

# *Banquets Menu*

**Steven's Steak & Seafood House**  
5332 Stevens Place, City of Commerce California 90040-3914  
(Santa Ana Freeway at Atlantic Blvd.)  
(323) 723-9856 Fax (323) 723-9492  
[www.stevenssteakhouse.com](http://www.stevenssteakhouse.com)

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**WHATEVER THE OCCASION...  
"LET STEVENS ADD THE PERSONAL TOUCH"**

**Family owned for over 60 years**

Large or small groups  
Seven Banquet rooms to accommodate from 7 to 700 people  
With ample free parking

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## **BUSINESS HOURS**

### **Lunches**

Monday through Friday 11:00 am – 4:00 pm

### **Dinners**

Monday through Thursday 4:00 pm – 12:00 am

Friday and Saturday 4:00 pm – 1:00 am

Sunday 3:00 pm – 12:00 am

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Please, no substitutions.  
Sales tax will be added to the retail price of all taxable items.  
We reserve the right to refuse service to anyone.  
A service charge of 15% will be added to all parties of eight or more persons.  
Minimum Service charge \$10.00  
We accept all major credit cards. Sorry, no personal checks.  
Split Lunches - \$3.00  
Split Dinners - \$5.00

# General information and conditions

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**BOOKING:** A deposit is required upon booking the date of the function. Deposits are non-refundable. All payments made by cashier's check or money order.

**DEPOSITS:** Deposits for banquet rooms are required upon confirmation of reservations. Deposits will be deducted from the total cost of the function. The deposit is non-refundable or transferable. The amount of deposit is based on the type of event and room you reserve.

**GUARANTEE:** It is important that you confirm your attendance at least three business days in advance. This will be considered your minimum guarantee, not subject to reduction and for which you will be charged even if fewer guests attend. If the guarantee is not given two days in advance, the Restaurant will consider the last estimated number as said guarantee. The Restaurant will be prepared to serve 10% over the guarantee, for parties less than 200. Please advise if tickets are to be collected. Banquet rooms are assigned based on the number of guests anticipated. If attendance drops or increases we reserve the right to change the room or apply a room charge if necessary.

**CANCELLATIONS:** Deposits are non-refundable or transferable.

**FOOD & BEVERAGES:** Current prices are indicated on the enclosed menu. All food and beverage prices are subject to a 15% service charge and sales tax.

No beverages, (alcoholic or otherwise) nor food, shall be brought into the Restaurant by the Patron or attendees from sources without special permission, in which case, the Restaurant reserves the right to make a charge for the service.

Any alcoholic beverages brought on these premises by any guests or members of your party will be confiscated and automatically forfeit your damage deposit.

A service charge is applicable to any food and beverage brought into your function.

Food will be served to guests who are attending function only. Food will not be served to guest who are not present at time of function. No food may be taken to-go for guests who do not attend.

**BUFFETS:** We do not setup buffets for less than 25 guests. Buffets are Chef's choice, with exception of hot entrée. Twenty-five guest or more, patron chooses own buffet.

Due to health standards, food is not allowed to be taken out of the Restaurant.

**AUDIO/VISUAL EQUIPMENT:** Equipment and services available on a rental basis through an outside source.

**BILLING:** Political and Social Affairs to be fully prepaid three days in advance by cashier's check, money order or cash

**SEATING:** Seating will be at round tables of 10 people each, unless otherwise requested. Please advise if Head Table is required.

Special seating diagram with numbered tables are available on request.

**TABLE CLOTHS:** White, Gold, Red, Pink, Blue, Blush, Dusty Rose and Burgundy.  
With White napkins

**CAKE:** There is a 75¢ per person cutting charge.

**DECORATIONS:** Your own. All decorations must meet with the approval of the City of commerce Fire Department. The Restaurant will not permit the affixing of anything to the walls, floor or ceiling of rooms with nails, staples, tape or other substance.

