

# Special Event Menus



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SPECIALTY EVENTS

— 94th Aero Squadron —

16320 Raymer St, Van Nuys, CA 91406 | 818.994.7437 | [specialtyevents.com](http://specialtyevents.com)  
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# CHAMPAGNE BRUNCH

Partake in our Bountiful Brunch and have your Private Event! Sunday | 11:00am-3:00pm

## CARVING STATION

Herb Crusted Prime Rib of Beef  
Roasted Carolina Turkey Breast  
Honey Glazed Roasted Ham

## SEAFOOD STATION & SALAD BAR

Assortment of Sushi	Marinated Cucumber	Fresh Seasonal Fruits
Snow Crab Legs	Mixed Green Salad	Salad Specials
Peel & Eat Shrimp	Potato Salad	Selection of Salad Toppings & Dressings
Seared Ahi (sashimi style)	Pasta Salad	

## LATIN STATION

Build your own Taco station with beef or pork	Rice & Beans	Salsa
Menudo	Enchiladas	Seasonal Grilled or Steamed Vegetables
	Tamales or Chili Rellenos	

## MADE-TO-ORDER STATION

Make your own Omelets/Scrambled Eggs

Bacon*	Ham*	Onions*
Sausage*	Mushrooms*	Spinach

Create your own Pasta fettuccine or penne pasta with your choice of grilled chicken, variety of garden vegetables, choice of marinara or alfredo sauce | \*Gluten Free Pasta available upon request.

## BREAKFAST ITEMS

Made-to-Order Waffles	Country Potatoes	Croissants
Bacon & Sausage	Danishes	Fresh Lox
Eggs Benedict	Muffins	Bagels & Cream Cheese

## KIDS STATION

Cold Cereals	Cheese Blitz	Milk
Pizza	Corn Dogs	Candy

## DESSERT STATION

Made-to-Order Bananas Foster	Cookies	Chocolate Fountain with marshmallow and strawberries
Brownies	Variety of Delicious Cakes	
	Cheesecakes	

## BEVERAGES

Champagne, Coffee, Soft Drinks, Juices and Teas

47 Adults | 25 Kids (6-12) | 5 and younger are free

# BREAKFAST PLATED

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

## MORNING GLORY

**Basket of Mini Croissants served with Sweet Butter, Assorted Jam, and Cream Cheese**

**Freshly Prepared Scrambled Eggs or Egg Whites**

**Breakfast Potatoes**

**Choice of Sausage or Applewood Smoked Bacon**

**Coffee, Assorted Teas, Orange Juice, and Cranberry Juice**

*25 per person*

# BREAKFAST ENHANCEMENTS

## ADD ONS

**Waffles** maple nectar and fresh seasonal berries *\$5 per person*

**Brioche French Toast or Crunchy French Toast** topped with seasonal toppings *5.00 per person*

**Yogurt and Berries** assorted yogurts, granola, dried and fresh berries *5.00 per person*

**Meats** ham steaks *5.00*, turkey *5.00*, sausage *5.00* or steak *8.00*

**Eggs** egg white florentine *6.00 per person*

**Oatmeal Bar** assorted nuts, dried fruits, brown sugar, maple syrup and milk *6.00 per person*

**Made-to-Order Omelet Bar** choice of eggs or egg whites, assorted vegetables, breakfast meats and cheese *8.00 per person*

# CONTINENTAL BREAKFAST

30 guest minimum

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## CAPT. COOLIDGE

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Assorted Mini Danishes, Muffins, Croissants, and Bagels served with Sweet Butter, Assorted Jam, and Cream Cheese

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

*18 per person*

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## CAPT. MEISSNER

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Assorted Mini Danishes, Muffins, Croissants and Bagels Served with Sweet Butter, Assorted Jam, and Cream Cheese

Fresh Seasonal Fruit

Greek Yogurt with Fresh Berries and Granola

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

*23 per person*

# BREAKFAST BUFFET

50 guest minimum

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## MAJ. CHAMBERS

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Assorted Breakfast Danishes Served with Sweet Butter, Assorted Jam, and Cream Cheese

