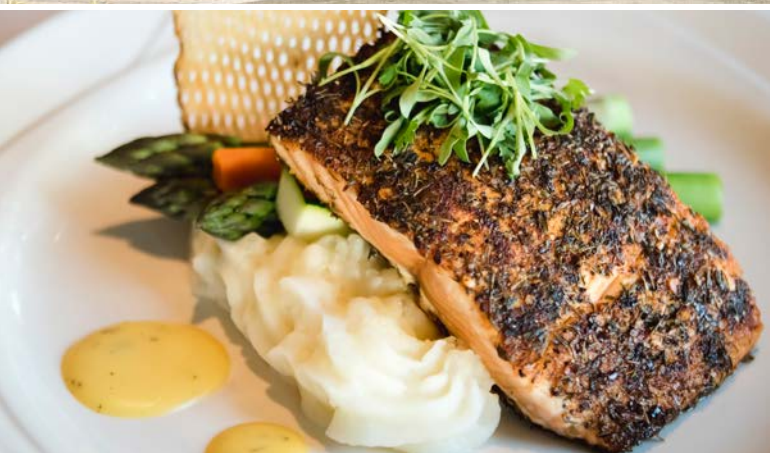


Special Event Menus



S|E SPECIALTY EVENTS — The Proud Bird —

RISE & SHINE BREAKFAST – BUFFET

All buffets (excluding runaway brunch) must have a minimum of 30 guests or there will be a surcharge of 5.00 per person

TRANS-CONTINENTAL

22 per person

Chilled Fresh Juices
Rainforest Alliance Coffee
Assortment of Hot Tea

Fruit & Berries Salad
Greek Yogurt Parfaits
Assorted Breakfast Breads & Pastries

SUNRISE

28 per person

Chilled Fresh Juices
Rainforest Alliance Coffee
Assortment of Hot Tea
Fruit & Berries Salad

Assorted Breakfast Breads & Pastries
Bacon, Egg & Cheddar
on english muffins
Breakfast Potatoes

FLIGHT CHECK

32 per person

Chilled Fresh Juices
Rainforest Alliance Coffee
Assortment of Hot Tea
Fruit & Berries Salad
Assorted Breakfast Breads & Pastries
Free-Range Scrambled Eggs

Breakfast Sausage
Crispy Bacon Strips
Breakfast Potatoes
Nutella French Toast

RUNWAY BRUNCH

52 per person
Minimum of 50 Guests

Fresh Sliced Seasonal Fruit & Berries
Waffle Station** with toppings
Country Sausage
Omelettes Made to Order**
bacon, ham, cheddar, monterey jack
cheese, peppers, mushrooms & onions
Grilled Chicken Breast
with basil mushroom sauce

Baked Pineapple Honey Ham
Fresh Seasonal Vegetables & Oven Roasted Potatoes
Assorted Breakfast Breads & Pastries
Assorted Chilled Juices, Fresh Brewed Coffee, Decaf Coffee, & Assorted Teas
One Glass of Champagne or Cider

UPGRADES

Not available a la carte

Assorted Dry Breakfast Cereals
whole, low fat, skim & soy milks
Steel Cuts Oatmeal brown sugar,
cinnamon, raisins
Assorted Yogurts
Assorted Bagels plain, cinnamon raisin,
wheat, everything with cream cheese
Vanilla Yogurt Parfaits with toasted
granola & fresh berries
Breakfast Burritos egg, potato, ham &
cheese with fresh tomato salsa

Croissant Breakfast Sandwiches
scrambled eggs, cheddar cheese
and bacon
Peppers & Spinach Scramble Wrap
roasted peppers, eggs, mushroom,
spinach, flour tortilla
Smoked Salmon Lox cream cheese
with classic garnish
French Toast Sticks with maple syrup
in a shooter
Hard Boiled Eggs

RISE & SHINE BREAKFAST – PLATED

Selection includes rainforest alliance coffee, hot tea & freshly squeezed orange juice

LOX & BAGELS

Smoked Salmon
Assorted Bagels
Cream Cheese
Capers
Butter Lettuce

Sliced Tomato
Sliced Fruit & Berries
Eggs
Red Onions

CLASSIC

Free Range Scrambled Eggs
Crispy Bacon or Breakfast Sausage
Breakfast Breads
Breakfast Potatoes

MORNING BREAKS

Selection includes rainforest alliance coffee, hot tea & freshly squeezed orange juice

SPA DAY

Carrot & Green Juice Shots
Protein Bars cliff bars, luna bars
Greek Yogurt Parfaits
Fruit & Berries Salad
Assorted Mixed Nuts
Spa Water infused with cucumber

THE BAKE SHOP

Hope's Cookies
Brownies & Blondies
Lemon Bars
Donuts with dipping sauces
Coffee Cake

LUNCH – BUFFET

Includes Bakery rolls & whipped butter, iced tea

SALADS

Choice of one

Local Organic Baby Greens cucumber, shaved carrots, grape tomatoes, white cheddar, olives & roasted garlic vinaigrette

Baby Kale Caesar crispy garlic croutons, romaine lettuce, parmesan cheese & caesar dressing