**ROOM TIME:** Lunches 10 am – 4:30 pm. Dinners 6 pm – 1 am

**SECURITY:** The Restaurant does not assume any responsibility for the damage or loss of any merchandise or articles left in the rooms prior to or following a banquet or meeting. Arrangements may be made for security of exhibits, merchandise or articles set for display. Patron agrees to be responsible for any damage done to the premises during the period of time they are under his or her control or the control of any independent contractor hired by him or her.

**SOCIAL FUNCTIONS:** For weddings, presentations, proms, after prom, etc., we require Security Guards, to be hired by the Restaurant and charged to the patron's account at prevailing rates.

**No Rice or confetti are allowed on the Premises or Parking Lot.**

**SATURDAY & SUNDAY BOOKINGS:** All Saturday and Sunday banquets are required to order off dinner menu.

**PRICING:** When ordering two entrees, the price is determined by the greater of the two.

**WE HAVE AVAILABLE THE FOLLOWING  
COMPLIMENTARY ITEMS FOR YOUR FUNCTION:**

Dance Floor  
Movie Screens • Blackboards  
Table Podium & Microphone • Floor Podium & Microphone • Free Standing Microphone

**RISERS**

American & California Flags • Head Table • Band Stand

**LINEN**

We offer a variety of linen colors to coordinate with your theme

**WE ARE HAPPY TO PROVIDE THE FOLLOWING  
AT AN ADDITIONAL CHARGE:**

Champagne Fountains  
Ice Carvings & Ice Molds  
Special wedding packages  
Wedding & Special Occasion Cakes

**AUDIO/VISUAL**

Our catering staff can assist you with your requirements

**INTERNET**

High speed internet access is available  
Both Wired and Wireless

**WE CUT AND SERVE CAKES.**

There is no cake-cutting charge for cakes provided by Steven's Steak House  
A 75¢ per person cake-cutting fee will apply to all others.  
A service charge is applicable to any food and beverage brought into your function.  
All prices are based on one entrée selection per event  
Substitutions will be priced accordingly.

# *Beverage Information*

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## **HOSTED BAR**

Drinks will be charged at current prices and added to your account plus service charge

## **CASH BAR**

Drinks will be charged at current prices

## **CHAMPAGNE PUNCH**

\$35 per gallon

## **FRUIT PUNCH**

\$26 per gallon

## **CHAMPAGNE FOUNTAIN**

\$38

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## HOUSE SELECTION

We are pleased to serve the fine wines of

# Paul Masson Winery

## **BLUSH – BURGUNDY - CHABLIS**

Glass  
\$4.25

Carafe  
\$14.00

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## NON-ALCOHOLIC WINE

## **SUTTER HOME FRÉ CALIFORNIA WHITE ZINFANDEL**

\$4.50 Glass

# Breakfast

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## CONTINENTAL BREAKFAST

Orange Juice  
Sweet Rolls  
Coffee • Tea • Milk  
**\$12.00**

## FULL BREAKFAST

Orange Juice or Tomato Juice  
Bacon, Sausage or Ham  
Scrambled Eggs  
Potatoes O'Brien  
Sweet Rolls & Butter  
Coffee • Tea • Milk  
**\$14.25**

## EGGS BENEDICT

English muffin topped with Canadian Bacon  
Two Poached Eggs and Hollandaise Sauce  
**Home-Fried Potatoes or Potatoes O'Brien**

Danish, Muffin or Croissant  
Coffee • Tea • Milk  
**\$16.50**

## STEAK & EGGS

Orange Juice, Tomato Juice or One Half Grapefruit  
New York Steak & Scrambled Eggs  
Home Fried Potatoes or Potatoes O'Brien  
Sweet Rolls & Butter or Muffins & Butter  
Coffee • Tea • Milk  
**\$18.75**

# Breakfast Buffet

Served to 50 or more Guests at \$17.50 per person

Choice of three Assorted Chilled Juices

Ambrosia Salad • Waldorf Salad • Fresh Seasonal Fruit • Jello Mold

Choice of Three:

Eggs Benedict • Eggs Florentine • Eggs a la Robert • Scrambled Eggs • Chorizo & Eggs

Corned Beef Hash • Ham • Bacon • Sausage  
Crapes • Cheese Blintzes

Choice of One

Home Fried Potatoes, Potatoes O'Brien or Refried Beans

Choice of Two

Beagles with Cream Cheese, Danish, Muffin, Flour or Corn Tortillas

Coffee • Tea • Milk

## BREAK TIME SUGGESTIONS

(One Gallon is Approximately 25 Servings)

Fresh Brewed Coffee or Decaf .....	per Gallon \$21.95
Tea • Iced Tea • Iced Coffee .....	per Gallon \$21.95
Orange Juice • Tomato Juice • V-8 Juice .....	per Gallon \$21.95
Soft Drinks .....	each \$2.50
Assorted Sweet Rolls (Mini Danish) .....	per dozen \$23.00
Assorted Cookies .....	per dozen \$19.95
Croissants .....	per dozen \$19.95
Fresh Seasonal Fruits .....	per tray \$87.95

# Lunch

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All lunches include:

Mixed Green Salad with a Choice of Dressing or Caesar Salad  
Vegetable Du Jour, Rice Pilaf, Rolls & Butter  
Coffee • Tea • Milk and Chef's Dessert  
Optional Stuffed Baked Potato. Add .75¢

## FISH ENTRÉES

Salmon Steak • Halibut  
(Fresh When Available Market Price)

## POULTRY ENTRÉES

**\$17.50**

### CHICKEN CORDON BLUE

With Swiss cheese and Baked Ham

### CHICKEN TERIYAKI

Sautéed with our Chef's Special Teriyaki Sauce

### CHICKEN OSCAR

Breast of Chicken with Asparagus, Crab and  
Béarnaise Sauce

### CHICKEN MARINATED

Sautéed, Marinated with Italian Herbs

### CHICKEN MARINARA

Marinara Sauce, Tomato, Garlic and Parsley

### OVEN-ROASTED

Half Chicken with a Lite Wine Sauce

### CHICKEN SAUTÉED

Mushroom, Onions and Wine Sauce

### OVEN-ROASTED TURKEY

With our own cornbread stuffing, Mashed  
Potatoes, Giblet Gravy and Cranberry Sauce.

## ITALIAN TOUCH LUNCH ENTRÉES

### MARINARA ANGEL HAIR PASTA

Tomatoes, Garlic, Parsley and Onions

**\$14.25**

### VEGETARIAN LASAGNA

**FLORENTINE**

**\$16.50**

### CHICKEN ANGEL HAIR

Sliced breast of chicken with Marinara Sauce

**\$16.50**

### TORTELLINI

Served with Marinara Sauce

**\$14.25**

### SHRIMP ANGEL HAIR PASTA

Shrimp with Marinara Sauce

**\$17.95**

### PASTA WITH MEAT SAUCE AND

**MEATBALLS**

Stevens-Style Sicilian Sauce

**\$14.25**

### LASAGNA

Served with Meat Sauce

**\$14.25**

### FETTUCINI

Served with Shrimp (Scampi Style)

**\$18.95**

## LUNCH BEEF ENTRÉES

### BIG JIM BURGER

Sliced Tomatoes, Sliced Onions, Pickles and  
Garnish with French Fries  
**\$11.50**

### STEVEN'S TERIYAKI

Served with Rice  
**\$15.35**

### GROUND BEEF STEAK

Bacon-Wrapped with Mushroom Sauce  
**\$15.35**

### SALISBURY STEAK

Served with Pepper Sauce  
**\$15.35**

### COMBINATION

Chicken and New York Steak  
**\$18.65**

### POTTED STEAK SWISS STYLE

Baked Steak with Vegetable Sauce  
**\$15.35**

### ROAST SIRLOIN OF BEEF

Served with Mushroom Wine Sauce  
**\$16.50**

### TRIANGLE OF BEEF

Served in Natural Juices  
**\$16.50**

### HOT PRIME RIB SANDWICH

Served in Natural Juices  
**\$18.95**

### CHARBROILED NEW YORK STEAK

**\$18.95**

### STEVEN'S FILET MIGNON STEAK SANDWICH

**\$21.95**

## COLD LUNCH ITEMS SAN FRANCISCO DELI PLATTER

(25 Guest Minimum)