Freshly Prepared Scrambled Eggs or Egg Whites

Breakfast Potatoes

Choice of Sausage or Applewood Smoked Bacon

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

*24 per person*

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## MAJ. PETERSON

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Assorted Mini Danishes, Muffins, Croissants, and Bagels served with Sweet Butter, Assorted Jam, and Cream Cheese

Freshly Prepared Scrambled Eggs or Egg Whites

Breakfast Potatoes

Choice of Sausage or Applewood Smoked Bacon

Greek Yogurt with Fresh Berries and Granola

Fresh Seasonal Fruit

Coffee, Assorted Teas, Orange Juice, and Cranberry Juice

*27 per person*

# LUNCH PLATED MENU

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

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## SALADS

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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

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## ENTRÉES

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Select two  
higher price will prevail

**Mediterranean Pasta** with angel hair pasta, virgin olive oil, garlic, sundried tomatoes, black olives, feta cheese 27

**Grilled Lemon Rosemary Chicken** grilled chicken breast, fresh rosemary, lemon dijon mustard, and minced garlic 29

**Ginger Veggie Stir Fry** fresh ginger root, garlic, soy sauce, onions, peppers, fresh vegetables, served with jasmine rice 27

**Chicken Scaloppini** with lemon beurre blanc, mushrooms and caper sauce. 29

**Fresh Atlantic Salmon** with tropical mango papaya salsa and a light beurre blanc sauce 29

**Thyme and Sesame Crusted Halibut** moist and succulent halibut with toasted sesame seeds, with a roasted garlic cream sauce 37

**Oven Roasted Tri-Tip of Beef** with bordelaise sauce 29

**Herb Crusted Prime Rib of Beef** with creamy horseradish, natural au jus 33

**Jumbo Shrimp Scampi** garlic and white wine 33

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## SIDES

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Select one

**Risotto**

**Basmati Rice**

**Garlic Mashed Potatoes**

**Roasted Red Potatoes**

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

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## DESSERTS

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Select one

**New York Cheesecake** with Strawberry

**Carrot Cake**

**Chocolate Cake**

**Warm Apple Pie**

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## BEVERAGES

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**Coffee, Hot Tea, Iced Tea, and Water**



# LUNCH BUFFET

50 People Minimum

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## SALAD

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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, com, romaine, diced tomatoes, crispy tortilla strips and light cilantro vinaigrette

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## ENTRÉES

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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

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## SIDES

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Select two

**Creamy Risotto**

**Basmati Rice**

**Garlic Mashed Potatoes**

**Oven Roasted Red Potatoes**

**Southern Style Baked Beans**

**Fresh Com on the Cob**

**Medley of Fresh Seasonal Vegetables**

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## DESSERTS

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

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## BEVERAGES

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**Coffee, Tea and Iced Tea Station, Rolls and Butter**

*36 per person*

# DELI STYLE BUFFET

Minimum 30 guests required

Served with Variety of Sandwich Breads, Croissant's & Rolls

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

Coffee, Iced Tea and Ice Water

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## SALADS

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Select three

**California Green Salad**

**Red Skin Potato Salad**

**Tuna Salad**

**Italian Pasta Salad**

**Cole Slaw**

**Fresh Seasonal Fruits**

**Macaroni Salad**

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## DELI MEATS AND CHEESE

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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 2.00*

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## SIDES

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**Crisp Iceberg Lettuce**

**Sliced Tomatoes**

**Red Onions & Deli Pickles**

**Mayo & Mustard**

*28 per person*

# DINNER PLATED PACKAGE

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

## SALAD

Select one

**California Mixed Green Salad** with tomatoes, cucumbers, carrots, topped with croutons and choice of dressing (Ranch, Italian)

**Traditional Caesar Salad** with caesar dressing, garlic croutons and parmesan cheese

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

## ENTRÉES

Select Two  
Higher price will prevail

**Mediterranean Pasta** with angel hair pasta, virgin olive oil, garlic, sundried tomatoes, black olives, and feta cheese. 34

**Grilled Lemon Rosemary Chicken** grilled chicken breast, fresh rosemary, lemon dijon mustard, and minced garlic 35

**Ginger Veggie Stir Fry** fresh ginger root, garlic, soy sauce, onions, peppers, fresh vegetables, served with jasmine rice 34

