

Celebration of Life



Our dedicated Special Events team will help you create a memorable experience to honor your loved one with our elegant event spaces, spectacular views and customized packages.

S|E

SPECIALTY EVENTS

— 94th Aero Squadron —

DELI STYLE BUFFET

Minimum 30 guests required.

Served with Variety of Sandwich Breads, Croissants & Rolls

Enjoy Chef's Freshly Baked Cakes, Cookies & Brownies!

Coffee, Iced Tea and Ice Water

SALADS

Select three

California Green Salad

Red Skin Potato Salad

Tuna Salad

Italian Pasta Salad

Cole Slaw

Fresh Seasonal Fruits

Macaroni Salad

DELI MEATS AND CHEESE

Assorted Deli Style
Meats & Sliced
Cheeses

Turkey, Roast Beef and Ham

Cheddar, Swiss and Provolone Cheeses

Add: Smoked Salmon, Cream Cheese,
Sliced Red Onions & Tomatoes for a
Additional Charge

SIDES

Crisp Iceberg Lettuce

Sliced Tomatoes

Red Onions & Deli Pickles

Mayo & Mustard

Subject to current sales tax and current administrative charge.
Menu items subject to change based on seasonal availability.

LUNCH PLATED

Please note all plated packages require your menu selection and count for each entrée choice, 10 business days prior to your event date.

SALADS

Select one

California Mixed Greens served with assorted dressings

Traditional Caesar Salad with garlic croutons and parmesan cheese

Baby Field Greens with sliced apple, candied walnuts, blue cheese crumbles, and raspberry vinaigrette dressing

ENTRÉES

Select two

Mediterranean Pasta with angel hair pasta, virgin olive oil, garlic, sundried tomatoes, black olives, feta cheese

Grilled Lemon Rosemary Chicken grilled chicken breast, fresh rosemary, lemon dijon mustard, and minced garlic

Ginger Veggie Stir Fry fresh ginger root, garlic, soy sauce, onions, peppers, fresh vegetables, served with jasmine rice

Chicken Scaloppini with lemon beurre blanc, mushrooms and caper sauce

Fresh Atlantic Salmon with tropical mango papaya salsa and a light beurre blanc sauce

Thyme and Sesame Crusted Halibut moist and succulent halibut with toasted sesame seeds, with a roasted garlic cream sauce

Oven Roasted Tri-Tip of Beef with bordelaise sauce

Herb Crusted Prime Rib of Beef with creamy horseradish, natural au jus

Jumbo Shrimp Scampi garlic and white wine

SIDES

Select one

Served with medley of seasonal fresh vegetables, rolls, and butter

**Risotto
Basmati Rice**

**Garlic Mashed
Potatoes**

**Roasted Red
Potatoes**

DESSERTS

Select one

New York Cheesecake with Strawberry
Carrot Cake

Chocolate Cake

Warm Apple Pie

BEVERAGES

Coffee, Hot Tea, Iced Tea, and Water

LUNCH BUFFET

50 People Minimum

SALADS

Select three

Fresh Seasonal Fruit Platter display of chef selected fruits and berries

California Mixed Greens served with assorted dressings

Traditional Caesar Salad with garlic croutons and parmesan cheese

Italian Pasta Salad with mozzarella cheese and balsamic vinaigrette

Greek Salad tomatoes, cucumbers, onion, feta cheese and olives

Red Skin Potato Salad red potatoes, celery, broiled egg, onion and mayo

Southwestern Salad with black beans, corn, romaine, diced tomatoes, crispy tortilla strips and light cilantro vinaigrette

ENTRÉES

Select two

Chicken Scaloppini lemon Beurre blanc, mushrooms and capers

Grilled Lemon Rosemary Chicken grilled chicken breast, fresh rosemary, lime, Dijon mustard and minced garlic

Fresh Atlantic Salmon beurre blanc sauce and papaya salsa

Pan Seared Tilapia vera cruz sauce garlic diced tomatoes, green & black olives, onions, chiles and fresh cilantro

Mediterranean Pasta angel hair tossed in a light virgin olive oil with garlic, sun dried-tomatoes, black olives, feta cheese

Roasted Tri Tip of Beef sliced with bordelaise sauce

SIDES

Select two

Creamy Risotto

Basmati Rice

Garlic Mashed Potatoes

Oven Roasted Red Potatoes

Southern Style Baked Beans

Fresh Corn on the Cob

Medley of Fresh Seasonal Vegetables

DESSERTS

An Assortment of Chef Selected Premium Cakes, Brownies and Freshly Baked Cookies

BEVERAGES

Coffee, Tea and Iced Tea Station, Rolls and Butter



THE FOLLOWING ARE INCLUDED IN THE CELEBRATION

Customized room set-up

Event coordination

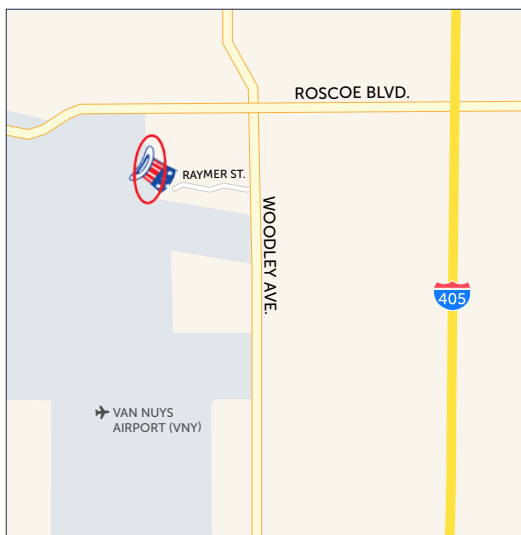
Choice of elegant linens with
matching napkins (white or ivory)

Complimentary Parking

Contact an Event Specialist Today

818.994.7437

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