Accompanied with Assorted Breads and Condiments  
Includes Bread and Butter

Freshly Brewed Coffee – Decaf – Tea

Mixed Green Salad (Choice of Dressing)

Sliced Tomatoes and Onions

Italian Pasta Salad

Potato Salad or Cole Slaw

Marinated Mushroom Salad

Sliced Fresh Fruit Platter

Relish Display

### Deli Platter Featuring:

Roast Beef, Turkey, Ham, Salami

Cheddar & Swiss Cheeses

**\$16.50**



# Salads

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## Salads include:

Rolls • Chef's Dessert • Coffee • Tea • Milk

### CAESAR SALAD

Crisp Hearts of Romaine with our own Caesar Dressing  
Garlic Croutons and Freshly Grated Parmesan Cheese

**\$10.95**

### ASSORTED COLD FRUIT PLATE

With Cottage Cheese

**\$10.95**

### CHICKEN CAESAR SALAD

Sliced Breast of Chicken, Crisp Hearts of Romaine with our own  
Caesar Dressing, Garlic Croutons and Freshly Grated Parmesan Cheese

**\$14.25**

### CHICKEN SALAD

Chicken, Asparagus Spear, Egg, Celery Carrots and Olives

**\$16.50**

### TACO SALAD VERACRUZ

A Crispy Flour Tortilla Filled with Ground Beef, Refried Beans, Cheddar Cheese, Shredded Lettuce,  
Chopped Olives and Tomato, Served with Guacamole

**\$13.25**

### CHEF SALAD

Julienne of Ham, Turkey, Cheese and Tomato Wedges

**\$14.25**

### COBB SALAD

Finely Chopped Bacon, Turkey, Avocado, Tomato, Lettuce and Crumbled Blue Cheese.  
Tossed with a Vinaigrette Dressing

**\$14.25**

### CRAB OR SHRIMP LOUIE

Crab or Shrimp Served on a Bed of Lettuce, Topped with Sliced Egg,  
Green Pepper strips, Tomato Slices, Olives and Plenty of Louie Dressing

**\$17.50**

### SANDWICHES

Clubhouse Croissant Sandwich

Turkey, Ham, Bacon, Cheese, Lettuce, Tomato, Onions, Avocado and Sprouts with Mayonnaise  
Fresh Fruit, Garnish and Potato Salad

**\$14.25**

# Dinner Entrees

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## All Dinners Include:

Mixed Green Salad with Choice of Dressing or Caesar Salad  
Vegetable Du Jour  
Stuffed Baked Potato  
Rolls & Butte  
Coffee • Tea • Milk

**Baked Potato with Sour Cream, Chives and Butter \$1.50 Extra**

## STEVEN'S BANQUET SPECIAL

Impress your guest with "A Classy Supper" (three's a crowd)  
Fried Shrimp, Large Steak and a Boneless Chicken Breast with Rice Pilaf and Vegetable.  
**All in One Entrée!!!**  
**\$26.50**

