	\$ 400,085.38	\$ 41,885.82

Total Difference- 5 year Comparison

Choura

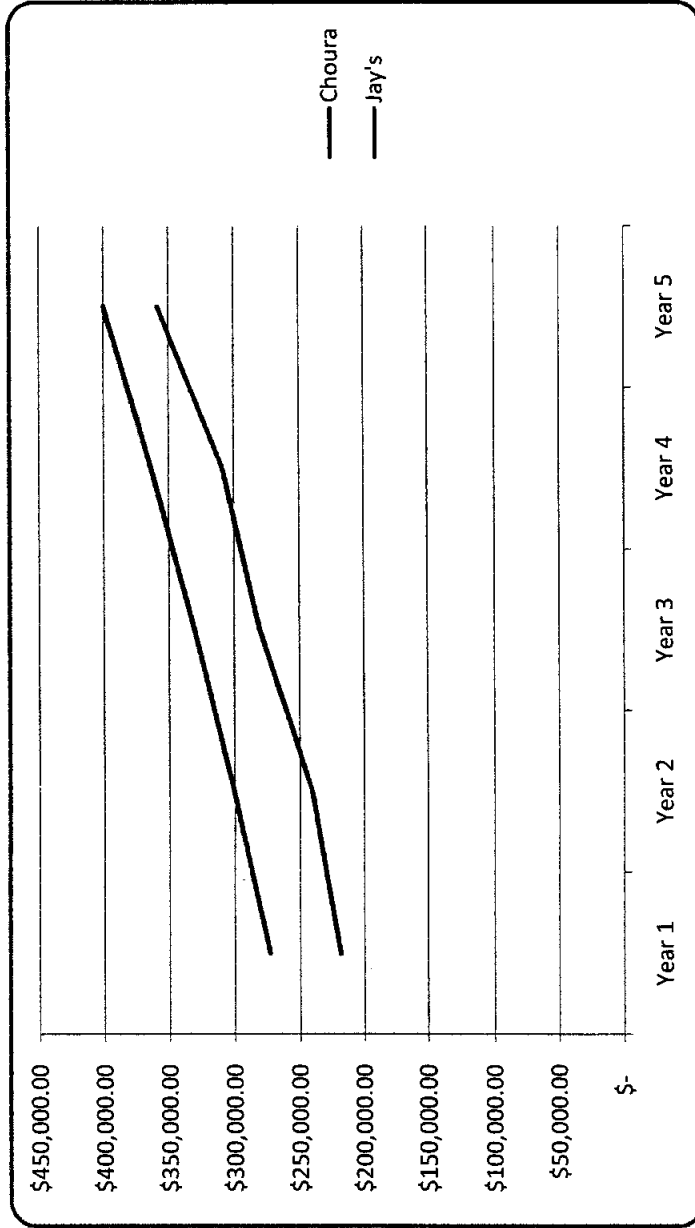
Jays

Paid to City  
 \$ 1,668,302.20  
 \$ 1,405,026.53  
 \$ 263,275.67



Choura/Jay's Comparison- Carson Center 5 year projection with 10% growth using 2009-2010 figures

	Year 1	Year 2	Year 3	Year 4	Year 5
Choura	\$ 273,263.70	\$ 300,590.07	\$ 330,649.07	\$	363,713.98
Jay's	\$ 218,363.04	\$ 240,199.35	\$ 280,125.99	\$	308,138.59
	\$ 54,900.65	\$ 60,390.72	\$ 50,523.09	\$	55,575.39
					\$ 41,885.82
					\$ 263,275.67



2.) Please address, in writing, the issue of why and whether your catering contract should be an "exclusive" contract for the Community Center. As you will recall, that is something of an issue for the Council, and your considered recommendations on that issue will be appreciated by the evaluation team.

***City's expectation for quality of events, revenue from Venue and commitment from Choura would require an exclusive partner.***

Protecting the Carson Center's brand with quality event experiences can happen with an accountable exclusive partnership.

Choura has a track record of being a responsible exclusive partner that generates high revenues for Venue assets.

Example 1: El Dorado Park Golf Course

- Took over venue in 1983
- Grew F&B sales to exceed all other Long Beach golf courses combined.
- Signed multiple 20 year leases

Example 2: The Grand Event Center

- Took over venue in 1997
- Developed a long term vision for venue.
- Managed multiple capital projects exceeding 400,000.00
- Developed an off-site catering program.
- Grew venue sales from 500,000.00 to 5,000,000.00.

Each of these examples were built on community support and sales. This revenue was not based on high ticket pricing. Choura has established long term relationships with Charities, High School Fundraisers, Chambers of Commerce, Community Events, Etc.

*We will apply this same model to the City of Carson by offering a 5% incentive for all residents.*

Again, the goal is for the community to view the Carson Center as their place for the most important events of their life.



3.) Please address, in writing, your proposals for "enhancements" or up-grades to the Community Center, and discuss in detail your proposals for the same and the funds your company is prepared to commit to achieve those enhancements or up-grades. Both of you spoke to this issue in your oral comments to the Council, but the evaluation team would appreciate a detailed written proposal detailing the same.

***Choura to commit a \$100,000.00 investment for building upgrades and equipment refurbishments.***

After evaluating the property, there are clear needs for capital improvements. The City is asking for additional revenue and yet the venue is not competitive in some basic needs.

As an "Event Partner" we are committed to investing dollars to improve the Venue and participate in the maintenance of equipment.

Choura is proposing a 3-step plan in capital improvements up to \$100,000.00.

1.) Refurbishment of current equipment

Chairs – re-padding of all banquet chairs.  
Tables – tables being brought up to A quality.  
Dance Floors – to be refinished.  
Staging – painted and maintained.  
Kitchen – cold storage increased.

Year 1 – \$35,000.00

2.) Main Ballroom/ Community Hall

The largest room is in need of "ambience" related upgrades. (I.e. lighting, painting, framing out mirrors, carpeting, etc.) Choura believes these changes are vital to attracting new clients to the venue.

Year 2/3 – \$55,000.00

*\*Based on Choura's experience in Venue upgrades we believe our team could provide valuable insight to long term plan.*

*\*A comment was made on what could be done with a 100,000.00. Choura recently remodeled their entire Ballroom for this amount at The Grand.*

3.) Lobby / Initial Sales Impression

The initial sales experience in walking into the Carson Center can be improved through an agreed-upon image/sales impression. (I.e. photos, an example table top, upgraded counters, service-oriented greeting)

Year 3/4 – \$10,000.00

- 4.) Please address, in writing, the strategy you propose to implement to increase the "point of sale" tax revenues you propose to generate from the Community Center. Not only does the City desire to expand bookings at its center, but given the kitchen facilities already available, what will each of you do to generate point of sales out of the Community Center, and what do you project the resulting revenues to the City will be from such an effort.

***Choura to establish additional revenue streams for City of Carson of over 100,000.00.***

- Create an Off-site catering program to the South Bay with estimated revenue of 100,000.00 – 250,000.00.
  - i. As described in our interview Choura believes there is a great deal of opportunity within the South Bay area for catering.
  - ii. Targeting corporate clients would be a way in which clients become familiar with the venue and buy catering.
- Sell Event Rental packages (i.e. tables, chairs, tenting, linens) to Carson residents. Estimate revenue of 15-30,000.00 in revenue.
  - i. Choura to create an "all in one" shopping experience at The Carson Center for clients.
  - ii. It was noted that there are dozens of City parks and why not service those with rentals, competitively price off-site packages, etc.
- Provide cost saving to the Carson Center on all rentals that are currently being rented. (I.e. Tents, tables, chairs, etc.) based on Choura's ownership of these items.
  - i. Choura to provide a 25% discount to all rentals items.



5.) Finally, we will appreciate your addressing, in writing; you plan to market the Community Center in an effort, in these tough economic times, to increasing bookings at the facility. We realize that both of you addressed marketing in your proposals, and we will certainly accept a response that advises us that your marketing strategy is as already set forth in your original proposal. However, you will recall from the Council meeting discussions that one of our critical tasks in evaluating your competing proposals is to advise the Council which of you will, in our professional judgment, do the best job of marketing the Community Center. Any additional information you can provide us, in writing, will be greatly appreciated.

***Choura commits to a 150,000.00 sales/marketing plan for 2011 that focuses on showcasing the Carson Center and growing revenue.***

In short The Carson Center would come under the roof of an extensive Sales/Marketing plan of Choura Events.

The 150,000.00 is for print ads, e.cards, tastings, web-site maintenance, PR, menu development, seasonal specials and collateral development.

*Choura has a proven track record of increasing Event Sales within venues.*

All the information provided are things Choura is currently executing and would include the Carson Community Center.

- a. Weekly "All Company" sales meeting
  - i. Clearly posted and tracked sales goals
  - ii. Understanding all prospective orders
  - iii. Adhere to weekly sales expectations
  - iv. Sundown Rule(everyone receives a complete quote by day's end)
  - v. Understanding of key city events and requirements to host those events
  - vi. Evaluation of all competing properties
- b. Internal referrals for venue space
  - i. Any time The Grand or other Venues within Choura Events are filled, the Sales team will refer clients to the Carson Center.
- c. Print Ads
  - i. LB Business Journal
  - ii. Peninsula People
  - iii. South Bay Magazine
  - iv. The Daily Breeze
  - v. Long Beach Magazine
  - vi. Press Telegram

- d. E. Card
  - i. Connecting to 15,000 plus clients each quarter
  - ii. Choura's data base has over 7,000 key contacts in the South Bay.
- e. Quarterly Food tastings
  - i. 250 plus clients from across our company being exposed to your venue through a Food and Beverage Showcase
- f. Social Media
  - i. Expose Choura's 2700 friends on Facebook to the Carson Community Center.
- g. Website
  - i. Join the venue section.
  - ii. Be able to evaluate monthly site details(i.e. entrance paths, navigation summary and content detail)
- h. PR
  - i. In 2010, Choura was written up in the following publications:
    - 1. Special Events
    - 2. 944 Magazine
    - 3. The Press Telegram
    - 4. OC Metro
    - 5. Everything Long Beach
    - 6. Long Beach Business Journal
    - 7. Peninsula People
    - 8. InTents Magazine
- i. Packaging Events to attract key price points
  - i. Choura believes there are cultural events within the community that can be packaged properly and sold into the venue.
  - ii. Diversity of menus and key cultural offerings.
- j. Recognizing and selling to Seasonal Specials
  - i. Graduations, Holiday Parties, New Years, etc.
- k. Brochure and Collateral Information
  - i. Choura to redesign current brochure.

I. Promotions

i. In 2010, Choura offered a Wedding Giveaway Promotion to increase Wedding opportunities.

1. Overview 90 entries
2. 30,000 visits to our Facebook Page
3. 10,000 On-line votes
4. 3,800 shared links
5. Winner received a \$15,000 wedding
6. Showcased in the Los Angeles Business Journal

m. Attract key events to venue and partner to create editorial coverage

i. In 2008 Choura partnered with Miss Long Beach. The event was in need of new energy and direction. We sponsored the event, relocating it to The Grand. The event received huge publicity and growth.

n. Google Optimization

- i. Key word searches
- ii. Increased traffic through up-to-date information

o. Sales Team

- i. Choura's current sales team averages \$1.1 million in sales without assistants.
- ii. The goal would be to create a sales team of two event professionals that would have \$1 million goals each



## **Sample of 2010 Ad**

- **South Bay Magazine**
- **Long Beach Magazine**
- **Press Telegram**

# RISE TO THE OCCASION

Rentals, Catering, Venues and Planning by Choura Events



## All the essentials of inspired South Bay events.

Choura Events is the only company in the South Bay to combine everything needed for successful and memorable events into one versatile operation. That includes expert planning, stylish design, gourmet catering by Executive Chef Ryan McIntyre, personal service, a diverse rental inventory and a wide range of stimulating venues. This gives you access to the absolute best event professionals, and it helps contain costs because Choura Events shares its own resources, including:

- > CATERING
- > RENTALS
- > VENUES
- > PLANNING

Call for an event consultation today!

**Choura events** 310-320-6200 | [www.Choura.us](http://www.Choura.us)  
RISE TO THE OCCASION

\*Call an event professional for all details and other requirements. All information subject to change.

2011 Gourmet Wedding Packages start at just \$50/guest.\*

Call Today! 310-320-6200



SMILE SERVE SMILE



# RISE TO THE OCCASION.

Anza Rentals, Catering, Venues and Planning by Choura Events

## All the essentials of inspiring events.

Choura Events is the only company in Los Angeles to combine everything needed for successful and memorable events into one versatile operation. That includes expert planning, stylish design, gourmet catering by Executive Chef Ryan McIntyre, personal service, a diverse rental inventory and a wide range of stimulating venues. This gives you access to the absolute best event professionals, and it helps contain costs because Choura Events shares its own resources, including:

- > CATERING
- > ANZA RENTALS
- > VENUES
- > PLANNING

Call for an event consultation today!

**Choura events**  
RISE TO THE OCCASION

310-320-6200 | [www.Choura.us](http://www.Choura.us)

## Ready to get married, but short on cash?

Visit [Facebook.com/ChouraEvents](https://www.facebook.com/ChouraEvents) & enter to win the Choura Wedding Giveaway.



WEDDING GIVEAWAY



# RISE TO THE OCCASION.

Choura Events at El Dorado Park Golf Course



## All the essentials of inspiring events.

El Dorado Park Golf Course offers Southern California the most streamlined venue opportunity. Through its affiliation with Los Angeles' premier integrated events company – Choura Events – El Dorado Park ensures your event will transpire with ease and success. In addition to its beautiful garden setting and striking golf course backdrop, a versatile set of services including expert planning, a wide range of stylish rentals and gourmet catering services are also available.

Call for an event consultation today: 562-795-7751 | [www.Choura.us/ElDorado](http://www.Choura.us/ElDorado)

**Choura events**  
at EL DORADO PARK GOLF COURSE

Book your event with us any  
Saturday from January 2 -  
March 31, 2011 and we'll waive  
the 20% service charge! \*

\*Does not apply to previously booked events and is applicable to new clients only. Not valid with any other discount or incentive.



## **Sample E. Card**

- **Over 15,000 clients**
- **Quarterly**
- **Connected to our Facebook page and Web-Site**

Data Content Automation Reports

Resources

- Mailings
- Landing Pages
- Asset Library

# SINGLE MAILING REPORT

<< Mailing Reports

Export Tracking Data

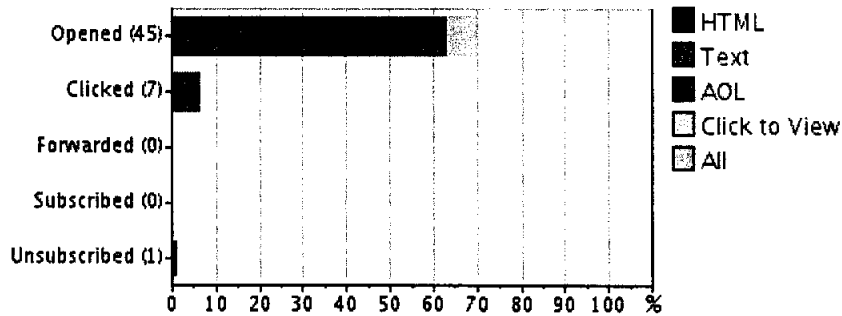
Advanced

Mailing Name: **2010-07-tasting (1)**  
 Subject: **You're Invited: Exclusive Choura Tasting at the Japanese Garden**  
 Contact Source: **2010-07-tasting (71)**  
 Sent: **07/08/10 01:00 PM**

Tracking Level: **Unique**  
 VMTA Server:  
**mail1078.mkt2236.com**

- Mailing Report
- Top Domains Report
- Clickthrough Performance Report
- Inbox Monitoring Report
- Saved Reports

All Contacts Summary Update



Download Data

Tracking Metric	Average Per Contact	Unique Total	Unique Rate	Gross Total
Opened	1.88	45	68.18%	124
Clicked	0.11	7	10.61%	7
Forwarded	0.0	0	0.0%	0
Subscribed	N/A	0	0.0%	N/A
Unsubscribed	N/A	1	1.52%	N/A

Download Data

Delivery Info	Total	Rate
Suppressed	1	N/A
Inbox Monitoring	0	N/A
Seed Contacts	0	N/A
Contact Source Contacts	71	100%
Sent Messages	71	100%



Soft Bounce	0	0.0%
Hard Bounce	5	7.04%
Total Bounced	5	7.04%
Received	66	92.96%

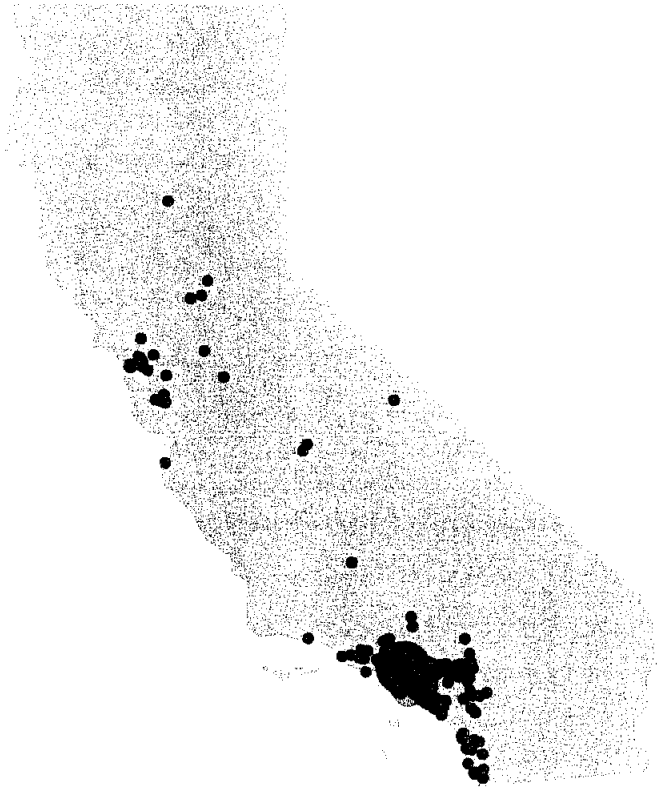
 Download Data

Email Responses	Total	Rate
Abuse Complaints	1	1.41%
Mail Blocks	0	0.0%
Mailing Restriction	0	0.0%
Other Replies	0	0.0%
Change Of Address	0	0.0%

27

## **Sample Web Analytics**

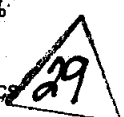
- **Provided Monthly**
- **Location of client information**
- **Entrance Paths**
- **Navigation Summary's**
- **Content Detail**



**This state sent 4,846 visits via 242 cities**

Site Usage

	<b>Visits</b>	<b>Pages/Visit</b>	<b>Avg. Time on Site</b>	<b>% New Visits</b>	<b>Bounce Rate</b>
	<b>4,846</b>	<b>3.90</b>	<b>00:02:40</b>	<b>67.71%</b>	<b>46.49%</b>
	% of Site Total: <b>88.58%</b>	Site Avg: <b>3.92</b> (-0.50%)	Site Avg: <b>00:02:41</b> (-0.33%)	Site Avg: <b>68.80%</b> (-1.59%)	Site Avg: <b>46.52%</b> (-0.06%)
City	Visits	Pages/Visit	Avg. Time on Site	% New Visits	Bounce Rate
Los Angeles	<b>1,011</b>	4.35	00:03:15	74.78%	42.04%
Long Beach	<b>458</b>	4.42	00:03:05	66.38%	42.36%
Lakewood	<b>222</b>	4.52	00:03:10	67.57%	32.88%
La Palma	<b>222</b>	1.35	00:00:38	31.53%	86.04%
Torrance	<b>192</b>	3.04	00:01:43	33.85%	66.67%
Los Alamitos	<b>150</b>	4.03	00:02:26	63.33%	42.67%
Carson	<b>123</b>	3.32	00:01:13	43.90%	50.41%
Cypress	<b>107</b>	2.07	00:02:09	28.97%	72.90%
Buena Park	<b>80</b>	2.06	00:01:44	26.25%	71.25%

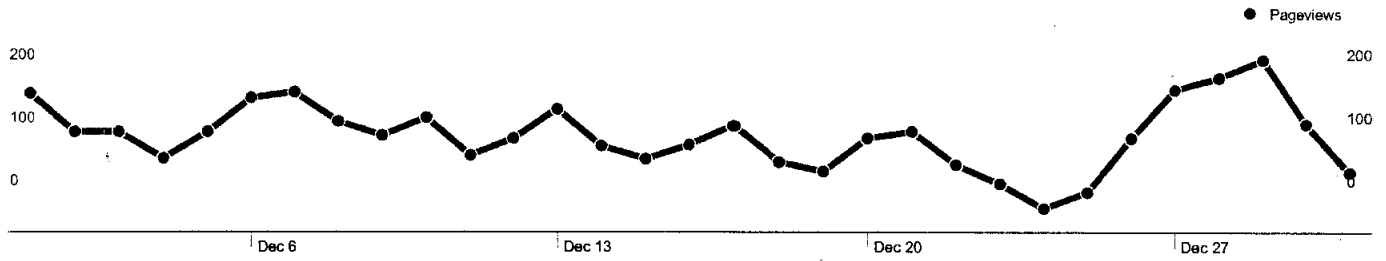


# Entrance Paths:

/venues/grand

Dec 1, 2010 - Dec 31, 2010

Comparing to: Site



This page was viewed 3,158 times

**Started here**

**Then viewed these pages:**

**And ended up here:**



**This Page**

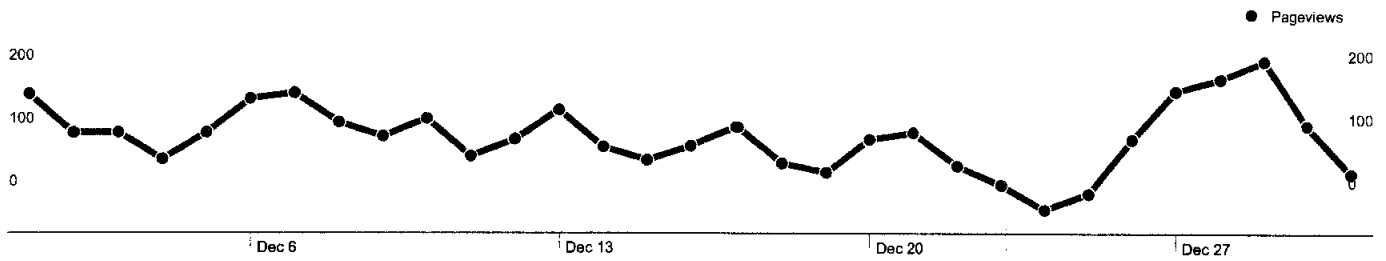
Content	Visits	% visits	Content	Visits	% visits
/contact	254	24.24%			
/photo-gallery	188	17.94%			
/venues/grand	160	15.27%			
/venues	65	6.20%			
/photo-gallery/grand	64	6.11%			
/venues/grand?fb_xd_fragment	58	5.53%			
/photo-gallery/chouras-best-	35	3.34%			
/photo-gallery/2010-winter-	33	3.15%			
/rentals	27	2.58%			
/about	22	2.10%			

# Navigation Summary:

/venues/grand

Dec 1, 2010 - Dec 31, 2010

Comparing to: Site



**This page was viewed 3,158 times**

**71.14% Entrances**

**28.86% Previous Pages**

Content	% Clicks
/venues	13.04%
/contact	4.38%
/venues/grand/event_packages.asp	1.91%
/photo-gallery	1.84%
/photo-gallery/grand	1.32%
/photo-gallery/chouras-best-weddings	0.63%
/rentals	0.63%
/photo-gallery/2010-winter-showcase-and-wedding-giveaway	0.52%
/	0.49%
/planning	0.31%



**46.87% Exits**

**53.13% Next Pages**

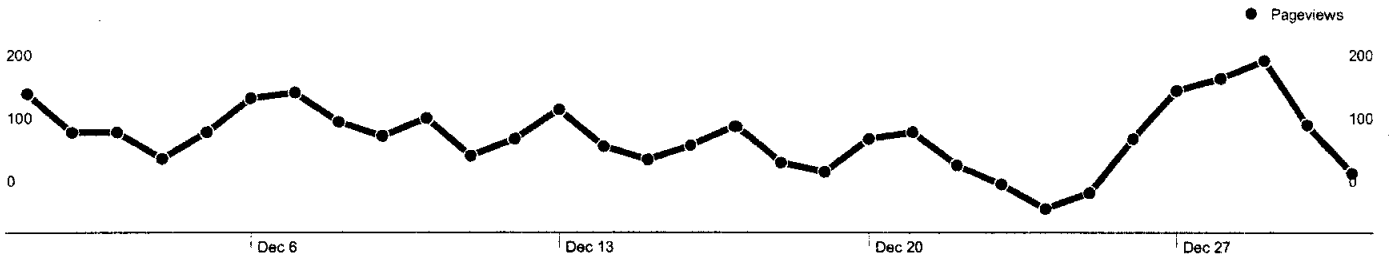
Content	% Clicks
/contact	26.72%
/venues	16.76%
/photo-gallery	16.40%
/photo-gallery/grand	7.23%
/venues/grand?fb_xd_fragment=	5.44%
/photo-gallery/2010-winter-showcase-and-wedding-giveaway	3.44%
/photo-gallery/chouras-best-weddings	3.22%
/rentals	2.36%
/about	1.93%
/all-essentials-inspiring-events	1.79%
/planning	1.79%

# Content Detail:

/venues/grand

Dec 1, 2010 - Dec 31, 2010

Comparing to: Site



**This page was viewed 3,158 times**

**3,158 Pageviews**

**2,317 Unique Views**

**00:02:19 Time on Page**

**48.78% Bounce Rate**

**46.87% % Exit**

**\$0.00 \$ Index**



## **Sample PR**

- **Special Event Magazine**
  - **Choura launched a “Text Ryan” campaign in 2010. Lead to great press and multiple contacts/ events booked.**
  
- **Everything Long Beach / Long Beach Business Journal**
  - **Choura launched their most successful “Wedding” promotion in 40 years.**
  - **Receive multiple press stories**
  - **Promotion was followed by more than 30,000 on-line users**
  
- **944 Magazine**
  - **CEO Ryan Choura was written up do to his large involvement in local night life / charitable events.**
  
- **OC Metro**
  - **Ryan Choura was featured as the CEO Centerfold for the Dec 2010 Issue of OC Metro**

# SPECIAL EVENTS

JULY/AUGUST

GET WITH  
THE GROUP  
NOTHING CONNECTS  
LIKE LIVE  
ENTERTAINMENT



9TH ANNUAL  
CORPORATE EVENT  
FORECAST

BACON ICE CREAM  
AND OTHER WILD  
DESSERTS





Let's talk to Ryan Choura  
CEO of Choura Events  
562/818-7883

### **JUST CALL ME**

Want to talk directly to the boss? At Long Beach, Calif.-based Choura Events, you can.

Ryan Choura, who serves as CEO of the combination rental, venue, catering and planning company, released his personal cell number in April, with the invitation for local party hosts to text him for advice on throwing great summer parties. The slightly tongue-in-cheek offer has been promoted through the Choura Events' PR company, social media and e-marketing.

Choura reports he has received "a lot of texts"—many just checking to see if the offer is genuine while others are clients calling with comments or looking for advice. "By no means has the response been overwhelming, but the best part is how surprised most people are when I actually respond!" Choura says.

The cell campaign has yielded business. When one caller asked about venues, "We went back and forth and ultimately decided that the Grand Long Beach Event Center would be a great fit for them," Choura says. "They ended up booking their corporate meeting with us. It was simple."

By the way, Choura's number is 562/818-7883. ●

# Long Beach

## BUSINESS JOURNAL

September 14-27, 2010

### **\$15,000 Wedding Package Giveaway By Choura Events**

Ryan Choura, owner of Choura Events, launches his 2010 Facebook-driven wedding giveaway and video contest. Couples submit video describing why they most deserve Choura Events' platinum wedding package. The videos will be judged by public voters, and the video with the most votes by October 14 wins a wedding valued at approximately \$15,000 for up to 150 people. The package includes full-service catering and custom wedding cake, all wedding rentals and the option to hold the ceremony at any one of the Choura Events' Southern California venues. The couple must marry by December 31, 2010 to qualify. For contestants who don't win the package, Choura offers 10 percent off any event booked through his business during 2010 or 2011. For more information visit [www.facebook.com/chouraevents](http://www.facebook.com/chouraevents). (Photograph by the Business Journal's Thomas McConville)



776  
944

FASHION  
ENTERTAINMENT

ENTERTAINMENT

ELLY JACKSON

the  
**NIGHTMARE**  
ISSUE

ENTERTAINMENT

776  
944



# RYAN CHOURA

It's a well-known fact that the most successful entrepreneurs are those who are willing to take risks. Ryan Choura is no exception. He has spent the last several years building a successful business from the ground up, and he's now looking to expand his reach. Choura's journey is a testament to his hard work and dedication. He has faced numerous challenges along the way, but he has always remained focused on his goals. His success is a result of his ability to identify opportunities and take action. Choura's story is an inspiration for anyone looking to start their own business. He has shown that with the right mindset and a willingness to take risks, anything is possible.

32



Digital Edition: Check out the interactive November issue

# OC METRO

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Business. People. Life.



**SANTA CRUZ**  
AT WOODBURY PARK

OC METRO CALENDAR

◀ November 2010 ▶

Su	Mo	Tu	We	Th	Fr	Sa
31	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20

CEO Centerfold  
Published: December 01, 2010

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## Ryan Choura

### CEO, Choura Events

Ryan Choura was born into an event-planning family, but he fell into the business by happenstance. "In 1999, I wanted to buy my girlfriend at the time an engagement ring, so I went to work for my dad during the interim," says the Orange County native. "I got hooked when I saw an event done right. I never knew how much talent, dedication, creativity and know-how it took to create an event that is worth being at. So after I experienced one firsthand, it made me really want to see everyone experience something like that, no matter what the budget was."

And so his vision for Choura Events began to take shape. His team of 225 event specialists and an array of resources provides everything from expert planning, stylish design and gourmet catering to a diverse rental inventory and access to a wide range of stimulating venues. Among Choura's achievements this year: His company planned more than 250 weddings, was voted Best of Weddings by The Knot and was named Best Table Top Planner by Special Events.

Scroll down to learn about Ryan



THE ULTIMATE BUSINESS NETWORKING EVENT

## ORANGE COUNTY'S LARGEST MIXER

MARCH 23, 2011  
OC FAIR & EVENT CENTER

**CONROY'S**  
FLOWERS **800-637-3313**

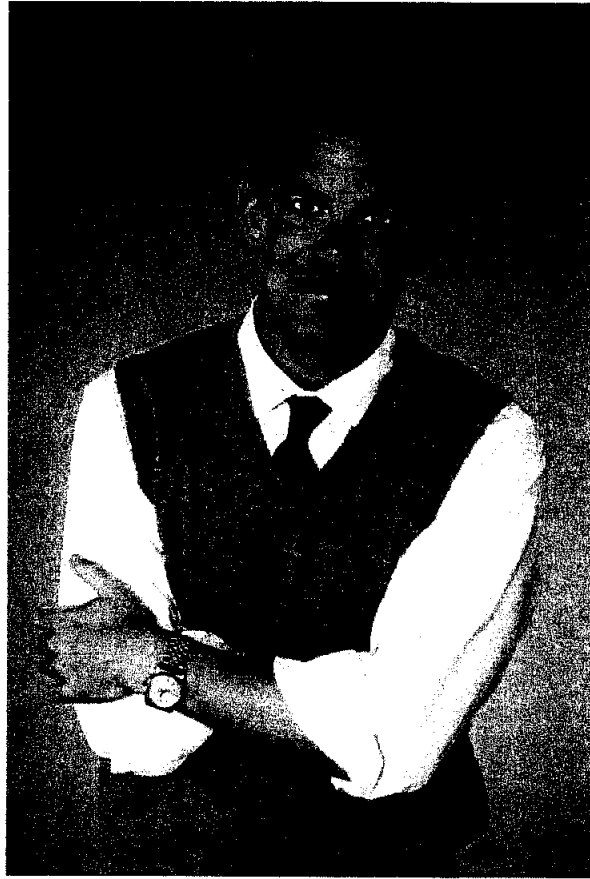


11/29/2010

21 22 23 24 25 26 27  
28 29 30 1 2 3 4  
5 6 7 8 9 10 11

Add an event

## CEO Centerfold



Age and marital status: 32 and married for 12 years

What you like best about what you do: I like the movement. In our business, you could be planning a very intimate wedding and go to the next meeting to work on a 50,000-person concert. Our business has a lot of pace, and it's very rewarding to have genuinely happy clients who have no idea what is going on behind the scenes to make it happen.