Spinach with Green Apple aged cheddar, toasted walnuts, dried cranberries, red wine vinaigrette

Potato Salad

ENTRÉES

Choose two

Herb Marinated Chicken Breast rosemary-citrus pan jus

Bludso's Pulled Pork bbq sauce

Bludso's Smoked Brisket bbq sauce

Cedar-Smoked Salmon habanero-orange beurre blanc

Goat Cheese & Pancetta-Stuffed Airline Chicken Breast lemon-sage reduction

Chicken Piccata lemon caper sauce

Macadamia Nut Mahi-Mahi mango-papaya relish & lemon beurre blanc

Sliced Pork Loin maple balsamic sauce

Parmesan Eggplant Zucchini Pasta thinly sliced eggplant over zucchini pasta, fresh basil roasted garlic with maranara tomato sauce

Stuffed Pepper seasonal vegetables, ratatouille, quinoa, squash with champagne sauce

SIDES

Choose two

Herb Roasted Potatoes

Sautéed Green Beans

Local Seasonal Vegetables

Mashed Sweet Potatoes

Herb Mashed Potatoes

Polenta

Rice Pilaf

Parmesan Orzo

DESSERTS

Assorted Dessert Display

ADDITIONS

Add to any buffet

Bludso's Signature Macaroni & Cheese

Fudge Brownies

Additional Entrée

FROM THE DELI LUNCH

SANDWICHES BUFFET STYLE

Served with Hope's cookies, iced tea and choice of potato salad or local organic baby greens

Build Your Own Sandwich Bar served with artisanal breads, smoked turkey, ham, farmer's market salad, tuna salad, cheddar, pepper jack, swiss, lettuce, tomatoes, pickles, dijon mustard, mayonnaise

LUNCH – PLATED

All entrées include fresh baked dinner & whipped butter, iced tea

SALADS

Choose one

Local Organic Baby Greens cucumber, shaved carrots, grape tomatoes, white cheddar, olives & roasted garlic vinaigrette

Baby Kale Caesar crispy garlic croutons, romaine lettuce, parmesan cheese & caesar dressing

Spinach with Green Apple aged cheddar, toasted walnuts, dried cranberries, red wine vinaigrette

ENTRÉES*

Choose one

Served with herb mashed potatoes, rice pilaf, polenta or parmesan orzo and local seasonal vegetables

Herb Marinated Chicken Breast rosemary-citrus pan jus

Cedar-Smoked Salmon habanero-orange beurre blanc

Goat Cheese & Pancetta-Stuffed Airline Chicken Breast lemon-sage reduction

Bludso's Smoked Brisket bbq sauce

Chicken Piccata lemon caper sauce

Macadamia Nut Mahi-Mahi mango-papaya relish & lemon beurre blanc

Stuffed Acorn Squash With Barley Fennel & Parmesan drizzled with glaze

Sirloin Steak chimichurri sauce

Vegetable Wellington zucchini and. red pepper, onion. squash. sweet potato with red pepper coulis

Stuffed Pepper seasonal vegetables, ratatouille, quinoa, squash with champagne sauce

DESSERTS

Choose one

Hope's Cookies

Proud Bird Crème Brûlée

Lemon Bar with berry coulis

Carrot Cake with cream cheese frosting

Chocolate Indulgence Cake

Salted Caramel & Butterscotch Pudding

Berry Galettes & Apricot Strudel

Cheesecake with fresh berries

ALL DAY MEETING PACKAGES

Frequent Flyer Package

TRANS- CONTINENTAL

Chilled Fresh Juices
Rainforest Alliance Coffee
Assortment of Hot Tea
Fruit & Berries Salad
Greek Yogurt Parfaits
Assorted Breakfast Breads and Pastries

SPA BREAK

Carrot & Green Juice Shots
Protein Bars cliff bars, luna bars
Greek Yogurt Parfaits
Whole Fresh and Sliced Fruit
Assorted Mixed Nuts
Water infused with cucumber

DELI LUNCH

Buffet style
Choice of two
sandwiches

Roasted Vegetable Wrap bell peppers, zucchini, red onion, squash, tomato, spinach, hummus in a sundried tomato tortilla with balsamic vinaigrette

California Turkey Sandwich smoked turkey, avocado spread, basil aioli, alfalfa sprouts, lettuce, tomato on a baguette

Grilled Portabella Sandwich pesto, provolone on ciabatta

Albacore Tuna Sandwich sustainable tuna salad, garlic aioli, lettuce, tomato on sourdough

Mixed Greens Salad or **Quinoa Salad**

Hope's Cookies

ALL DAY BEVERAGES

Rainforest Alliance Coffee, Hot Tea, Soda & Water

ALL DAY MEETING PACKAGES

World Traveler Package

Lunch Buffet includes fresh baked rolls & whipped butter, iced tea

SUNRISE

Chilled Fresh Juices
Rainforest Alliance Coffee
Assortment of Hot Tea
Fruit & Berries Salad

Assorted Breakfast Breads & Pastries
Bacon, Egg & Cheddar
on english muffins
Breakfast Potatoes