## POULTRY ENTRÉES

**Poultry Items Are Served with Vegetables and Rice Pilaf**

### **CHICKEN CORDON BLEU**

With Swiss cheese and Baked Ham  
**\$20.95**

### **OVEN-ROASTED HALF CHICKEN**

With a Lite Wine Sauce  
**\$20.95**

### **CHICKEN OSCAR**

Breast of Chicken with Asparagus, Crab and  
Béarnaise Sauce  
**\$20.95**

### **ROSEMARY**

White Wine with Fresh Rosemary  
**\$20.95**

### **CHICKEN SAUTÉED**

Mushrooms, Onions and Wine Sauce  
**\$20.95**

### **LEMON**

With Chef's Special Lemon Sauce  
**\$20.95**

### **CHICKEN TERIYAKI**

Sautéed with Chef's Special Teriyaki Sauce  
**\$20.95**

### **PICCATA**

Lemon, Capers and White Wine Sauce  
**\$20.95**

### **CHICKEN MARINATED**

Sautéed and Marinated with Italian Herbs  
**\$20.95**

### **OVEN-ROASTED TURKEY**

With Our Own Cornbread, Stuffing, Mashed  
Potatoes, Giblet Gravy and Cranberry Sauce  
**\$20.95**

# Beef Entrees

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## WORLD FAMOUS "BIG JIM" PRIME RIB

\$36.25 Full Cut

Sunday Cut \$30.95

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### TRIANGLES OF BEEF

Served in Natural Juices

**\$19.95**

### CHARBROILED NEW YORK STEAK

Approximately ten ounces

**\$21.95**

Approximately twelve ounces

**\$25.25**

### CHARBROILED FILET MIGNON

Approximately ten ounces

**\$34.95**

Approximately twelve ounces

**\$38.50**

### TOURNEDOS OF BEEF

Béarnaise Sauce and Mushrooms

**\$36.25**

### DINNER COMBINATIONS

Chicken & New York Steak .....	\$24.95
Chicken & Filet Mignon .....	\$32.95
Chicken & Tournedos of Beef .....	\$32.95
Steak & Shrimp Scampi.....	\$24.95
Steak & Crab.....	Market
Steak & Lobster .....	Market

### FISH ENTREES

(Fresh When Available)

Salmon Steak .....	Market
Halibut.....	Market

### VEGETARIAN ENTREES

Vegetable Pasta .....	\$15.35
A Variety of Vegetables Covering Angel Hair Pasta with Marinara Sauce	
Vegetable Plate .....	\$15.35
A Large Baked Potato Surrounded by Carrots Broccoli, Zucchini, Artichoke Hearts and Broiled Tomatoes	

# *Especialiades Mexicanas*

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## **All Mexican Dishes Include:**

Mixed Green Salad with Choice of Dressing or Caesar Salad  
Vegetable Du Jour, Stuffed Baked Potato, Rolls & Butter  
Coffee • Tea • Milk  
and Chef's Desert

## **TOP SIRLOIN MEXICAN STYLE**

Preparada a La Mexicana, Topped with a Ranchero Sauce  
**\$19.95**

## **CARNE ASADA**

Steak Prepared Mexican Style and Served with a Cheese Enchilada  
**\$18.95**

## **STEAK ORTEGA**

New York Cut Topped with Ortega Peppers and Melted Jack Cheese  
**\$21.95**

# *Italian-Touch Dinner Entrees*

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## **MARINARA ANGEL HAIR PASTA**

Tomatoes, Garlic, Parsley and Onions  
**\$17.50**

## **CHICKEN ANGEL HAIR PASTA**

Sliced Breast of Chicken with Marinara Sauce  
**\$17.50**

## **SHRIMP ANGEL HAIR PASTA**

Shrimp with Marinara Sauce  
**\$18.65**

## **LASAGNA**

Served with Meat Sauce  
**\$17.50**

## **VEGETARIAN LASAGNA FLORENTINE**

**\$17.50**

## **TORTELLINI**

Served with Marinara Sauce  
**\$17.50**

## **PASTA WITH MEAT SAUCE & MEATBALLS**

Steven's Style Sicilian Sauce  
**\$16.50**

## **FETTUCCINE**

Served with Shrimp (Scampi Style)  
**\$19.75**

# Buffets

(Served to 50 or More Guests)

All Buffets Come with Rice Pilaf or Potato • Latin Touches Come with Spanish Rice & Beans  
Coffee • Tea • Milk

