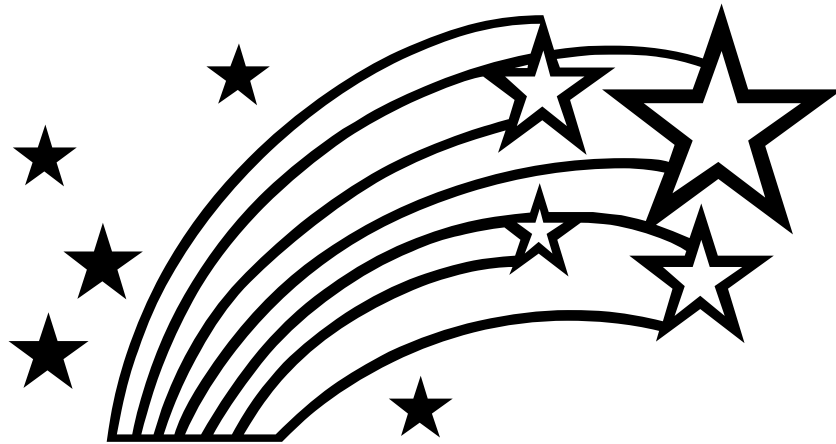


SPECTACULAR
CATERING



**310 E. Orangethorpe Ave. #F
Placentia, CA. 92870
(714) 533-7705**

WELCOME

We at Spectacular Catering would like to welcome you. We are the very best FULL SERVICE CATERER which means we can assist you with every aspect of your event. We will be glad to help you in coordinating Special Locations, Decorating, Rentals, Entertainment, Flowers, Special Theme Props, Cakes, or any other special services you might need to make your party a success. As PERSONAL CATERERS we will help you in choosing the right food for your occasion, and we even have chefs who can make your favorite recipes for a large number of guests.

POLICIES

BUFFET SERVICE: Spectacular Catering at no additional cost will provide a Buffet Table with Linens, Disposable Plastic Scrollware, Plastic Place Settings, Serving Utensils, Chafers for Hot Foods, and Condiments deemed appropriate for each menu.

MINIMUMS: LUNCH AND DINNER menus have a minimum of 50 people.
HORS D'OEUVRES menus have a minimum of 100 people.
Lower number of guests may increase prices slightly.

SERVICE PERSONNEL: Uniformed Event Staff cost \$ 125.00 per server for a 3 hour party. For longer parties and New Years Eve Parties there is an additional charge.

TAX AND GRATUITY: Gratuity is only 15%
Sales Tax is on Food and Rentals only.

DEPOSIT: A deposit of 50% of the total projected bill is required to confirm a date unless other arrangements are made in advance. Final count of expected guests is due 1 week prior to the event. Full amount of the bill is due the day of the event.

CANCELLATIONS: In case of cancellation deposit will be deemed EARNED and will not be refunded. Any refund is at the discretion of Spectacular Catering.

PRICE QUOTES AND SUBSTITUTIONS: Due to changing food costs and availability, Spectacular Catering reserves the right to make substitutions when market conditions change or when there are circumstances beyond our control. All substitutions will be of equal value or greater. If possible you will be notified of an substitutions prior to your event.

Locations

We can arrange for many locations to make your Event Special.

Disneyland, UNIVERSAL STUDIOS, MAGIC MOUNTAIN, Newport Dunes,

**Richard Nixon Library, Salt Creek Beach, Marconi Automotive Museum
and many more!**

Theme Parties

**Tired of Cheese Cubes and Fruit Punch? Make your next Party a Great THEME PARTY!
Props, Decorations, and Costumes will turn a plain open house into a SPECIAL EVENT.**