**Thyme and Sesame Crusted Halibut** moist and succulent halibut with toasted sesame seeds, with a roasted garlic cream sauce 41

**Fresh Atlantic Salmon** tropical mango papaya salsa and a light beurre blanc sauce 36

**Chicken Scaloppini** lemon beurre blanc sauce sautéed with mushrooms and capers 35

**Roasted Tri-Tip of Beef** sliced, bordelaise sauce 36

**Herb Crusted Prime Rib of Beef** natural au jus and creamy horseradish 41

**Jumbo Shrimp Scampi** with garlic and white wine sauce 38

### COMBOS

**Grilled Filet Mignon and Shrimp Scampi** 53

**Grilled Filet Mignon and Chicken Marsala** 52

## SIDES

Select one

**Creamy Risotto**

**Basmati Rice**

**Garlic Mashed Potatoes**

**Oven Roasted Red Potatoes**

## INCLUDES

**Seasonal Vegetables, Rolls and Butter**

**Coffee, Hot Tea, and Iced Tea**

## DESERT SELECTIONS

**New York Cheese Cake** with strawberry sauce

**Carrot Cake**

**Chocolate Cake**

**Warm Apple Pie**



# DINNER BUFFET PACKAGE

Minimum 50 guests required.

## SALAD

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 fresh mozzarella cheese and balsamic vinaigrette

**Greek Salad** with tomatoes, cucumbers, onions, feta cheese, and olives

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

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

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

## ENTRÉES

Select two

**Chicken Scaloppini** with lemon beurre blanc, mushrooms and caper sauce

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

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

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

**Mediterranean Pasta** with angel hair pasta, tossed in a light virgin olive oil, garlic, sundried tomatoes, black olives, and feta cheese

## CARVED TO ORDER

Select one

**Oven Roasted Top Sirloin of Beef** with red wine reduction

**Pan Roasted Turkey Breast** with homemade gravy

**\*Herb Crusted Prime Rib of Beef** with creamy horseradish, natural au jus  
*Add for 4.00++ per person*

## SIDES

Select two

Rice Pilaf

Risotto

Basmati Rice

Garlic Mashed Potatoes

Oven Roasted Red Potatoes

Southern Style Baked Beans

Fresh Corn on the Cob

Medley of Fresh Seasonal Vegetables

## DESSERT

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

## INCLUDES

Rolls and Butter

Coffee, Hot Tea, and Iced Tea Station

*41++ per person*

# HORS D' OEUVRES PARTY PACKAGE

Minimum 40 guest

## COLD SELECTIONS

\$120++ each  
50 pieces

**Smoked Salmon** with chive crème fraiche on toast points

**Bruschetta on Italian Cheese Bread**

**Chef's Signature Display of Domestic Cheeses & Crackers**

**Variety of Fresh Seasonal Fruits**

**Caprese Skewers** with basil, cherry tomato, and fresh mozzarella

**Classic Deviled Eggs**

**Petite' Pinwheel Sandwiches** with a variety of deli meats and cheeses

**Fresh Tomato Salsa and Guacamole** with tri-colored chips

**Assortment of Mini Dessert Station**

**Garlic Hummus** with warmed pita chips

## HOT SELECTIONS

\$120 each  
50 pieces

**Thai Marinated Chicken Skewers** with peanut dipped sauce

**Coconut Breaded Prawns** with sweet and sour

**Chicken or Beef Flautas** with fresh tomato salsa

**Baked Macaroni and Cheese Cups** with seasonal bread crumbs

**One-Bite Vegetable Spring Rolls** with thai dipping sauce

**Spinach and Feta Cheese Phyllo Kisses**

**Marinated Beef Skewers** with hawaiian pineapple sauce

**Chicken Potsticker** with soy dipping sauce

**Crab Stuffed Mushrooms** topped with hollandaise sauce

**Buffalo Chicken Drumettes** with ranch dressing

**Cocktail Meatballs** with tomato sauce, mushroom sauce or sweet and sour sauce

**Grilled Chicken Quesadilla** with guacamole and pico de gallo and sour cream

**Mini Crab Cakes** with remoulade sauce

**Spinach & Artichoke Wonton Dip** served in crispy wonton cups

### PRICING

*6 hot and 5 cold selections 42 per person (receive 18-20 pieces per person)*

*5 hot and 5 cold selections 40 per person (receive 15-17 pieces per person)*

*4 hot and 3 cold selections 38 per person (receive 12-14 pieces per person)*

## FROM THE BUTCHERS BLOCK

**Hot Hand Carved to Order Mini Sandwiches**

*Minimum order of 50 sandwiches required  
Served with petite rolls and condiments*