Desert Carousel additional \$1.50 per person

## **SPECIAL LITE**

### **LUNCH**

(20 Guest or More)  
Choice of One Entrée  
Choice of Four Salads  
**\$17.55**

## **LUNCH**

Choice of Two Entrees  
Choice of Six Salads  
**\$20.00**

## **DINNER**

Choice of Three Entrees  
Choice of Eight Salads  
**\$24.00**

## **BUFFET ENTREES**

### **SAUTÉED BREAST OF CHICKEN**

#### **MARINARA**

Marinara Sauce, Tomato, Garlic and Parsley

#### **TERIYAKI**

With Chef's Special Teriyaki Sauce

#### **SAUTÉED**

Mushrooms, Onions and Wine Sauce

#### **ALMONDINE**

Topped with Almonds

## **BEEF**

### **BEEF BOURGUIGNONNE**

Sautéed with Mushrooms and Wine Sauce

### **BARON OF BEEF**

Optionally Carved to Order  
Additional Charge \$1.50 per person

### **BEEF KABOB**

Tender pieces of beef served  
with bell peppers and onions

### **PRIME RIB**

Optionally Carved to Order  
Additional Charge \$1.50 per person

### **POTTED SWISS STEAK**

Baked in Vegetable Sauce

### **SLICED TRIANGLES OF BEEF**

Optionally Carved to Order  
Additional Charge \$1.50 per person

## LATIN TOUCH

### **STEAK PICADO**

With Bell Peppers, Onions and Tomatoes

### **CHICKEN FAJITAS**

With Peppers and Onions

### **BEEF FAJITAS**

With Peppers and Onions

### **BEEF ENCHILADAS**

Beef, Cheese and Special Sauce

### **CHICKEN ENCHILADAS**

Chicken, Cheese and Special Sauce

### **CHEESE ENCHILADAS**

Cheese and Special Sauce

### **CARNITAS**

Roasted Pork with Cilantro, Onions and Salsa

## ITALIAN TOUCH

### **VEAL PARMIGIANA**

Meat Sauce and Melted Mozzarella Cheese

### **LASAGNA**

With Meat Sauce

### **LASAGNA FLORENTINE**

(Vegetarian)

### **TORTELLINI**

Marinara Sauce

### **RIGATONI**

Meat Sauce and Ricotta Cheese

### **FETTUCINE**

Meat Sauce

Three Cheese Cream Sauce

### **ANGEL HAIR PASTA**

Tomato, Garlic, Parsley and Onion

### **CHICKEN ANGEL HAIR PASTA**

Marinara Sauce

## SALADS & STARCHES

Mixed Green Salad

Caesar Salad

Spinach Salad

Cobb Salad

Seafood Pasta Salad

Macaroni Salad

Potato Salad

Mexican Ceasar

Rice Pilaf

Garlic Mash

Macaroni & Cheese

Cole Slaw

Italian Pasta Salad

Assorted Cheeses

Assorted Cold Cuts

Relish Tray

Ambrosia

Salad Fruit Tray

Jell-O

# Party Selections

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## HOR D' OEUVRES

### SELECTION A

Nacho Station (Chips, Salsa and Guacamole)  
Chicken Buffalo Wings  
Swedish Meatballs  
Fresh Fruit

**\$11.95 Per Person**

### SELECTION B

Nacho Station (Chips, Salsa and Guacamole)  
Fresh Vegetables with Dip  
Fruit Platter  
Chicken Quesadilla Rolls  
Assorted Cheese

**\$14.50 Per Person**

### SELECTION C

Mushrooms and Crab  
Swedish Mushrooms  
Nacho Station (Chips, Salsa and Guacamole)  
Chicken Quesadilla Rolls  
Fresh Vegetables with Dip  
Fresh Fruit  
Cheese & Crackers

**\$16.50 Per Person**

### SELECTION D

Chicken Drummetts  
Mini Qusadillas  
Chicken Fingers  
Antipasto Skewers  
Fresh Vegetables with Dip  
Assorted Cheeses  
Nacho Station (Chips, Salsa and Guacamole)