50's - MALT SHOP 60's FLOWER CHILD

SPACE - MISSION CONTROL

- STAR WARS

- MOON

CAMELOT/KNIGHTS OF THE ROUND TABLE

LAS VEGAS NIGHT DISNEY MEXICAN FIESTA MARDI GRAS

BEACH PARTY - 60's - FRANKIE AND ANNETTE/SURF BOARDS

- CAPE COD - CLAMS/LOBSTER/HALIBUT

- POLYNESIAN - HULA/ROAST PIG/GRASS SHACKS

- CARIBBEAN - CALYPSO BAND/LIMBO

- SOUTH PACIFIC - WWII SAILORS/BLOODY MARY/BALI HAI

CIRCUS WIZARD OF OZ HALLOWEEN INDIANA JONES

1920 GANGSTERS ORIENTAL MARX BROTHERS SPRING GARDEN/SEMI FORMAL

WESTERN BARBECUE - TRAIL CHUCK WAGON - SALOON - OKLAHOMA BARN DANCE

- ROUND UP - HAY RIDE/HARVEST FESTIVAL - RODEO

HOLLYWOOD ROMAN TOGA COUNTRY FAIRE CAVEMAN/EARLY MAN

GONE WITH THE WIND/SOUTHERN BELLES M.A.S.H.

HOLLYWOOD PREMIER NEW YORK-NEW YORK EGYPTIAN ELECTION NIGHT

TOM SAWYER/HUCK FINN- MISSISSIPPI RIVER BOAT CARIBBEAN PIRATES

LOVE BOAT/CRUISE SHIP 1776/AMERICAN REVOLUTION AUSTRALIAN OUTBACK

CHRISTMAS - ENGLISH/CHARLES DICKENS

- VERMONT/SNOW SCENE

- SANTA'S WORKSHOP

- ASPEN SKI LODGE

Hors D' Oeuvres Selection

All Hors D' Oeuvres Buffets Come with the Following:

FRESH FRUIT DISPLAY
(add additional 1.25 for Nov. thru Feb.)

GIANT VEGETABLE DISPLAY

MINI CROISSANT SANDWICHES
(turkey, ham, and roast beef)

PLUS CHOICE OF 5 OF THE FOLLOWING:

Mix and Match

Western.

B.B.Q. Baby Back Ribs**
B.B.Q. Mini Meatballs
B.B.Q. Mini Wingettes
Mini Muffins
Nut Bread Fingers
Deviled Eggs
Jumbo Cheese Display
Mini Corn Dogs
Relish Display
Cocktail Smokies in B.B.Q. Sauce
Buffalo Wings and Dip
**Western Potato Skins (Bacon, Cheese,
Sour Cream and Green Onion)**

Italian

Hot Italian Sausage in Marinara Sauce
Fried Mozzarella Sticks with Marinara
Fried Zucchini Rounds
Mini Italian Meatball
Garlic Parmesan Crostini (Bread Rounds)
**Caprese Skewers (Mozzarella and Tomato
Cheese, Italian Salami and Crackers)**
**Italian Potato Skins (Pepperoni, Marinara,
and Mozzarella Cheese)**

Polynesian

Chocolate Covered Strawberries**
Teriyaki Wingettes
Sweet and Sour Mini Meatballs
Teriyaki Mini Meatballs
Crab Dip and French Bread
Hawaiian Shrimp Skewers**
**Fruit Kabobs (Strawberries, Pineapple,
Bananas Dipped in Coconut)****
Teriyaki Beef Skewers**
Jumbo Shrimp Display**
Crab Display**
Hawaiian Ham Kabobs**
Teriyaki Chicken Skewers**
Hawaiian Chicken Kabobs**

International.

Baked Brie En Croute
Stuffed Celery
Spanakopita (Feta Cheese in Phyllo)
Mini Quiche
Spinach Dip and French Bread
Crab Dip with Crackers
Lavash Pinwheels
Mini Rubens with 1000 Island Dressing Dip
Brie and Fruit
**Smoked Salmon (served on mini bagels
with onions and cream cheese)**

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

More Hors D'Oeuvres

Mix and Match

Oriental

Cha Su Bao Balls
Spring Rolls
Pot Stickers
Teriyaki Wingettes
Mini Egg Rolls
Fried Won Ton
Teriyaki Beef Skewers **
Tempura Vegetables
Chicken Satays in Peanut Sauce**
Shanghai Steamed Buns
Sushi**