What you like least about what you do: Business can feel like a roller coaster at times. I am super passionate about whom I work with and whom I work for. Sometimes it's hard to separate who I am versus what I do.

Most productive time of day: 6 to 9 a.m.

Best event you've ever been to: We planned a 30th birthday for a client and his 100-plus friends that was so over the top but tasteful. Our chef was cooking custom sliders. There were desserts, favorite cocktails, lounge areas, fire pits, a band. Guests were so comfortable that they stayed till the wee hours of the morning.

Worst event you've ever been to: I cannot stand poorly planned kids' birthday parties that don't celebrate the kid at all because the parents never asked the child what he wanted for his own party.

If you could plan an event anywhere in the world, where would it be? My house. People never take advantage of their own home. I am so freaky about people touching my stuff, but when it's wrapped into a party at my house, it's game on.

The business tool you can't live without: My assistant, April, who bosses me around

What's in the top drawer of your desk right now? A lot of Advil gel caps and a letter from my CFO, Steve McMahon, that means a lot

What you'd be doing if you weren't in your current profession:  
Asking way too many questions; some sort of pseudo-psychologist

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# Sample Seasonal Promotion

# ALL THE ESSENTIALS FOR YOUR HOLIDAY EVENT!

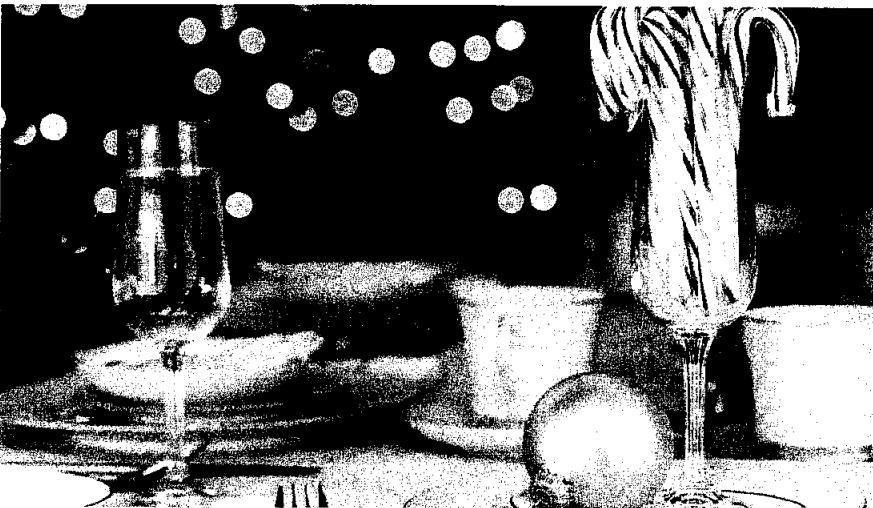
Choura Events is the only company in Los Angeles to combine everything needed for successful and memorable events into one versatile operation, including:

> CATERING > RENTALS > VENUES > PLANNING

Contact us today for a consultation with an event professional!

562.685.8198 | [www.Choura.us](http://www.Choura.us)

Choura events  
RISE TO THE OCCASION



## THE ART OF GIVING: 5% Holiday Referral

Refer Choura Events to your business network, friends or family, and if one of those referrals places an order with Choura Events for a 2010 Holiday Event we will return 5% of their total order to your company or charity of choice. Just make sure your referral mentions your company name and the 2010 Holiday Referral Program when placing their order.

# CHOURA EVENTS' WINTER DESIGN SHOWCASE

WHAT: A sampling of this winter's most fascinating event and tabletop vignettes and an evening of Executive Chef Ryan McIntyre's finest confections.

WHEN: 6 pm – 10 pm Thursday, November 18th

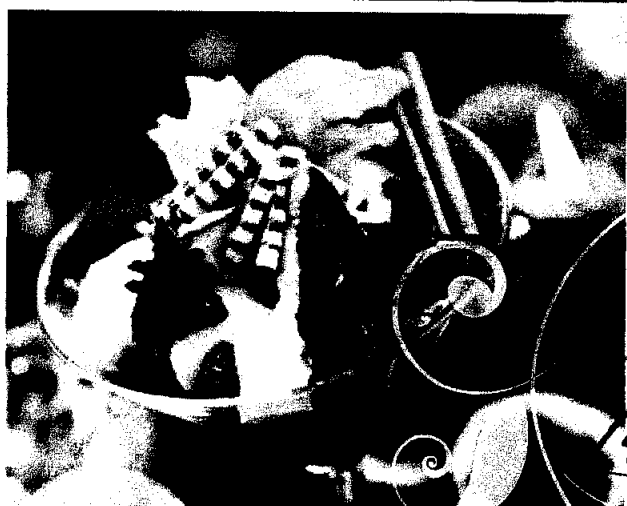
WHERE: Choura Events' Rental Division (formerly Anza Rentals)  
375 Maple Ave. Torrance, CA 90503

PLUS: We'll also be ceremoniously announcing the winner of our hotly contested 2010 Wedding Giveaway.

MAKE SURE TO RSVP to Ashlee at [ashlee@choura.us](mailto:ashlee@choura.us) or 310-320-6200 no later than Tuesday, November 16 with your name and number of guests. We look forward to celebrating with you!

Choura events  
RISE TO THE OCCASION

310.320.6200 | [www.Choura.us](http://www.Choura.us)



6.) Please feel free to include any additional information which you consider pertinent to help us fully understand the scope of your approach to service the city of Carson.

***Choura has a track record of local hiring practices and retention.***

If Choura was awarded the contract, we would be respectful of the many dedicated professionals that are currently working the venue. We would acknowledge their tenure and work to establish a professional relationship.

In taking over the exclusive catering contract at Cal State Long Beach we were able to retain 33 out of the 35 employees.

When acquiring Anza Event Rentals, Choura was able to retain 62 out of the 65 employees.

We are as well an "Equal Opportunity" employer that believes in a diverse culture of event professionals.



**JAY'S**

A Fine Cuisine and  
Special Event Company



January 3, 2011

Mr. Jerry Groomes,  
City Manager  
City of Carson  
701 East Carson Street  
Carson, CA 90749

RE: RFP No. P10-05

Dear Jerry and Panel Members:

Per your request for a "last, best & final proposal" in your letter dated December 23, 2010, we are presenting our responses accordingly:

**1. Percent of Gross Sales Per Year**

IN LIGHT OF THE NEW DIRECTION FOR OUR CAPITAL EXPENDITURE COMMITMENT, (WHICH IS OUTLINED IN THE FOLLOWING PARAGRAPHS) TO DEVELOP THREE NEW WEDDING VENUES SITES AT THE CARSON COMMUNITY CENTER AND THE REVENUE WE PROJECT THAT THESE SITES WILL GENERATE, WE ARE PROPOSING THE AMENDED INCREASES IN THE RENT PERCENTAGES:

Category	Percent of Gross Sales per Year				
	1st	2nd	3rd	4th	5th
Alcoholic Beverage Sales (exclusive of off-premise sales)	30%	30%	30%	30%	30%
Food Service and Sales (exclusive of alcoholic beverages and off-premise catering)	20%	20%	20%	20%	20%
Miscellaneous Sales (flowers, vending, equipment rentals, photographic service)	20%	20%	20%	20%	20%
Off-premise Sales (if any) based on gross sales	20%	20%	20%	20%	20%
Proposed Gratuity/Service Charge for first 24 months of Contract (Remove 5% discount to City residents)	21%	21%	n/a	n/a	n/a

10581 Garden Grove Blvd.  
Garden Grove, CA 92843

714.636.6045

800.585.6045

714.636.4169 (f)

www.jayscatering.com



## 2. "Exclusive Contract"

There are many reasons why the City would request that there be an Exclusive Catering Contract vs. a number of "Preferred Caterers" or opening the catering services to any Caterer.

- a. The most compelling reason is that the "Community Center" is actually a "Conference Center" with multiple rooms and multiple events taking place at one time. It is not logistically possible to have more than one caterer using the kitchen facilities at one given time. Other venues that have several preferred Caterers only hold one event at their site at a time.
- b. The City would not have exclusive control over the caterers to insure that the Health and Safety standards required by the Health Department are met if several Caterers shared the facility.
- c. The City would need to provide the cookware, china, etc for the Caterers to share since each Caterer would not be able to securely leave their equipment or food preparation items on location. This would thereby, severely limit the amount of actual on-site preparation and cooking that would take place.
- d. The City would need to negotiate with several vendors for the revenue received in rents and monitor food quality and food safety practices with all of them.
- e. **Although Jay's offers eleven Authentic Ethnic menus included in our proposal, (Indian, Middle Eastern, African, Caribbean, Pacific Islander, Pho, Italian, Southern, Mexican, Filipino and Polynesian), we have allowed our clients to bring in their own Ethnic dish if we have not been able to provide it or meet their religious requirements in preparation. We have even hosted members of local Ethnic groups at our Corporate facility to train our Executive Chef in the preparation of their special entrees.**
- f. We have in the past and are still eager to work with the groups in the Community who are hosting fund raisers and/or Concession sales (i.e. Chilean Relief Fund or Rubber Stamp Show) to accommodate their special needs. We would like to pursue further the discussion of having the City approve a list of certain outside vendors and gourmet food trucks within the City who would be allowed to provide their services for these special events thus allowing the City to collect a fee from them for their sales.

### **3. Capital Investments for “Enhancements or Upgrades”**

Our plan to “enhance or upgrade” the Carson Community Center includes building a “Wedding Event Center” by creating several beautiful and functional outside ceremony/event locations.

Today’s bride is looking for a single venue that has both an outdoor ceremony site and indoor reception location. In their search of the perfect venue the atmosphere and ambiance of the ceremony site is at the top of their list. With the addition of these three outdoor locations and the lack of venues in the South Bay, Carson will be at the top of the list for wedding venues. In a sense, we plan to put The Carson Community Center on the map as a Wedding Location.

Our proposal includes developing three separate outdoor venues within the Community Center area. All three are free standing and can accommodate weddings concurrently, thus creating even more event space and revenue.

In order to implement a structure to market and sell the new ceremony sites, Jay’s will be adding a Wedding Concierge\* to the staff at the Carson Center. This new position will also train existing staff. It is also our vision to create a Bridal Suite/Green Room in the future, thus making the Carson Center more desirable for potential brides.

\*see full description under #5 Marketing Plan

Capital expense: Wedding Concierge salary for the first year is approximately \$45,000.

#### **Proposed Ceremony/Event Locations:**

##### **The International Sculpture Garden** (Accommodates up to 400)

CREATE A GARDEN WEDDING SETTING ON THE WEST LAWN AND AN OUTDOOR EVENT AREA ON THE ADJACENT PATIO. THIS LOCATION PROVIDES ROLLING GRASS AND TREE-COVERED HILLS AS A BACKDROP, A ROSE GARDEN FILLED WITH WHITE ICEBERG ROSES, BLOOMING JACARANDA TREES, AND A NATURAL STONE PATHWAY LEADING TO A STATELY GRAND PERGOLA. THIS IS THE PERFECT SITE FOR A LARGE GARDEN WEDDING ON THE LAWN. AFTER THE CEREMONY YOUR GUESTS ARE INVITED OVER TO THE SALON PATIO, WHERE MARKET LIGHTS AND PAPER LANTERNS ARE HUNG, FOR COCKTAILS AND APPETIZERS AS THE SUN SLOWLY SETS. ONCE YOU HAVE COMPLETED YOUR PHOTOGRAPHS, YOUR GUESTS ARE WELCOMED INTO THE GRAND BALLROOM FOR THE FESTIVITIES. IF IT IS A BEAUTIFUL SUMMER EVENING, YOU HAVE THE OPPORTUNITY TO DINE WITH YOUR GUESTS ON THE SALON PATIO.

#### **Capital improvements:**

1. Create a natural stone/paver pathway/aisle leading to a ceremony area \$15,000
2. Install a permanent stone pergola as a ceremony backdrop \$8,000
3. Purchase 400 White Resin Café Vienna Chairs \$6,000
4. Create an outdoor reception/cocktail area on the adjacent patio by adding market lights to enhance the area for evening events \$4,000
5. Landscaping and flowers \$2,000

## **The Courtyard Garden** *(Accommodates up to 400)*

CREATE A COURTYARD CEREMONY/EVENT SETTING ON THE EAST PATIO. THIS LOCATION PROVIDES A GRAND, PRIVATE, COURTYARD PLAZA FOR YOUR CEREMONY. LUSH LANDSCAPING, FLOWERING TREES, AND A CHARMING WATER FEATURE ADD TO THE BEAUTY OF THE COURTYARD. THE GLASS AND IRON WALL CREATE THE PERFECT BACKDROP AS THE SUN SHINES THROUGH THE ATRIUM. THIS IS THE PERFECT SITE FOR A LARGE WEDDING OR SMALLER WEDDING WITH AN OUTDOOR COURTYARD RECEPTION. AFTER THE CEREMONY GUESTS ARE INVITED TO ENJOY COCKTAILS AND APPETIZERS IN THE COURTYARD AS YOU HAVE YOUR PHOTOGRAPHS TAKEN AROUND THE PROPERTY. THEY ARE THEN INVITED INTO THE GRAND BALLROOM FOR DINING AND DANCING. THE COURTYARD IS ALSO PERFECT FOR DINING AL FRESCO. IF IT IS A LOVELY SUMMER EVENING, YOU MIGHT WANT TO CONSIDER THE COURTYARD FOR DINING AND DANCING UNDER THE STARS.

### **Capital improvements:**

1. *Enclose the patio area with a 100' stucco pony wall to create a large private courtyard \$15,000*
2. *Purchase two large stone columns and urns for ceremony focal point \$1,600*
3. *Landscape Flowers \$3,000*
4. *Purchase 400 White Resin Café Vienna Chairs \$6,000*
5. *Add a fountain/water feature \$4,000.*

## **The Meditation Garden** *(Accommodates 125)*

THIS IS A GARDEN THAT CURRENTLY EXISTS AT THE CIVIC CENTER. THIS LOCATION PROVIDES A SECRET, SECLUDED, SUNKEN GARDEN DRAPED WITH WEeping TREES. VINE COVERED WALLS, FLOWERBEDS, AND A SPRAWLING LAWN ENHANCE THIS ROMANTIC SETTING. THIS IS THE PERFECT SITE FOR AN INTIMATE WEDDING. AFTER THE CEREMONY GUESTS ARE INVITED TO ENJOY COCKTAILS AND APPETIZERS IN THE ADJACENT ROSE GARDEN. AFTER YOUR PHOTOS HAVE BEEN TAKEN, YOUR GUESTS ARE WELCOMED OVER TO ONE OF THE CARSON CENTER'S BALLROOMS FOR DINNER AND DANCING.

### **Capital improvements:**

1. *Purchase two large stone columns and urns for ceremony focal point \$1,600*
2. *Purchase 125 White Resin Café Vienna Chairs \$1,875*

**Total Capital Improvements \$113,075**

## **Projected Revenue from Capital Improvements**

*Our proposed capital improvements will not only enhance the desirability of the Carson Community Center as a wedding venue, it will create multiple new locations for venue rentals.*

*Below is a list of recommended rental rates the city of Carson could charge for these locations based on our experience and knowledge of competitive rates in the area.*

### **The Meditation Garden**

*Ceremony only rental fee \$1,000*

*Ceremony Site Rental (with booking of Reception Room) \$600*

### **The International Sculpture Garden**

*Ceremony only rental fee \$1,500*

*Ceremony Site Rental (with booking of Reception Room) \$1,000*

*Ceremony Site and Outdoor Reception rental fee \$2,500*

### **The Courtyard Garden**

*Ceremony only rental fee \$1,500*

*Ceremony Site Rental (with booking of Reception Room) \$1000*

*Ceremony Site and Outdoor Reception rental fee \$2,500*

***If only half of the Saturdays are booked for the year the additional revenue for these three venues, without catering, exceeds \$100,000.00.***

*Please refer to the following three pages which include a Carson Center Site Map with proposed improvements, an Inspiration Board with suggested elements and a Case Study of a venue we recently developed in 2010.*

# Site Map



*Inspiration board:*

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# Case Study: BELLA COLLINA

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## THE DEVELOPMENT OF BELLA COLLINA

*The former Pacific Golf Course filed for bankruptcy and was purchased by several investors, and re-opened as Bella Collina. These investors wanted to create an outdoor space for weddings.*

*We came along side them advising in the creation of an outdoor amphitheater. We played a role in developing the vision of a terraced space, pathways, direction of focal points, selection of stone products and landscaping. We then developed a competitive pricing structure for events. We set up photo shoots with models, florists, hair and make-up artists, rentals and linens, gowns, and photographers. These images were then used for promotional purposes. Recommendations were made on both online and print advertising.*

*This property now hosts the most unique, one of a kind, outdoor ceremony spaces in California. Bookings for the first year have met and exceeded expectations and we are looking forward to an even better 2011.*



#### **4. Point of Sale Strategy**

First and foremost, let us clarify our existing position on Point of Sale sales tax revenue. Jay's has always reported all sales that took place from the Carson Community Center to the State Board of Equalization and as such the City of Carson has been allocated the percentage of sales tax revenue due them according to the State law. **Since 2006 alone, we have reported sales in excess of \$ 10,500,000 which generated sales tax revenue to the City in excess of \$ 105,000.**

**Our projections for the five year term of this contract based on a conservative approach of a 5% increase in sales annually would yield an additional \$ 114,000 in sales tax revenue paid to the City.**

We strongly feel that any staffing, energy, or marketing dollars are best spent in trying to bring business, especially brides and wedding ceremonies, BACK to the Community Center. The revenue brought in by additional wedding ceremonies and receptions, Quinceaneras, family reunions and other social catering events are far greater than the percentages brought in from outside catering. Corporate sales remain flat, whereas the burgeoning wedding market continues to be an intangible asset. Since the City benefits financially from room bookings and the catering as well, it makes better business sense to maximize all avenues of room and NEW outdoor space bookings to their capacity.

## **5. Marketing Plan**

Jay's is excited to offer a completely new dynamic to our marketing plan, which was previously outlined in our Capital Expenditure proposal. Our new Marketing Plan includes the design, creation, marketing and development of the Carson Wedding Event Center, which will include three completely new venues to book, and in turn will create revenue and a profit stream for the Carson Center. It will put the Carson Center "on the map" as a Wedding location.

Instead of merely hiring another "sales associate" to assist in booking the existing rooms of the Carson Center, Jay's will add to it's Carson staff a qualified experienced Wedding Concierge to promote, market and book the new International Sculpture Garden, the Courtyard Garden and the Meditation Garden.

\*The Wedding Concierge will come along side Carson Center staff to create and implement a structure to show and sell the new sites. This Wedding Concierge, who is well seasoned in the development of new venues, has a proven track record of designing, creating, structuring, and selling new venues. Below are successful cases in point:

### **The Ebell Club Long Beach**

In 2007 Jay's began negotiations to purchase The Ebell Club of Long Beach. Originally built in 1924 as a Woman's Club, The Ebell is part of Long Beach history. Clearly neglected and in disrepair, Jays stepped in with capital improvements and an infrastructure for sales and marketing. Each year The Ebell Club hosts approximately 75 weddings/events and annual sales exceed \$600,000.

### **Serra Plaza in San Juan Capistrano**

In 2010 Jay's was approached by Serra Plaza Leasing to create and develop a wedding venue out of a business plaza. An analysis of the marketing strategy was completed and presented. A price structure was created based on the comparative venue options in the area. Minor changes were made to the plaza and a major improvement was made to the bridal suite. Serra Plaza now operates on weekends as a wedding venue and has a facility rental price point of \$4,500. for a Saturday event.

### **The Japanese Garden at CSULB**

For many years Jay's partnered with The Japanese Garden to build a flourishing wedding venue. In 2006 Jay's lost an RFP for CSULB for unknown reasons and The Japanese Garden was caught up in the negotiations. Five years later (2010), CSULB approached Jay's to return to the campus as one of their exclusive caterers. An RFP was not necessary; they only wanted to negotiate with Jay's. We are now back at The Japanese Garden working on building the wedding business back to it's previous sales.

Additional case studies for any of our Exclusive venues are available upon request. Which include:

Bella Collina, Bella Segreto, Chateau Meritage, Casa Romantica, Japanese Garden, Ebell Club, Euromaster's Special Event Center, Hamilton Oaks Vineyard, The McCharles House and Garden, Pacific Edge Villa, Rancho Los Cerritos, and Serra Plaza.

## **Marketing Strategies**

### **Social Marketing**

*Jay's is in the forefront and an industry leader in Social Marketing. We have found that most consumers utilize technology when shopping. Brides are no different. In fact today's bride is well versed in searching and shopping via the Internet. Our Marketing Strategies include, but are not limited to:*

### **Blog**

*Jay's is an innovator when it comes to catering Blogs. The primary focus is to drive traffic to our venues and increase sales. Our in-house photographer attends several events a week in order to capture the design and story of the event. These stories in dramatic photographs are then shared on the blog to increase exposure and showcase the potential of our venues.*

### **Facebook**

*Jay's Facebook page is an open forum to communicate with our clients. We are able to present products, venues and information to our clients and they are able to respond. This is a tremendously successful tool for relationship building. A substantial amount of traffic to our website comes from Facebook.*

### **Twitter**

*Jay's maintains an open dialogue with industry professionals and potential clients through twitter. Traffic is constantly being directed back to our website or our exclusive venues through this form of marketing and communication. The best part about twitter is "it's what's happening right now". It's a great tool for getting information out immediately.*

### **Online Marketing**

*Jay's maintains a highly ranked, attractive, user friendly, website and continues to add content weekly. As an exclusive venue, Carson Center and it's proposed Wedding Event Center will receive premier positioning and exposure to maximize search ability.*

### **Eblasts**

*With our extensive database, Jay's eblasts are sent seasonally to over 12,000 clients. These eblasts feature Jay's new creations, menus, and featured venues.*

### **Professional Associations**

*Jay's actively participates and is a member of the most prominent and popular industry associations. We have found that people do business with those they know and like. Connecting and developing relationships with wedding and event planners is just as important to us as following industry trends. Our involvement in WIPA, ISES, ABC, NACE and MPI, strengthens our presence in the event industry.*

### **Venue Concierge**

*Jay's Director of Marketing develops strategies and tactics to bring clients and venues together. Under this supervision, Jay's Venue Concierge coordinates the venue pages on the website. Potential Clients are matched to the right venue through Jay's proprietary software and database. Potential clients fill out a form online and a personalized list of venues that fit their needs is provided to them.*

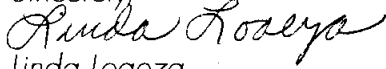
## **Corporate Sales Team**

*Jay's corporate team is experienced in seeking out target companies that have a need for food service and venues. Canvassing business journals, Internet and referrals, our team aggressively pursues new clients with a personal approach.*

*In closing, in order for the Carson Center to be successful and profitable, we request the panel and City Council appoint or create a committee or task force to work alongside Jay's to make the necessary improvements. Jay's and the City will need to coordinate and work together on capital improvements, implementation, and marketing. Our hope is to begin implementation of our proposal immediately and have all renovations complete within six months.*

*After review, we welcome the opportunity to answer any questions or supply additional information that the panel members may request.*

Sincerely,



Linda Loaeza  
CEO

# Chourá events

RISE TO THE OCCASION

Response to Carson Center  
RFP Proposal NO.P10-05

**EXHIBIT NO. 0 4**



# Chourá events

RISE TO THE OCCASION





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September 28th, 2010

Purchasing Manager of the City of Carson  
City of Carson  
701 East Carson Street  
Carson, California 90745

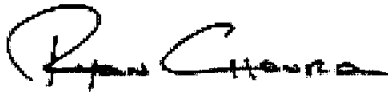
Dear Michael Page,

Thank you for the opportunity to present this proposal as a response to the RFP for the Carson Center.

Choura Events is not only a caterer but a full-service event company that currently manages a similar property. We believe the Carson Center is in need of new energy and a comprehensive plan that will attract new events in the next five years.

On behalf of the Choura family and our 225 full time event professionals, we truly appreciate this opportunity.

Best Regards,



Ryan Choura  
CEO, Choura Events



## KEY DIFFERENCES

- 1.) We are more than a caterer, but a venue management company.
- 2.) Choura draws a larger range of clients from Los Angeles, South Bay, Long Beach and Orange County.
- 3.) Choura sees how the event market is changing and has a vision on how to support it.
- 4.) Choura has a 41-year track record of community involvement and giving.



## CHOURA EVENTS - COMPANY OVERVIEW

Choura Events is the only company in Los Angeles to combine all the essentials of successful and memorable events into one versatile operation. That includes expert planning, stylish design, gourmet catering, personalized service, a diverse rental inventory and a wide range of stimulating venues.

This array of specialists and resources provides specific advantages that other firms don't: It gives you access to the absolute best event professionals; it ensures a smoothly running process – before, during and after your event; and it helps contain costs because Choura can share it's own resources.

But Choura's collective approach rises even higher when it comes to orchestrating the event experience: All of Choura's team members are highly talented professionals in a field that is as much about an elevated approach to entertainment as it is about smart business. In this sense, Choura is a group of artists, devoted to creating events that charm, excite and inspire.

## CHOURA EVENTS - EXECUTIVE BIOS

### Choura James Ryan Choura – CEO

When Ryan Choura took over Choura Events in 2003, he knew two things; he wanted to expand the range of services the company offered, and he wanted to shake things up and bring fresh energy and ideas to the event industry. He began by breaking sales records at The Grand, Long Beach Event Center, and then in 2005 he beat out the top caterers in Southern California for the coveted catering contract at Cal State Long Beach.

In 2007 Choura purchased the event rental/tent design company Anza, and followed with the purchase of Bixby Knolls Party Rentals in 2008.

As of 2009 Ryan oversees eight event companies under the Choura Events umbrella with a combined staff of over 225 employees. He prides himself in his ability to spot and nurture the most talented people to ensure that both his employees and clients feel their value and importance.

Ryan is an avid golfer, surfs, and is committed to community service, belonging to several local civic and non-profit organizations. A dynamic and talented speaker, Ryan gives motivational talks to local High School students on how to make smart decisions for their futures.

#### Organizations and Memberships:

California Restaurant Association, Rotary Club of Long Beach / Board Member, Lakewood Chamber of Commerce, Golf Committee Chair Virginia Country Club, Long Beach Area Convention & Visitors Bureau, National Water Ski Racing Association

#### Education

- Biola University

### James J. Choura – Chairman of the Board

James J. Choura is a mentor to Choura Events. His belief in embracing a positive culture of people, his passion to deliver quality food and beverage products, and his gift to transform any location to offer its maximum potential has been essential in the company's development.

His commitment to the Service Industry comes from an inherited family trade. First established in the early 1900's in Chicago-based Meat Markets, today he extends his family of brands into hospitality properties in Southern California.

James J. Choura has won numerous recognitions for his nourished community relations.



## Awards and Recognitions

1988 - Optimist of the Year / Lifetime Member [www.optimist.org](http://www.optimist.org)  
1999 - Orange County Businessman of the Year  
2001 - Chapman College Ethics of America Winner [www.chapman.edu](http://www.chapman.edu)  
2001 - Gov. Grey Davis Special Recognition for Leadership [www.gray-davis.com](http://www.gray-davis.com)  
2004 - California State Legislature Community Service Recognition [www.legislature.ca.gov](http://www.legislature.ca.gov)  
2005 - California State Assembly Business Leadership Recognition [www.assembly.ca.gov](http://www.assembly.ca.gov)  
2005 - California State Senate Recognition for Public Service [www.sen.ca.gov](http://www.sen.ca.gov)  
2005 - Long Beach Board of Education, Equality in Education Award [www.lbschools.net](http://www.lbschools.net)  
2006 - Recognition for Youth Leadership for LA County from Supervisor Don Knabe [www.knabe.com](http://www.knabe.com)  
2006/07/08 - Long Beach Police Officers Association, Career Achievement award [www.lbpoa.org](http://www.lbpoa.org)

## Organizations and Memberships:

1971 to present - Long Beach Chamber of Commerce Member [www.lbchamber.com](http://www.lbchamber.com)  
1984 to present - Downtown Long Beach Optimist Club Member/Past President  
1995 to present - Seal Beach Chamber of Commerce Member [www.sealbeachchamber.org](http://www.sealbeachchamber.org)  
1995 to present - Los Alamitos Chamber of Commerce member/Past President [www.losalchamber.org](http://www.losalchamber.org)  
1996 to present - Long Beach Education Foundation Member/Past President  
1999 to present - Long Beach Police Officers Association Member  
2000 to present - Community Hospital of Long Beach Board Member/Past Chairman [www.chlb.org](http://www.chlb.org)  
2003 to 2007 - Long Beach Board of Education Trustee  
2007 to present - Long Beach Board of Education/ Vice President  
2008 - City of Lakewood Commissioner of Public Safety

Education - California State University Long Beach

## Steven McMahon – COO/CFO

Senior Vice President Steven McMahon joined Choura Events in 2005, bringing a focused and pro-active management style to the executive offices. Under his guidance, Choura Events acquired Anza Event Rentals (2007) and Bixby Event Rental (2008), as well as divested assets that no longer fit in to the long term strategic branding and performance plan. These key acquisitions and divestitures have put Choura Events in strategic markets and have improved the overall company portfolio, operational efficiencies, and performance.

Steven's oversight includes overall company financial management and performance, risk management, purchasing, corporate and site level operations and brand management. His leadership has created strategic partnerships with vendors and improved companywide purchasing efficiencies. Steven believes in supporting the company's key leaders with solid infrastructure and processes. With these, he believes managers have the foundation necessary to make proactive and successful business decisions. His management and business practices have created the proper framework, training and resources which have allowed our general managers to flourish as the entrepreneurial heads of their divisions.

## Organizations and Memberships

Board of Directors: Boys and Girls Clubs of Long Beach – [www.bgclublb.org](http://www.bgclublb.org),  
Board of Directors: Partners of Parks Long Beach – [www.partnersofparks.org](http://www.partnersofparks.org),  
California Restaurant Association – [www.calrest.org](http://www.calrest.org)

Education - California State University Long Beach



## April Smith – VP of Administration & Finance

April is the driving force behind the organizational development of Choura Events. As VP of Administration & Finance, April is responsible for the hiring and development of over 225 employees, our orientation programs, cash management systems, and HR training. She has earned great respect within the industry by developing innovative policies and procedures, and providing an easy to use coaching system to deliver helpful and timely resources to each of Choura's General Managers.

In a constant effort to improve and grow her talents, April is currently continuing her education in order to receive a degree in Business with an emphasis in HR and Accounting. April is a member of PIHRA (Professionals in Human Resources Association), SHRM (Society for Human Resource Management), and has completed the General Industry Safety Education course from OSHA (Occupational Safety & Health Administration). She published an article for HR Voices on "Maintaining Culture through Training and Orientations" (<http://hrvoices.com/articles/0003.php>) and is both American Red Cross First Aid and CPR certified, in regulation with HR standards.