**\$17.55 Per Person**

# Hor d'oeuvres

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## PRICE PER 100 PIECES

### COLD

Deviled Eggs .....	\$71
Stuffed Celery & Cream Cheese .....	\$71
Assorted Canapés .....	\$126
Antipasto Skewer .....	\$126
Shrimp .....	\$209
Crab Claws .....	\$154
Fresh Vegetables with Dip .....	per tray \$88
Assorted Finger Sandwiches .....	per tray \$126
Assorted Cheeses .....	per tray \$126
Large Tray of Tossed Chips and Dips.....	\$49
Choice of two: Guacamole, Cheese, Bean or Salsa	
Fresh Seasonal Fruits .....	\$88
Deli Roulades (Beef, Turkey and Ham).....	\$126
Salami Horns with Herbed Cream Cheese.....	\$88

### HOT

Mushrooms Stuffed with Crab Meat.....	\$154
Fan-tailed Fried Shrimp .....	\$181
Rumaki .....	\$110
Swedish Meatballs .....	\$88
Chicken Drumettes.....	\$88
Cocktail Franks .....	\$60
Pigs in a Blanket .....	\$93
Lemon Parmesan Artichoke Hearts .....	\$93
French-Fried Zucchini.....	\$71
Pizza Egg Rolls .....	\$49
Egg Rolls.....	\$99
Fried Wontons.....	\$49
Vegetables Tempura.....	\$49
Bacon-Wrapped Shrimp.....	\$214
Chicken Fingers .....	\$104

### CARVED TO ORDER

Barons of Beef.....	\$319
(Serves 10 to 125 Guests)	
Turkey Breast.....	\$99
(Serves 50 Guests)	
Honey-Glazed Ham.....	\$99
(Serves 50 Guests) Includes Condiments, Rolls and Butter	

### SNACKS

Mixed Nuts .....	per pound \$19
Pretzels .....	per pound \$14
Potato Chips .....	per bowl \$14
Pastry Display .....	per tray \$14



# *Banquet Specials*

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## **MANAGERS CHOICE**

### **HORD'S STATION**

Chips and Salsa  
Vegetables with Dips

Caesar Salad or Green House Salad

Sliced Sirloin and Chicken Breast combination  
Served with Fresh vegetables and garlic mash potatoes

Dessert: Chocolate Cake, Cheese Cake, Ice Cream Sundaes  
Coffee and Iced Tea

**\$31.00 complete**

All inclusive (tax and tip included)

**Not Valid on Saturdays**

# *Classy Evenings*

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## **HORD'S STATION:**

**Chips and Salsa**  
**Vegetables with dip**  
**buffalo wings**

Shrimp Scampi, New York Steak and Chicken Breast combination  
all on one plate served with rice pilaf and fresh vegetables.

One bottle of house red and white wine per table  
coffee and iced tea

Dessert

Chocolate Cake, Cheese Cake, Ice Cream Sundaes

**\$38.50 complete**

All inclusive (tax and tip included)

# Buffets Continued

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## LATIN TOUCH

### STEAK PICADO

With Bell Peppers, Onions and Tomatoes

### CHICKEN FAJITAS

With Peppers and Onions

### BEEF FAJITAS

With Peppers and Onions

### BEEF ENCHILADAS

Beef, Cheese and Special Sauce

### CHICKEN ENCHILADAS

Chicken, Cheese and Special Sauce

### CHEESE ENCHILADAS

Cheese and Special Sauce

## CARNITAS

Roasted Pork with Cilantro, Onions and Salsa

## ITALIAN TOUCH

### VEAL PARMIGIANA

Meat Sauce and melted Mozzarella

### LASAGNA

Meat Sauce

### LASAGNA FLORENTINE

(Vegetarian)