MARDI GRAS

Cajun Sausage
Louisiana Shrimp Kabobs**
Cajun Wingettes
Cajun Cheese Puffs

Mix and Match

Deviled Eggs Caviar **
Stuffed Cherry Tomatoes
Crab Stuffed Mushrooms
Herb Stuffed Mushrooms
Mini Beef and Mushroom Turnovers
Crab Bouches
Ham and Asparagus Twirls
Mini Beef Wellingtons **
Chicken Liver Pate served with Baguettes
Cucumber Salmon Canapes
Fresh Strawberries with Grand Mariner **
Strawberry Festival ** (with cake service)
Bay Shrimp Cocktail Cups **
Bacon Wrapped Scallops **
Cheese Display (6 different Cheeses)
Crab Dip in French Bread with Heart Toast
Bacon & Sausage Bites in Brown Sugar Glaze
Sliders (Lots of Choices)****

Mix and Match

Southwest / Mexican

Mini Tacos
Mini Bean and Cheese Burritos
Stuffed Jalapenos
Chips, Salsa and Guacamole
Chips and Black Bean Dip
7 Layer Bean Dip
Mini Beef Taquitos with Guacamole
Mini Chimichangas
Chicken Flautas
Quesadillas
Chips and Hot Chili Cheese Dip
Mini Empanadas (Savory or Sweet)
South Western Potato Skins
(Spicy Meat, Mexican Cheese and Guacamole)

Continental

Mix and Match

3 Bun Mini Sandwiches
Nut Bread Fingers
Mini Crab Turnovers
Rumaki (date or chicken or chicken liver)
Chicken Liver Pate
Mini Stuffed Bouches (tuna or chicken)
Assorted Puffed Pastries
Jumbo Shrimp**
Crab Claws**
Chocolate Fondue**
Caramel Fondue**
Mini Pastry Bar**
Grilled Shrimp with Bacon**
Chocolate Covered Strawberries**
Bacon & Sausage Bites with Brown Sugar Glaze
Canapes (on puff pastry rounds, stars, and squares
Top with: Cream Cheese and Caviar,
Albacore with Baby Shrimp,
Chicken Salad with Almonds,
Cheese, Salami and Green Olive)

Deluxe Party of 8 Different Hors D'Oeuvres (3 + 5 = 8) is \$ 16.95 per person

** Add \$ 1.50 to \$ 6.50 per person, Depending on Choice

(Menu prices do not include Gratuity, Sales Tax, and Event Staff)

Dinner Entrees

All Buffets Served with:

Choice of 3 Salads
Choice of 1 Vegetable
Choice of Pasta, Potato, or Rice
Rolls and Butter