## Ryan McIntyre – Executive Chef

Long Beach resident Ryan McIntyre was named Executive Chef for Choura Events in 2009. McIntyre was hired to help bring sophisticated and new flavor profiles to the menu selections at both The Grand and Choura Event Catering.

McIntyre is well known locally as the owner of Kitchen Outfitters in Naples, and comes with a stellar resume as a chef. He completed the Culinary Arts program at Long Beach City College and then graduated from the prestigious California Culinary Academy in San Francisco. In 1999 he was part of the team that opened the W in San Francisco, and had a very successful tenure with the company including positions as Executive Banquet Chef and Executive Chef for the W in Los Angeles.

After several years in the restaurant and event industry McIntyre moved into the realm of private catering in L.A., focusing on the entertainment industry where he created cuisine for such notables as Dustin Hoffman and Ben Stiller.

## Howard Tabackman – Executive Vice President

Howard Tabackman began his distinguished career in the event industry in 1979 with Abbey Rents. In 1983 he joined Aztec Tents & Events of Torrance where he quickly rose to Vice President of Sales. He was instrumental in building the company from a small mom and pop local operation to a nationally renowned event and tent rental company. In 2005, when Classic Party Rentals acquired Aztec, Howard was integral to the transition of the new company, resulting in expansion of additional growth from coast to coast in high profile national events.

Howard's reputation for excellence in event management spans a diverse client mix that includes sporting events, corporate and social events, national and local festivals and fairs, as well as internationally famed Hollywood award shows and galas.

For Howard, executing flawless events is key to event industry success. Impressed by the new style and energy of Anza Event Rentals, Howard joined as Vice President in November of 2009. He is excited to be on the ground floor with the newly transformed company, helping to grow their greatest strength - serving people with upscale event rentals.

## Jose Zuniga – Operations Manager

Jose is one of the most respected Operations Managers in the rental industry. He served as Aztec Tents Operations Manager for 20 years and as Classics National Operations Manager for Tenting the last 5.



His ability to lead installation crews for North Americas largest and most prestigious jobs are second to none. His resume includes the USGA US Open, Long Beach Grand Prix, Academy Awards, PGA Golf Tournaments, NASCAR and X Games. His philosophy is simple, execute the job with the highest standards safely and effectively.

## Lisa McIntyre – Director of Sales

Lisa began her hospitality career in San Francisco in 1994 where her consummate professionalism and impeccable attention to details moved her quickly up the ranks. As a specialist in guest services she was appointed to a special traveling task force for Starwood Hotels to train staff and open new hotels in Seattle, Los Angeles & New Orleans. Lisa then moved to Santa Monica to take the position of "Convention Services Manager" for the prestigious Shutters on the Beach and Casa del Mar hotels before moving to Long Beach and joining the team at Choura in 2005. She was promoted to Director of Sales at the beginning of 2009.

Lisa McIntyre brings the same dedication, high standards and focus to her community involvement and her position as the Director of Sales for Choura Events as she did during her successful student years. In high school Lisa was a member of the distinguished Epehbian Society and captain of both the girl's varsity track and basketball teams. At San Francisco State University she was on the dean's list seven out of eight semesters and graduated cum laude with a degree in Radio & Television.

A talented athlete, Lisa played one season for the "Lady Gators" basketball team at SFSU and has participated for the past seven years in the "Breast Cancer 3 Day Walk" where participants complete sixty miles in just three days. She also volunteers regularly as a crew member for local breast cancer walks here in Long Beach.

## CHOURA EVENTS - CATERING EXPERIENCE

- Established & based in Long Beach in 1969
- Serves over 1,000,000 meals per year.
- 4<sup>th</sup> Generation Company
- Employees: 225 full time event professionals
- Manage 5 exclusive venues with full time catering services:

The Grand Long Beach Event Center – a 40,000 sq. ft. full-service boutique event center. Since 1995, this premier location successfully executes over 4,000 events per year.

The Earl Burns Miller Japanese Gardens – a tranquil location located on the CSULB campus. Since 2005, Choura Venue Services has been the exclusive caterer to over 80 weddings and events each year.

The Carpenter Performing Art Center – Choura caters to events at this location including pre and post performance beverage and cocktail service as well as dinner events for live cabaret performances. Choura has been providing services since 2005.

The Pointe at Walter Pyramid – Exclusive caterers to events ranging from 100 – 1,000 guests.

The El Dorado Park Golf Course & Event Center – a unique dining and event experience located on the golf course at El Dorado Park. Choura has successfully produced events at this location since 1983.

Anza Event Rentals – a 25,000 sq. ft. warehouse in Torrance where we store a complete line of rental inventory (large tenting, tables, chairs, staging, etc.) Choura purchased Anza in 2007.



## CHOURA EVENTS - EVENT RANGE

- In 2009, Choura Events successfully completed over 8,000 events
- We have carried out single events up to 180,000 guests
- Our capabilities are Catering / Event Rentals / Venue Management

## CHOURA EVENTS - TOP CLIENTS

- Partner to California State University Long Beach
- Ed Hardy
- Boeing
- Torrance Memorial
- Scan Health Plan
- Chef Shafer and Depot Restaurants
- Boys and Girls Club of Long Beach
- Manhattan Beach Wine Auction
- Avon Walk for Breast Cancer
- CSULB Alumni
- Musical Theatre West
- Taste of Beverly Hills
- Bakersfield Business Conference

## CHOURA EVENTS - REFERENCES

Matt Knabe - Englander & Associates  
matt@englanderpr.com  
213-741-1500

Don Rodriguez- Executive Director; Boys and Girls Clubs of Long Beach  
562-595-5945  
Annual Gala, Annual Dinner, Boxed lunch Program (28,000 meals served in 2009 program)

Dr. Mike Walter  
Distinguished Professor of Economics and Business Administration at CSU Long Beach  
562-985-4553  
Event Dates: May 2004, 2005, 2006, 2007, 2008, 2009 and May 2, 2010  
June 2009  
October & November 2005  
December 2003 & 2007

Event scope: Off-site catering for events ranging from 300-800 guests

Alyxander Bear  
Production Director for Insomniac  
323-874-7020  
Event Scope: Concerts ranging from 40,000 to 180,000 guests. Combination of Tenting / Catering

Lisa Takata  
Torrance Memorial Hospital  
310-891-6605



Event scope: Annual Gala with guests sizes from 700 to 1300

Dr. Cecile Lindsay

University of Cal State Long Beach

562-9815-4111

Event scope: Commencement. Serve 10,000 Parents/ Students/ Family Friends

## CHOURA EVENTS – A COMMITMENT TO THE ENVIRONMENT

Choura Events prides itself on partnering with vendors who share a mutual interest in maintaining agricultural sustainability. We personally shop the local produce market every week and purchase products that are harvested in an organic fashion and procuring protein items that have been obtained in the least cruel way possible. We have introduced more and more organic items to our menu offerings and believe in the “buy local, serve fresh” mentality which not only ensures freshness, but takes more trucks off the road for long hauls.

## CHOURA EVENTS – MARKETING APPROACH

Choura Events believes the event marketplace is shifting and the trend of large banquet style events is drastically changing.

The need to provide an “Event Experience” that will connect with current clients and future generations will be at the heart of our marketing approach.

The plan would consist of:

- Social Media
- Blogs
- Behavioral Ad Marketing
- Intercompany Leads / Cross Promotion
- Mailings
- Networking
- Ad Campaigns
- Web-Site
- E. Newsletters
- Promotional Events
- Venue Modifications
- Photography

Choura’s current marketing strategy:

Web

- [www.choura.us](http://www.choura.us)
- [www.facebook.com/chouraevents](http://www.facebook.com/chouraevents)
- [www.choura.us/blog](http://www.choura.us/blog)

\*see specific venue section at Choura.us



## Monthly

Enewsletter  
Mailings

## Ad Campaigns (see example)

Beach City Publications  
Key Industry Publications

## Quarterly

Food Tastings  
Promotional Events

## Networking

Manhattan Beach Chamber of Commerce  
Redondo Beach Chamber of Commerce  
Hermosa Beach Chamber of Commerce  
Palos Verdes Chamber of Commerce  
Torrance Chamber of Commerce  
San Pedro Chamber of Commerce  
Long Beach Chamber of Commerce  
Long Beach Convention and Visitors Bureau  
Seal Beach Chamber of Commerce  
Optimist Club of Long Beach  
Leads Club of Long Beach  
Executives Club of Long Beach  
Seal Beach Chamber of Commerce  
Cypress Chamber of Commerce  
Los Alamitos Chamber of Commerce  
International Special Events Society  
American Rental Association

## Intercompany Leads / Cross Promotion

All potential sales leads can be accommodated by a venue with availability  
Quarterly "All Company" Food Tastings

## Promotions

Wedding Giveaway  
See Incentive Packages in Menu Section

## Venue Modifications

Support to Long term planning and needs

## Public Relations / Award

Getting regional media attention  
Seeking Service and Style awards from Industry



## CHOURA EVENTS – VENUE MANAGEMENT

Choura has been managing a similar property since 1997. The Grand is a 40,000 sq ft. venue that has 7 unique event spaces. The venue rests on 4 beautiful acres and provides guests with 4 outdoor terrace areas, a 400 car parking structure and a commercial kitchen.

Choura manages the entire property through an extensive maintenance program.

- Equipment Maintenance
- Weekly Gardening Services
- Painting and Handy work
- Long term planning and remodeling

Choura is also responsible for all the hiring, coaching and growth of the internal staff for the property. The location requires 65 full and part time staff that includes; Sales, Operations and Maintenance.

Each of our Venues has a weekly location meeting in which our Chief Operations Officer, Steve McMahon, reviews:

- Overall Site
- Current Projects
- Operational Challenges

Each of our sales teams has a weekly sales meeting, along with a monthly company-wide sales meeting, led by our Chief Executive Officer, Ryan Choura, to review:

- Current Promotions
- Weekly Sales
- Client Feedback
- Future Business
- Actual Business
- Marketing Update

## CHOURA EVENTS – ACCOUNTING CONTROLS

Choura Events uses generally accepted accounting practices. The sales system used generates BEO's and invoices as well as all reports needed to run a successful Food and Beverage location. The location is supported by our Business Office who handles all Accounts Payable and reporting.

Attached are the following, please find examples of monthly sales reports by:

- A.) Client Name
- B.) Invoice #
- C.) Event Sheet



Monthly Sales Report  
By Client

Client	Date	Food	Bev	Liquor	Equip	Labor	Room	Other	Subtotal	Serv Chg	Tax	Total
40th Birthday Celel	1/9/2010	4,594.70	0.00	2,120.00	0.00	0.00	0.00	0.00	6,714.70	1,342.94	785.62	8,843.26
40th Birthday Celel	1/9/2010	0.00	0.00	1,245.10	0.00	0.00	0.00	0.00	1,245.10	0.00	121.40	1,366.50
AAUW	1/9/2010	685.85	0.00	0.00	0.00	0.00	0.00	0.00	685.85	137.17	80.25	903.27
ACRE of Southern	1/12/2010	2,313.40	0.00	0.00	50.00	0.00	0.00	0.00	2,363.40	462.68	275.55	3,101.63
AHMA - PSW	1/13/2010	1,152.00	0.00	0.00	130.00	0.00	0.00	0.00	1,282.00	230.40	147.46	1,659.86
AHMA - PSW	1/13/2010	1,332.00	0.00	0.00	155.00	0.00	0.00	0.00	1,487.00	266.40	170.95	1,924.35
AHMA - PSW	1/14/2010	1,260.00	0.00	0.00	155.00	0.00	33.75	0.00	1,448.75	252.00	162.53	1,863.28
Akira Katsura	1/31/2010	154.00	0.00	0.00	0.00	0.00	0.00	0.00	154.00	15.40	16.52	185.92
ALCSD	1/8/2010	880.00	0.00	0.00	0.00	0.00	0.00	0.00	880.00	176.00	102.96	1,158.96
American Society c	1/27/2010	205.50	0.00	0.00	0.00	0.00	0.00	0.00	205.50	41.10	24.04	270.64
BNI Extra Mile	1/26/2010	256.00	0.00	0.00	0.00	0.00	0.00	0.00	256.00	51.20	25.34	332.54
BNI Extra Mile	1/5/2010	160.00	0.00	0.00	0.00	0.00	0.00	0.00	160.00	32.00	18.72	210.72
BNI Extra Mile	1/12/2010	160.00	0.00	0.00	0.00	0.00	0.00	0.00	160.00	32.00	18.72	210.72
BNI Extra Mile	1/19/2010	160.00	0.00	0.00	0.00	0.00	0.00	0.00	160.00	32.00	18.72	210.72
Bob Durbin's Life (	1/16/2010	1,247.50	0.00	0.00	0.00	0.00	0.00	0.00	1,247.50	249.50	145.96	1,642.96
Bob Durbin's Life (	1/16/2010	0.00	0.00	271.07	0.00	0.00	0.00	0.00	271.07	0.00	26.43	297.50
Breast Cancer Car	1/26/2010	216.00	0.00	0.00	85.00	0.00	375.00	0.00	676.00	43.20	33.56	752.76
CAHF	1/8/2010	1,571.25	0.00	0.00	0.00	0.00	0.00	0.00	1,571.25	314.25	183.84	2,069.34
Californians for Nel	1/23/2010	6,709.50	0.00	0.00	150.00	0.00	0.00	0.00	6,859.50	1,341.90	799.64	9,001.04
Californians for Nel	1/23/2010	0.00	0.00	835.53	0.00	0.00	0.00	0.00	835.53	0.00	81.47	917.00
CCDAA	1/8/2010	1,827.50	0.00	0.00	100.00	0.00	0.00	0.00	1,927.50	365.50	223.57	2,516.57
Celebration of Life	1/31/2010	3,832.00	0.00	0.00	0.00	0.00	0.00	0.00	3,832.00	766.40	448.34	5,046.74
Celebration of Life	1/31/2010	0.00	0.00	930.30	0.00	0.00	0.00	0.00	930.30	0.00	90.70	1,021.00
Century Club Weel	1/5/2010	0.00	0.00	0.00	0.00	0.00	59.00	0.00	59.00	0.00	0.00	59.00
Century Club Weel	1/12/2010	0.00	0.00	0.00	0.00	0.00	59.80	0.00	59.80	0.00	0.00	59.80
Century Club Weel	1/19/2010	0.00	0.00	0.00	0.00	0.00	88.95	0.00	88.95	0.00	0.00	88.95
Century Club Weel	1/26/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Century Club Weel	1/5/2010	0.00	0.00	91.12	0.00	0.00	0.00	0.00	91.12	0.00	8.88	100.00
Century Club Weel	1/12/2010	0.00	0.00	90.20	0.00	0.00	0.00	0.00	90.20	0.00	8.80	99.00
Century Club Weel	1/20/2010	0.00	0.00	61.05	0.00	0.00	0.00	0.00	61.05	0.00	5.95	67.00
Century Club Weel	1/26/2010	0.00	0.00	175.85	0.00	0.00	0.00	0.00	175.85	0.00	17.15	193.00
Choura Events	1/5/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Choura Events	1/19/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Choura Events	1/18/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Choura Events	1/25/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Choura Events	1/11/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
CIF	1/28/2010	1,790.00	0.00	0.00	0.00	0.00	0.00	0.00	1,790.00	358.00	209.43	2,357.43
CMA	1/29/2010	0.00	120.00	0.00	0.00	0.00	300.00	0.00	420.00	0.00	0.00	420.00
CMA	1/30/2010	1,257.00	0.00	0.00	0.00	0.00	0.00	0.00	1,257.00	251.40	147.07	1,655.47
CMAA	1/21/2010	426.25	0.00	0.00	40.00	0.00	0.00	0.00	466.25	76.73	50.23	593.21
CMAA	1/28/2010	310.00	0.00	0.00	40.00	0.00	0.00	0.00	350.00	62.00	40.17	452.17
Corvette Club	1/9/2010	1,458.00	0.00	0.00	0.00	0.00	0.00	0.00	1,458.00	291.60	170.59	1,920.19
Corvette Club	1/9/2010	0.00	0.00	523.46	0.00	0.00	0.00	0.00	523.46	0.00	51.04	574.50
Costco-Signal Hill	1/10/2010	3,514.50	0.00	0.00	250.00	0.00	0.00	0.00	3,764.50	702.90	435.58	4,902.98
Costco-Signal Hill	1/10/2010	0.00	0.00	1,638.72	0.00	0.00	0.00	0.00	1,638.72	0.00	159.78	1,798.50
CSULB BASEBALL	1/22/2010	9,507.45	0.00	0.00	150.00	0.00	0.00	0.00	9,657.45	1,901.49	1,127.00	12,685.94
CSULB BASEBALL	1/22/2010	0.00	0.00	1,734.30	0.00	0.00	0.00	0.00	1,734.30	0.00	169.10	1,903.40
CSULB Track and	1/23/2010	2,910.14	0.00	0.00	0.00	0.00	50.00	0.00	2,960.14	582.03	340.49	3,882.66
CSULB Track and	1/13/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
CSULB Track and	1/23/2010	0.00	0.00	912.07	0.00	0.00	0.00	0.00	912.07	0.00	88.93	1,001.00
Dancing with a Sta	1/30/2010	2,995.00	0.00	0.00	0.00	0.00	0.00	0.00	2,995.00	599.00	350.42	3,944.42
Dancing with a Sta	1/30/2010	0.00	0.00	784.05	0.00	0.00	0.00	0.00	784.05	0.00	76.45	860.50
Doug's SURPRISE	1/16/2010	1,917.00	0.00	780.00	0.00	0.00	0.00	0.00	2,697.00	539.40	315.55	3,551.95
Doug's SURPRISE	1/16/2010	0.00	0.00	189.52	0.00	0.00	0.00	0.00	189.52	0.00	18.48	208.00
Dow AgroSciences	1/13/2010	930.30	0.00	0.00	0.00	0.00	0.00	0.00	930.30	186.06	108.85	1,225.21
Eggleston Youth C	1/21/2010	5,608.00	0.00	0.00	300.00	0.00	0.00	0.00	5,908.00	1,121.60	685.39	7,714.99
Eggleston Youth C	1/21/2010	0.00	0.00	264.69	0.00	0.00	0.00	0.00	264.69	0.00	25.81	290.50
El Dorado Woman'	1/18/2010	405.27	0.00	0.00	0.00	0.00	0.00	0.00	405.27	81.05	47.42	533.74
Erman Retirement	1/30/2010	2,295.00	0.00	0.00	150.00	0.00	0.00	0.00	2,445.00	459.00	268.63	3,172.63
Escrow Institute of	1/14/2010	2,316.25	67.50	0.00	0.00	0.00	0.00	0.00	2,383.75	476.75	278.90	3,139.40
Escrow Institute of	1/14/2010	0.00	0.00	415.95	0.00	0.00	-0.01	0.00	415.94	0.00	40.56	456.50
Executives Associa	1/11/2010	588.80	0.00	0.00	0.00	0.00	0.00	0.00	588.80	117.76	68.89	775.45
Executives Associa	1/18/2010	487.60	0.00	0.00	0.00	0.00	0.00	0.00	487.60	97.52	57.05	642.17
Executives Associa	1/25/2010	469.20	0.00	0.00	0.00	0.00	0.00	0.00	469.20	93.84	54.90	617.94
Fagan & Fagan	1/19/2010	176.20	0.00	0.00	0.00	0.00	0.00	0.00	176.20	35.24	20.62	232.06
Foreman/Hendersc	1/2/2010	4,895.00	0.00	0.00	0.00	0.00	0.00	800.00	5,695.00	1,139.00	632.15	7,466.15
Foreman/Hendersc	1/2/2010	0.00	0.00	300.68	0.00	0.00	0.00	0.00	300.68	0.00	29.32	330.00
Gamez/Cabrera W	1/9/2010	6,954.14	0.00	0.00	0.00	0.00	0.00	800.00	7,754.14	1,550.83	860.71	10,165.68
Gamez/Cabrera W	1/9/2010	0.00	0.00	376.31	0.00	0.00	0.00	0.00	376.31	0.00	36.69	413.00
Gerinet	1/12/2010	219.50	0.00	0.00	0.00	0.00	0.00	0.00	219.50	43.90	25.68	289.08
Good Shepherd Ct	1/3/2010	0.00	18.98	0.00	0.00	0.00	550.00	0.00	568.98	3.80	2.22	575.00
Good Shepherd Ct	1/17/2010	0.00	18.98	0.00	0.00	0.00	550.00	0.00	568.98	3.80	2.22	575.00
Good Shepherd Ct	1/24/2010	0.00	18.98	0.00	0.00	0.00	550.00	0.00	568.98	3.80	2.22	575.00
Good Shepherd Ct	1/31/2010	0.00	18.98	0.00	0.00	0.00	550.00	0.00	568.98	3.80	2.22	575.00

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Monthly Sales Report

Good Shepherd Ct	1/10/2010	0.00	18.98	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
Greater LA Federa	1/21/2010	845.75	0.00	0.00	260.00	0.00	0.00	0.00	0.00	1,105.75	152.24	0.00
Health Services Gr	1/27/2010	773.00	0.00	0.00	100.00	0.00	0.00	0.00	0.00	873.00	154.60	100.19
Jo's Life Celebratio	1/9/2010	838.00	0.00	133.50	0.00	0.00	0.00	0.00	0.00	971.50	194.30	113.67
JR. League of Long	1/20/2010	455.58	0.00	80.00	0.00	0.00	0.00	0.00	0.00	535.58	107.12	62.66
JR. League of Long	1/20/2010	0.00	0.00	118.45	0.00	0.00	0.00	0.00	0.00	118.45	0.00	11.55
Kaiser Permanente	1/12/2010	2,513.65	75.00	0.00	1,025.00	0.00	150.00	0.00	0.00	3,763.65	517.73	402.82
Katie Sliwa	1/2/2010	376.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	376.00	75.20	43.99
Katie Sliwa	1/2/2010	0.00	0.00	260.14	0.00	0.00	0.00	0.00	0.00	260.14	0.00	25.36
LA County Forum c	1/16/2010	263.10	0.00	0.00	0.00	0.00	0.00	0.00	0.00	263.10	52.62	30.78
LABGS	1/28/2010	594.32	0.00	0.00	40.00	0.00	0.00	0.00	0.00	634.32	118.86	73.44
LB Council PTA	1/12/2010	0.00	0.00	0.00	0.00	0.00	150.00	0.00	0.00	150.00	0.00	0.00
LB Escrow Founda	1/19/2010	1,615.76	0.00	0.00	0.00	0.00	0.00	0.00	0.00	1,615.76	323.15	189.04
LB Escrow Founda	1/19/2010	0.00	0.00	248.29	0.00	0.00	0.00	0.00	0.00	248.29	0.00	24.21
LB Poly Student Cc	1/28/2010	607.60	0.00	0.00	0.00	0.00	0.00	0.00	0.00	607.60	121.52	71.09
LEADS Breakfast C	1/7/2010	161.66	0.00	0.00	0.00	0.00	0.00	0.00	0.00	161.66	32.33	18.91
LEADS Breakfast C	1/14/2010	153.96	0.00	0.00	0.00	0.00	0.00	0.00	0.00	153.96	30.79	18.01
LEADS Breakfast C	1/21/2010	161.66	0.00	0.00	0.00	0.00	0.00	0.00	0.00	161.66	32.33	18.91
LEADS Breakfast C	1/28/2010	153.96	0.00	0.00	0.00	0.00	0.00	0.00	0.00	153.96	30.79	18.01
LeBlond/Vulelich V	1/16/2010	6,247.65	0.00	0.00	0.00	0.00	0.00	720.00	0.00	6,967.65	1,393.53	773.41
LeBlond/Vulelich V	1/10/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
LeBlond/Vulelich V	1/16/2010	0.00	0.00	608.20	0.00	0.00	0.00	0.00	0.00	608.20	0.00	59.30
Long Beach Chaml	1/6/2010	379.76	0.00	0.00	0.00	0.00	0.00	0.00	0.00	379.76	75.95	44.43
Long Beach Chaml	1/20/2010	355.52	0.00	0.00	0.00	0.00	0.00	0.00	0.00	355.52	71.10	41.60
Long Beach Christi	1/3/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	0.00	550.00	0.00	0.00
Long Beach Christi	1/10/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	0.00	550.00	0.00	0.00
Long Beach Christi	1/17/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	0.00	550.00	0.00	0.00
Long Beach Christi	1/24/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	0.00	550.00	0.00	0.00
Long Beach Christi	1/31/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	0.00	550.00	0.00	0.00
Long Beach Comr	1/8/2010	0.00	0.00	0.00	338.72	0.00	0.00	0.00	0.00	338.72	0.00	33.03
Los Al Football	1/9/2010	5,949.80	0.00	0.00	90.00	0.00	0.00	600.00	0.00	6,639.80	1,189.96	704.91
Marcus Guy	1/24/2010	222.00	0.00	0.00	53.00	0.00	0.00	0.00	0.00	275.00	44.40	31.14
NATIONAL COUN	1/12/2010	1,368.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	1,368.00	273.60	160.06
Naval Recruiting D	1/14/2010	0.00	0.00	0.00	300.00	0.00	8,456.00	0.00	0.00	8,756.00	0.00	0.00
Naval Recruiting D	1/15/2010	0.00	0.00	0.00	300.00	0.00	8,456.00	0.00	0.00	8,756.00	0.00	0.00
Naval Recruiting D	1/15/2010	5,775.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	5,775.00	0.00	0.00
Naval Recruiting D	1/15/2010	0.00	0.00	4,665.00	0.00	0.00	0.00	0.00	0.00	4,665.00	0.00	0.00
Pacific McGeorge I	1/23/2010	2,590.00	0.00	0.00	100.00	0.00	0.00	0.00	0.00	2,690.00	518.00	264.66
Pepperdine Univer:	1/26/2010	1,197.00	0.00	428.00	0.00	0.00	0.00	0.00	0.00	1,625.00	239.40	118.50
Pepperdine Univer:	1/26/2010	646.75	0.00	0.00	0.00	0.00	0.00	0.00	0.00	646.75	99.75	49.38
Power Group 100	1/7/2010	581.28	0.00	0.00	0.00	0.00	0.00	0.00	0.00	581.28	116.26	68.01
Power Group 100	1/14/2010	581.28	0.00	0.00	0.00	0.00	0.00	0.00	0.00	581.28	116.26	68.01
Power Group 100	1/21/2010	544.95	0.00	0.00	0.00	0.00	0.00	0.00	0.00	544.95	108.99	63.76
Power Group 100	1/28/2010	581.28	0.00	0.00	0.00	0.00	0.00	0.00	0.00	581.28	116.26	68.01
Professionals in Hc	1/21/2010	601.37	0.00	0.00	0.00	0.00	0.00	0.00	0.00	601.37	120.27	70.36
Regina's 18th Birth	1/29/2010	4,730.60	245.00	0.25	50.00	0.00	0.00	0.00	0.00	5,025.85	995.12	587.03
Rodolfo and Luz S	1/10/2010	1,996.00	0.00	95.00	0.00	0.00	0.00	0.00	0.00	2,091.00	418.20	244.65
Rosario Roldan	1/10/2010	15.19	0.00	0.00	0.00	0.00	0.00	0.00	0.00	15.19	3.04	1.78
Sonic Automotive	1/26/2010	756.70	0.00	0.00	50.00	0.00	0.00	0.00	0.00	806.70	151.34	93.41
Soroptimist Interna	1/6/2010	415.60	0.00	0.00	0.00	0.00	0.00	0.00	0.00	415.60	83.12	48.63
Soroptimist Interna	1/13/2010	363.65	0.00	0.00	0.00	0.00	25.00	0.00	0.00	388.65	72.73	42.55
Soroptimist Interna	1/20/2010	259.75	0.00	0.00	100.00	0.00	0.00	0.00	0.00	359.75	51.95	40.14
Southern California	1/21/2010	139.30	0.00	0.00	25.00	0.00	30.00	0.00	0.00	194.30	27.86	18.74
Southern California	1/28/2010	490.25	30.00	0.00	0.00	0.00	50.00	0.00	0.00	570.25	93.65	50.65
Southern California	1/26/2010	359.40	0.00	36.00	50.00	0.00	50.00	0.00	0.00	495.40	79.08	51.14
Structural Engineer	1/9/2010	837.50	0.00	0.00	145.00	0.00	0.00	0.00	0.00	982.50	167.50	112.13
Telecom Pioneers	1/28/2010	373.68	0.00	0.00	0.00	0.00	0.00	0.00	0.00	373.68	74.74	43.72
Telecom Pioneers	1/28/2010	0.00	0.00	4.55	0.00	0.00	0.00	0.00	0.00	4.55	0.00	0.45
The Body Magic Le	1/5/2010	170.85	0.00	0.00	0.00	0.00	0.00	0.00	0.00	170.85	34.17	19.99
The Body Magic Le	1/12/2010	170.85	0.00	0.00	0.00	0.00	0.00	0.00	0.00	170.85	34.17	19.99
The Body Magic Le	1/26/2010	171.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	171.00	34.20	20.01
The Dawne Orchid	1/2/2010	5,590.00	0.00	400.00	482.00	0.00	0.00	0.00	0.00	6,472.00	1,198.00	709.48
The Dawne Orchid	1/2/2010	0.00	0.00	354.90	0.00	0.00	0.00	0.00	0.00	354.90	0.00	34.60
The Entrepreneurs	1/27/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
The Grand Food T:	1/13/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
The Grand Food T:	1/13/2010	0.00	0.00	10.93	0.00	0.00	0.00	0.00	0.00	10.93	0.00	1.07
The Grand Long Br	1/26/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
TIPPERS CLUB	1/8/2010	357.51	0.00	0.00	0.00	0.00	0.00	0.00	0.00	357.51	71.50	41.83
TIPPERS CLUB	1/15/2010	441.63	0.00	0.00	0.00	0.00	0.00	0.00	0.00	441.63	88.33	51.67
TIPPERS CLUB	1/22/2010	399.57	0.00	0.00	50.00	0.00	0.00	0.00	0.00	449.57	79.91	51.63
TIPPERS CLUB	1/29/2010	434.62	0.00	0.00	0.00	0.00	0.00	0.00	0.00	434.62	86.92	50.85
TIPPERS CLUB	1/14/2010	92.62	0.00	0.00	0.00	0.00	0.00	0.00	0.00	92.62	18.52	10.84
Tower Electronics	1/15/2010	0.00	25.00	0.00	0.00	0.00	275.00	0.00	0.00	300.00	5.00	2.93
Trinity Vocational C	1/24/2010	2,640.00	0.00	0.08	103.00	0.00	0.00	0.00	0.00	2,743.08	528.00	318.92
Trinity Vocational C	1/20/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00