**Roasted Turkey Breast** 5++ per person

**Herb Crusted Prime Rib** 6++ per person

## SHRIMP SHOOTERS

**50 Individual Zesty Jumbo Shrimp Cocktail Shooters** served with Classic Cocktail Sauce and Fresh Lemon 200++

# VEGAN MENU

## MENU OPTIONS

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

**Eggplant and Tomato Sauce on a bed of Couscous** shallots, turmeric, garlic, eggplant, plum tomatoes, and basil leaves

**Southwest Vegan Salad** corn kernels, red onions, black beans, Roma tomatoes, olive oil, lime, chipotle in adobo sauce, avocado, and fresh cilantro

*\*\*Above food choices will be the same price as whatever package you choose\*\**

# KIDS PLATED MENU

## ENTRÉES

Select One

**Crispy Boneless Chicken Breast strips**

**Spaghetti** with marinara or meat sauce

**Macaroni and Cheese**

**Cheeseburger**

**Grilled Chicken Breast Sandwich**

## INCLUDES

**Fresh Fruit Cup and Small Green Salad**

**Choice of Fries or Fresh Vegetables**

**Milk, Soft Drink, Lemonade** served in a kids souvenir cup

## DESSERT

**Scoop of Vanilla Ice Cream** with Chocolate Swirl and Cherry on top!

*18++ per person*

# RECEPTION

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## PLATTERS

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25 Guest Minimum

**Vegetable Crudite Display** served with choice of dips: ranch, thousand island or blue cheese *6 pp*

**Seasonal Fruit Display** served with greek yogurt infused with honey and olive oil *6 pp*

**Imported and Domestic Cheese Display** served with assorted crackers, nuts and dried fruit *7 pp*

**Charcutiere Plate Display** a selection of salami, prosciutto, olive tapenade, cornichons and baguettes *8 pp*

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## DIPS

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25 Guest Minimum

**Mediterranean Dips** tzatziki, hummus and tapenade, served with pita bread and lavash *8 pp*

**Guacamole, Salsa and Chips** *9 pp*

**Artichoke and Spinach Dip** with lavash crackers *7 pp*

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## ICED SEAFOOD

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2 Dozen Minimum

*All served with cocktail sauce, lemons and appropriate condiments such as bottled hot sauce or horseradish*

**Oysters on a Half Shell** *48 per doz.*

**Shrimp Cocktail** *36 per doz.*

**King Crab Legs** *48 per doz.*

**Snow Crab Cocktail Claws** *36 per doz.*

**New Zealand Mussels** *24 per doz.*

**Ceviche Portion** served with tortilla chips and lime *36 per doz.*

**Smoked Salmon** served with capers, red onion and lemons *Per Side 90 (serves approx. 18-20 guests)*

# A LA CARTE MENU

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## FOOD ITEMS

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- Assorted Danish, Croissants, Muffins, and Bagels** 28 per dozen
- Fresh Sliced Seasonal Fruit** 3.75 per person
- Fresh Fruit Tray (serves 25 people)** 75 each
- Trail Mix** 3.95 per person
- Chocolate Brownies or Assorted Gourmet Cookies** 28 per dozen
- Assorted Energy and Granola Bars** 2.75 each
- Individual Yogurts** 2.75 each
- Assorted Finger Sandwiches** 30 per dozen
- Tortilla Chips with Salsa** 3.75 per person
- Tortilla Chips with Guacamole** 4.75 per person
- Assorted Individual Bagged Potato Chips** 3.25 per person

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## DRINKS

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- Freshly Brewed Regular or Decaffeinated Coffee or Hot Tea** 32 per gallon
- Tropical Iced Tea** 30 per gallon
- Lemonade or Fruit Punch** 28 per gallon
- Assorted Soft Drinks** 2.75 each
- Red Bull Energy Drink** 4.25 each

# SPECIAL EVENT INFORMATION

Please refer to the following information when booking your event with The 94th Aero Squadron

## EVENT HOURS

Luncheons: Five Hour Event time up to 4:00 pm (no time extensions available).