LEMON CHICKEN
\$ 15.95

LASAGNA
\$ 13.95

ROAST BEEF
\$ 16.95

TERIYAKI CHICKEN
\$ 15.95

HONEY HAM
\$ 14.95

BEEF STROGANOFF
\$ 16.95

GARLIC HERB CHICKEN
\$ 15.95

GLAZED PINEAPPLE HAM
\$ 14.95

TERIYAKI BEEF KABOBS
\$ 16.95

CHICKEN A LA ORANGE
\$ 16.95

ROASTED TURKEY BREAST
\$ 14.95

BEEF BRISKET
\$ 18.95

STUFFED CHICKEN BREAST
\$ 16.95

PORK LOIN ROAST
\$ 15.95

TRI-TIP STEAK
\$ 19.95

CHICKEN CORDON BLEU
\$ 16.95

STUFFED PORK LOIN
\$ 17.95

NEW YORK STEAK
\$ 23.95

CHICKEN MARSALA
\$ 18.95

PORK TENDERLOIN
\$ 19.95

PRIME RIB
\$ 24.95

CORNISH GAME HEN
\$ 19.95

BABY BACK PORK RIBS
\$ 19.95

BEEF WELLINGTON
\$ 26.95

SOUTHWEST CHICKEN
BREAST
with cowboy caviar
\$ 19.95

VEAL PICATTA
\$ 19.95

CHATEAUBRIAND
with bordelaise
\$ 30.95

CHICKEN PARMESAN
\$ 19.95

VEAL MARSALA
with mushroom wine sauce
\$ 19.95

FILET MIGNON
au champignon
\$ 31.95

CHICKEN WELLINGTON
\$ 19.95

LEG OF LAMB
garlic roasted
\$ 25.95

SAUTEED JUMBO SCAMPI
in garlic lemon butter
\$ 26.95

GRILLED MAHI-MAHI
\$ 19.95

MINT RUBBED
LAMB-CHOPS
\$ 26.95

LOBSTER
\$ 39.95

GRILLED SALMON FILET
with dill sauce
\$ 22.95

Dinner Continued

Choice of 3 Salads

Chinese Chicken Salad
Seafood Pasta
Caesar Salad
Wild Rice Shrimp
Mushroom Marinade
Athenian Greek Salad
Hawaiian Spinach
Antipasto
Spinach Bacon
(with Honey Mustard Dressing)
Shrimp Champignon
Vegetable Risotto
Wild Rice Tarragon
Banana Mandarin
Marinated Chicken Salad
(with Vegetable and Romaine)
Imperial Garden
(with Bean Sprouts and Water
Chestnuts)

Strawberry Spinach
Spinach Rice Salad
Butter Leaf Vinaigrette
California Shrimp Salad
Tortellini Broccoli Tomato
Baked Potato Salad
Orange California
Peking Chicken Salad
Maui Fruit Salad
Mexican Fiesta Salad
Broccoli Cauliflower Vinaigrette
Jazzy Apple Salad
Confetti Salad
Steak and Tomato Salad
(with Basil Dressing)
Cold Spaghetti Salad
(with Mozzarella, Basil Tomatoes and
Balsamic Vinaigrette Dressing)

Garden Vegetable
Fruit Delight
Ambrosia
Vegetable Pasta
Carrot Raisin
Waldorf
Potato
Macaroni
Fresh Fruit
Coleslaw
Wilted Spinach Salad
Romaine Vinaigrette
Pasta Alfredo
Pasta Primavera
Artichoke Hearts
(with Baby Shrimp)
Fruit Trifle
(with Pineapple Sour Cream Dressing)

Choice of 1 Vegetable

Green Beans Almondine
Creamed Corn
Honey Glazed Carrots
Yams
Calif. Vegetable Medley
Buttered Corn

Stuffed Italian Zucchini
Sautéed Garlic Mushrooms**
Asparagus with Hollandaise
Fresh Green Beans with Bacon
Oriental Pea Pods Stir Fry**

Oriental Vegetable Medley
Corn on the Cob
Mexican Corn
Zucchini Italiano
Banana Squash
Buttered Peas

Choice of 1 Pasta, Potato, or Rice

Fettuccine Alfredo**
Tortellini in Marinara
Buttered Noodles
Refried Beans with Bacon
Corn Souffle'
Spicy Grilled Corn on the Cob*

Parsley Buttered Potatoes
Scalloped Potatoes
Au Gratin Potatoes
Twice Baked Potato
Baked Potato
Mashed Potatoes

Rice Pilaf
Herb Wild Rice
Spanish Rice
Steamed Rice
Praline Yam Casserole
Spicy Ranch Beans

Theme Dinners

Theme Dinner Packages come with Theme Decorated Buffet Table and COSTUMES for the Event Staff.

Hawaiian Theme Luau

Aloha! This meal served with Steamed White Rice, Long Grain Wild Rice, Chinese Vegetable Medley, Fresh Fruit Salad, Green Salad, Chinese Chicken Salad, and Hawaiian Rolls. DECORATIONS INCLUDED!

Teriyaki Chicken	Kalua Pig	Teriyaki Chicken Skewers	Sweet and Sour Chicken	Shrimp Skewers with Coconut
\$ 16.95	\$ 17.95	\$ 17.95	\$ 16.95	\$ 19.95
		add Beef plus \$ 3.75		

50's SOCK-HOP

Rock Around The Clock with this Fabulous 50's Sock-Hop. Get out you Poodle Skirts and Slick back those DJ's and you and your Guests are ready for fun. The Rocketeer Malt Shop includes Double Cheese Burgers, Chili Dogs, Shoe-String French Fries, Chili Cheese Fries, and a Green Salad so Mom won't get mad. DECORATIONS INCLUDED!