Trinity Vocational C	1/24/2010	0.00	0.00	471.53	0.00	0.00	0.00	471.53	0.00	45.97	517.50	
Tylers 13th Birthda	1/17/2010	2,096.50	0.00	0.00	0.00	0.00	0.00	2,096.50	419.30	245.29	2,761.09	
Tylers 13th Birthda	1/17/2010	0.00	0.00	269.25	0.00	0.00	0.00	269.25	0.00	26.25	295.50	
UNIVERA Life Scie	1/14/2010	0.00	0.00	0.00	0.00	0.00	250.00	250.00	0.00	0.00	250.00	
UNIVERA Life Scie	1/21/2010	0.00	0.00	0.00	0.00	0.00	250.00	250.00	0.00	0.00	250.00	
UNIVERA Life Scie	1/28/2010	0.00	0.00	0.00	0.00	0.00	250.00	250.00	0.00	0.00	250.00	
Van Weide Group	1/26/2010	1,257.00	0.00	0.00	100.00	100.00	0.00	1,457.00	271.40	168.52	1,896.92	
Vandervort/Schmid	1/23/2010	5,516.00	0.00	800.00	0.00	0.00	0.00	6,956.00	1,391.20	772.12	9,119.32	
Vandervort/Schmid	1/21/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
Vandervort/Schmid	1/23/2010	0.00	0.00	342.14	0.00	0.00	0.00	342.14	0.00	33.36	375.50	
VINTAGE AUTO R	1/9/2010	6,450.50	0.00	2,805.00	0.00	0.00	0.00	9,255.50	1,665.99	1,064.85	11,986.34	
VINTAGE AUTO R	1/9/2010	0.00	0.00	1,169.93	0.00	0.00	0.00	1,169.93	0.00	114.07	1,284.00	
We Succeed	1/13/2010	172.48	0.00	0.00	0.00	0.00	0.00	172.48	34.50	20.18	227.16	
Westerly School of	1/28/2010	75.00	0.00	0.00	0.00	0.00	0.00	75.00	15.00	8.78	98.78	
White/Morgan Rec	1/10/2010	2,427.20	120.00	318.00	30.00	0.00	-106.50	450.00	3,238.70	663.04	390.81	4,292.55
White/Morgan Rec	1/8/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	
White/Morgan Rec	1/10/2010	0.00	0.00	155.35	0.00	0.00	0.00	155.35	0.00	15.15	170.50	
Womens Council o	1/11/2010	892.80	0.00	0.00	0.00	0.00	0.00	892.80	178.56	104.46	1,175.82	
Worship Center Cc	1/3/2010	0.00	0.00	0.00	0.00	0.00	550.00	550.00	0.00	0.00	550.00	
Worship Center Cc	1/10/2010	0.00	0.00	0.00	0.00	0.00	550.00	550.00	0.00	0.00	550.00	
Worship Center Cc	1/17/2010	0.00	0.00	0.00	0.00	0.00	550.00	550.00	0.00	0.00	550.00	
Worship Center Cc	1/31/2010	0.00	0.00	0.00	0.00	0.00	550.00	550.00	0.00	0.00	550.00	
Worship Center Cc	1/6/2010	0.00	0.00	0.00	0.00	0.00	275.00	275.00	0.00	0.00	275.00	
Worship Center Cc	1/13/2010	0.00	0.00	0.00	0.00	0.00	275.00	275.00	0.00	0.00	275.00	
Worship Center Cc	1/20/2010	0.00	0.00	0.00	0.00	0.00	275.00	275.00	0.00	0.00	275.00	
Worship Center Cc	1/27/2010	0.00	0.00	0.00	0.00	0.00	275.00	275.00	0.00	0.00	275.00	
Totals		157,377.19	27,514.46	5,546.72	100.00	28,051.99	4,010.00	223,377.76	32,401.49	20,565.90	276,345.15	

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Invoice #	Date	Food	Bev	Liquor	Equip	Labor	Room	Other	Subtotal	Serv Chg	Tax	Total
E08292	1/28/2010	1,790.00	0.00	0.00	0.00	0.00	0.00	0.00	1,790.00	358.00	209.43	2,357.43
E09911	1/9/2010	1,458.00	0.00	0.00	0.00	0.00	0.00	0.00	1,458.00	291.60	170.59	1,920.19
E10150	1/21/2010	845.75	0.00	0.00	260.00	0.00	0.00	0.00	1,105.75	152.24	0.00	1,257.99
E10215	1/9/2010	5,949.80	0.00	0.00	90.00	0.00	0.00	600.00	6,639.80	1,189.96	704.91	8,534.67
E10222	1/30/2010	2,295.00	0.00	0.00	150.00	0.00	0.00	0.00	2,445.00	459.00	268.63	3,172.63
E10230	1/13/2010	930.30	0.00	0.00	0.00	0.00	0.00	0.00	930.30	186.06	108.85	1,225.21
E10280	1/21/2010	426.25	0.00	0.00	40.00	0.00	0.00	0.00	466.25	76.73	50.23	593.21
E10412	1/2/2010	5,590.00	0.00	400.00	482.00	0.00	0.00	0.00	6,472.00	1,198.00	709.48	8,379.48
E10564	1/2/2010	4,895.00	0.00	0.00	0.00	0.00	0.00	800.00	5,695.00	1,139.00	632.15	7,466.15
E10639	1/23/2010	5,516.00	0.00	800.00	0.00	0.00	0.00	640.00	6,956.00	1,391.20	772.12	9,119.32
E10679	1/9/2010	6,954.14	0.00	0.00	0.00	0.00	0.00	800.00	7,754.14	1,550.83	860.71	10,165.68
E10730	1/16/2010	6,247.65	0.00	0.00	0.00	0.00	0.00	720.00	6,967.65	1,393.53	773.41	9,134.59
E10786	1/23/2010	2,590.00	0.00	0.00	100.00	0.00	0.00	0.00	2,690.00	518.00	264.66	3,472.66
E10791	1/23/2010	2,910.14	0.00	0.00	0.00	0.00	50.00	0.00	2,960.14	582.03	340.49	3,882.66
E10852	1/26/2010	1,197.00	0.00	428.00	0.00	0.00	0.00	0.00	1,625.00	239.40	118.50	1,982.90
E10853	1/26/2010	646.75	0.00	0.00	0.00	0.00	0.00	0.00	646.75	99.75	49.38	795.88
E10854	1/14/2010	0.00	0.00	0.00	300.00	0.00	8,456.00	0.00	8,756.00	0.00	0.00	8,756.00
E10914	1/29/2010	4,730.60	245.00	0.25	50.00	0.00	0.00	0.00	5,025.85	995.12	587.03	6,608.00
E10927	1/9/2010	837.50	0.00	0.00	145.00	0.00	0.00	0.00	982.50	167.50	112.13	1,262.13
E10984	1/9/2010	4,594.70	0.00	2,120.00	0.00	0.00	0.00	0.00	6,714.70	1,342.94	785.62	8,843.26
E10998	1/28/2010	594.32	0.00	0.00	40.00	0.00	0.00	0.00	634.32	118.86	73.44	826.62
E11019	1/20/2010	455.58	0.00	80.00	0.00	0.00	0.00	0.00	535.58	107.12	62.66	705.36
E11077	1/22/2010	9,507.45	0.00	0.00	150.00	0.00	0.00	0.00	9,657.45	1,901.49	1,127.00	12,685.94
E11108	1/26/2010	216.00	0.00	0.00	85.00	0.00	375.00	0.00	676.00	43.20	33.56	752.76
E11111	1/12/2010	1,368.00	0.00	0.00	0.00	0.00	0.00	0.00	1,368.00	273.60	160.06	1,801.66
E11118	1/8/2010	1,827.50	0.00	0.00	100.00	0.00	0.00	0.00	1,927.50	365.50	223.57	2,516.57
E11123	1/27/2010	205.50	0.00	0.00	0.00	0.00	0.00	0.00	205.50	41.10	24.04	270.64
E11166	1/24/2010	2,640.00	0.00	0.08	103.00	0.00	0.00	0.00	2,743.08	528.00	318.92	3,590.00
E11180	1/12/2010	2,513.65	75.00	0.00	1,025.00	0.00	150.00	0.00	3,763.65	517.73	402.82	4,684.20
E11209	1/10/2010	1,996.00	0.00	95.00	0.00	0.00	0.00	0.00	2,091.00	418.20	244.65	2,753.85
E11266	1/28/2010	310.00	0.00	0.00	40.00	0.00	0.00	0.00	350.00	62.00	40.17	452.17
E11299	1/18/2010	405.27	0.00	0.00	0.00	0.00	0.00	0.00	405.27	81.05	47.42	533.74
E11318	1/12/2010	0.00	0.00	0.00	0.00	0.00	150.00	0.00	150.00	0.00	0.00	150.00
E11357	1/15/2010	0.00	0.00	0.00	300.00	0.00	8,456.00	0.00	8,756.00	0.00	0.00	8,756.00
E11368	1/15/2010	5,775.00	0.00	0.00	0.00	0.00	0.00	0.00	5,775.00	0.00	0.00	5,775.00
E11403	1/9/2010	6,450.50	0.00	2,805.00	0.00	0.00	0.00	0.00	9,255.50	1,665.99	1,064.85	11,986.34
E11411	1/10/2010	2,427.20	120.00	318.00	30.00	0.00	-106.50	450.00	3,238.70	663.04	390.81	4,292.55
E11452	1/16/2010	1,917.00	0.00	780.00	0.00	0.00	0.00	0.00	2,697.00	539.40	315.55	3,551.95
E11520	1/9/2010	685.85	0.00	0.00	0.00	0.00	0.00	0.00	685.85	137.17	80.25	903.27
E11542	1/23/2010	6,709.50	0.00	0.00	150.00	0.00	0.00	0.00	6,859.50	1,341.90	799.64	9,001.04
E11553	1/10/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E11590	1/30/2010	2,995.00	0.00	0.00	0.00	0.00	0.00	0.00	2,995.00	599.00	350.42	3,944.42
E11598	1/5/2010	170.85	0.00	0.00	0.00	0.00	0.00	0.00	170.85	34.17	19.99	225.01
E11599	1/12/2010	170.85	0.00	0.00	0.00	0.00	0.00	0.00	170.85	34.17	19.99	225.01
E11601	1/26/2010	171.00	0.00	0.00	0.00	0.00	0.00	0.00	171.00	34.20	20.01	225.21
E11612	1/16/2010	263.10	0.00	0.00	0.00	0.00	0.00	0.00	263.10	52.62	30.78	346.50
E11642	1/3/2010	0.00	18.98	0.00	0.00	0.00	550.00	0.00	568.98	3.80	2.22	575.00
E11643	1/17/2010	0.00	18.98	0.00	0.00	0.00	550.00	0.00	568.98	3.80	2.22	575.00
E11644	1/24/2010	0.00	18.98	0.00	0.00	0.00	550.00	0.00	568.98	3.80	2.22	575.00
E11645	1/31/2010	0.00	18.98	0.00	0.00	0.00	550.00	0.00	568.98	3.80	2.22	575.00
E11665	1/12/2010	2,313.40	0.00	0.00	50.00	0.00	0.00	0.00	2,363.40	462.68	275.55	3,101.63
E11675	1/21/2010	139.30	0.00	0.00	25.00	0.00	30.00	0.00	194.30	27.86	18.74	240.90
E11684	1/21/2010	5,608.00	0.00	0.00	300.00	0.00	0.00	0.00	5,908.00	1,121.60	685.39	7,714.99
E11692	1/28/2010	490.25	30.00	0.00	0.00	0.00	50.00	0.00	570.25	93.65	50.65	714.55
E11693	1/26/2010	359.40	0.00	36.00	50.00	0.00	50.00	0.00	495.40	79.08	51.14	625.62
E11710	1/6/2010	415.60	0.00	0.00	0.00	0.00	0.00	0.00	415.60	83.12	48.63	547.35
E11711	1/13/2010	363.65	0.00	0.00	0.00	0.00	25.00	0.00	388.65	72.73	42.55	503.93
E11712	1/20/2010	259.75	0.00	0.00	100.00	0.00	0.00	0.00	359.75	51.95	40.14	451.84
E11716	1/3/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	550.00	0.00	0.00	550.00
E11717	1/10/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	550.00	0.00	0.00	550.00
E11718	1/17/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	550.00	0.00	0.00	550.00
E11719	1/24/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	550.00	0.00	0.00	550.00
E11720	1/31/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	550.00	0.00	0.00	550.00
E11768	1/8/2010	357.51	0.00	0.00	0.00	0.00	0.00	0.00	357.51	71.50	41.83	470.84
E11769	1/15/2010	441.63	0.00	0.00	0.00	0.00	0.00	0.00	441.63	88.33	51.67	581.63
E11770	1/22/2010	399.57	0.00	0.00	50.00	0.00	0.00	0.00	449.57	79.91	51.63	581.11
E11771	1/29/2010	434.62	0.00	0.00	0.00	0.00	0.00	0.00	434.62	86.92	50.85	572.39
E11816	1/14/2010	92.62	0.00	0.00	0.00	0.00	0.00	0.00	92.62	18.52	10.84	121.98
E11837	1/6/2010	379.76	0.00	0.00	0.00	0.00	0.00	0.00	379.76	75.95	44.43	500.14
E11838	1/20/2010	355.52	0.00	0.00	0.00	0.00	0.00	0.00	355.52	71.10	41.60	468.22
E11860	1/31/2010	154.00	0.00	0.00	0.00	0.00	0.00	0.00	154.00	15.40	16.52	185.92



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E11866	1/11/2010	892.80	0.00	0.00	0.00	0.00	0.00	0.00	892.80	178.56	104.46	1,175.82
E11879	1/28/2010	373.68	0.00	0.00	0.00	0.00	0.00	0.00	373.68	74.74	43.72	492.14
E11890	1/8/2010	0.00	0.00	0.00	338.72	0.00	0.00	0.00	338.72	0.00	33.03	371.75
E11905	1/10/2010	3,514.50	0.00	0.00	250.00	0.00	0.00	0.00	3,764.50	702.90	435.58	4,902.98
E11915	1/13/2010	1,152.00	0.00	0.00	130.00	0.00	0.00	0.00	1,282.00	230.40	147.46	1,659.86
E11936	1/13/2010	1,332.00	0.00	0.00	155.00	0.00	0.00	0.00	1,487.00	266.40	170.95	1,924.35
E11937	1/13/2010	172.48	0.00	0.00	0.00	0.00	0.00	0.00	172.48	34.50	20.18	227.16
E11951	1/3/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	550.00	0.00	0.00	550.00
E11952	1/10/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	550.00	0.00	0.00	550.00
E11953	1/17/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	550.00	0.00	0.00	550.00
E11954	1/31/2010	0.00	0.00	0.00	0.00	0.00	550.00	0.00	550.00	0.00	0.00	550.00
E11992	1/8/2010	880.00	0.00	0.00	0.00	0.00	0.00	0.00	880.00	176.00	102.96	1,158.96
E11994	1/14/2010	2,316.25	67.50	0.00	0.00	0.00	0.00	0.00	2,383.75	476.75	278.90	3,139.40
E11996	1/26/2010	1,257.00	0.00	0.00	100.00	100.00	0.00	0.00	1,457.00	271.40	168.52	1,896.92
E11998	1/26/2010	256.00	0.00	0.00	0.00	0.00	0.00	0.00	256.00	51.20	25.34	332.54
E12005	1/29/2010	0.00	120.00	0.00	0.00	0.00	300.00	0.00	420.00	0.00	0.00	420.00
E12006	1/30/2010	1,257.00	0.00	0.00	0.00	0.00	0.00	0.00	1,257.00	251.40	147.07	1,655.47
E12019	1/21/2010	601.37	0.00	0.00	0.00	0.00	0.00	0.00	601.37	120.27	70.36	792.00
E12020	1/16/2010	1,247.50	0.00	0.00	0.00	0.00	0.00	0.00	1,247.50	249.50	145.96	1,642.96
E12022	1/6/2010	0.00	0.00	0.00	0.00	0.00	275.00	0.00	275.00	0.00	0.00	275.00
E12023	1/13/2010	0.00	0.00	0.00	0.00	0.00	275.00	0.00	275.00	0.00	0.00	275.00
E12024	1/20/2010	0.00	0.00	0.00	0.00	0.00	275.00	0.00	275.00	0.00	0.00	275.00
E12025	1/27/2010	0.00	0.00	0.00	0.00	0.00	275.00	0.00	275.00	0.00	0.00	275.00
E12056	1/11/2010	588.80	0.00	0.00	0.00	0.00	0.00	0.00	588.80	117.76	68.89	775.45
E12057	1/18/2010	487.60	0.00	0.00	0.00	0.00	0.00	0.00	487.60	97.52	57.05	642.17
E12058	1/25/2010	469.20	0.00	0.00	0.00	0.00	0.00	0.00	469.20	93.84	54.90	617.94
E12093	1/21/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12098	1/14/2010	0.00	0.00	0.00	0.00	0.00	250.00	0.00	250.00	0.00	0.00	250.00
E12099	1/21/2010	0.00	0.00	0.00	0.00	0.00	250.00	0.00	250.00	0.00	0.00	250.00
E12100	1/28/2010	0.00	0.00	0.00	0.00	0.00	250.00	0.00	250.00	0.00	0.00	250.00
E12101	1/7/2010	161.66	0.00	0.00	0.00	0.00	0.00	0.00	161.66	32.33	18.91	212.90
E12102	1/14/2010	153.96	0.00	0.00	0.00	0.00	0.00	0.00	153.96	30.79	18.01	202.76
E12103	1/21/2010	161.66	0.00	0.00	0.00	0.00	0.00	0.00	161.66	32.33	18.91	212.90
E12104	1/28/2010	153.96	0.00	0.00	0.00	0.00	0.00	0.00	153.96	30.79	18.01	202.76
E12150	1/7/2010	581.28	0.00	0.00	0.00	0.00	0.00	0.00	581.28	116.26	68.01	765.55
E12151	1/14/2010	581.28	0.00	0.00	0.00	0.00	0.00	0.00	581.28	116.26	68.01	765.55
E12152	1/21/2010	544.95	0.00	0.00	0.00	0.00	0.00	0.00	544.95	108.99	63.76	717.70
E12153	1/28/2010	581.28	0.00	0.00	0.00	0.00	0.00	0.00	581.28	116.26	68.01	765.55
E12200	1/5/2010	160.00	0.00	0.00	0.00	0.00	0.00	0.00	160.00	32.00	18.72	210.72
E12201	1/12/2010	160.00	0.00	0.00	0.00	0.00	0.00	0.00	160.00	32.00	18.72	210.72
E12202	1/19/2010	160.00	0.00	0.00	0.00	0.00	0.00	0.00	160.00	32.00	18.72	210.72
E12227	1/17/2010	2,096.50	0.00	0.00	0.00	0.00	0.00	0.00	2,096.50	419.30	245.29	2,761.09
E12229	1/19/2010	1,615.76	0.00	0.00	0.00	0.00	0.00	0.00	1,615.76	323.15	189.04	2,127.95
E12301	1/10/2010	15.19	0.00	0.00	0.00	0.00	0.00	0.00	15.19	3.04	1.78	20.01
E12305	1/28/2010	607.60	0.00	0.00	0.00	0.00	0.00	0.00	607.60	121.52	71.09	800.21
E12324	1/19/2010	176.20	0.00	0.00	0.00	0.00	0.00	0.00	176.20	35.24	20.62	232.06
E12325	1/8/2010	1,571.25	0.00	0.00	0.00	0.00	0.00	0.00	1,571.25	314.25	183.84	2,069.34
E12326	1/27/2010	773.00	0.00	0.00	100.00	0.00	0.00	0.00	873.00	154.60	100.19	1,127.79
E12330	1/2/2010	376.00	0.00	0.00	0.00	0.00	0.00	0.00	376.00	75.20	43.99	495.19
E12337	1/26/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12345	1/5/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12346	1/19/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12347	1/18/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12348	1/25/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12349	1/5/2010	0.00	0.00	0.00	0.00	0.00	59.00	0.00	59.00	0.00	0.00	59.00
E12350	1/12/2010	0.00	0.00	0.00	0.00	0.00	59.80	0.00	59.80	0.00	0.00	59.80
E12351	1/19/2010	0.00	0.00	0.00	0.00	0.00	88.95	0.00	88.95	0.00	0.00	88.95
E12352	1/26/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12363	1/2/2010	0.00	0.00	260.14	0.00	0.00	0.00	0.00	260.14	0.00	25.36	285.50
E12364	1/2/2010	0.00	0.00	354.90	0.00	0.00	0.00	0.00	354.90	0.00	34.60	389.50
E12365	1/13/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12366	1/2/2010	0.00	0.00	300.68	0.00	0.00	0.00	0.00	300.68	0.00	29.32	330.00
E12367	1/9/2010	838.00	0.00	133.50	0.00	0.00	0.00	0.00	971.50	194.30	113.67	1,279.47
E12368	1/15/2010	0.00	25.00	0.00	0.00	0.00	275.00	0.00	300.00	5.00	2.93	307.93
E12372	1/8/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12377	1/11/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12378	1/10/2010	0.00	18.98	0.00	0.00	0.00	550.00	0.00	568.98	3.80	2.22	575.00
E12401	1/12/2010	219.50	0.00	0.00	0.00	0.00	0.00	0.00	219.50	43.90	25.68	289.08
E12406	1/13/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12408	1/14/2010	1,260.00	0.00	0.00	155.00	0.00	33.75	0.00	1,448.75	252.00	162.53	1,863.28
E12409	1/9/2010	0.00	0.00	1,169.93	0.00	0.00	0.00	0.00	1,169.93	0.00	114.07	1,284.00
E12410	1/9/2010	0.00	0.00	523.46	0.00	0.00	0.00	0.00	523.46	0.00	51.04	574.50

Monthly Sales Report  
By Invoice #

E12411	1/9/2010	0.00	0.00	1,245.10	0.00	0.00	0.00	0.00	1,245.10	0.00	121.40	1,366.50
E12412	1/9/2010	0.00	0.00	376.31	0.00	0.00	0.00	0.00	376.31	0.00	36.69	413.00
E12413	1/5/2010	0.00	0.00	91.12	0.00	0.00	0.00	0.00	91.12	0.00	8.88	100.00
E12438	1/26/2010	756.70	0.00	0.00	50.00	0.00	0.00	0.00	806.70	151.34	93.41	1,051.45
E12453	1/20/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12454	1/27/2010	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00
E12459	1/10/2010	0.00	0.00	155.35	0.00	0.00	0.00	0.00	155.35	0.00	15.15	170.50
E12460	1/10/2010	0.00	0.00	1,638.72	0.00	0.00	0.00	0.00	1,638.72	0.00	159.78	1,798.50
E12463	1/12/2010	0.00	0.00	90.20	0.00	0.00	0.00	0.00	90.20	0.00	8.80	99.00
E12464	1/13/2010	0.00	0.00	10.93	0.00	0.00	0.00	0.00	10.93	0.00	1.07	12.00
E12465	1/14/2010	0.00	0.00	415.95	0.00	0.00	-0.01	0.00	415.94	0.00	40.56	456.50
E12466	1/15/2010	0.00	0.00	4,665.00	0.00	0.00	0.00	0.00	4,665.00	0.00	0.00	4,665.00
E12467	1/28/2010	75.00	0.00	0.00	0.00	0.00	0.00	0.00	75.00	15.00	8.78	98.78
E12468	1/16/2010	0.00	0.00	271.07	0.00	0.00	0.00	0.00	271.07	0.00	26.43	297.50
E12471	1/31/2010	3,832.00	0.00	0.00	0.00	0.00	0.00	0.00	3,832.00	766.40	448.34	5,046.74
E12472	1/24/2010	222.00	0.00	0.00	53.00	0.00	0.00	0.00	275.00	44.40	31.14	350.54
E12512	1/16/2010	0.00	0.00	608.20	0.00	0.00	0.00	0.00	608.20	0.00	59.30	667.50
E12513	1/16/2010	0.00	0.00	189.52	0.00	0.00	0.00	0.00	189.52	0.00	18.48	208.00
E12514	1/17/2010	0.00	0.00	269.25	0.00	0.00	0.00	0.00	269.25	0.00	26.25	295.50
E12515	1/19/2010	0.00	0.00	248.29	0.00	0.00	0.00	0.00	248.29	0.00	24.21	272.50
E12516	1/20/2010	0.00	0.00	61.05	0.00	0.00	0.00	0.00	61.05	0.00	5.95	67.00
E12517	1/20/2010	0.00	0.00	118.45	0.00	0.00	0.00	0.00	118.45	0.00	11.55	130.00
E12518	1/21/2010	0.00	0.00	264.69	0.00	0.00	0.00	0.00	264.69	0.00	25.81	290.50
E12519	1/22/2010	0.00	0.00	1,734.30	0.00	0.00	0.00	0.00	1,734.30	0.00	169.10	1,903.40
E12520	1/23/2010	0.00	0.00	835.53	0.00	0.00	0.00	0.00	835.53	0.00	81.47	917.00
E12521	1/23/2010	0.00	0.00	342.14	0.00	0.00	0.00	0.00	342.14	0.00	33.36	375.50
E12522	1/23/2010	0.00	0.00	912.07	0.00	0.00	0.00	0.00	912.07	0.00	88.93	1,001.00
E12540	1/24/2010	0.00	0.00	471.53	0.00	0.00	0.00	0.00	471.53	0.00	45.97	517.50
E12541	1/26/2010	0.00	0.00	175.85	0.00	0.00	0.00	0.00	175.85	0.00	17.15	193.00
E12542	1/30/2010	0.00	0.00	784.05	0.00	0.00	0.00	0.00	784.05	0.00	76.45	860.50
E12575	1/28/2010	0.00	0.00	4.55	0.00	0.00	0.00	0.00	4.55	0.00	0.45	5.00
E12576	1/31/2010	0.00	0.00	930.30	0.00	0.00	0.00	0.00	930.30	0.00	90.70	1,021.00
Totals	777.40	27,514.46	5,546.72	100.00	28,051.99	4,010.00	223,377.76	32,401.49	20,565.90	276,345.15		
9/29/2010 10:30 am												



# EVENT SHEET

9/25/2010 - 9/25/2010

Event #	Client/Organization	Theme	Category	Sales Rep	Booking Contact		
<i>Saturday, September 25, 2010</i>							
E13231	Scan Healthplan Member Services	Training	Grand	Lisa C. McIntyre	Jennifer Hall		
<u>Date</u>	<u>Description</u>	<u>Start</u>	<u>End</u>	<u>Guests</u>	<u>Room</u>	<u>Setup Style</u>	<u>Site Name</u>
9/25/2010	Breakfast	6:00 AM	2:00 PM	90 (Pln)	Monarch Room	Banquet	
9/25/2010	Meeting	6:00 AM	2:00 PM	30 (Pln)	Pacific Room	Custom	
9/25/2010	Meeting	6:00 AM	2:00 PM	40 (Pln)	Garden Room	U-Shape	
E13744	Worship Center Community Church	Church	Grand	Viviana Amezola	LarLeslie McDaniel		
<u>Date</u>	<u>Description</u>	<u>Start</u>	<u>End</u>	<u>Guests</u>	<u>Room</u>	<u>Setup Style</u>	<u>Site Name</u>
9/25/2010	Breakfast	9:00 AM	1:00 PM	300 (Act)	BallRoom	Banquet	
E14127	The Grand Long Beach Event Center	Social	Offsite	LISA MCINTYRE	Lisa McIntyre		
<u>Date</u>	<u>Description</u>	<u>Start</u>	<u>End</u>	<u>Guests</u>	<u>Room</u>	<u>Setup Style</u>	<u>Site Name</u>
9/25/2010	Lunch Buffet	1:00 PM	1:00 PM	25 (Pln)			
E13936	OC Chapter 1st Mar. Div.	BBQ	Offsite	LAUREN F KALT	John Allen		
<u>Date</u>	<u>Description</u>	<u>Start</u>	<u>End</u>	<u>Guests</u>	<u>Room</u>	<u>Setup Style</u>	<u>Site Name</u>
9/25/2010	Lunch Buffet	2:00 PM	5:00 PM	60 (Pln)			Barney's Beach House
E14166	Insomniac	Social	Offsite	LISA MCINTYRE	David Soloman		
<u>Date</u>	<u>Description</u>	<u>Start</u>	<u>End</u>	<u>Guests</u>	<u>Room</u>	<u>Setup Style</u>	<u>Site Name</u>
9/25/2010	Concessions	3:00 PM	2:00 AM	10000 (Pln)			The NOS Events Center
E11026	Rebecca's Quinceanera	Quinceanera	Grand	Viviana Amezola	Adriana Velazquez		
<u>Date</u>	<u>Description</u>	<u>Start</u>	<u>End</u>	<u>Guests</u>	<u>Room</u>	<u>Setup Style</u>	<u>Site Name</u>
9/25/2010	Dinner served	5:30 PM	11:30 PM	150 (Act)	Catalina Room	Banquet	
E11048	Zaldana/Bui Reception	Wedding Reception	Grand	Viviana Amezola	Jacqueline Zaldana		
<u>Date</u>	<u>Description</u>	<u>Start</u>	<u>End</u>	<u>Guests</u>	<u>Room</u>	<u>Setup Style</u>	<u>Site Name</u>
9/25/2010	Dinner served	6:00 PM	12:00 AM	140 (Act)	Monarch Room	Banquet	
E13080	Page/Haywood Reception	Wedding Reception	Grand	Alexandra Weiss	Sherry Page		
<u>Date</u>	<u>Description</u>	<u>Start</u>	<u>End</u>	<u>Guests</u>	<u>Room</u>	<u>Setup Style</u>	<u>Site Name</u>
9/25/2010	Dinner served	6:00 PM	11:00 PM	80 (Act)	Garden Room	Rounds	
E13821	A.F. Gilmore Company	Social	Offsite	LISA MCINTYRE	John Nakamura		
<u>Date</u>	<u>Description</u>	<u>Start</u>	<u>End</u>	<u>Guests</u>	<u>Room</u>	<u>Setup Style</u>	<u>Site Name</u>
9/25/2010	Dinner Buffet	6:00 PM	10:30 PM	150 (Pln)			The A.F. Gilmore Adobe
E12376	Ventura/Gomez	Wedding Reception	Grand	Viviana Amezola	Veronica Ventura		
<u>Date</u>	<u>Description</u>	<u>Start</u>	<u>End</u>	<u>Guests</u>	<u>Room</u>	<u>Setup Style</u>	<u>Site Name</u>
9/25/2010	Dinner served	6:30 PM	11:30 PM	220 (Pln)	BallRoom	Banquet	
E13204	GDF Veterans Association (LA)	Anniversary	Grand	Viviana Amezola	Perry Foo		
<u>Date</u>	<u>Description</u>	<u>Start</u>	<u>End</u>	<u>Guests</u>	<u>Room</u>	<u>Setup Style</u>	<u>Site Name</u>
9/25/2010	Dinner served	7:00 PM	1:00 PM	60 (Act)	Pacific Room	Banquet	



## CHOURA EVENTS – CURRENT LICENSES

Tax ID: 20-8615094

Business License: BU20945600

Liquor License: Type 58 & 47 485063

Seller's Permit: 100-907260

Health Permit: HF00015527

## CHOURA EVENTS – VENDOR AND CREDIT REFERENCES

Gilmore Bank

Account Number: 2005840, 2005824

Contact: Cecil Adams

Phone: 323) 549-2100

Email: adams@gilmorebank.com

110 S. Fairfax Ave,

Los Angeles, CA 90036

Landlord- Don Temple

Phone: 562)426-5555

Email: storagedt@aol.com

Sysco

Account Number: 297895

Contact: Sean O'Dell

Phone: 800) 800-1188 Ext. 4393

Email: O'Dell.Sean@la.sysco.com

20701 East Currier Rd.

Walnut, CA 91789

Rossmoor Pastries

Account Number: GAL100

Contact: Charlie Feder

Phone: 562) 498-2253

2325 Redondo Ave.

Signal Hill, CA 90755

Pageantry Event Services

Contact: Steve McAllister

Phone: 562) 922-8082

12214 Lakewood Blvd.

Downey, CA 90242

Coca Cola Enterprises Bottling  
Companies

Account Number: 95091041

Contact: Gabriela Vazquez

Phone: 800) 621-3704 Ext. 4055

File #53158

Los Angeles, CA 90074

Aztec Tents

Account Number: 01ANZA907

Contact: Chuck Miller

Phone: 800) 228-3687

2665 Columbia St.

Torrance, CA 90503

## CHOURA EVENTS – FINANCIALS

Attached are the following:

- A.) 2009 Financial Statements
- B.) 2008 Financial Statements
- C.) 2007 Financial Statements

### Foot Notes to 2009 Compilation

1. Manufacturing Division sold at a \$350,000 loss.
2. \$200,000 in manufacturing inventory not included in sale of manufacturing division was expensed.
3. California State University Exclusive Contract: State budgets cut, had to see out remainder of five-year contract at a \$150,000 loss and absorption of three contracted sponsorship agreements totaling \$50,000.