### TORTELLINI

Marinara Sauce

### RIGATONI

Meat Sauce and Ricotta Cheese

### FETTUCCINI

Meat Sauce

Three Cheese Cream Sauce

### ANGEL HAIR PASTA

Tomato, Garlic, Parsley and Onions

### CHICKEN ANGEL HAIR PASTA

Marinara Sauce

## SALADS & STARCH

Mixed Green Salad

Caesar Salad

Spinach Salad

Cobb Salad

Seafood Pasta Salad

Macaroni Salad

Potato Salad

Mexican Caesar

Rice Pilaf

Garlic Mash Potato

Macaroni & Cheese

Cole Slaw

Italian Pasta Salad

Assorted Cheeses

Assorted Cold Cuts

Relish Tray

Ambrosia

Salad Fruit Tray

Jell-O

# *Banquet Specials*

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## **MANAGER CHOICE**

### **Hord's Station:**

Chips and Salsa • Vegetables with Dip

Caesar Salad or Green House Salad

Sliced Sirloin and Chicken Breast combination

Served with fresh vegetables and garlic mash potatoes

For Dessert

Chocolate Cake • Cheese Cake • Ice Cream Sundaes

Coffee and Iced Tea

**\$31.00 Complete**

All inclusive (tax and tip included)

Not Available on Saturdays

# *Classy Evenings*

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### **Hord's Station:**

Chips and Salsa • Vegetables with Dip • Buffalo Wings  
Shrimp Scampi, New Your Steak and Chicken Breast combination  
All on one plate served with rice pilaf and fresh vegetables

One bottle of house red and white wine per table

Coffee and Iced Tea

For Dessert

Chocolate Cake • Cheese Cake • Ice Cream Sundaes

**\$38.50 complete**

All inclusive. Tax and tip included

# Gourmet Taco Catering

## “WE COME TO YOU”

We specialize in serving large groups of hot off the grill meals with no waiting in line. After your guests get their entrée from the grill, they choose their own salsas and side orders. Whether it be barbacoa, chicken, al carbon, or al pastor all our items are “homemade” for your group. If you choose Baja fish tacos we will bring a fryer to your event and cook the fish right, there. We serve ten different varieties of tacos all with unique flavors.

Different than other caterers who specialize

in tacos and other Mexican entrees, International Tacos can provide a full buffet to surround whatever entrees you choose.

Just look at our International Planner and you can see all the items we serve. Our items are all made fresh the day of your event.

We carry a two-million-dollar liability policy, all our servers and cooks are uniformed and professional. Since most of our events are corporate we are familiar with working at office buildings, parks and other sites.

### TACOS VARIETIES

Steak al carbon  
 Barbacoa  
 Shredded beef  
 Chicken al carbon  
 Chicken tinga  
 Shredded chicken Al Pastor  
 Chile rubbed pork  
 Carnitas  
 Shredded pork w/orange  
 Vegetarian  
 Potato, Zucchini, Poblano  
 Baja Fish fried fish,  
 cabbage  
 Pico de gallo  
 Grilled Fish  
 Mahi Mahi  
 Cabbage, Pico de Gallo  
 Shrimp  
 Marinated grilled shrimp,  
 pico de pina, cilantro

### BURRITO VARIETIES

Carne asada  
 Chicken  
 Shredded Beef  
 Chicken Tinga  
 BBQ  
 Urban taco original made  
 with either steak chicken or  
 pork  
 All Pastor  
 Vegetarian  
 Carnitas  
 Shrimp  
 Grilled Fish  
 California Burrito  
 Beef or Chicken with Fries

### TACO VARIETIES

Carne Asada  
 Pollo al carbon  
 Chicken Tinga  
 Shredded Beef  
 BBQ  
 Steak or Chicken  
 Al Pastor  
 Vegetarian  
 Cuban  
 Pastor, Ham, Cheese  
 Baja Fish  
 Fried Fish  
 Grilled Fish  
 Mahi Mahi

### APPETIZERS

Fresh Guacamole & Chips  
  
 Hot Bean Dip & Chips  
  
 Nachos & Cheese  
  
 Ceviche  
  
 Chicken Taquitos  
  
 Potato Tacos  
  
 Spicy BuffaloWings  
  
 Chili Relleno Squares  
  
 Mexican Shrimp Cocktail