\$ 14.95 Per Person

Maybe Add One of These:

Rocketeer Malt Shop
(All You Can Eat)

50's Make Your Own Sundae Bar
(All You Can Eat)

Vanilla, Chocolate and Strawberry Ice Cream

Vanilla, Chocolate and Strawberry Ice Cream

LOTS TO CHOOSE FROM
Sundaes, Malts, Shakes,
Banana Splits and Royales,
Tin Roof, Black and White,
Root Beer, Coke, and 7up,
Floats and Freezes

LOTS OF TOPPINGS
M&M, Butterfingers, Gummy Bears,
Snickers, Oriole Cookies, Sprinkles,
Nuts, Cherries, Whipped Cream,
Chocolate, Caramel, Strawberry
and Hot Fudge

\$ 7.50 per person

\$ 5.50 per person

MARDI GRAS

Welcome your self to Louisiana Cook'in. Start off with New Orleans Chicken , Caribbean Fruit Salad, Confetti Salad, and Jazzy Apple Salad. Then add some Dirty Rice and Corn Souffle, and you got everything you need for the Bijou B.B.Q. DECORATIONS INCLUDED!

\$ 17.95 Per Person

More Theme Dinners

Diego's Street Taco Stand

Your down in Mexico walking along the Street
and there on the corner is a little guy with his grill.
He has some Carne Asada/Beef Steak, Chicken and Tortillas cooking.
You tell him you want 2 of the Chicken and he chops up the cooked meat and
grills the Tortillas right there in front of you.

We have done the same thing but with a little extra PIZZAZZ
DECORATIONS INCLUDED!

Includes Carne Asada/Beef Steak and Chicken, Tortillas, Toppings
Spanish Rice and Refried Beans, Chips and Salsa
Mexican Caesar Salad

\$ 15.50 per person

Add Fresh Guacamole \$ 1.00 per person
Add Chips and Salsa Table for Hors D'Oeuvres \$ 1.50
Add Mini Burritos \$ 1.50

Mexican Fajita Bar

Sizzling Fajitas Cooked by our Costumed Chef right before your eyes on an authentically
decorated table. You can have your choice of Beef or Chicken Fajitas.
Included are Chip and Salsa, Refried Beans, Spanish Rice and Green Salad.
DECORATIONS INCLUDED!

Beef Fajitas \$ 17.50 Chicken Fajitas \$ 16.50 Beef and Chicken \$ 18.50

Cinco De' Mayo

Ole! It's Chicken Enchiladas with Spanish Rice, Refried Beans, Mexican Caesar Salad, Chips
and Salsa. And it's Cinco de'mayo at your next Party.
DECORATIONS INCLUDED!

\$ 14.95 Per Person

Add Carne Asada or Carnitas for just \$ 4.50 more!!

Western Ho Down

This Chuck Wagon Buffet will please even the pickiest of eaters. Our Costumed ranch hands
will chop off a chunk of tender Tri-Tip Steak and Tasty Sausage served with 2 kinds of
Barbecue Sauce, our Famous B.B.Q. Beans, Corn on the Cob, Green Salad or Coleslaw, and
Sweet Corn Bread.

DECORATIONS INCLUDED!

\$ 19.95 Per Person

More Theme Dinners

October Fest

In this Buffet we offer the best in German Style Food. Tasty Black Forest Ham, Bratwurst, and Polish Sausage with great Potato Rolls and a Specialty Mustard. To accompany these mouth-watering Delights we roll out the Red Cabbage, Sauerkraut, and German Potato Salad. DECORATIONS INCLUDED!

\$ 18.95 per person

Italian

Have some of Italy at your party today. Your dinner is served with Caesar Salad, Fresh Zucchini and Yellow Squash, Green Beans and plenty of Assort. Italian Breads.

**Chicken Cacciatore
\$ 17.95**

**Lasagna
\$ 15.95**

**Jumbo Shrimp Scampi
\$ 24.95**

**Veal Marsala
\$ 20.95**

**Chicken Marsala
\$ 18.95**

Italian Cream Soda Bar

Add a little elegance and Italian flair to your next party.