CORPORATE



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LONG BEACH EVENT CENTER

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# Corporate Package

\$36.00 Per Person  
(minimum of 20 guests)

## Continental Breakfast

Danish Pastries, Croissants and Muffins  
With Butter and Fruit Preserves  
Fresh Fruit Platter  
Orange Juice  
Starbuck's Coffee, Decaf and Tazo Hot Tea

## Morning Break

Assorted Granola Bars  
Assorted Individual yogurts  
Refresh Coffee, Decaf and Hot Tea  
Assorted Soft Drinks

## Afternoon Break

Fudge Brownies and Pecan Squares  
Assorted Soft Drinks  
Room Refresh

## Served Lunch OR Deli Buffet

### Served Lunch

Fresh Garden Salad  
with Choice of Dressing

### Choice of One Entrée:

Grand Chicken Marsala  
Served with Garlic Roasted  
Mashed Potatoes  
Lemon Rosemary Chicken Served with  
Smashed Yukon Potatoes  
Roasted Beef Brisket Served with  
Mashed Potatoes  
Chicken or Eggplant Parmesan  
Served with Classic Fettuccine Marinara

Steamed Vegetables

Chef's Choice of Dessert

Warm Bread and Butter  
Starbuck's Coffee, Decaf, Iced Tea

### Create Your Own Sandwich

Fresh Fruit Salad  
Garden Salad  
with Assorted Dressings

A Selection of Fine Meats to Include:  
Sliced Turkey, Ham, Lean Roast Beef &  
Salami  
Lettuce, Sliced Tomatoes, Kosher-style Dill  
Pickles, Pepperoncini, Assorted Olives

Assorted Bread and Rolls  
Assorted Potato Chips

Served with Appropriate Condiments

Freshly Baked Cookies

Starbucks Coffee, Decaf, Iced Tea

Plus 20% service charge and applicable sales tax.



# Continental Breakfasts

**Continental** .....9.95

Assorted Danish Pastries, Croissants and Muffins, served with Butter and Fruit Preserves. Orange Juice, Coffee, Tea and Decaf

**Super Continental** .....11.25

Sliced Fruit Platter, Assorted Danish Pastries, Croissants and Muffins Served with Butter and Fruit Preserves  
Orange Juice, Coffee, Tea and Decaf

**Healthy Continental** .....12.75

Sliced Fruit Platter, Assorted Individual Yogurt, Bran Muffins and Nut Bread, Assorted Cold Cereals, including Granola  
Whole and Lowfat Milk, Orange Juice, Coffee, Tea and Decaf

*Plus 20% service charge and applicable sales tax.*



01-09



# Breakfast Menu

*All Breakfast Entrees include an Assortment of Danish Pastries  
and Muffins, Orange Juice, Coffee, Tea and Decaf*

## SERVED BREAKFAST

**Cinnamon Swirl French Toast .....14.95**

Two Slices of Thick French Toast swirled with Cinnamon, served with Maple Syrup, Powdered Sugar and Fresh Fruit Garnish.

**The All American .....15.95**

Scrambled Eggs with Cheddar Cheese and Chives, choice of Bacon, Sausage or Ham, Golden Hash Brown Potatoes, Fresh Fruit Garnish.

**Breakfast Croissant .....15.95**

Canadian Bacon and Scrambled Eggs, topped with American Cheese in a Butter Croissant, served with Fresh Fruit Garnish.

**The Omelette .....15.95**

Choose from Cheese, Mushroom or Western Omelette with Lyonnaise Potatoes.

**Breakfast Burrito .....15.95**

Two Flour Tortillas filled with Jack and Cheddar Cheese, Scrambled Eggs, Diced Tomatoes and Cilantro, served with Sour Cream on the side and Fresh Fruit Garnish.

**Quiche Lorraine .....16.95**

Classic Quiche with Bacon and Swiss Cheese, served with Fresh Fruit Garnish.

*Plus 20% service charge and applicable sales tax.*



01-09

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# Breakfast Buffets

**The Sunrise Buffet .....16.75**

Sliced Fresh Fruit Display, Assorted Individual Yogurt, Mini Egg and Cheese Croissants, Freshly Baked Sliced Breakfast Breads, Fresh Bagels, Orange and Apple Juice, Butter and Preserves, Cream Cheese, Coffee, Tea and Decaf.

**The Shoreline Buffet .....17.75**

Sliced Fresh Fruit Display, Assorted Individual Cold Cereals, Scrambled Eggs, Sausage and Bacon, Golden Hash Brown Potatoes, Assorted Danish Pastries and Muffins, Orange Juice, Whole and Lowfat Milk, Coffee, Tea and Decaf.

**The Seaside Buffet .....18.95**

Sliced Fresh Fruit Display, Assorted Individual Yogurt and Granola, Cheese Blintzes with Sour Cream and Strawberry Sauce, Scrambled Eggs, French Toast with Maple Syrup, Bacon and Sausage, Golden Hash Brown Potatoes, Orange Juice, Coffee, Tea and Decaf.

*For a healthy alternative all egg dishes can be made with egg whites*

*Plus 20% service charge and applicable sales tax.*



# *The Grand Branch Buffet*

(Minimum of 40 guests)

Assorted Fruit Juices

**Includes All Salads:**

Waldorf Salad

Seafood Salad

Pasta Salad

Garden Salad

Fresh Vegetable Vinaigrette

Fresh Fruit (in season)

Assorted Cheese and Cracker Display

Country-Style Potatoes

Assorted Danish Pastries, Croissants and Muffins

Butter and Fruit Preserves

Chef's Choice Dessert

**Choice of Three:**

Crepes Monte Cristo

Crepes Stroganoff (Chicken or Beef)

Quiche (Lorraine, Seafood or Vegetable)

Chef's Scrambled Eggs with Cheddar Cheese and Chives

Bacon and Sausage

Eggs Benedict

Coffee, Tea and Decaffeinated Coffee

**\$24.95**

**\*Brunch Options \$3.00 Per Person  
(Choose one item below)**

Carved Baron of Beef

Personalized Omelette Station

Two Hours of Champagne/Mimosas

*Plus 20% service charge and applicable sales tax.*



01-09

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# Lunch

## Corporate Boxed Lunches Made Easy

*15 Guest Minimum*

Includes Fresh Fruit Salad, Gourmet Potato Chips, Your choice of a Gourmet Baked Cookie, Chocolate Brownie Square or Lemon Bar.

Add a Green Salad or Caesar to a boxed lunch for just \$1.95.

Minimum of 7 per selection for the listed price. Selections of less than 7 add \$2.00 each

## Sandwich Selections

<b>Grilled Chicken &amp; Pesto</b>	<b>\$9.5</b>
Grilled Chicken Breast Served on Herb Focaccia Bread with Fresh Baby Arugula, Swiss Cheese, Sundried Tomatoes, Red Onions and our Pesto Spread.	
<b>BBQ Chicken</b>	<b>\$9.5</b>
Chicken Breast with our Smokey BBQ sauce, Served on a Rustic Baguette with Grilled Onions and Cheddar Cheese.	
<b>Santa Fe Chicken</b>	<b>\$9.5</b>
Cajun Spiced Chicken Breast served on an Asiago Ciabatta Roll with a Mild Green Chile, Baby Lettuce, Pepper Jack Cheese and our Chipotle Aioli	
<b>Smoked Turkey &amp; Bacon</b>	<b>\$9.5</b>
Roasted Turkey Breast served on an Asiago Ciabatta Roll with Smoked Bacon, Baby lettuce, Tomatoes, Red Onions and an Avocado Aioli	
<b>Italian Corner</b>	<b>\$9.5</b>
Thinly Sliced Salami, Hot Pepperoni, and Cappelletti Served on a French Roll with Provolone Cheese, Peppercinis, Tomatoes, Lettuce and Onions.	
<b>Roast Beef</b>	<b>\$10.5</b>
Deli Sliced Roast Beef Served on a French Roll with Cheddar Cheese, Baby Arugula, Caramelized Onions, Plum Tomatoes, Mustard and a Horseradish Aioli	
<b>Roast Beef Dip</b>	<b>\$10.5</b>
Top Round of Beef thinly Sliced and piled high. Served on a French Baguette with a side of au jus dipping sauce.	
<b>Honey Glazed Ham</b>	<b>\$9.5</b>
Thinly Sliced Honey Glazed Ham served on Rye, with baby lettuce & tomatoes	
<b>Chicken Salad or Classic Tuna Salad</b>	<b>\$9</b>
Our Homemade Chicken Salad or Classic Tuna Served on a Butter Croissant with Cucumbers and Sprouts	
<b>Eden's Delight</b>	<b>\$9.5</b>
Bountiful Vegetarian array of Sliced Avocado, Jack Cheese, Fresh Cucumber Slices, Olives, Candied Walnuts, Sprouts and a Light Herb Cream Cheese Spread. Served on a Dark Squaw Bread	

*Plus 20% service charge and applicable sales tax.*



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# Lunch

## Wrap Selections

- Chicken Caesar Wrap** **\$10.5**  
Grilled Chicken Breast with Romaine Lettuce, Cherry Tomatoes, Grated Parmesan Cheese, Seasoned Croutons and Caesar Dressing wrapped in a Spinach Tortilla
- Southwestern Chicken** **\$10.5**  
Cajun Spiced Chicken Breast with Lettuce, Bacon Bits, Onions, Tomatoes, Shredded Jack cheese and a Chipotle Dressing wrapped in a Sun-Dried Tomato Tortilla
- Turkey Bacon** **\$10.5**  
Roasted Turkey Breast with arugula, Avocado, Cucumber, Shredded Cheddar Cheese, Bacon Bits, Tomatoes, and Ranch Dressing wrapped in a Spinach Tortilla
- Veggie Mix** **\$10**  
Grilled Eggplant, Roasted Bell Peppers, Corn, Caramelized Onions, Shredded Jack Cheese, Lettuce, Tomatoes and a Sun-dried Tomato Aioli wrapped in a Wheat Tortilla

## Gourmet Boxed Salads

*15 Guest Minimum*

All Gourmet Boxed Salads are served with Rustic Dinner Rolls and Your choice of a Gourmet Baked Cookie, Chocolate Brownie Square or Lemon Bar. Minimum of 7 per selection for the listed price. Selections of less than 7 add \$2.00

- California Cobb** **\$10.5**  
Grilled Chicken Breast, Avocado, Tomato, Sliced hard boiled eggs, Chopped Bacon, Shredded Jack & Cheddar Cheese and served with Bleu Cheese or Creamy Ranch Dressing
- Cranberry Turkey** **\$10**  
Shredded Roasted Turkey Breast with Fresh Field Greens, Candied walnuts, dried cranberries, shredded carrots, Sliced Cucumber, Cherry Tomatoes Served with a Cranberry Vinaigrette Dressing
- Chicken Caesar Salad** **\$10**  
Chicken Breast with Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, Cherry Tomatoes and our Famous Creamy Caesar Dressing  
\*Substitute Blackened Salmon for an additional \$1.95
- Sesame Chicken** **\$10**  
Teriyaki Glazed Chicken Breast with Chopped Lettuce, Cabbage, Carrots, Scallions, Snap Peas and crunchy wonton strips and our Citrus Sesame Dressing
- Steak & Bleu Cheese** **\$11**  
Crisp Chilled Iceberg Lettuce Wedge topped with Sliced Marinated Grilled Sirloin Steak, Crumbled Bleu Cheese, Chopped Tomatoes, Red Onions, chopped eggs Topped with Bleu Cheese Dressing

*Plus 20% service charge and applicable sales tax.*



# Lunch

## Salad Selections

### **Santa Fe BBQ Ranch**

**\$9.5**

Breaded Fried Chicken Breast with California Field Greens, Diced Tomatoes, Sweet Corn Salsa, Cucumber, Black Beans, Spicy Onion Straws and our BBQ Chipotle Ranch Dressing

### **Italian Chop**

**\$9.5**

Chopped Iceberg lettuce with Salami, Cappiccolla, Artichoke hearts, Black Olives, Tomato, Shredded Mozzarella Cheese and a tangy Italian Dressing

### **Grilled Ahi Tuna Nicoise Salad**

**\$11.5**

Mixed Greens served with Cherry Tomatoes, Hardboiled Eggs, Olives, Bell Peppers, Fresh Cucumbers served with slices of Grilled Ahi Tuna & Red Wine Mustard Dressing

### **Seared Ahi Tuna Salad**

**\$11.5**

Mixed Baby Field greens with Fresh Pea Shoots, Snap Peas, Carrots, Bean Sprouts, Mandarin Oranges and Wonton Crisps served with Seared Ahi Tuna and Wasabi Vinaigrette Dressing

### **Chilled Gazpacho Selections**

Add a Chilled Gazpacho to any boxed salad for only \$2.95  
(Availability is based on season)

### **Cool Cucumber**

### **Tangy Mango**

### **Orange Carrot**

### **Chilled Avocado**

*Plus 20% service charge and applicable sales tax.*



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# The Grand Signature Served Entrees

3-Course Entrée's start with a California Field Greens Salad and end with Dessert.  
Served with Rustic Breads and Butter, Starbucks Coffee, Decaf, Iced Tea and Water

	<i>lunch</i>	<i>dinner</i>
<b>Lemon Rosemary Chicken</b> Bone in Chicken Breast with Smashed Yukon Potatoes, Chef's Vegetables and Lemon-Caper Beurre Blanc	<b>20.95</b>	<b>27.95</b>
<b>Chicken Parmesan</b> Panko Crusted Boneless Chicken Breast, Vegetable Primavera, Fettuccine and House-made Marinara Sauce	<b>20.95</b>	<b>27.95</b>
<b>Eggplant Parmesan</b> Baked Eggplant, Layered with Fresh Mozzarella, Basil, House-made Marinara Sauce, Served with Vegetable Primavera and Fettuccine Pasta	<b>20.95</b>	<b>27.95</b>
<b>Grand Marsala</b> Airline Chicken Breast served with Sautéed Mushrooms, Caramelized Onions, Garlic Mashed Potatoes with Classic Marsala Wine Sauce and Gremolata	<b>20.95</b>	<b>27.95</b>
<b>Roasted Beef Brisket</b> Braised and Fork Tender Beef Brisket with Mashed Potatoes served with Natural jus and Seasonal Vegetables	<b>20.95</b>	<b>27.95</b>
<b>Vegetable Risotto</b> Creamy Risotto with Seasonal Vegetables, Mascarpone Cheese, Lemon Zest and Extra Virgin Olive Oil.	<b>20.95</b>	<b>27.95</b>
<b>Tropical Chicken</b> Pan Seared Chicken Breast with Fresh Cilantro and Mint, Pearl Couscous, Roasted Fennel, Pear Tomatoes, Baby Zucchini with Mango-Papaya Salsa	<b>21.95</b>	<b>28.95</b>
<b>Chicken Cordon Bleu</b> Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, Haricot Verts, Fettuccine and Classic Cheese Mornay Sauce	<b>21.95</b>	<b>28.95</b>
<b>Chicken Wellington</b> Boneless Chicken Breast Wrapped in Puff Pastry, Sautéed Mushroom Duxelle, Roasted Baby Carrots and Madeira Wine Demi Glace	<b>22.95</b>	<b>29.95</b>
<b>Asian Inspired Salmon</b> Pan Seared Salmon with Mashed Potatoes, Baby Bok Choy, Shiitake Mushrooms and Sweet Soy Reduction	<b>22.95</b>	<b>29.95</b>
<b>Prime</b> Slow Roasted Prime Rib with Sea Salt and Fresh Peppercorn Crust, Whipped Potatoes, Grilled Asparagus and Classic Au jus	<b>23.95</b>	<b>30.95</b>

Plus 20% service charge and applicable sales tax.



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	<i>lunch</i>	<i>dinner</i>
<b>Just for the Halibut</b> Seared Halibut with Creamy Risotto, Pan Seared Corn, Cherry Tomatoes, Pancetta and Lemon-thyme Vinaigrette	<b>24.95</b>	<b>31.95</b>
<b>New York</b> Pan Seared NY with Parmesan Risotto, Roasted Cherry Tomatoes, Baby Zucchini, and Natural Pan Sauce	<b>24.95</b>	<b>31.95</b>
<b>Classic Beef Wellington</b> Filet Mignon wrapped in Puff Pastry, Sautéed Mushroom Duxelle, Roasted Baby Carrots and Madeira Wine Demi Glace	<b>24.95</b>	<b>31.95</b>
<b>Filet</b> Pan Seared Filet Mignon, Horseradish Potatoes au Gratin, Spinach, Wild Mushrooms and Natural Thyme jus	<b>25.95</b>	<b>32.95</b>
<b>Turf and Turf</b> Chicken Breast and Grilled Tri-tip with Chive Mashed Potatoes, Grilled Asparagus, and Cabernet Reduction Sauce	<b>25.95</b>	<b>32.95</b>
<b>Land and Sea</b> Petite Filet and Pan Seared Shrimp with Roasted Garlic Mash, Baby Broccolini with Classic Béarnaise Sauce	<b>30.95</b>	<b>37.95</b>

## *Dessert Offerings*

**Warm Cinnamon Apple Tart with Caramel Ice Cream**

**Warm Berry Purse with Vanilla Ice Cream**

**Trio of Tropical Sorbet**

**Tuxedo Truffle Mousse Chocolate Cake**

**Traditional New York Cheesecake  
with Fresh Berries**

**Classic Carrot Cake with Cream Cheese Icing**

*Plus 20% service charge and applicable sales tax.*



*The* Grand Buffet Selections  
~ Buffet Service is Available for 90 Minutes ~

*Chinatown*

lunch    dinner  
22.95    29.95

**Salads**

**Chinese Chicken Salad**

Shredded Chicken, Baby Romaine, Fresh Thai Basil, Cucumber, Bean Sprouts with Toasted Sesame Vinaigrette

**Green Tea Soba noodle salad**

Asian Herbs, Baby Bok Choy, Shiitake Mushrooms, Fresh Mint with Sweet Soy Vinaigrette

***Choose Two Entrees***

**Classic Orange Chicken**

Crispy Chicken Breast with Fresh Orange Zest and Chili

**Spicy Kung Pao! Chicken**

Pan Fried Chicken with Dried Chili, Scallions, Toasted Cashews, Cilantro and Spicy Red Chili Sauce

**Broccoli and Beef**

Tender Pieces of Sautéed Beef with Broccoli Served with Classic Teriyaki Glaze

**Mongolian beef**

Crispy Beef Dressed in a Sweet and Spicy Soy Sauce with Fresh Garlic, Ginger and grilled Scallions

**Asian Salmon**

Pan Seared Salmon with Spicy Hoisin BBQ Sauce

**Dim Sum**

Char Siu Bao Steamed Dough Bun with Spicy BBQ'd Pork

Pot Stickers Filled with Ground Pork and Asian Herbs

Fried Wontons

Eggrolls

*(All Dim sum can be substituted for vegetarian)*

***Choose Two Sides***

**Pan Fried Noodles**

Chow Mein Noodles with Bean Sprouts, Asparagus, Shiitake Mushrooms and Bok Choy

**The Grand's House Fried Rice**

Pan seared rice with fresh peas, egg, carrots, scallions and fresh herbs

**Vegetable Stir Fry**

Assorted vegetables sautéed with fresh garlic, ginger, Asian herbs and sweet soy sauce

**Steamed White Rice**

**Dessert**

Pineapple Upside Down Cake and Almond Cookies

Starbucks Coffee, Decaf, Iced Tea and Water

*Plus 20% service charge and applicable sales tax.*



# Roman Holiday

*lunch    dinner*  
23.95    30.95

## Choose Two Salads

### **Antipasti Platter**

Roasted Peppers, Marinated Artichokes, Assorted Meats; Salami, Coppa,  
Sliced Provolone Cheese, Pepperoncini, Assorted Olives

### **Angel Hair Pasta Salad**

Marinated Pasta with Assorted Olives, Capers, Mozzarella Cheese and Roasted Tomato Vinaigrette

### **Caprese Salad**

Mixed Greens, Marinated Mozzarella, Assorted Tomatoes, Fresh Basil and Balsamic Vinaigrette

### **Orzo Salad**

Orzo, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Pesto

## Choose Two Entrees

### **Chicken or Eggplant Parmesan**

Pan Seared Chicken Breast or Baked Eggplant, Fresh Provolone and House-made Marinara

### **Bistecca**

Grilled Tri-tip with Fresh Lemon, Garlic, Fresh Parmesan and Tomato-basil Vinaigrette

### **The Grand Penne Pasta**

Italian Sausage, Caramelized Onions, Roasted Peppers, and Rustic Basil-Alfredo Sauce

### **Pasta Primavera**

Penne Pasta with "Primavera Vegetables" and White Wine Cream Sauce

## Served With

### **Vegetable Primavera**

Grilled Zucchini, Assorted Peppers, Asparagus, Roasted Baby Carrots Seasoned with Garlic-basil Butter

### **Fettuccine Olio di burro**

Pasta with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil and Parmesan Cheese

**Dessert:** Hazelnut Macaroons and Mini Cannolis

Starbucks Coffee, Decaf, Iced Tea and Water

*Plus 20% service charge and applicable sales tax.*



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# Create Your Own Sandwich

*lunch    dinner*  
**20.95    27.95**

Fresh Fruit Salad  
Garden Salad with Assorted Dressings

A Selection of Fine Meats to Include: Sliced Turkey, Ham, Lean Roast Beef and Salami  
Sliced Swiss, Jack and Cheddar Cheese  
Lettuce, Sliced Tomatoes, Kosher-style Dill Pickle Spears  
Pepperoncini, Assorted Olives

Assorted Bread and Rolls  
Assorted Potato Chips  
Served with Appropriate Condiments

**Dessert:** Freshly Baked Cookies

Starbucks Coffee, Decaf, Iced Tea and Water

# Grand Signature Sandwiches

*lunch    dinner*  
**22.95    29.95**

Traditional Caesar Salad

## **Orzo Salad**

Orzo, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Home-made Pesto

## **Choose Three Sandwiches**

Ham, Brie and Honey Mustard on Ciabatta Bread

Turkey, Provolone with Basil Pesto and Roasted Peppers on Sourdough

Roast Beef, Cheddar Cheese, Cucumber and Horseradish Aioli on a Baguette

Cucumber, Eggplant, Zucchini and Olive Tapenade Spread on Rosemary Garlic Focaccia

Roasted Chicken Breast with Swiss Cheese, Mixed Greens and Sundried Tomato Aioli on Ciabatta Bread

The Grand Signature Tuna Salad on a Croissant

Assorted Miss Vickie's Potato Chips

**Dessert:** Raspberry, Lemon and Pecan Bars

Starbucks Coffee, Decaf, Iced Tea and Water

*Plus 20% service charge and applicable sales tax.*



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# Rio Grande

*lunch dinner*  
**23.95 30.95**

## **Salads**

### **Black Bean Salad**

Black Beans with Grilled Corn, Cherry Tomatoes, Queso Fresco and Spicy Honey-Lime Vinaigrette

### **Mexican Chopped Salad**

Mixed Lettuces with Jicama, Radishes, Tomatoes, Crispy Tortilla Chips and Spicy Chipotle Dressing

## **Choose Two Entrees:**

### **Beef or Chicken Fajitas**

Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions and Mixed Peppers

*Shrimp Fajitas – Please add \$3.00 per person*

### **Beef or Chicken Enchiladas**

Slow Roasted and Shredded with Mexican Spices, Home-Made Red Sauce and Spicy Pepper Jack Cheese

### **Carne Asada**

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic and Fresh Herbs

### **Pollo Asada**

Marinated Chicken Breast with Fresh Citrus, Cumin, Garlic and Fresh Herbs

## **Served With**

Mexican Rice

Refried, Pinto Beans or Black Beans with Queso Fresco

Corn or Flour Tortillas

Home-Made Pico de Gallo

## **Dessert**

Tres Leches Cake and Banana Caramel Xangos

Starbucks Coffee, Decaf, Iced Tea and Iced Water

*Plus 20% service charge and applicable sales tax.*



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# Go West

*lunch    dinner*  
**22.95    29.95**

## Salads - Choose 2

### **Classic Cobb**

Assorted Lettuce with Avocado, Smoked Ham, Dolce Gorgonzola and House-made Buttermilk Ranch

### **Cole Slaw**

Shredded Napa Cabbage, Apples, Toasted Pecans, with a Spicy Dijon and Lemon Vinaigrette

### **Potato Salad**

Yukon Potatoes, Fresh Capers, Smoked Bacon, Scallions, Sweet House-cured Pickles with Classic Mayo dressing

### **Assorted and Seasonal Fruit Display**

## Entrees - Choose 2

### **Chicken**

Buttermilk Brined Fried Chicken or Simply Grilled Chicken Breast

### **Pork**

Smoked Pork Ribs featuring the Grand's Signature Rub

### **Beef**

Grilled Tri-tip Marinated with Fresh Herbs, Garlic and Lemon

## Sides - Choose 2

### **The Mash**

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

### **Corn on the Cob**

Grilled Corn with Smokey Chipotle Butter

### **Mac and Cheese**

Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives and a Crispy Bread Crumb Crust

### **Baked Beans**

Slow Baked Pinto Beans with Caramelized Onions, Brown Sugar and Smoked Bacon

Home-made Corn Bread with Honey Butter

**Dessert:** Caramel Apple Pie and Chocolate Banana Cream Pie

Starbucks Coffee, Decaf, Iced Tea and Iced Water

*Plus 20% service charge and applicable sales tax.*



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# The Maltese Falcon

*lunch    dinner*  
**23.95    30.95**

## Salads - Choose 2

### **Classic Cobb**

Assorted Lettuce with Avocado, Smoked Ham, Dolce Gorgonzola and House-made Buttermilk Ranch

### **Chopped BLT Salad**

Romaine Lettuce, with Smoked Bacon, Candied Walnuts, Cherry Tomatoes, Garlic Croutons and Creamy Avocado Vinaigrette

### **Orzo Salad**

Orzo Pasta with Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Lemon-basil Pesto

### **Baby Spinach and Melon Salad**

Fresh Watermelon with Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese and Citrus Vinaigrette

## Entrees - Choose 2

### **Local Halibut**

Pan Seared Halibut with Roasted Corn, Cherry Tomatoes, Pancetta and Lemon-thyme Vinaigrette

### **Lemon Chicken**

Grilled Chicken Breast Marinated with Fresh Herbs, Roasted Garlic served with a Light Lemon and White Wine jus

### **Baked Pasta**

Rigatoni Pasta with Italian Sausage Meatballs, Eggplant, Zucchini, Roasted Tomatoes, Baked Slowly and Topped with Fresh Mozzarella and House-made Marinara

### **Roasted Pork Loin**

Seared and Roasted Pork Loin, Marinated with Fresh Sage and Garlic served with an Apple Cider Beurre Blanc

## Sides - Choose 2

### **Mashed Potatoes**

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

### **Classic Ratatouille**

Italian Eggplant, Zucchini, Roasted Peppers, Caramelized Onions, Roasted Tomatoes and Balsamic Glaze

### **Root Vegetable "Hash"**

Acorn and Butternut Squashes, Potatoes, Smoked Bacon, Aromatics and Fresh Herbs

**Dessert:** Classic Carrot Cake and Chocolate Molten Bundt Cake

Starbucks Coffee, Decaf, Iced Tea and Iced Water

*Plus 20% service charge and applicable sales tax.*



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# Casablanca

*lunch    dinner*  
**24.95    31.95**

## Salads - Choose 3

### **Mexican Chopped Salad**

Mixed Lettuces with Jicama, Radishes, Tomatoes, Crispy Tortilla Chips and Spicy Chipotle Dressing

### **Caprese Salad**

Mixed Greens, Baby Spinach, Marinated Mozzarella, Assorted Tomatoes, Fresh Basil and Balsamic Vinaigrette

### **Green Tea Soba Noodle Salad**

Asian Herbs, Baby Bok Choy, Shiitake Mushrooms, Fresh Mint with Sweet Soy Vinaigrette

### **Baby Spinach and Melon Salad**

Fresh Watermelon with Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese and Citrus Vinaigrette

### **Chopped BLT Salad**

Romaine Lettuce with Smoked Bacon, Candied Walnuts, Cherry Tomatoes, Garlic Croutons and Creamy Avocado Vinaigrette

## Entrees - Choose 2

### **Chicken**

Buttermilk Brined Fried Chicken or Simply Grilled Chicken Breast

### **Chicken or Eggplant Parmesan**

Pan Seared Chicken Breast or Baked Eggplant, Fresh Provolone and House-made Marinara

### **Mongolian Beef**

Crispy Beef Dressed in a Sweet and Spicy Soy Sauce with Fresh Garlic, Ginger and Grilled Scallions

### **Carne Asada**

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic, and Chiles

### **Asian Salmon**

Pan Seared Salmon with Spicy Hoisin BBQ Sauce

## Sides - Choose 3

### **The Mash**

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

### **Mac and Cheese**

Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives and a Crispy Bread Crumb Crust

### **Pan Fried Noodles**

Chow Mein Noodles with Bean Sprouts, Asparagus, Shiitake Mushrooms and Baby Bok Choy

### **Vegetable Primavera**

Grilled Zucchini, Assorted Peppers, Asparagus, Roasted Baby Carrots Seasoned with Garlic-basil Butter

### **Vegetable Stir Fry**

Assorted Vegetables Sautéed with Fresh Garlic, Ginger, Asian Herbs and Sweet Soy Sauce

### **Dessert - Mini Vanilla Bean Cupcakes and Assorted Petite Pastries**

Starbucks Coffee, Decaf, Iced Tea and Water

*Plus 20% service charge and applicable sales tax.*



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# Break Time Packages

<b>Afternoon Treat</b> .....	<b>\$10.00</b>
Ice Cream Bars	
Assorted Cookies	
Coffee, Decaf, Assorted Sodas, and Milk	
<b>Refresh</b> .....	<b>\$11.00</b>
Sliced Seasonal Fruit and Berries	
Orange, Apple, and Cranberry Juices	
Granola with Dried Fruit and Individual Yogurts	
<b>Napa Valley Break</b> .....	<b>\$11.00</b>
Marinated Olives, Goat Cheese, Fresh Grapes,	
Caramelized Onions with Balsamic and Toasted Crostinis,	
Sliced Sourdough Baguettes, Freshly Sliced Seasonal Fruit,	
Assorted Sodas, Mineral Water, Coffee, Decaf and Tea	
<b>Spice it Up</b> .....	<b>\$11.00</b>
Mini Chicken Quesadillas	
Guacamole and Pico de Gallo	
Tortilla Chips	
Assorted Sodas, Coffee, Decaf	
<b>Balance</b> .....	<b>\$13.00</b>
Assorted Balance Bars	
Vitamin Water	
Whole Fruit	
Vegetable Crudités with dip	
<b>Time for Tea</b> .....	<b>\$14.00</b>
Assorted Teas	
Freshly Baked Scones	
Assorted Tea Sandwiches	
Fresh Whole Strawberries and Whipped Cream	
<b>One Hour Closing Break</b> .....	<b>\$20.00</b>
Premium House Chardonnay and Cabernet	
International and Domestic Cheese Display	
Sourdough and Lavosh Breads	
Seasonal Fruit, Mineral Water	

Plus 20% service charge and applicable sales tax.