Dinners: Five Hour Event time up to 12:00 am and can extend to 1:00 am for \$500 plus service charge and current sales tax.

Event music must end at the conclusion hour, guests will then have ½ hour to clear event space.

Restaurant Bar Closes at 9 pm for any event using bar.

## CAKES

Outside Cakes allowed, 3.00++ cake cutting charge per person.

## FOOD AND BEVERAGE

No food or beverage may be brought in or taken off premises except for the wedding cake and wine.

All food catered is executed by 94th Aero Squadron Culinary Team. Corkage fee of \$15.00++ per bottle.

## PLATED ENTRÉE SELECTIONS AND BUFFET

We request that you limit your plated entrée selection to two (2) choice. However, if three (3) entrées are requested for a plated meal, please add a fee of 3 per person.

Buffet service times are available for 1.5 hours. Buffet requires minimum 50 people.

Menu selection and menu count for each entrée are due 10 business days before event.

## ROOM RENTALS

Rental Fees are waived as long as food and beverage minimums are met.

## BAR AND BARTENDER FEES

\$150++ fees for bar and bartender

Cash bar sales minimums are based upon the following event size:

Up to 50 guests 350 cash bar sales minimum.

50-100 guests 500 cash bar sales minimum.

100-200 guests 750 cash bar sales minimum.

200 or more guests 900 cash bar sales minimum.

If cash bar sales minimum met, bartender fee will be waived..

## SERVICE CHARGE AND TAX

All prices are subject to current 22% service charge and current sales tax.



## DEPOSITS, GUARANTEES, AND FINAL PAYMENTS

To book an event, 20% of the estimated total is due which is non-refundable and non-transferable. A payment of half of the remaining balance is due 30 days prior to event. Final count and payment are due 10 days prior to the event. No decreases in count are accepted, after 10 days prior to the event. All payments are non-refundable and non-transferable. Payment methods accepted are cash, cashier's check, credit and debit cards. Please contact your financial institution in advance to ensure funds will be released. No personal checks are accepted, 30 days prior to event.

\*If within 30 days of event 50% of estimated total deposit is required.

## CANCELLATIONS

Once you sign the agreement you are reserving a date and time slot for your event, in which we have made a commitment to hold that date and time exclusively for you. The date of the function or time slot cannot be changed. You may cancel the event at any time, but all deposits and payments that you have made will be forfeited. All deposits and payments are nonrefundable and transferable.

## DECORATIONS

Place cards, party favors, centerpieces, etc., are the responsibility of the client. Please advise your florist or your decorators (as well as all vendors) that their set up time is one hour prior to the event and no earlier. Nothing can be taped, stapled, pinned, tied, or nailed to any surface or a \$200 damage fee will apply to your event. The 94th Squadron assumes no responsibility for damage or loss of merchandise or articles left on premises prior to, during, or the following the event. No bubble machines, confetti, rice or bird seed. Candles need to be secured to a container with the flame two inches below the top.

## LINEN COLORS AVAILABLE

Tablecloth - White, Ivory, Black, Peach, Pink, Red, Burgundy, Royal Blue, Wedgewood Blue, Sea Foam Green, Gold, Dusty Rose and Sandalwood

Napkins - All Colors listed above in addition to Lemon Yellow, Tangerine, Burnt Orange, Rust, Violet, Purple, Gray, Teal, Navy Blue and Brown

White Chair Covers 3.50 per chair

## WEDDING CEREMONY PACKAGES

Courtyard (maximum seating 200 guests) - \$800++

Bunker Room (maximum seating 60 guests) - \$500++

Packages Include: Bridal White Folding Padded Chairs, Tuscan Style White Bridal Gazebo (Courtyard - Only), PA System with Microphone and Speakers, White Bridal Aisle Runner, Greeters Table at the Entrance, Complimentary Ice Water Station, Ceremony Coordinator with Rehearsal