**Have and Italian Cream Soda Bar with your choice of 5 Flavors - Vanilla, Caramel, Hazelnut, Mocha and Raspberry
\$ 4.50 per person**

PIRATE THEME

Before you walk the Plank, You deserve a Last Meal. We start with a Caribbean Jerk Chicken (1/2 Chicken) over a West Indies Rice, with a Caribbean Fruit Salad, Seafood Pasta Salad and Sourdough Baguettes.

DECORATIONS INCLUDED!

\$ 18.95 Per Person

MEDITERRANEAN

Zorba the Greek never had it so good. First we start with Pita Chips and Hummus on each of the your guest tables. Then we add Marinated Beef and Chicken Kabobs, Rice Pilaf, Ratatouille, Tabbouleh and Athenian Greek Salad, with some Pita Bread and Garlic Butter.

DECORATIONS INCLUDED!

\$ 19.95 Per Person

More Theme Dinners

Viva Las Vegas

Our Chef will slice for you delicate Turkey, mouth watering Roast Beef, and succulent Ham to go with those sides of Mashed Potatoes and Gravy, Honey Glazed Carrots, Green Beans Almondine, Caesar Salad, Fruit Salad and Pasta Salad. Warm Rolls and Butter.

Active Carving Station, Just Like Las Vegas!

DECORATIONS INCLUDED!

\$ 21.95 per person

Martini Mash Potato Bar

Simple but Tasteful

Butter Mash Potatoes and Garlic Mash Potatoes served in a Martini Glass with 12 Different Toppings. Add Mini Spring Rolls, Mini Quiche, Veggie Display and a Cheese Display, and you have a light Dinner

Your Guest will tell you "That Was Fun".

SEE DECORATIONS!

\$ 18.95 per person

St. Patrick's Day

Saint's be Praised! It's time for a Touch of the Blarney Stone. Let's Begin with some Hot Corned Beef with Spicy Mustard, a wee-bit of Cabbage, Some Parsley Buttered Potatoes, Carrots and Moist Irish Soda Bread with Butter.

DECORATIONS INCLUDED!

\$ 18.95 Per Person

California Clam Bake

We Start off with New England White Clam Chowder. Then we serve you lots of Little Neck Clams and a Grilled Halibut Steak.

To accompany this feast we add Fettuccine Alfredo, Green Salad, and

HOT Sourdough Rolls.

DECORATIONS INCLUDED!

\$ 28.95 Per Person

New England Lobster Feast

I hope your ready to eat, because by the time your done here, you won't be able to move.

First we start with a nice 1.25 lb Maine Lobster, Littleneck Clams, and some Red Potatoes.

Then we finish it up with some Hot B.B.Q. Corn on the Cob, Watermelon and

Warm Sourdough Rolls.

DECORATIONS INCLUDED!

\$ 49.95 Per Person

Desserts

White Chocolate Mousse \$ 4.00	Strawberry Trifle \$ 4.00
Strawberry Mousse \$ 4.00	Raspberry Trifle \$ 4.00
Chocolate Mousse \$ 4.00	Chocolate Trifle \$ 4.00
Cheese Cake (any kind) \$ 4.00	Strawberry Festival with 6 Dips \$ 6.00
Chocolate Shells with Raspberry Mousse \$6.00	Sour Cream Chocolate Cake \$ 4.00
Carrot Cake \$ 3.00	Pies (any kind) \$ 3.50
Chocolate Cake \$ 3.00	Fancy Cookie Tray \$ 1.75
Death By Chocolate Cake \$ 4.00	Extra Large Cookies \$ 1.75
Cookie Brownie Tray \$ 2.75	Joshua's Ice Cream Bar with 15 Toppings \$ 5.50
Mini Pastry Bar \$ 5.50	

Lunch Entrees

Buffet lunches are based on a minimum of 50 people and are available from 11:00 am to 1:00 pm Monday thru Friday.