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# Hors D'Oeuvres

## Assorted Snacks

Whole Fresh Fruit.....	22.00 per dozen
Chocolate Dipped Strawberries.....	25.00 per dozen
Freshly Baked Cookies, Homemade Fudge Brownies.....	19.00 per dozen
Tea Sandwiches or Silver Dollar Roll Sandwiches.....	27.00 per dozen
Baker's Basket, Home-Baked Muffins, Whipped Butter, Preserves.....	26.00 per dozen
Toasted Bagels and Flavored Cream Cheese.....	26.00 per dozen
Tortilla Chips, Salsa and Guacamole.....	4.50 per person
Mixed Nuts.....	4.00 per person
Peanuts, Goldfish or Party Mix.....	3.50 per person
Sliced Fresh Fruit Display.....	4.50 per person
Imported and Domestic Cheese Display with Assorted Crackers.....	4.75 per person
Vegetable Crudités with Dip.....	4.00 per person

## Beverages

Beverage Station - Choose Three Beverages.....4.50 per person  
*Coffee, Decaffeinated Coffee, Hot Herbal Tea, Iced Tea,  
Apple Juice, Orange Juice, Cranberry Juice, Lemonade,  
Strawberry Lemonade or Fruit Punch*

Assorted Diet and Regular Soft Drinks.....2.50 per can

Bottled Water.....½ liter \$3.00

1 liter \$5.00

Pellegrino Sparkling Water.....½ liter \$4.00

1 liter \$6.00

*All above items are in addition to lunch or dinner menu selections*

*Plus 20% service charge and applicable sales tax.*



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# Small Bites

Per 100 Pieces

## **HOT**

Mushroom Vol-au-vent	160
Swedish Meatballs	175
Buffalo Chicken Drumettes	175
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce	175
Vegetable Samosas with Coriander Chutney	175
Risotto Croquettes with a Spicy Arrabiata Sauce	185
Petite Quiche Jardinière or Lorraine	185
Chicken Satay with Spicy Peanut Sauce	185
Crispy Asparagus wrapped in Phyllo	185
Spinach Spanikopita	185
Thai Chicken & Cashew Spring Roll	185
Sicilian Style Sausage Stuffed Mushrooms	195
Yucatan Style Beef Empanadas	205
Mini Beef Wellingtons	210
Teriyaki Chicken and Pineapple Kabobs	210
Wild Mushroom and Goat Cheese Tartlets	210
Prosciutto, Fig and Gorgonzola Roulades	220
Petite Maryland Style Crab Cakes	240
Shrimp with Snow Peas	240
Roasted Baby Lamb Chops with Herbs & Mustard	260

## **COLD**

Sesame Crusted Goat Cheese on a Wonton Crisp	175
Antipasto Skewers	180
Garlic Pita Crisp with Hummus & Tapenade	180
Crostini with Roasted Peppers, Garlic & Ricotta	190
Prosciutto Wrapped Melon Balls	205
California Rolls with Soy Sauce & Wasabi	205
Grilled Skirt Steak with Chimichurri on a Crostini	260
Ahi Tuna Tartare on a Wonton Crisp with Wasabi Aioli	280
Jumbo Shrimp on Ice with Cocktail Sauce	280
Lobster and Avocado on a Corn Chip	305
Crab Claws on Ice with Cocktail Sauce	305

*All Small Bites are in addition to our lunch or dinner menu selections*

*Plus 20% service charge and applicable sales tax.*



# Small Bites

*Per 100 Pieces*

## **HOT**

Mushroom Vol-au-vent	160
Swedish Meatballs	175
Buffalo Chicken Drumettes	175
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce	175
Vegetable Samosas with Coriander Chutney	175
Risotto Croquettes with a Spicy Arrabiata Sauce	185
Petite Quiche Jardinière or Lorraine	185
Chicken Satay with Spicy Peanut Sauce	185
Crispy Asparagus wrapped in Phyllo	185
Spinach Spanikopita	185
Thai Chicken & Cashew Spring Roll	185
Sicilian Style Sausage Stuffed Mushrooms	195
Yucatan Style Beef Empanadas	205
Mini Beef Wellingtons	210
Teriyaki Chicken and Pineapple Kabobs	210
Wild Mushroom and Goat Cheese Tartlets	210
Prosciutto, Fig and Gorgonzola Roulades	220
Petite Maryland Style Crab Cakes	240
Shrimp with Snow Peas	240
Roasted Baby Lamb Chops with Herbs & Mustard	260

## **COLD**

Sesame Crusted Goat Cheese on a Wonton Crisp	175
Antipasto Skewers	180
Garlic Pita Crisp with Hummus & Tapenade	180
Crostini with Roasted Peppers, Garlic & Ricotta	190
Prosciutto Wrapped Melon Balls	205
California Rolls with Soy Sauce & Wasabi	205
Grilled Skirt Steak with Chimichurri on a Crostini	260
Ahi Tuna Tartare on a Wonton Crisp with Wasabi Aioli	280
Jumbo Shrimp on Ice with Cocktail Sauce	280
Lobster and Avocado on a Corn Chip	305
Crab Claws on Ice with Cocktail Sauce	305

*All Small Bites are in addition to our lunch or dinner menu selections*

*Plus 20% service charge and applicable sales tax.*





TEL: (562) 426 0555  
FAX: (562) 426 6616  
4101 East Willow St.  
LONG BEACH, CA 90815  
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# *H*IGH SCHOOL EVENT PACKAGE

*Designed for Students in Sports, Clubs, and School Related Functions*

## **Served Meal**

Garden Salad  
Choice of Italian and Ranch Dressing  
Fresh Steamed Vegetables

## ***Choose One***

Chicken Piccata,  
Chicken Teriyaki, Lasagna  
Chicken Fettuccine, Beef Brisket

Choice of Potato, Rice Pilaf or Fettuccine Alfredo

Coffee, Decaf and your Choice of Iced Tea, Lemonade or Fruit Punch

Chef's Choice of Dessert

**OR**

## **Mexican Buffet**

Garden Salad  
Choice of Italian and Ranch Dressing  
Tortillas Chips and Salsa  
Chicken Enchiladas  
Beef Fajitas  
Spanish Rice, Refried Beans  
Flour Tortillas, Shredded Cheese, Salsa and Sour Cream

Coffee, Decaf and your Choice of Iced Tea, Lemonade or Fruit Punch

Chef's Choice of Dessert

**\$22.95 per person (Inclusive)**

Upgrade to a Self Serve Ice Cream Sundae Bar! – Add \$3.00 to the Menu Price

*Special price shown is per person and is inclusive of tax and service charges.*

*Available Sundays through Thursdays only.*

*No room rental charge if room minimum is reached. Parking is included.*



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# *H*IGH SCHOOL EVENT PACKAGE

*Designed for Students in Sports, Clubs, and School Related Functions*

## **Western Theme**

Garden Salad Choice of Italian and Ranch Dressing

Fried Chicken  
Corn on the Cob, Baked Beans  
Hot Biscuits and Country Gravy

Coffee, Decaf and your choice of Iced Tea, Lemonade or Fruit Punch

Chef's Choice of Dessert

## **Italian Buffet**

Garden Salad served with Ranch and Italian Dressing

Stuffed Manicotti Shells in a Rich Marinara Sauce  
Lasagna with Meat Sauce

Chef's Choice of Fresh Vegetables  
Italian Cheese Bread

Apple Pan Doude with Whipped Cream  
Chocolate Cake Squares with Chocolate Fudge Icing

Coffee, Decaf and your Choice of Iced Tea, Lemonade or Fruit Punch  
on the Tables with Meal

**\$22.95 per person (Inclusive)**

Upgrade to a Self Serve Ice Cream Sundae Bar! – Add \$3.00 to the Menu Price

*Special price shown is per person and is inclusive of tax and service charges.  
Available Sundays through Thursdays only.  
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01-09



# *H*IGH SCHOOL EVENT PACKAGE

*Designed for Students in Sports, Clubs, and School Related Functions*

## **Hawaiian Buffet**

Garden Salad served with Ranch and Italian Dressing  
Oriental Coleslaw  
Sliced Fresh Fruit  
Teriyaki Chicken Breast  
Beef and Broccoli  
Stir- Fry Fresh Vegetables  
Rice Pilaf

Pineapple Upside Cake & Almond Cookies

Hawaiian Sweet Rolls with Butter

**\$22.95 per person (Inclusive)**

Upgrade to a Self Serve Ice Cream Sundae Bar! – Add \$3.00 to the Menu Price

*Special price shown is per person and is inclusive of tax and service charges.*

*Available Sundays through Thursdays only.*

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# DESSERT MENU

*Designed for Students in Sports, Clubs, and School Related Functions*

## Desserts

Warm Apple Pan Doude Served with Whipped Cream

Strawberry Cake Squares with Cream Cheese Icing

Lemon Cake Squares with Cream Cheese Icing

Cookies and Brownies Frosted

## Ice Cream Sundae Bar

Vanilla Ice Cream

Chopped Nuts

Hot Fudge

Strawberry Sauce

Caramel Sauce

Whipped Cream

Mini M&M's

**\$22.95 per person (Inclusive)**

Served with Iced Tea, Punch, Lemonade

*Special price shown is per person and is inclusive of tax and service charges.*

*Available Sundays through Thursdays only.*

*No room rental charge if room minimum is reached. Parking is included.*



# *A*PPETIZER MENU

*Designed for Students in Sports, Clubs, and School Related Functions*

## **Desserts**

Mini Bun Sandwiches

Ham and Cheese

Turkey and Cheese

Chips and Salsa

Fresh Fruit

Vegetables and Dip

Cheese and Crackers

Party Mix

Served with Coffee, Decaf and your choice of Iced Tea, Lemonade or Fruit Punch

**\$22.95 per person (Inclusive)**

Upgrade to a Self Serve Ice Cream Sundae Bar! – Add \$3.00 to the Menu Price

*Special price shown is per person and is inclusive of tax and service charges.*

*Available Sundays through Thursdays only.*

*No room rental charge if room minimum is reached. Parking is included.*



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Milestone



**THE GRAND**  
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# *Ruby Served Package*

Complimentary Entrée for the Guest of Honor  
Champagne and Martinelli's Sparkling Cider Toast  
Fruit Punch Station  
China, Flatware and Glassware  
Skirted Head Table  
Choice of Linen and Napkin Colors  
Cake Cutting and Serving  
Private Event Security Where Applicable

## **Menu Selection**

Entrée's start with a California Field Greens Salad and is Served with Rustic Breads and Butter, Starbucks Coffee, Decaf, Iced Tea, and Water

### *Choose One of the Following Entrees*

#### **Lemon Rosemary Chicken**

Bone in Chicken Breast with Smashed Yukon potatoes, Chef's Vegetables and Lemon-Caper Beurre Blanc

#### **Chicken Parmesan**

Panko crusted Boneless Chicken Breast, Vegetable Primavera, Fettuccine, and House-made Marinara Sauce

#### **Grand Marsala**

Airline Chicken Breast served with Sautéed Mushrooms, Caramelized Onions, Garlic Mashed Potatoes with Classic Marsala Wine Sauce and Gremolata

#### **Roasted Beef Brisket**

Braised and Fork Tender Beef Brisket with Mashed Potatoes Served with Natural Jus and Seasonal Vegetables

**\$31.95 per person**

Add Unlimited Soft Drinks for an Additional \$4 per person

~ 3.00 per person Split Menu Fee ~



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# Ruby Buffet Package

Complimentary Entrée for the Guest of Honor  
Champagne and Martinelli's Sparkling Cider Toast  
Fruit Punch Station  
China, Flatware and Glassware  
Skirted Head Table  
Choice of Linen and Napkin Colors  
Cake Cutting and Serving  
Private Event Security Where Applicable

## Menu Selection

### Rio Grande Buffet

#### Black Bean Salad

Black Beans with Grilled Corn, Cherry Tomatoes, Queso Fresco, and Spicy Honey-Lime Vinaigrette  
Mexican Chopped Salad  
Mixed Lettuces with Jicama, Radishes, Tomatoes, Crispy Tortilla Chips, and Spicy Chipotle Dressing

#### Choose Two Entrees:

##### Beef or Chicken Fajitas

Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions and  
Mixed Peppers  
*Shrimp Fajitas – Please add \$3.00 per person.*

##### Beef or Chicken Enchiladas

Slow Roasted and Shredded with Mexican Spices, Home-Made Red Sauce and Spicy Pepper Jack Cheese

##### Carne Asada

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic, and Fresh Herbs

##### Pollo Asada

Marinated Chicken Breast with Fresh Citrus, Cumin, Garlic, and Fresh Herbs

#### Served With

Mexican Rice  
Refried, Pinto Beans or Black Beans with Queso Fresco  
Corn or Flour Tortillas  
Home-Made Pico de Gallo

Starbucks Coffee, Decaf, Iced Tea, and Iced Water  
*\* Or Choose from Five Other Selected Buffets*

**\$34.95 per person**

Add Unlimited Soft Drinks for an Additional \$4 per person

*Plus 20% service charge and applicable sales tax.*



# *Diamond Served Package*

Complimentary Entrée for the Guest of Honor  
Champagne and Martinelli's Sparkling Cider Toast

Fruit Punch Station

China, Flatware and Glassware

Skirted Head Table

Decorative Chair Covers with Colored Sash

Choice of Linen and Napkin Colors

Personalized, Tiered Birthday Cake

Cake Cutting and Serving

One Additional Hour until 12:00 AM

Private Event Security Where Applicable

## **Menu Selection**

Entrée's start with a California Field Greens Salad and is Served with Rustic Breads and Butter, Starbucks Coffee, Decaf, Iced Tea, and Water

### *Choose One of the Following Entrees*

#### **Tropical Chicken**

Pan Seared Chicken Breast with Fresh Cilantro and Mint, Pearl Couscous, Roasted Fennel, Pear Tomatoes, Baby Zucchini with Mango-Papaya Salsa

#### **Chicken Cordon Bleu**

Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, Haricot Verts, Fettuccine and Classic Cheese Mornay Sauce

#### **Chicken or Beef Wellington**

Boneless Chicken Breast or Petite Filet Wrapped in Puff Pastry, Sautéed Mushroom Duxelle, Roasted Baby Carrots, and Madeira Wine Demi Glace

**\$39.95 per person**

Add Unlimited Soft Drinks for an Additional \$4 per person

~ 3.00 per person Split Menu Fee ~

*Plus 20% service charge and applicable sales tax.*



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# Diamond Buffet Package

Complimentary Entrée for the Guest of Honor  
Champagne and Martinelli's Sparkling Cider Toast  
Fruit Punch Station  
China, Flatware and Glassware  
Skirted Head Table  
Decorative Chair Covers with Colored Sash  
Choice of Linen and Napkin Colors  
Personalized, Tiered Birthday Cake  
Cake Cutting and Serving  
One Additional Hour until 12:00 AM  
Private Event Security Where Applicable

## Menu Selection

### Rio Grande Buffet Black Bean Salad

Black Beans with Grilled Corn, Cherry Tomatoes, Queso Fresco, and Spicy Honey-Lime Vinaigrette

### Mexican Chopped Salad

Mixed Lettuces with Jicama, Radishes, Tomatoes, Crispy Tortilla Chips and Spicy Chipotle Dressing

### Choose Two Entrees:

#### Beef or Chicken Fajitas

Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions and  
Mixed Peppers

*Shrimp Fajitas – Please add \$3.00 per person*

#### Beef or Chicken Enchiladas

Slow Roasted and Shredded with Mexican Spices, Home-Made Red Sauce, and Spicy Pepper Jack Cheese

#### Carne Asada

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic, and Fresh Herbs

#### Pollo Asada

Marinated Chicken Breast with Fresh Citrus, Cumin, Garlic, and Fresh Herbs

### Served With

Mexican Rice

Refried, Pinto Beans or Black Beans with Queso Fresco

Corn or Flour Tortillas

Home-Made Pico de Gallo

Starbucks Coffee, Decaf, Iced Tea, and Iced Water

*\* Or Choose from Five Other Selected Buffets*

**\$42.95 per person**

Add Unlimited Soft Drinks for an Additional \$4 per person

*Plus 20% service charge and applicable sales tax.*



# *Pearl Served Package*

Complimentary Entrée for the Guest of Honor  
Champagne and Martinelli's Sparkling Cider Toast  
Fruit Punch Station  
Unlimited Soft Drinks  
China, Flatware and Glassware  
Skirted Head Table  
Decorative Chair Covers with Colored Sash  
Choice of Linen and Napkin Colors  
Mirrored Rounds  
Personalized, Tiered Birthday Cake  
Cake Cutting and Serving  
Chocolate Fountain and Five Dipping Items  
One Additional Hour until 12:00 AM  
Private Event Security Where Applicable

## **Menu Selection**

Entrée's start with a California Field Greens Salad and is Served with Rustic Breads and Butter, Starbucks Coffee, Decaf, Iced Tea, and Water

## ***Choose One of the Following Entrees***

### **The Filet**

Pan Seared Filet Mignon, Horseradish Potatoes au Gratin, Spinach, Wild Mushrooms and Natural Thyme Jus

### **Turf and Turf**

Chicken Breast and Grilled Tri-Tip with Chive Mashed Potatoes, Grilled Asparagus and Cabernet Reduction Sauce

### **Chicken Wellington**

Boneless Chicken Breast Wrapped in Puff Pastry, Sautéed Mushroom Duxelle, Roasted Baby Carrots and Madeira Wine Demi Glace

### **Asian Inspired Salmon**

Pan Seared Salmon with Mashed Potatoes, Baby Bok Choy, Shiitake Mushrooms and Sweet Soy Reduction

**\$47.95 per person**

~ 3.00 per person Split Menu Fee ~

*Plus 20% service charge and applicable sales tax.*



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# Pearl Buffet Package

Complimentary Entrée for the Guest of Honor  
Champagne and Martinelli's Sparkling Cider Toast  
Fruit Punch Station  
Unlimited Soft Drinks  
China, Flatware, Glassware and Mirrored Rounds  
Skirted Head Table  
Decorative Chair Covers with Colored Sash  
Choice of Linen and Napkin Colors  
Personalized, Tiered Birthday Cake with Cake Cutting and Serving  
Chocolate Fountain and Five Dipping Items  
One Additional Hour until 12:00 AM  
Private Event Security Where Applicable

## Menu Selection

### Casablanca Buffet

#### Salads - Choose 3

Mexican Chopped Salad

Caprese Salad

Green Tea Soba Noodle Salad

Baby Spinach and Melon Salad

Chopped BLT Salad

#### Entrees - Choose 2

##### Chicken

Buttermilk Brined Fried Chicken or Simply Grilled Chicken Breast

##### Chicken or Eggplant Parmesan

Pan Seared Chicken Breast, Fresh Provolone and House-Made Marinara

##### Mongolian Beef

Crispy Beef Dressed in a Sweet and Spicy Soy Sauce with Fresh Garlic, Ginger and Grilled Scallions

##### Carne Asada

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic, and Chiles

##### Asian Salmon

Pan Seared Salmon with Spicy Hoisin BBQ Sauce

##### Local Halibut

Pan Seared Halibut with Roasted Corn, Cherry Tomatoes, Pancetta  
and Lemon-Thyme Vinaigrette

#### Sides - Choose 3

The Mash

Mac and Cheese

Pan Fried Noodles

Vegetable Primavera

Vegetable Stir Fry

**\$51.95 per person**

\*Or Choose from 5 Other Buffets

*Plus 20% service charge and applicable sales tax.*



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# Hors d'Oeuvres

## Assorted Snacks

Whole Fresh Fruit.....	22.00 per dozen
Chocolate Dipped Strawberries.....	25.00 per dozen
Freshly Baked Cookies, Homemade Fudge Brownies.....	19.00 per dozen
Tea Sandwiches or Silver Dollar Roll Sandwiches.....	27.00 per dozen
Baker's Basket, Home-Baked Muffins, Whipped Butter, Preserves.....	26.00 per dozen
Toasted Bagels and Flavored Cream Cheese.....	26.00 per dozen
Tortilla Chips, Salsa and Guacamole.....	4.50 per person
Mixed Nuts.....	4.00 per person
Peanuts, Goldfish or Party Mix.....	3.50 per person
Sliced Fresh Fruit Display.....	4.50 per person
Imported and Domestic Cheese Display with Assorted Crackers.....	4.75 per person
Vegetable Crudités with Dip.....	4.00 per person

## Beverages

Beverage Station - Choose Three Beverages..... 4.50 per person  
*Coffee, Decaffeinated Coffee, Hot Herbal Tea, Iced Tea,  
Apple Juice, Orange Juice, Cranberry Juice, Lemonade,  
Strawberry Lemonade or Fruit Punch*

Assorted Diet and Regular Soft Drinks..... 2.50 per can

Bottled Water..... ½ liter \$3.00

1 liter \$5.00

Pellegrino Sparkling Water..... ½ liter \$4.00

1 liter \$6.00

***All above items are in addition to lunch or dinner menu selections***

*Plus 20% service charge and applicable sales tax.*



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# Small Bites

Per 100 Pieces

## HOT

Mushroom Vol-au-vent	160
Swedish Meatballs	175
Buffalo Chicken Drumettes	175
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce	175
Vegetable Samosas with Coriander Chutney	175
Risotto Croquettes with a Spicy Arrabiata Sauce	185
Petite Quiche Jardinière or Lorraine	185
Chicken Satay with Spicy Peanut Sauce	185
Crispy Asparagus wrapped in Phyllo	185
Spinach Spanikopita	185
Thai Chicken & Cashew Spring Roll	185
Sicilian Style Sausage Stuffed Mushrooms	195
Yucatan Style Beef Empanadas	205
Mini Beef Wellingtons	210
Teriyaki Chicken and Pineapple Kabobs	210
Wild Mushroom and Goat Cheese Tartlets	210
Prosciutto, Fig and Gorgonzola Roulades	220
Petite Maryland Style Crab Cakes	240
Shrimp with Snow Peas	240
Roasted Baby Lamb Chops with Herbs & Mustard	260

## COLD

Sesame Crusted Goat Cheese on a Wonton Crisp	175
Antipasto Skewers	180
Garlic Pita Crisp with Hummus & Tapenade	180
Crostini with Roasted Peppers, Garlic & Ricotta	190
Prosciutto Wrapped Melon Balls	205
California Rolls with Soy Sauce & Wasabi	205
Grilled Skirt Steak with Chimichurri on a Crostini	260
Ahi Tuna Tartare on a Wonton Crisp with Wasabi Aioli	280
Jumbo Shrimp on Ice with Cocktail Sauce	280
Lobster and Avocado on a Corn Chip	305
Crab Claws on Ice with Cocktail Sauce	305

*All Small Bites are in addition to our lunch or dinner menu selections*

*Plus 20% service charge and applicable sales tax.*



01-09



# *Chocolate Fountains*

*Warm Belgian chocolate cascades off a three-tiered fountain specially designed for 'Fondue.' A delicious addition that provides guests the opportunity to cover their favorite fruits, cakes and candies with fresh chocolate.*

**Includes:**

Three Hour Fountain Rental  
20 pounds of Belgian Chocolate (Dark Semi-Sweet, Milk or White Chocolate)  
Round Skirted Table  
Napkins, Mini Plates, 8-inch Skewers

**\$285.00**

**Choose Five Dipping Items**

Cheesecake Bites  
Brownie Squares  
Strawberries  
Apple  
Oreo Cookies  
Caramel Squares  
Bananas  
Nutter Butter Cookies  
Shortbread Cookies  
Crème De Pirouline  
Snicker Pieces  
Pretzel Rods  
Cream Puffs  
Pineapples  
Rice Krispie Treats  
Graham Cracker Squares  
Coconut Macaroons  
Coconut Balls  
Biscotti  
Marshmallows

***\$3.00 Per Person***

*Plus 20% service charge and applicable sales tax.*



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# Wine Menu

## Champagne and Sparkling Wines

	<i>bottle</i>
Stanford Champagne (California) .....	\$20.00
Segura Viudas Champagne (Spain).....	\$25.00
Korbel Brut (Sonoma) .....	\$29.00
Moet White Star (France).....	\$70.00
Veuve Clicquot Brut Yellow Label (France).....	\$85.00

## Chardonnay

Chardonnay, Columbia Crest (Washington).....	\$22.00
Chardonnay, Fetzer "Valley Oaks" (Mendocino).....	\$26.00
Chardonnay, Hess Select (California).....	\$28.00
Chardonnay, Wild Horse (Central Coast).....	\$37.00

## Other White Wines

Pinot Grigio, Fetzer "Valley Oaks" (Mendocino).....	\$26.00
Riesling, Chateau St. Michelle (Washington).....	\$28.00

## Cabernet

Cabernet Sauvignon, Columbia Crest (Washington).....	\$22.00
Cabernet Sauvignon, Fetzer "Valley Oaks" (California).....	\$26.00
Cabernet Sauvignon, Kenwood "Yulupa" (Sonoma).....	\$30.00
Cabernet Sauvignon, Chateau St. Michelle (Washington).....	\$28.00

## Merlot

Merlot, Columbia Crest (Washington).....	\$22.00
Merlot, Fetzer "Valley Oaks" (California).....	\$26.00
Merlot, Chateau St. Michelle (Washington).....	\$28.00
Merlot, Kenwood "Yulupa" (Sonoma).....	\$30.00

## Other Red Wines

Pinot Noir, Talus (California).....	\$22.00
Pinot Noir, Fetzer "Valley Oaks" (Mendocino).....	\$22.00
White Zinfandel, Fetzer "Valley Oaks" (Mendocino).....	\$22.00
White Zinfandel, Beringer.....	\$22.00

*Plus 20% service charge and applicable sales tax.*



01-09



# Drinks and Cocktails

## Beer

Domestic Beer.....	\$4.50
Imported Beer.....	\$5.00
Domestic Keg (approximately 150 servings).....	\$295.00
Imported/Specialty Keg (approximately 150 servings).....	\$350.00

## Wine List

Wines by the Glass.....	\$7.00-\$8.00
Champagne by the Glass.....	\$6.00

## Mixed Drinks

Well Brands.....	\$6.00
Call Brands.....	\$7.00-\$8.00
Premium Brands.....	\$8.50-\$10.00
Martinis.....	\$8.00-\$11.00

## Soft Drinks And Juices

Bottled Water.....	½ liter \$3.00
	1 liter \$5.00
Pellegrino Sparkling Water.....	½ liter \$4.00
	1 liter \$6.00
Soft Drinks.....	\$2.50
Juices.....	\$2.50
Sparkling Apple Cider ( <i>per bottle</i> ).....	\$13.00

Plus 20% service charge and applicable sales tax.



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## *Hosted Packages*

### **Hosted Bar**

Well Drinks  
Domestic and Imported Beer  
House Wine  
Soft Drinks  
Mineral Water

**\$20.00 per person for three hours  
or \$12.00 per person/per hour**

### **Limited Hosted Bar**

Domestic and Imported Beer  
House Wine  
Soft Drinks  
Mineral Water  
(No mixed drinks)

**\$15.00 per person for three hours  
or \$8.00 per person/per hour**

## *Hosted Packages*

### **Premium Hosted Bar**

Call Brands  
Well Drinks  
Domestic and Imported Beer  
House Wine  
Soft Drinks  
Mineral Water

**\$25.00 per person for two hours  
or \$15.00 per person/per hour**

### **Martini Bar**

Choose one of the following Vodkas:  
Ketel One, Grey Goose, Stolli, Absolut

Specialty Martinis to include:  
Chocolate, Caramel,  
Sour Apple, Watermelon

**\$20.00 per person for two hours  
or \$15.00 per person/per hour**

*Plus 20% service charge and applicable sales tax.*

Special Events



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# The Grand Signature Served Entrees

3-Course Entrée's start with a California Field Greens Salad and end with Dessert.  
Served with Rustic Breads and Butter, Starbucks Coffee, Decaf, Iced Tea and Water

	<i>lunch</i>	<i>dinner</i>
<b>Lemon Rosemary Chicken</b> Bone in Chicken Breast with Smashed Yukon Potatoes, Chef's Vegetables and Lemon-Caper Beurre Blanc	<b>20.95</b>	<b>27.95</b>
<b>Chicken Parmesan</b> Panko Crusted Boneless Chicken Breast, Vegetable Primavera, Fettuccine and House-made Marinara Sauce	<b>20.95</b>	<b>27.95</b>
<b>Eggplant Parmesan</b> Baked Eggplant, Layered with Fresh Mozzarella, Basil, House-made Marinara Sauce, Served with Vegetable Primavera and Fettuccine Pasta	<b>20.95</b>	<b>27.95</b>
<b>Grand Marsala</b> Airline Chicken Breast served with Sautéed Mushrooms, Caramelized Onions, Garlic Mashed Potatoes with Classic Marsala Wine Sauce and Gremolata	<b>20.95</b>	<b>27.95</b>
<b>Roasted Beef Brisket</b> Braised and Fork Tender Beef Brisket with Mashed Potatoes served with Natural jus and Seasonal Vegetables	<b>20.95</b>	<b>27.95</b>
<b>Vegetable Risotto</b> Creamy Risotto with Seasonal Vegetables, Mascarpone Cheese, Lemon Zest and Extra Virgin Olive Oil.	<b>20.95</b>	<b>27.95</b>
<b>Tropical Chicken</b> Pan Seared Chicken Breast with Fresh Cilantro and Mint, Pearl Couscous, Roasted Fennel, Pear Tomatoes, Baby Zucchini with Mango-Papaya Salsa	<b>21.95</b>	<b>28.95</b>
<b>Chicken Cordon Bleu</b> Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, Haricot Verts, Fettuccine and Classic Cheese Mornay Sauce	<b>21.95</b>	<b>28.95</b>
<b>Chicken Wellington</b> Boneless Chicken Breast Wrapped in Puff Pastry, Sautéed Mushroom Duxelle, Roasted Baby Carrots and Madeira Wine Demi Glace	<b>22.95</b>	<b>29.95</b>
<b>Asian Inspired Salmon</b> Pan Seared Salmon with Mashed Potatoes, Baby Bok Choy, Shiitake Mushrooms and Sweet Soy Reduction	<b>22.95</b>	<b>29.95</b>
<b>Prime</b> Slow Roasted Prime Rib with Sea Salt and Fresh Peppercorn Crust, Whipped Potatoes, Grilled Asparagus and Classic Au jus	<b>23.95</b>	<b>30.95</b>

Plus 20% service charge and applicable sales tax.



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	<i>lunch</i>	<i>dinner</i>
<b>Just for the Halibut</b> Seared Halibut with Creamy Risotto, Pan Seared Corn, Cherry Tomatoes, Pancetta and Lemon-thyme Vinaigrette	<b>24.95</b>	<b>31.95</b>
<b>New York</b> Pan Seared NY with Parmesan Risotto, Roasted Cherry Tomatoes, Baby Zucchini, and Natural Pan Sauce	<b>24.95</b>	<b>31.95</b>
<b>Classic Beef Wellington</b> Filet Mignon wrapped in Puff Pastry, Sautéed Mushroom Duxelle, Roasted Baby Carrots and Madeira Wine Demi Glace	<b>24.95</b>	<b>31.95</b>
<b>Filet</b> Pan Seared Filet Mignon, Horseradish Potatoes au Gratin, Spinach, Wild Mushrooms and Natural Thyme jus	<b>25.95</b>	<b>32.95</b>
<b>Turf and Turf</b> Chicken Breast and Grilled Tri-tip with Chive Mashed Potatoes, Grilled Asparagus, and Cabernet Reduction Sauce	<b>25.95</b>	<b>32.95</b>
<b>Land and Sea</b> Petite Filet and Pan Seared Shrimp with Roasted Garlic Mash, Baby Broccolini with Classic Béarnaise Sauce	<b>30.95</b>	<b>37.95</b>

## *Dessert Offerings*

**Warm Cinnamon Apple Tart with Caramel Ice Cream**

**Warm Berry Purse with Vanilla Ice Cream**

**Trio of Tropical Sorbet**

**Tuxedo Truffle Mousse Chocolate Cake**

**Traditional New York Cheesecake  
with Fresh Berries**

**Classic Carrot Cake with Cream Cheese Icing**

*Plus 20% service charge and applicable sales tax.*



01-09



*The* Grand Buffet Selections  
~ Buffet Service is Available for 90 Minutes ~

*Chinatown*

lunch    dinner  
22.95    29.95

**Salads**

**Chinese Chicken Salad**

Shredded Chicken, Baby Romaine, Fresh Thai Basil, Cucumber, Bean Sprouts with Toasted Sesame Vinaigrette

**Green Tea Soba noodle salad**

Asian Herbs, Baby Bok Choy, Shiitake Mushrooms, Fresh Mint with Sweet Soy Vinaigrette

***Choose Two Entrees***

**Classic Orange Chicken**

Crispy Chicken Breast with Fresh Orange Zest and Chili

**Spicy Kung Pao! Chicken**

Pan Fried Chicken with Dried Chili, Scallions, Toasted Cashews, Cilantro and Spicy Red Chili Sauce

**Broccoli and Beef**

Tender Pieces of Sautéed Beef with Broccoli Served with Classic Teriyaki Glaze

**Mongolian beef**

Crispy Beef Dressed in a Sweet and Spicy Soy Sauce with Fresh Garlic, Ginger and grilled Scallions

**Asian Salmon**

Pan Seared Salmon with Spicy Hoisin BBQ Sauce

**Dim Sum**

Char Siu Bao Steamed Dough Bun with Spicy BBQ'd Pork

Pot Stickers Filled with Ground Pork and Asian Herbs

Fried Wontons

Eggrolls

*(All Dim sum can be substituted for vegetarian)*

***Choose Two Sides***

**Pan Fried Noodles**

Chow Mein Noodles with Bean Sprouts, Asparagus, Shiitake Mushrooms and Bok Choy

**The Grand's House Fried Rice**

Pan seared rice with fresh peas, egg, carrots, scallions and fresh herbs

**Vegetable Stir Fry**

Assorted vegetables sautéed with fresh garlic, ginger, Asian herbs and sweet soy sauce

**Steamed White Rice**

**Dessert**

Pineapple Upside Down Cake and Almond Cookies

Starbucks Coffee, Decaf, Iced Tea and Water

*Plus 20% service charge and applicable sales tax.*



01-09



# Roman Holiday

*lunch    dinner*

**23.95    30.95**

## Choose Two Salads

### **Antipasti Platter**

Roasted Peppers, Marinated Artichokes, Assorted Meats; Salami, Coppa,  
Sliced Provolone Cheese, Pepperoncini, Assorted Olives

### **Angel Hair Pasta Salad**

Marinated Pasta with Assorted Olives, Capers, Mozzarella Cheese and Roasted Tomato Vinaigrette

### **Caprese Salad**

Mixed Greens, Marinated Mozzarella, Assorted Tomatoes, Fresh Basil and Balsamic Vinaigrette

### **Orzo Salad**

Orzo, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Pesto

## Choose Two Entrees

### **Chicken or Eggplant Parmesan**

Pan Seared Chicken Breast or Baked Eggplant, Fresh Provolone and House-made Marinara

### **Bistecca**

Grilled Tri-tip with Fresh Lemon, Garlic, Fresh Parmesan and Tomato-basil Vinaigrette

### **The Grand Penne Pasta**

Italian Sausage, Caramelized Onions, Roasted Peppers, and Rustic Basil-Alfredo Sauce

### **Pasta Primavera**

Penne Pasta with "Primavera Vegetables" and White Wine Cream Sauce

## Served With

### **Vegetable Primavera**

Grilled Zucchini, Assorted Peppers, Asparagus, Roasted Baby Carrots Seasoned with Garlic-basil Butter

### **Fettuccine Olio di burro**

Pasta with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil and Parmesan Cheese

**Dessert:** Hazelnut Macaroons and Mini Cannolis

Starbucks Coffee, Decaf, Iced Tea and Water

*Plus 20% service charge and applicable sales tax.*



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# Create Your Own Sandwich

*lunch    dinner*  
**20.95    27.95**

Fresh Fruit Salad  
Garden Salad with Assorted Dressings

A Selection of Fine Meats to Include: Sliced Turkey, Ham, Lean Roast Beef and Salami  
Sliced Swiss, Jack and Cheddar Cheese  
Lettuce, Sliced Tomatoes, Kosher-style Dill Pickle Spears  
Pepperoncini, Assorted Olives

Assorted Bread and Rolls  
Assorted Potato Chips  
Served with Appropriate Condiments

**Dessert:** Freshly Baked Cookies

Starbucks Coffee, Decaf, Iced Tea and Water

# Grand Signature Sandwiches

*lunch    dinner*  
**22.95    29.95**

Traditional Caesar Salad

## **Orzo Salad**

Orzo, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Home-made Pesto

## **Choose Three Sandwiches**

Ham, Brie and Honey Mustard on Ciabatta Bread

Turkey, Provolone with Basil Pesto and Roasted Peppers on Sourdough

Roast Beef, Cheddar Cheese, Cucumber and Horseradish Aioli on a Baguette

Cucumber, Eggplant, Zucchini and Olive Tapenade Spread on Rosemary Garlic Focaccia

Roasted Chicken Breast with Swiss Cheese, Mixed Greens and Sundried Tomato Aioli on Ciabatta Bread

The Grand Signature Tuna Salad on a Croissant

Assorted Miss Vickie's Potato Chips

**Dessert:** Raspberry, Lemon and Pecan Bars

Starbucks Coffee, Decaf, Iced Tea and Water

*Plus 20% service charge and applicable sales tax.*



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# Rio Grande

*lunch dinner*  
**23.95 30.95**

## **Salads**

### **Black Bean Salad**

Black Beans with Grilled Corn, Cherry Tomatoes, Queso Fresco and Spicy Honey-Lime Vinaigrette

### **Mexican Chopped Salad**

Mixed Lettuces with Jicama, Radishes, Tomatoes, Crispy Tortilla Chips and Spicy Chipotle Dressing

### **Choose Two Entrees:**

#### **Beef or Chicken Fajitas**

Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions and Mixed Peppers

*Shrimp Fajitas – Please add \$3.00 per person*

#### **Beef or Chicken Enchiladas**

Slow Roasted and Shredded with Mexican Spices, Home-Made Red Sauce and Spicy Pepper Jack Cheese

#### **Carne Asada**

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic and Fresh Herbs

#### **Pollo Asada**

Marinated Chicken Breast with Fresh Citrus, Cumin, Garlic and Fresh Herbs

### **Served With**

Mexican Rice

Refried, Pinto Beans or Black Beans with Queso Fresco

Corn or Flour Tortillas

Home-Made Pico de Gallo

### **Dessert**

Tres Leches Cake and Banana Caramel Xangos

Starbucks Coffee, Decaf, Iced Tea and Iced Water

*Plus 20% service charge and applicable sales tax.*



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# Go West

*lunch    dinner*  
**22.95    29.95**

## Salads - Choose 2

### **Classic Cobb**

Assorted Lettuce with Avocado, Smoked Ham, Dolce Gorgonzola and House-made Buttermilk Ranch

### **Cole Slaw**

Shredded Napa Cabbage, Apples, Toasted Pecans, with a Spicy Dijon and Lemon Vinaigrette

### **Potato Salad**

Yukon Potatoes, Fresh Capers, Smoked Bacon, Scallions, Sweet House-cured Pickles with Classic Mayo dressing

**Assorted and Seasonal Fruit Display**

## Entrees - Choose 2

### **Chicken**

Buttermilk Brined Fried Chicken or Simply Grilled Chicken Breast

### **Pork**

Smoked Pork Ribs featuring the Grand's Signature Rub

### **Beef**

Grilled Tri-tip Marinated with Fresh Herbs, Garlic and Lemon

## Sides - Choose 2

### **The Mash**

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

### **Corn on the Cob**

Grilled Corn with Smokey Chipotle Butter

### **Mac and Cheese**

Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives and a Crispy Bread Crumb Crust

### **Baked Beans**

Slow Baked Pinto Beans with Caramelized Onions, Brown Sugar and Smoked Bacon

Home-made Corn Bread with Honey Butter

**Dessert:** Caramel Apple Pie and Chocolate Banana Cream Pie

Starbucks Coffee, Decaf, Iced Tea and Iced Water

*Plus 20% service charge and applicable sales tax.*



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# *The Maltese Falcon*

*lunch    dinner*  
**23.95    30.95**

## Salads - Choose 2

### **Classic Cobb**

Assorted Lettuce with Avocado, Smoked Ham, Dolce Gorgonzola and House-made Buttermilk Ranch

### **Chopped BLT Salad**

Romaine Lettuce, with Smoked Bacon, Candied Walnuts, Cherry Tomatoes, Garlic Croutons and Creamy Avocado Vinaigrette

### **Orzo Salad**

Orzo Pasta with Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus and Homemade Lemon-basil Pesto

### **Baby Spinach and Melon Salad**

Fresh Watermelon with Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese and Citrus Vinaigrette

## Entrees - Choose 2

### **Local Halibut**

Pan Seared Halibut with Roasted Corn, Cherry Tomatoes, Pancetta and Lemon-thyme Vinaigrette

### **Lemon Chicken**

Grilled Chicken Breast Marinated with Fresh Herbs, Roasted Garlic served with a Light Lemon and White Wine jus

### **Baked Pasta**

Rigatoni Pasta with Italian Sausage Meatballs, Eggplant, Zucchini, Roasted Tomatoes, Baked Slowly and Topped with Fresh Mozzarella and House-made Marinara

### **Roasted Pork Loin**

Seared and Roasted Pork Loin, Marinated with Fresh Sage and Garlic served with an Apple Cider Beurre Blanc

## Sides - Choose 2

### **Mashed Potatoes**

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

### **Classic Ratatouille**

Italian Eggplant, Zucchini, Roasted Peppers, Caramelized Onions, Roasted Tomatoes and Balsamic Glaze

### **Root Vegetable "Hash"**

Acorn and Butternut Squashes, Potatoes, Smoked Bacon, Aromatics and Fresh Herbs

**Dessert:** Classic Carrot Cake and Chocolate Molten Bundt Cake

Starbucks Coffee, Decaf, Iced Tea and Iced Water

*Plus 20% service charge and applicable sales tax.*



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# Casablanca

*lunch    dinner*  
**24.95    31.95**

## Salads - Choose 3

### **Mexican Chopped Salad**

Mixed Lettuces with Jicama, Radishes, Tomatoes, Crispy Tortilla Chips and Spicy Chipotle Dressing

### **Caprese Salad**

Mixed Greens, Baby Spinach, Marinated Mozzarella, Assorted Tomatoes, Fresh Basil and Balsamic Vinaigrette

### **Green Tea Soba Noodle Salad**

Asian Herbs, Baby Bok Choy, Shiitake Mushrooms, Fresh Mint with Sweet Soy Vinaigrette

### **Baby Spinach and Melon Salad**

Fresh Watermelon with Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese and Citrus Vinaigrette

### **Chopped BLT Salad**

Romaine Lettuce with Smoked Bacon, Candied Walnuts, Cherry Tomatoes, Garlic Croutons and Creamy Avocado Vinaigrette

## Entrees - Choose 2

### **Chicken**

Buttermilk Brined Fried Chicken or Simply Grilled Chicken Breast

### **Chicken or Eggplant Parmesan**

Pan Seared Chicken Breast or Baked Eggplant, Fresh Provolone and House-made Marinara

### **Mongolian Beef**

Crispy Beef Dressed in a Sweet and Spicy Soy Sauce with Fresh Garlic, Ginger and Grilled Scallions

### **Carne Asada**

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic, and Chiles

### **Asian Salmon**

Pan Seared Salmon with Spicy Hoisin BBQ Sauce

## Sides - Choose 3

### **The Mash**

Yukon Potatoes with Roasted Garlic, Sour Cream and Grilled Scallions

### **Mac and Cheese**

Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives and a Crispy Bread Crumb Crust

### **Pan Fried Noodles**

Chow Mein Noodles with Bean Sprouts, Asparagus, Shiitake Mushrooms and Baby Bok Choy

### **Vegetable Primavera**

Grilled Zucchini, Assorted Peppers, Asparagus, Roasted Baby Carrots Seasoned with Garlic-basil Butter

### **Vegetable Stir Fry**

Assorted Vegetables Sautéed with Fresh Garlic, Ginger, Asian Herbs and Sweet Soy Sauce

### **Dessert - Mini Vanilla Bean Cupcakes and Assorted Petite Pastries**

Starbucks Coffee, Decaf, Iced Tea and Water

*Plus 20% service charge and applicable sales tax.*



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# Special Hors d'Oeuvres Menu

*lunch    dinner*  
**21.95    28.95**

## Select Five Hot and Five Cold

### **HOT**

Mushroom Vol-au-vent  
Swedish Meatballs  
Buffalo Chicken Drumettes  
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce  
Vegetable Samosas with Coriander Chutney  
Risotto Croquettes with a Spicy Arrabiata Sauce  
Petite Quiche Jardinière or Lorraine  
Chicken Satay with Spicy Peanut Sauce  
Crispy Asparagus wrapped in Phyllo  
Spinach Spanikopita  
Thai Chicken & Cashew Spring Roll  
Sicilian Style Sausage Stuffed Mushrooms  
Yucatan Style Beef Empanadas  
Teriyaki Chicken and Pineapple Kabobs  
Wild Mushroom and Goat Cheese Tartlets  
Petite Maryland Style Crab Cakes  
Beef Sliders with Cheese

### **COLD**

Sesame Crusted Goat Cheese on a Wonton Crisp  
Antipasto Skewers  
Garlic Pita Crisp with Hummus & Tapenade  
The Grand's Signature Deviled Egg  
Crostini with Roasted Peppers, Garlic & Ricotta  
Prosciutto Wrapped Melon Balls  
California Rolls with Soy Sauce & Wasabi  
Fresh Sliced Fruit Platter  
Vegetable Crudités with Herb Dip  
Gourmet Cheese and Cracker Display  
Assorted Mini-Bun Sandwiches  
Antipasto Platter  
Chef's Choice of Dessert

Starbucks Coffee, Decaf, Iced Tea and Iced Water

*Plus 20% service charge and applicable sales tax.*



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# Hors d'Oeuvres

## Assorted Snacks

Whole Fresh Fruit.....	22.00 per dozen
Chocolate Dipped Strawberries.....	25.00 per dozen
Freshly Baked Cookies, Homemade Fudge Brownies.....	19.00 per dozen
Tea Sandwiches or Silver Dollar Roll Sandwiches.....	27.00 per dozen
Baker's Basket, Home-Baked Muffins, Whipped Butter, Preserves.....	26.00 per dozen
Toasted Bagels and Flavored Cream Cheese.....	26.00 per dozen
Tortilla Chips, Salsa and Guacamole.....	4.50 per person
Mixed Nuts.....	4.00 per person
Peanuts, Goldfish or Party Mix.....	3.50 per person
Sliced Fresh Fruit Display.....	4.50 per person
Imported and Domestic Cheese Display with Assorted Crackers.....	4.75 per person
Vegetable Crudités with Dip.....	4.00 per person

## Beverages

Beverage Station - Choose Three Beverages.....	4.50 per person
<i>Coffee, Decaffeinated Coffee, Hot Herbal Tea, Iced Tea, Apple Juice, Orange Juice, Cranberry Juice, Lemonade, Strawberry Lemonade or Fruit Punch</i>	
Assorted Diet and Regular Soft Drinks.....	2.50 per can
Bottled Water.....	½ liter \$3.00 1 liter \$5.00
Pellegrino Sparkling Water.....	½ liter \$4.00 1 liter \$6.00

***All above items are in addition to lunch or dinner menu selections***

*Plus 20% service charge and applicable sales tax.*



# Small Bites

Per 100 Pieces

## HOT

Mushroom Vol-au-vent	160
Swedish Meatballs	175
Buffalo Chicken Drumettes	175
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce	175
Vegetable Samosas with Coriander Chutney	175
Risotto Croquettes with a Spicy Arrabiata Sauce	185
Petite Quiche Jardinière or Lorraine	185
Chicken Satay with Spicy Peanut Sauce	185
Crispy Asparagus wrapped in Phyllo	185
Spinach Spanikopita	185
Thai Chicken & Cashew Spring Roll	185
Sicilian Style Sausage Stuffed Mushrooms	195
Yucatan Style Beef Empanadas	205
Mini Beef Wellingtons	210
Teriyaki Chicken and Pineapple Kabobs	210
Wild Mushroom and Goat Cheese Tartlets	210
Prosciutto, Fig and Gorgonzola Roulades	220
Petite Maryland Style Crab Cakes	240
Shrimp with Snow Peas	240
Roasted Baby Lamb Chops with Herbs & Mustard	260

## COLD

Sesame Crusted Goat Cheese on a Wonton Crisp	175
Antipasto Skewers	180
Garlic Pita Crisp with Hummus & Tapenade	180
Crostini with Roasted Peppers, Garlic & Ricotta	190
Prosciutto Wrapped Melon Balls	205
California Rolls with Soy Sauce & Wasabi	205
Grilled Skirt Steak with Chimichurri on a Crostini	260
Ahi Tuna Tartare on a Wonton Crisp with Wasabi Aioli	280
Jumbo Shrimp on Ice with Cocktail Sauce	280
Lobster and Avocado on a Corn Chip	305
Crab Claws on Ice with Cocktail Sauce	305

*All Small Bites are in addition to our lunch or dinner menu selections*

*Plus 20% service charge and applicable sales tax.*



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# *Chocolate Fountains*

*Warm Belgian chocolate cascades off a three-tiered fountain specially designed for 'Fondue.' A delicious addition that provides guests the opportunity to cover their favorite fruits, cakes and candies with fresh chocolate.*

**Includes:**

Three Hour Fountain Rental  
20 pounds of Belgian Chocolate (Dark Semi-Sweet, Milk or White Chocolate)  
Round Skirted Table  
Napkins, Mini Plates, 8-inch Skewers

**\$285.00**

**Choose Five Dipping Items**

Cheesecake Bites  
Brownie Squares  
Strawberries  
Apple  
Oreo Cookies  
Caramel Squares  
Bananas  
Nutter Butter Cookies  
Shortbread Cookies  
Crème De Pirouline  
Snicker Pieces  
Pretzel Rods  
Cream Puffs  
Pineapples  
Rice Krispie Treats  
Graham Cracker Squares  
Coconut Macaroons  
Coconut Balls  
Biscotti  
Marshmallows

***\$3.00 Per Person***

*Plus 20% service charge and applicable sales tax.*



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# Wine Menu

## Champagne and Sparkling Wines

	<i>bottle</i>
Stanford Champagne (California) .....	\$20.00
Segura Viudas Champagne (Spain).....	\$25.00
Korbel Brut (Sonoma) .....	\$29.00
Moet White Star (France).....	\$70.00
Veuve Clicquot Brut Yellow Label (France).....	\$85.00

## Chardonnay

Chardonnay, Columbia Crest (Washington).....	\$22.00
Chardonnay, Fetzer "Valley Oaks" (Mendocino).....	\$26.00
Chardonnay, Hess Select (California).....	\$28.00
Chardonnay, Wild Horse (Central Coast).....	\$37.00

## Other White Wines

Pinot Grigio, Fetzer "Valley Oaks" (Mendocino).....	\$26.00
Riesling, Chateau St. Michelle (Washington).....	\$28.00

## Cabernet

Cabernet Sauvignon, Columbia Crest (Washington).....	\$22.00
Cabernet Sauvignon, Fetzer "Valley Oaks" (California).....	\$26.00
Cabernet Sauvignon, Kenwood "Yulupa" (Sonoma).....	\$30.00
Cabernet Sauvignon, Chateau St. Michelle (Washington).....	\$28.00

## Merlot

Merlot, Columbia Crest (Washington).....	\$22.00
Merlot, Fetzer "Valley Oaks" (California).....	\$26.00
Merlot, Chateau St. Michelle (Washington).....	\$28.00
Merlot, Kenwood "Yulupa" (Sonoma).....	\$30.00

## Other Red Wines

Pinot Noir, Talus (California).....	\$22.00
Pinot Noir, Fetzer "Valley Oaks" (Mendocino).....	\$22.00
White Zinfandel, Fetzer "Valley Oaks" (Mendocino).....	\$22.00
White Zinfandel, Beringer.....	\$22.00

*Plus 20% service charge and applicable sales tax.*



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# Drinks and Cocktails

## Beer

Domestic Beer.....	\$4.50
Imported Beer.....	\$5.00
Domestic Keg (approximately 150 servings).....	\$295.00
Imported/Specialty Keg (approximately 150 servings).....	\$350.00

## Wine List

Wines by the Glass.....	\$7.00-\$8.00
Champagne by the Glass.....	\$6.00

## Mixed Drinks

Well Brands.....	\$6.00
Call Brands.....	\$7.00-\$8.00
Premium Brands.....	\$8.50-\$10.00
Martinis.....	\$8.00-\$11.00

## Soft Drinks And Juices

Bottled Water.....	½ liter \$3.00
	1 liter \$5.00
Pellegrino Sparkling Water.....	½ liter \$4.00
	1 liter \$6.00
Soft Drinks.....	\$2.50
Juices.....	\$2.50
Sparkling Apple Cider ( <i>per bottle</i> ).....	\$13.00

Plus 20% service charge and applicable sales tax.



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## *Hosted Packages*

### **Hosted Bar**

Well Drinks  
Domestic and Imported Beer  
House Wine  
Soft Drinks  
Mineral Water

**\$20.00 per person for three hours  
or \$12.00 per person/per hour**

### **Limited Hosted Bar**

Domestic and Imported Beer  
House Wine  
Soft Drinks  
Mineral Water  
(No mixed drinks)

**\$15.00 per person for three hours  
or \$8.00 per person/per hour**

## *Hosted Packages*

### **Premium Hosted Bar**

Call Brands  
Well Drinks  
Domestic and Imported Beer  
House Wine  
Soft Drinks  
Mineral Water

**\$25.00 per person for two hours  
or \$15.00 per person/per hour**

### **Martini Bar**

Choose one of the following Vodkas:  
Ketel One, Grey Goose, Stoli, Absolut

Specialty Martinis to include:  
Chocolate, Caramel,  
Sour Apple, Watermelon

**\$20.00 per person for two hours  
or \$15.00 per person/per hour**

*Plus 20% service charge and applicable sales tax.*



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Weddings



**THE GRAND**  
LONG BEACH EVENT CENTER

*A Boutique Venue*  
for people with *style.*

4101 East Willow St. - LONG BEACH, CA 90815  
TEL: (562) 426 0555 FAX: (562) 426 6616  
[www.thegrand.net](http://www.thegrand.net)

# *All of Our Wedding Packages Include*

**Complimentary Entrée for the Bride and Groom**

**Served Champagne and Martinelli's Sparkling Cider Toast**

**China, Flatware and Glassware**

**Skirted Head Table or Sweetheart Table**

**Choice of Elegant Ivory or White Tablecloths for all Tables**

**Choice of Select Linen Napkin Colors**

**Personalized, Tiered Wedding Cake Designed by  
Your Choice of Three Established, Local Bakeries**

**Cake Cutting and Serving**

**Customized Room Set-up**

**Complimentary Parking for All Guests**

**5-Hour Reception Time**

**Professional Team of Servers to Ensure The Grand Experience**



# *Garden Wedding Ceremony*

White Chairs  
Pavilion Canopy  
Garden Setting  
Wedding Arch  
White Aisle Runner  
Bridal Room  
Microphone with Speakers

**\$8.00 per person**  
(minimum of 100 guests)

*Items not included in package:  
Groom's Room, Wedding Coordinator,  
Photographer, Decorations, Clergy and Music*

*Referrals are Available*

*Plus 20% service charge and applicable sales tax.*



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# Bridal Room Packages

Serves up to 6 people

<b>Afternoon Treat</b> .....	<b>\$49.95</b>
Ice Cream Bars	
Assorted Cookies	
Coffee, Decaf, Assorted Sodas and Milk	
<b>Refresh</b> .....	<b>\$64.95</b>
Sliced Seasonal Fruit and Berries	
Orange, Apple, and Cranberry Juices	
Granola with dried fruit and individual yogurts	
<b>Spice it Up</b> .....	<b>\$64.95</b>
Mini Chicken Quesadillas	
Guacamole and Pico de Gallo	
Tortilla Chips	
Assorted Sodas, Coffee, Decaf	
<b>Napa Valley</b> .....	<b>\$64.95</b>
Marinated Olives, Goat Cheese, Fresh Grapes, Sliced Sourdough Baguettes, Caramelized Onions with Balsamic and Toasted Crostinis, Freshly Sliced Seasonal Fruit, Assorted Sodas, Mineral Water, Coffee, Decaf and Tea	
<b>Balance</b> .....	<b>\$74.95</b>
Assorted Balance Bars	
Vitamin Water	
Whole Fruit	
Vegetable Crudités with dip	
<b>Time for Tea</b> .....	<b>\$84.95</b>
Assorted Teas	
Freshly Baked Scones	
Assorted Tea Sandwiches	
Fresh Whole Strawberries and Whipped Cream	
<b>Ultimate Relaxation</b> .....	<b>\$124.95</b>
Premium House Chardonnay and Cabernet	
International and Domestic Cheese Display	
Seasonal Fruit	
Sourdough and Lavosh Breads	
Mineral Water	

Plus 20% service charge and applicable sales tax.



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# *Silver Package - Served Entrée*

Two Bottles of House Wine per Table  
(Chardonnay, Merlot, Cabernet or White Zinfandel)

## **Hors D'Oeuvres Display**

Fresh California Fruit Display  
Hand Carved Crudités with Fresh Herb Dip  
Assorted Gourmet Cheese and Crackers  
Strawberry Lemonade

## **Menu Selection**

California Field Greens Salad with Assorted Dressings

Choose One of the Following Entrees:

### **Grand Marsala**

Airline Chicken Breast served with Sautéed Mushrooms, Caramelized Onions, Creamy Risotto with Classic Marsala Wine Sauce and Gremolata

### **Asian Inspired Salmon**

Pan Seared Salmon with Baby Bok Choy, Shiitake Mushrooms, Pineapple Fried Rice and Sweet Soy Reduction

### **Lemon Rosemary Chicken**

Airline Chicken Breast with Smashed Yukon Potatoes, Chef's Vegetables and Lemon Caper Beurre Blanc

### **Roasted Beef Brisket**

Braised and Fork Tender Beef Brisket with Roasted Garlic Mashed Potatoes served with Natural Jus and Seasonal Vegetables

Rustic Breads and Butter  
Starbucks Coffee, Decaf, Iced Tea and Iced Water

**Lunch \$38.95 per person**

**Dinner \$45.95 per person**

~ \$3.00 per person Split Menu Fee ~

*Plus 20% service charge and applicable sales tax.*



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# *Silver Package - Buffet Selection*

Two Bottles of House Wine per Table  
(Chardonnay, Merlot, Cabernet or White Zinfandel)

## **Hors D'Oeuvres Display**

Fresh California Fruit Display  
Hand Carved Crudités with Fresh Herb Dip  
Assorted Gourmet Cheese and Crackers  
Strawberry Lemonade

## **Menu Selection - Buffet**

California Field Greens with Garden Fresh Vegetables  
Marinated Tomato, Garlic and Cucumber Salad  
Bow-Tie Pasta, Sundried Tomato and Pesto Salad  
Antipasti Platter

*Choose Two of the Following Entrees:*

### **Grand Marsala**

Airline Chicken Breast served with Sautéed Mushrooms, Caramelized Onions,  
with Classic Marsala Wine Sauce and Gremolata

### **Asian Inspired Salmon**

Pan Seared Salmon with Sweet Soy Reduction

### **Tropical Chicken**

Pan Seared Chicken Breast with Fresh Cilantro and Mint  
with a Mango-Papaya Salsa

### **Baron of Beef or Virginia Ham with a Carver**

Sliced to Serve by a Carver

### **Choose Three:**

Fresh Seasonal Vegetables  
Wild Mushroom and Fresh Herb Rice Pilaf  
Garlic Roasted Mashed Potatoes  
Oven Roasted Baby Red Potatoes  
Sun-Dried Tomato Basil Orzo

Rustic Breads and Butter  
Starbucks Coffee, Decaf, Iced Tea and Iced Water

**Lunch \$45.95 per person**

**Dinner \$48.95 per person**

*Plus 20% service charge and applicable sales tax.*



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# *Gold Package - Served Entrée*

*90-Minute Limited Hosted Bar  
(Imported & Domestic Beer, House Wine, Soft Drinks & Juices)*

## **Hors D'Oeuvres Display**

Exotic Fresh Sliced Fruit Display  
Imported and Domestic Cheese and Gourmet Cracker Display  
Cold Poached Salmon with Capers and Dill Sauce  
Strawberry Lemonade

## **Server Passed Hors D'Ouevres**

Sicilian Style Sausage Stuffed Mushrooms  
Spinach Spanikopitas

## **Menu Selection**

Baby Field Greens with Shredded Carrots, Red Cabbage and Baby Pear Tomatoes  
~Or~ Classic Caesar Salad with Garlic Herbed Croutons and Parmesan Cheese

*Choose One of the Following Entrees:*

### **Chicken Cordon Bleu**

Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, Haricot Verts, Fettuccine and a Classic Cheese Mornay Sauce

### **Chicken Wellington**

Boneless Chicken Breast Wrapped in Puff Pastry, Sauteed Mushroom Duxelle, Roasted Baby Carrots and Madeira Wine Demi Glace

### **Classic Beef Wellington**

Filet Mignon Wrapped in Puff Pastry, Sauteed Mushroom Duxelle, Roasted baby Carrots and Madeira Wine Demi Glace

### **Halibut**

Seared Halibut with Creamy Risotto, Pan Seated Corn, Cherry Tomatoes, Pancetta and Lemon-thyme Vinaigrette

Rustic Breads and Butter  
Starbucks Coffee, Decaf, Iced Tea and Iced Water

**Lunch \$50.95 per person**

**Dinner \$55.95 per person**

~ \$3.00 per person Split Menu Fee ~

*Plus 20% service charge and applicable sales tax.*



# Gold Package - Buffet Selection

90-Minute Limited Hosted Bar  
(Imported & Domestic Beer, House Wine, Soft Drinks & Juices)

## **Hors D'Oeuvres Display**

Exotic Fresh Sliced Fruit Display  
Imported and Domestic Cheese and Gourmet Cracker Display  
Cold Poached Salmon with Capers and Dill Sauce  
Strawberry Lemonade

## **Server Passed Hors D'Ouevres**

Sicilian Style Sausage Stuffed Mushrooms  
Spinach Spanikopitas

## **Menu Selection**

### **Served Salad**

Baby Field Greens with Shredded Carrots, Red Cabbage and Baby Pear Tomatoes  
~Or~ Classic Caesar Salad with Garlic Herbed Croutons and Parmesan Cheese

### **Buffet**

Exotic Fresh Fruit Display  
Pasta with Basil and Pine Nuts  
Avocado and Tomato Salad with Basil Vinaigrette

*Choose Three of the Following Entrees:*

### **Florentine Stuffed Chicken**

Boneless Breast of Chicken Stuffed with Spinach, Cheese and Onion

### **Chicken Wellington**

Boneless Chicken Breast Wrapped in Puff Pastry, Sautéed Mushroom Duxelle,  
and Madeira Wine Demi Glace