Box Lunch: Giant Croissant or Wrap filled with Turkey, Ham, or Roast Beef, Cheese, Lettuce, and Tomato. Pasta Salad, Chips, and Cookie Cost \$ 10.00 per person

Mexican Buffet: Make your own Taco and Tostada Bar, Beef and Bean Burritos, Green Salad, Chips and Salsa. Cost \$ 11.00 per person

Croissant Sandwich Buffet: Giant Croissants filled with Turkey, Ham, or Roast Beef, Cheese, Lettuce, and Tomato. Fruit Salad, and Red Potato Salad. Cost \$ 10.50 per person

Chicken and Cheese Enchiladas: Homemade Enchiladas served with Spanish Rice, Refried Beans, Green Salad, and Chips and Salsa. Cost \$ 11.00 per person

Super Salad and Potato Bar: Includes 12 different toppings, Green Salad, Jumbo Baked Potato, and Fresh Fruit. (Min. 75 people) Cost \$ 12.50 per person

Lasagna: Homemade Lasagna served with Garlic Green Beans, Caesar Salad, and Garlic Cheese Sticks. (Vegetarian Available) Cost \$ 10.50 per person

Pineapple Ham: Slices of Sweet Ham with a light Pineapple Glaze; Served with Au Gratin Potatoes, Green Beans Almondine, Green Salad, Rolls and Butter. Cost \$ 10.50 per person

Turkey Buffet: Slices of all white Turkey Breast over Seasoned Bread Stuffing in Gravy, served with Glazed Carrots, and Fruit Delight Salad, Rolls. Cost \$ 11.00 per person

Grilled Chicken Breast: With Lemon or Teriyaki Sauce, served with Rice Pilaf or Parsley-Buttered Potatoes, Green Beans, and Green Salad, Rolls and Butter Cost \$ 12.00 per person

Swiss Steak: Tender Steak cooked in its own gravy for hours, served with Honey Glazed Carrots, Parsley-Buttered Potatoes, and Green Salad, Rolls. Cost \$ 13.00 per person

Beverage Service

Soda Bar
(all you can drink)
coke, diet coke, pepsi, diet pepsi,
orange crush, 7up,
apple and orange juice,
bottled water.
\$ 2.95 per person

Coffee Service
\$.95 per person

Red Punch
\$.95 per person

Cranraspberry Punch
\$ 1.50 per person

Champagne Flute Toast
(including Glass Flute and Champagne)
\$ 2.25 per person

Rentals

(price subject to change and availability)

Chairs

Vinyl Folding, Off White Samsonite	.95
Vinyl Folding, White Samsonite	1.25
White Resin Café Chair	1.50
White Wood w/ Padded Seat	2.60
Black Wood w/ Padded Seat	2.60
Children's Chair	1.55

Tables

Banquet

4' x 30" (seats 4 - 6)	8.00
6" x 30" (seats 6 - 8)	8.25
8' x 30" (seats 8 - 10)	8.50

Round

36" Cocktail Table	10.00
36" (seats 4 - 6)	8.00
48" (seats 6 - 8)	8.50
60" (seats 8 - 10)	9.50

Umbrella Tables

48" round (seats 6 - 8)	23.50
60" round (seats 8 - 10)	24.50

China each piece

.55

Silverware each piece

.55

Water Goblet

.55

Champagne Flute

.75

Fountains

5 Gallon w/ Light	50.00
7 Gallon w/ Light	60.00
Coffee Makers	20.00
4' x 8' Lattus with twinkle light	45.00
Wooden Garden Archway 2' x 5' x 8'	50.00
Patio Heaters	85.00
6' Bar	55.00

Linens

54" x 54"	6.00
72" x 72"	8.75
60" x 90"	8.75
60" x 120"	9.00
72" x 144"	13.25
72" Round	8.50
90" Round	9.00
120" Round	15.00
Napkins w/ extra starch	.85
6' Table Drape	14.50
8' Table Drape	15.50
10.5' Skirting	20.00
13' Skirting	25.00

Red and White Check Linens

90" Rounds	10.75
120" Rounds	15.50

Hawaiian Linens

90" Rounds	16.00
120" Rounds	22.00

Dance Floors

Oak Wood Parquet (3' x 4' sec) each	18.00
Black and White (3' x 4' sec) each	19.00

White Canopies

10' x 10'	95.00
10' x 20'	190.00
10' x 30'	230.00
20' x 20'	215.00
20' x 30'	320.00
20' x 40'	430.00