### **Tropical Chicken**

Pan Seared Chicken Breast with Fresh Cilantro and Mint  
with a Mango-Papaya Salsa

### **Asian Inspired Salmon**

Pan Seared Salmon with Sweet Soy Reduction

### **Roast Prime Rib of Beef with a Carver**

Black Pepper and Rock Salt Crust, Served with Au Jus and Creamed Horseradish

### **Includes**

Oven Roasted Baby Red Potatoes, Wild Mushroom and Herbed Rice Pilaf  
Julienne of Fresh Steamed Vegetables

Rustic Breads and Butter  
Starbucks Coffee, Decaf, Iced Tea and Iced Water

**Lunch \$53.95 per person**

**Dinner \$59.95 per person**

*Plus 20% service charge and applicable sales tax.*



**THE GRAND**  
LONG BEACH EVENT CENTER

01-09

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# Platinum Package - Served Entrée

White, Ivory or Black Chair Covers with Colored Sash  
(Sash Available in Selected Colors)

12" Mirrored Rounds for Each Guest Table

One Hour Hosted Bar to Include a Premium Signature Drink  
(Well Brands, Domestic & Imported Beer, House Wine, Soft Drinks & Juices)

Two Bottles of House Wine per Table  
(Chardonnay, Merlot, Cabernet or White Zinfandel)

## **Hors D'Oeuvres Display**

Exotic Fresh Sliced Fruit Display  
Imported Havarti, Smoked Gouda, Baked Brie en Croute and Gourmet Crackers  
Baby Vegetable Crudités  
Strawberry Lemonade

## **Server Passed Hors D'Ouevres**

Mini Beef Wellingtons  
Spinach Spanikopitas  
Petite Maryland Blue Crab Cakes

## **Menu Selection**

Wedge of Iceberg Lettuce with Bleu Cheese Dressing and Topped with Diced Red Onions & Crumbled Bacon

~Or~ Classic Caesar Salad with Garlic Herbed Croutons and Parmesan Cheese

*Choose One of the Following Entrees:*

### **Land and Sea**

Petite Filet Mignon and Pan Seared Shrimp with Roasted Garlic Mashed Potatoes Baby Broccolini with Classic Béarnaise Sauce

### **New York Steak**

Pan Seared New York Steak with Parmesan Risotto, Roasted Cherry Tomatoes  
Baby Zucchini and Natural Pan Sauce

### **Halibut**

Seared Halibut with Creamy Risotto, Pan Seared Corn, Cherry Tomatoes, Pancetta and Lemon-thyme Vinaigrette

~ After Dinner Sorbet~

Rustic Breads and Butter  
Starbucks Coffee, Decaf, Iced Tea and Iced Water

**Lunch \$65.95 per person**

**Dinner \$70.95 per person**

~ \$3.00 per person Split Menu Fee ~

*Plus 20% service charge and applicable sales tax.*



01-09



# Platinum Package - Cooking Stations

White, Ivory or Black Chair Covers with Colored Sash  
(Sash Available in Selected Colors)

12" Mirrored Rounds for Each Guest Table

One Hour Hosted Bar to Include a Premium Signature Drink  
(Well Brands, Domestic & Imported Beer, House Wine, Soft Drinks & Juices)

Two Bottles of House Wine per Table  
(Chardonnay, Merlot, Cabernet or White Zinfandel)

## **Hors D'Oeuvres Display**

Exotic Fresh Sliced Fruit Display  
Imported Havarti, Smoked Gouda, Baked Brie en Croute and Gourmet Crackers  
Baby Vegetable Crudités  
Strawberry Lemonade

## **Server Passed Hors D'Ouevres**

Mini Beef Wellingtons  
Spinach Spanikopitas  
Petite Maryland Blue Crab Cakes

## **Menu Selection**

### **Served Salad**

Wedge of Iceberg Lettuce with Bleu Cheese Dressing and Topped with Diced Red Onions & Crumbled Bacon

~Or~ Classic Caesar Salad with Garlic Herbed Croutons and Parmesan Cheese

### **Carving Station (Attendant Assisted Station)**

*Choose Two:*

Whole Roasted New York Sirloin of Beef  
Filet Mignon with Peppercorn Brandy Sauce  
Rack of Lam with Mint Jelly  
Roasted Breast of Free-Range Turkey with Cranberry Chutney

### **Mashed Potato Bar (Attendant Assisted Station)**

Garlic Roasted Mashed Potatoes Accompanied by an Assortment of Condiments:  
Crumbled Bacon, Chili, Sour Cream, Green Onions & Shredded Cheese  
Miniature Green Beans and Portobello Mushrooms

### **Pasta Station (Attendant Assisted Station)**

Display of Fettuccine, Spinach Tortellini and Mini Meat & Cheese Ravioli  
Accompanied by Zesty Marinara, Fresh Basil Pesto and Classic Alfredo Sauces

Rustic Breads and Butter  
Starbucks Coffee, Decaf, Iced Tea and Iced Water

**Lunch \$66.95 per person**

**Dinner \$73.95 per person**

*Plus 20% service charge and applicable sales tax.*



**THE GRAND**  
LONG BEACH EVENT CENTER

01-09



# Hors d'Oeuvres

## Assorted Snacks

Whole Fresh Fruit.....	22.00 per dozen
Chocolate Dipped Strawberries.....	25.00 per dozen
Freshly Baked Cookies, Homemade Fudge Brownies.....	19.00 per dozen
Tea Sandwiches or Silver Dollar Roll Sandwiches.....	27.00 per dozen
Baker's Basket, Home-Baked Muffins, Whipped Butter, Preserves.....	26.00 per dozen
Toasted Bagels and Flavored Cream Cheese.....	26.00 per dozen
Tortilla Chips, Salsa and Guacamole.....	4.50 per person
Mixed Nuts.....	4.00 per person
Peanuts, Goldfish or Party Mix.....	3.50 per person
Sliced Fresh Fruit Display.....	4.50 per person
Imported and Domestic Cheese Display with Assorted Crackers.....	4.75 per person
Vegetable Crudités with Dip.....	4.00 per person

## Beverages

Beverage Station - Choose Three Beverages.....	4.50 per person
<i>Coffee, Decaffeinated Coffee, Hot Herbal Tea, Iced Tea, Apple Juice, Orange Juice, Cranberry Juice, Lemonade, Strawberry Lemonade or Fruit Punch</i>	
Assorted Diet and Regular Soft Drinks.....	2.50 per can
Bottled Water.....	½ liter \$3.00 1 liter \$5.00
Pellegrino Sparkling Water.....	½ liter \$4.00 1 liter \$6.00

***All above items are in addition to lunch or dinner menu selections***

*Plus 20% service charge and applicable sales tax.*



01-09

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# Small Bites

*Per 100 Pieces*

## **HOT**

Mushroom Vol-au-vent	160
Swedish Meatballs	175
Buffalo Chicken Drummettes	175
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce	175
Vegetable Samosas with Coriander Chutney	175
Risotto Croquettes with a Spicy Arrabiata Sauce	185
Petite Quiche Jardinière or Lorraine	185
Chicken Satay with Spicy Peanut Sauce	185
Crispy Asparagus wrapped in Phyllo	185
Spinach Spanikopita	185
Thai Chicken & Cashew Spring Roll	185
Sicilian Style Sausage Stuffed Mushrooms	195
Yucatan Style Beef Empanadas	205
Mini Beef Wellingtons	210
Teriyaki Chicken and Pineapple Kabobs	210
Wild Mushroom and Goat Cheese Tartlets	210
Prosciutto, Fig and Gorgonzola Roulades	220
Petite Maryland Style Crab Cakes	240
Shrimp with Snow Peas	240
Roasted Baby Lamb Chops with Herbs & Mustard	260

## **COLD**

Sesame Crusted Goat Cheese on a Wonton Crisp	175
Antipasto Skewers	180
Garlic Pita Crisp with Hummus & Tapenade	180
Crostini with Roasted Peppers, Garlic & Ricotta	190
Prosciutto Wrapped Melon Balls	205
California Rolls with Soy Sauce & Wasabi	205
Grilled Skirt Steak with Chimichurri on a Crostini	260
Ahi Tuna Tartare on a Wonton Crisp with Wasabi Aioli	280
Jumbo Shrimp on Ice with Cocktail Sauce	280
Lobster and Avocado on a Corn Chip	305
Crab Claws on Ice with Cocktail Sauce	305

*All Small Bites are in addition to our lunch or dinner menu selections*

*Plus 20% service charge and applicable sales tax.*



01-09

150

# *Chocolate Fountains*

*Warm Belgian chocolate cascades off a three-tiered fountain specially designed for 'Fondue.' A delicious addition that provides guests the opportunity to cover their favorite fruits, cakes and candies with fresh chocolate.*

**Includes:**

Three Hour Fountain Rental  
20 pounds of Belgian Chocolate (Dark Semi-Sweet, Milk or White Chocolate)  
Round Skirted Table  
Napkins, Mini Plates, 8-inch Skewers

**\$285.00**

**Choose Five Dipping Items**

Cheesecake Bites  
Brownie Squares  
Strawberries  
Apple  
Oreo Cookies  
Caramel Squares  
Bananas  
Nutter Butter Cookies  
Shortbread Cookies  
Crème De Pirouline  
Snicker Pieces  
Pretzel Rods  
Cream Puffs  
Pineapples  
Rice Krispie Treats  
Graham Cracker Squares  
Coconut Macaroons  
Coconut Balls  
Biscotti  
Marshmallows

***\$3.00 Per Person***

*Plus 20% service charge and applicable sales tax.*



01-09



# Chourá events

RISE TO THE OCCASION

All the Essentials of Inspired Events  
Rentals • Catering • Venues • Planning  
2010 Integrated Event Packages



# Chourá events

RISE TO THE OCCASION





It is our mission to inspire great events –  
to make every event an inspiring occasion  
for the guests, for our clients, and for ourselves.

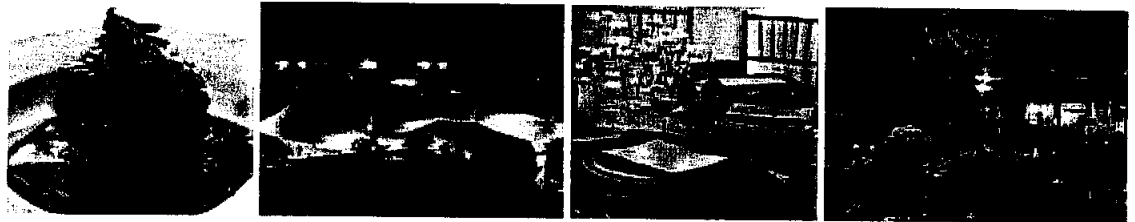
This means we serve others  
in the way we would want to be served.

We are a collection of artists,  
and we aim for every event to promote optimism  
and share laughter- for it to entertain, excite and charm  
all those who experience it.

So that they remember it with a smile.

Every time and in every way – in our attitude, expertise and artistry :

# WE RISE TO THE OCCASION



Chourá events



# 2010 Integrated Packages

## HOLIDAY PACKAGE

*Minimum of 20 Guests*

### Appetizer Display

Baked Brie with Honey & Pecans  
Served with assorted crackers and sliced baguette

### Dinner Menu - Buffet

#### Salads

Mixed Greens with Dried Cranberries and Gruyere Cheese  
California Field Greens

#### Live Carving Station

Carved Roast Prime Rib of Beef  
Served with Creamed Horseradish and your choice of  
Cabernet Plum Sauce or a Mushroom Port Wine Reduction

#### Sides

Fresh Grilled Winter Vegetable Medley  
Roasted Baby Red Potatoes

Rustic Breads and Butter

Starbucks Coffee, Decaf, Iced Tea and Iced Water

#### Dessert

Black Forest Cheesecake and California Fresh Fruit Tart

Buffet Service to Include: Servers to set up, service and clean up the buffet, china, glassware and flatware. Package also includes guest tables, wood chairs and white linen tablecloths and napkins.

Cost per person: \$40++ per person



## WEDDING PACKAGES

*Minimum of 50 Guests*

### Includes:

Custom Wedding Cake  
Cake Cutting & Serving  
Champagne and Martinelli's Sparkling Cider Toast  
Coffee, Tea, Iced Water and Iced Tea  
Professional Service Staff for 5 Hours  
China, Glassware, Flatware  
Guest Tables  
Gift, Cake, Place Card & Guest Book Tables  
Folding Wooden Chairs  
Floor Length White or Ivory Linens  
Linen Napkins

### Served Menu:

#### Menu Selection

Entrées Are Served With California Greens Salad and Chef's Seasonal Vegetables

Choose One Of The Following Entrées:

Chicken Cordon Bleu  
Breaded Breast Of Chicken Stuffed With Virginia Ham And Swiss Cheese, Topped With A Light Alfredo Sauce

Fillet of Fresh Pacific Salmon  
Broiled with a Lime-Caper Sauce

Sliced Roast Sirloin of Beef  
English Cut & Served in a Rich Beef Demi Glaze & Red Wine Sauce

Choice Of: Roasted New Red Potatoes, Garlic Roasted Mashed Potatoes, Sun Dried Tomato Basil Orzo Or Fettuccine Alfredo

Rustic Breads and Butter

#### Buffet Menu:

California Greens Salad with Choice of Dressing  
Angel Hair Pasta Salad - Marinated Pasta with Assorted Olives, Capers, Mozzarella Cheese and Roasted Tomato Vinaigrette  
Caprese Salad - Mixed Greens, Marinated Mozzarella, Assorted Tomatoes, Fresh Basil and Balsamic Vinaigrette

Roasted Beef Brisket and Lemon-Thyme Rosemary Chicken

Rice Pilaf and Steamed Vegetables

Rustic Breads and Butter

Coffee, Decaffeinated Coffee and Iced Tea

Served or Buffet Dinner Selection: \$50++ per person

Upgrades Available: Specialty Linens, Chiavari Chairs and China Patterns



## BRIDAL/BABY SHOWER PACKAGES

*Minimum of 20 Guests*

### **Appetizers**

#### **Bruschetta Trio Bar**

Trio of toppings to include al pomodoro, eggplant & mint and braised peppers. Served with Baguette Slices

#### **Baked Brie with Honey & Pecans**

Served with assorted crackers and sliced baguette

#### **Fruit Skewers**

With Watermelon, Honeydew, Pineapple and Strawberry. Topped with toasted coconut.

### **Lunch Menu**

#### **Grilled Ahi Nicoise Salad**

Mixed baby field greens with fresh pea shoots, snap peas, carrots, bean sprouts, mandarin oranges and wonton crisps. Served with Ahi Tuna and Wasabi Vinaigrette Dressing

#### **Caesar Salad**

With Croutons and Fresh Shaved Parmesan

#### **California Cobb Salad**

Grilled Chicken Breast, Avocado, Tomato, Sliced Hard-boiled eggs, Chopped Bacon, Shredded Jack & Cheddar Cheese served with your choice of Bleu Cheese or Creamy Ranch Dressing

Iced Tea, Lemonade & Iced Water

Add 1 hour of champagne cocktails (Mimosa, Bellini or Kir Royale) for an additional \$4 per person.

Buffet Service to Include: Servers to set up, service and clean up the buffet, high quality acrylic plates, cups and cutlery. Also includes guest, gift and cake tables. Wood chairs and white or ivory linen for all tables.

Cost per person: \$30++ per person



## EXECUTIVE LUNCH DROP-OFF PACKAGES

*Minimum of 15 Orders (can be combined with Salad order)*

### Executive Lunch Boxes - \$12.00++ Each

Choice of Sandwich served on a Panini roll with Primavera Pasta Salad and Fresh Fruit Salad, Gourmet Chips and a Freshly Baked Cookie.

Grilled Chicken with Pesto

Smoked Turkey with Avocado Aioli

Roasted Vegetables with Brie

Spicy Black Bean Hummus with Avocado

Roast Beef with Caramelized Onions and Gorgonzola

Italian Sub with Cracked Pepper and Vinaigrette and Peppers

Vegetarian: Sliced Avocado, Jack Cheese, Cucumber, Olives, Walnuts, Tomato and Sprouts

Grilled Eggplant and Peppers: Grilled Vegetables, Tapenade spread and Goat Cheese

### Fresh Salad Boxes

*Minimum of 15 Orders (can be combined with Sandwich order)*

Salads come with dressing on the side, fresh bread or roll and a cookie.

- Classic Caesar Salad \$7.00++
- With Grilled Chicken \$9.00++
- California Cobb Salad \$9.50++  
Chicken breast, avocado, tomato, sliced eggs, bacon and bleu cheese
- Sesame Chicken Salad \$9.50++  
Chicken breast, Asian cabbage mixture with carrots and green onions.  
Topped with crispy wonton sticks and citrus sesame dressing
- Steak and Bleu Cheese Salad \$10.50++  
Crisp chilled iceberg wedges topped with grilled and sliced marinated sirloin steak,  
bleu cheese dressing, cherry tomatoes, croutons, sliced red onion and chopped egg.
- Grilled Ahi Nicoise Salad \$12.00++  
Mixed baby field greens with fresh pea shoots, snap peas, carrots, bean sprouts,  
mandarin oranges and wonton crisps. Served with Ahi Tuna and  
Wasabi Vinaigrette Dressing.



## BAR SERVICE PACKAGES

*Minimum of 20 Guests*

*4 Hours of Service*

Includes:

1 Certified Bartender for 4 Hours

Ice

Glassware

Garnish

4' Portable Bar and Back Bar Table with Linen

Cost: \$10++ per person

Additional Hours are available at \$35 per hour.



City of Carson  
Request for Proposal No. P10-05  
Food and Beverage Service Operation and Management

City of Carson  
701 E. Carson Street  
Carson, California 90745

Gentlemen:

In accordance with City of Carson Request for Proposal No. P10-05, we are pleased to offer the City of Carson the following considerations in exchange for the privilege of providing catering services at the Congresswoman Juanita Millender-McDonald Community Center.

Item	Category	Percent of Gross Sales per Year					
		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>	%
1.	Alcoholic Beverage Sales (exclusive of off-Premise sales)	30%	30%	30%	30%	30%	
2.	Food Service and Sales (exclusive of alcoholic beverages and off-premise catering)	18%	20%	22%	20%	18%	
3.	Miscellaneous Sales (flowers, vending, Equipment rentals, photographic service)	25%	25%	25%	25%	25%	
4.	Off-Premise Sales (if any) based on gross sales	18%	20%	22%	20%	18%	
5.	Proposed Gratuity/Service Charge for first 24 months of contract;	19%	19%	19%	19%	19%	

The undersigned proposer hereby understands, warrants, and agrees:

1. That the proposer had read, understood, and agrees to provide catering services in accordance with the terms, conditions, and specifications contained herein.
2. That the proposer is fully qualified and capable of providing the services described herein,
3. That the proposer has provided a bidders bond, cashier's or certified check in the amount of \$25,000 payable to the City of Carson pursuant to section 16.1 of this Request for Proposal. Check or bond will be refunded if the proposer is not awarded a contract.

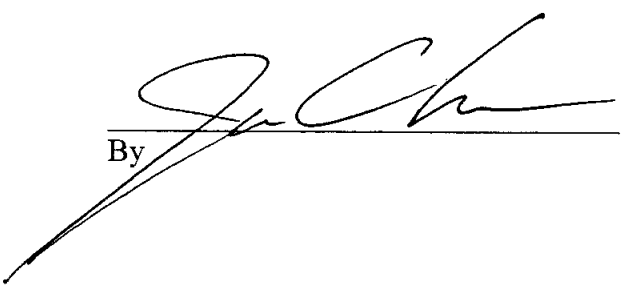
4. That said bidders bond, cashiers' or certified check guarantees Proposer's willingness to enter into contract and assume the obligations contained therein. In the event the Proposer fails to enter into a contract upon award buy the City Council, the city shall retain, as liquidated damages the bidders bond, cashiers' or certified check.
5. That this proposal may be withdrawn upon written request made to the Purchasing Manager of the city of Carson anytime prior to the opening of proposals by the City Clerk of the city of Carson.
6. That this proposal may not be withdrawn for a period of ninety (90) days after proposals have been opened by the City Clerk of the city of Carson.
7. That the Proposer will, if awarded a contract by the City Council, enter a contract and provide a performance bond, cashiers; or certified check in the amount of \$100,000 payable to the City of Carson within thirty (30) days of the award of contract.
8. That the City of Carson reserves the right to reject any or all proposals and to take any action considered to be in the best interest of the city of Carson.
9. That the city of Carson reserves the right to reject any proposal received late and to return it unopened to the sender.
10. That all of the information contained in or supplementing this proposal is true and correct to the best of the Proposer's knowledge.

James R Choura  
Name

9/30/10  
Date

4101 E. Willow St., LB, CA90815  
Address

562) 685-8198  
Telephone

  
By

CEO  
Title



EXCLUSIVE: Annual Special Events Buyers' Guide

# SPECIAL EVENTS

JULY/AUGUST 2010

GET WITH  
THE GOLF  
NOTHING CONNECTS  
LIKE LIVE  
ENTERTAINMENT



## JUST CALL ME

Want to talk directly to the boss? At Long Beach, Calif.-based Cloura Events, you can.

Ryan Choura, who serves as CEO of the combination rental, venue, catering and planning company, released his personal cell number in April, with the invitation for local party hosts to text him for advice on throwing great summer parties. The slightly tongue-in-cheek offer has been promoted through the Cloura Events' PR company, social media and e-marketing.

Cloura reports he has received "a lot of texts"—many just checking to see if the offer is genuine while others are clients calling with comments or looking for advice. "By no means has the response been overwhelming, but the best part is how surprised most people are when I actually respond!" Cloura says.

The cell campaign has yielded business. When one caller asked about venues, "We went back and forth and ultimately decided that the Grand Long Beach Event Center would be a great fit for them," Cloura says. "They ended up booking their corporate meeting with us. It was simple."

By the way, Choura's number is 562/818-7883. ●

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776  
944

FASHION  
ENTERTAINMENT  
LIFESTYLE

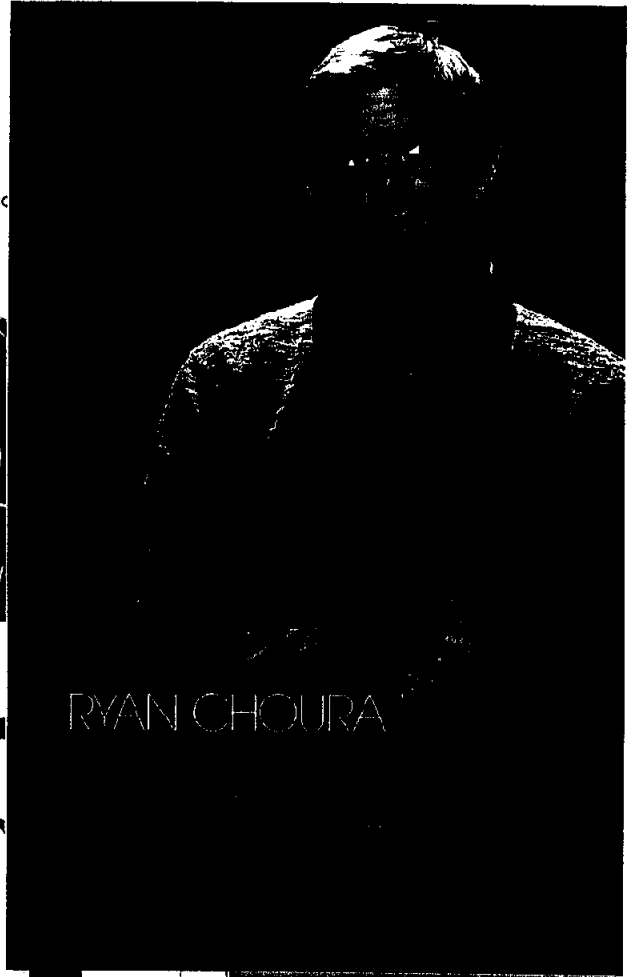
ORANGE COUNTY



ELLY JACKSON

The  
**NIGHTLIFE**  
ISSUE

ORANGE COUNTY



RYAN CHOURA



**THE LIST**

by NATH PEGLER and DANI SMITH photography by MARK SACRO  
photography assistance and make-up/styling by DESHAI LILJANDI

Allow us to introduce eight night owls who, behind those red velvet ropes at every club, bar, lounge, party and private event in Orange County and beyond, deserve their regions' award-winning, first-of-its-kind brand of nightlife. The following individuals each bring their own passion and contribution to the scene. These are the personalities who keep us here until the moon hangs over the sun, plus the momentous events, simple and complex, that make us see and feel every matter's contribution of all of the above. Meet the people who make the night life.



# Press-Telegram

309,330 READERS DAILY LONG BEACH, CALIFORNIA

Ryan Choura takes family business into a new era  
BUSINESS MONDAY A3



Stoudemire gets Suns back in the series with Lakers  
SPORTS B1



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## BIZ MONDAY

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[PRESSTELEGRAM.COM/BLOGS](http://PRESSTELEGRAM.COM/BLOGS)

FIND OUT WHAT'S GOING ON IN THE BUSINESS WORLD.



Ryan Choura, 28, is the son of the late entrepreneur and philanthropist, Robert Choura. He is the CEO of Choura Venue Services, a company that provides event planning and venue services. He is also a member of the Long Beach Chamber of Commerce and the Long Beach Economic Development Corporation.

### Youthful vision prospers

Choura Venue Services changes course under son's leadership

By [Name] Press-Telegram Staff  
Long Beach, Calif. (July 22) — Ryan Choura, 28, is the son of the late entrepreneur and philanthropist, Robert Choura. He is the CEO of Choura Venue Services, a company that provides event planning and venue services. He is also a member of the Long Beach Chamber of Commerce and the Long Beach Economic Development Corporation.

Choura Venue Services, a company that provides event planning and venue services, has changed its course under the leadership of Ryan Choura. The company, which was founded by his father, Robert Choura, has been a leading provider of event planning and venue services in the Long Beach area for over 30 years.

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Blowout Bar Mitzvah  
Eventmaking Blog Video Game Launch

# SPECIAL EVENTS

JUNE 2010

## CATERED ARTS

WHAT ARE THE GREAT BIG CATERERS COOKING UP? TURN TO PAGE 23 AND SEE.

### THE NEW DAY FOR CORPORATE SPECIAL EVENTS

PICNICS, PICNICS, PICNICS!

create a signature product that is affordable for the client and profitable for the caterer. "Our big focus right now is on smoked meats, especially our ribs," McPhee says. "But we also accommodate local ethnic tastes with menu items like Moros e Cristianos [black beans and white rice] and even a lechon [roast suckling pig]."

me menu down more nontraditional roads. "I would love to cater a cocktail party with picnic flair," he says.

#### FROM THE VENDOR: EMERSON, A COLD HEAD TO SAVOR

"Every cuisine—Asian, Middle Eastern, Italian—has its own form of picnic," says chef Ryan McIntyre. "It's very at least because everyone can envision it." For an Italian-inspired picnic, Chouca combines palatable with portable in its "ice chest panini," in which a ciabatta roll is hollowed and filled with meats, cheeses and vegetables, tightly wrapped in plastic and aluminum foil, then placed in the bottom of an ice chest. Beverages and bagged fruit placed on top serve double duty as wrappings, flattening the sandwich and allowing the flavors to marinate. McIntyre hopes to take his pic-

"(Dry-cured) barbecue has hit the East Coast, and our social clients are clamoring for the real deal," says senior event producer Dan Hoch. Seen as the ultimate outdoor food, freshly smoked meats and vegetables have made their way onto the most sophisticated event tables, and that includes weddings. "Real Southern- or Texas-style barbecue—with a giant smoker in view—and super-fresh, local ingredients are what's in demand," he says. "Preparing as much as possible in the middle of the event space is all the rage." So too is a casual, picnic presentation. "No matter how fancy we get with the food," Hoch says, "people still want that quintessential picnic look."

 <p><b>ASIAN BARBECUE ASH</b> BY JONAS WALLACE</p> <p>Smoked Chicken Wings with Blue Cheese and Honey Sauce</p> <p>Beef Jerky with Honey Mustard Sauce</p> <p>Marinated Shrimp with Citrus Dressing</p>	 <p><b>MEDITERRANEAN COMFORT</b> BY CINDY ORANGE</p> <p>Roast Chicken with Spiced Potatoes</p> <p>Mediterranean Salad with Balsamic Dressing</p> <p>Warm Bread with Olive Oil and Garlic</p>	 <p><b>A WEDDING BARBECUE BUFFET</b> BY PEASHWITZER</p> <p>Smoked Brisket with Honey Mustard Sauce</p> <p>Smoked Ribs with Honey Mustard Sauce</p> <p>Smoked Chicken with Honey Mustard Sauce</p> <p>Smoked Corn on the Cob with Butter</p> <p>Smoked Potatoes with Cheddar and Bacon</p> <p>Smoked Peas with Bacon</p>
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# Choura events

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Choura Events is the only company in Los Angeles to combine all the essentials of successful and memorable events into one versatile operation. That includes expert planning, stylish design, gourmet catering, personalized service, a diverse rental inventory and a wide range of stimulating venues. This array of specialists and resources provides specific advantages that other firms don't: It gives you access to the absolute best event professionals and it helps contain costs because Choura can share its own resources, including:

- > RENTALS
- > VENUES
- > PLANNING
- > CATERING



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\*Offer applies to new events booked Sunday - Thursday evening with a minimum of 40 guests. Offer is for new bookings only and cannot be combined with any other offers.

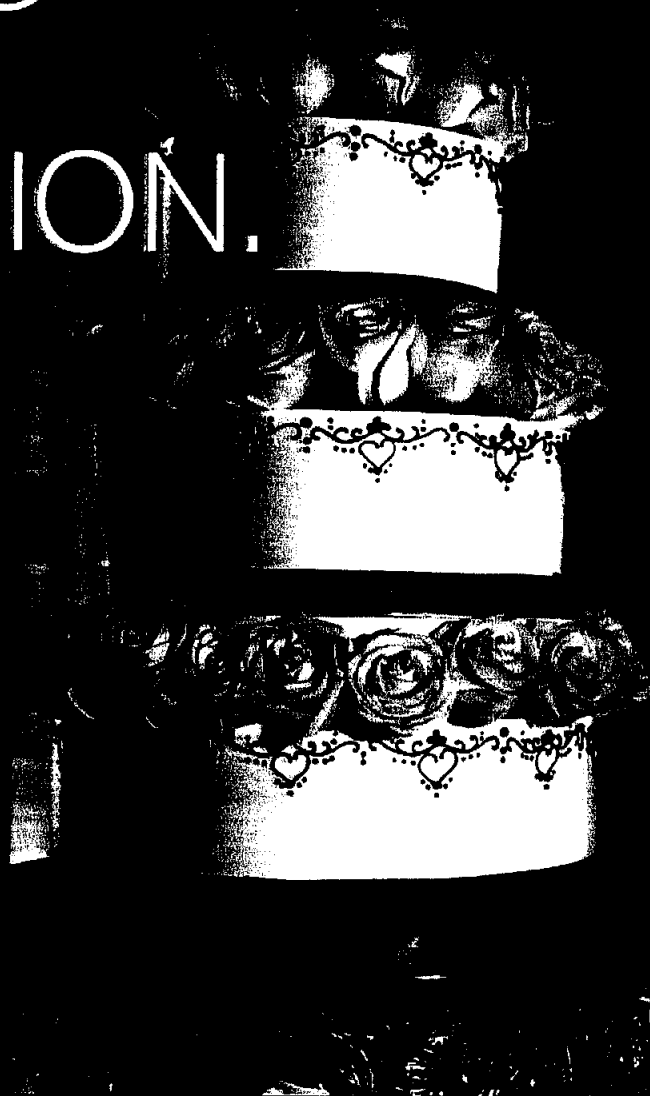
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