SALADS

Choose one

Local Organic Baby Greens
cucumber, shaved carrots,
grape tomatoes, white cheddar,
olives & roasted garlic vinaigrette

Baby Kale Caesar crispy garlic croutons,
romaine lettuce, parmesan cheese &
caesar dressing

Spinach with Green Apple aged
cheddar, toasted walnuts, dried
cranberries, red wine vinaigrette

ENTRÉES

Choose two
125 per person

Herb Marinated Chicken Breast
rosemary-citrus pan jus
Bludso's Pulled Pork bbq sauce
Bludso's Smoked Brisket bbq sauce
Cedar-Smoked Salmon
habanero-orange beurre blanc

Goat Cheese & Pancetta-Stuffed Airline
Chicken Breast lemon-sage reduction
Macadamia Nut Mahi-Mahi mango-
papaya relish & lemon beurre blanc
Chicken Piccata lemon caper sauce
Sirloin Steak chimichurri sauce

SIDES

Choose two

Herb Roasted Potatoes
Sautéed Green Beans
Herb Mashed Potatoes
Local Seasonal Vegetables

Mashed Sweet Potatoes
Rice Pilaf
Polenta
Parmesan Orzo

DESSERT

Choose one

Hope's Cookies
Proud Bird Crème Brûlée
Lemon Bar with berry coulis
Carrot Cake with cream cheese frosting

Chocolate Indulgence Cake
Salted Caramel &
Butterscotch Pudding
Cheesecake with fresh berries

THE BAKE SHOP

Hope's Cookies
Brownies & Blondies
Smoked Chocolate Chip Cookies

Lemon Bars
Coffee Cake

ALL DAY BEVERAGES

Rainforest Alliance Coffee, Hot Tea, Soda & Water

APPETIZERS

STATIONARY HORS D'OEUVRES

Serves up to 25 guests
Meal counts are due 15
days prior to the event.

PASSED HORS D'OEUVRES

Minimum of 25 pieces
per order
Meal counts are due 15
days prior to the event.

**Selection of Local Artisan
Cheeses** chef's selection of
local cheese and traditional
accompaniments
Charcuterie Board

Crispy Duck Tacos seared duck
breast, topped with cherry and
apricot salsa

Coconut Shrimp crispy fried coconut
shrimp, topped with apricot ginger
dipping sauce

Drunken Shrimp Bites vodka infused
shrimp, bloody mary cocktail,
caramelized bacon, celery stalk,
skewered olive, blue cheese

Tuna Tartare Crisps high grade ahi
tuna, poke sauce, crispy wonton chip,
toasted sesame seeds

Southern Fried Chicken

Bites crispy fried chicken breast
bites, buttermilk waffle bites,
maple syrup drizzle

Duck Dumplings duck breast,
green onions, ginger, topped with
mushroom plumb sauce

Pulled Pork Sliders 10 hour smoked
pork shoulder, tangy barbecue sauce,
creamy slaw, soft brioche slider bun

Grilled Peaches Flatbread with
caramelized shallots and point Reyes
blue cheese

Zucchini Bites crispy fried breaded
zucchini rounds, marinara sauce,
shaved parmesan cheese, italian
parsley

Tomato Bruschetta diced tomato,
garlic, lemon juice, fresh basil,
balsamic drizzle

Mushroom & Fontina Cheese

Crostini marinated mushrooms,
fontina cheese, thyme, crispy crostini,
italian parsley

Cranberry Chili Meatballs italian beef
meatballs, cranberry chili sauce, green
onions

Stuffed Dates pitted dates, stuffed
with herb whipped goat cheese,
wrapped with bacon, drizzled with
pineapple glaze

**Vegetable Crudités, Hummus &
Tzatziki**

Grilled Assorted Vegetables
with balsamic glaze

Tri Tip Sliders herb grilled tri-tip,
baby arugula, caramelized onions,
horseradish cream, soft brioche
slider bun

Shrimp Cocktail peppercorn poached
shrimp, horseradish cocktail sauce,
lemon wedges, parsley leaf

Ceviche Shooters lime poached
shrimp, red onions, cucumbers,
tomatoes, jalapenos, cilantro,
avocados and crispy corn tostadas

Crab Stuffed Mushrooms baby bella
mushroom caps, jumbo crab, green
onions and parmesan cheese

Beef Wellington puff pastry, beef
tenderloin, mushrooms, smoked ham,
eggs, port wine reduction

Beef Skewers marinated beef sirloin,
beef balsamic drizzle, bed of crispy
rice noodles, green onions

Chicken Satay marinated chicken
breast, sweet chili sauce, bed of crispy
rice noodles, green onions

Sweet & Sour Jalapeño

Poppers cream cheese filled peppers,
fried crispy, sweet and sour sauce

Shiitake Mushroom & Goat Cheese

Spring Roll shitake mushrooms, goat
cheese, cabbage, carrots, peppers,
crispy spring roll wrapper, sweet chili
sauce

Spanikopita crispy phyllo dough,
spinach, onion, garlic, feta cheese,
cucumber mint sauce

Mini Taquitos beef or chicken,
crispy corn tortilla roll, cheese,
red salsa, cilantro

Mini Cheese Quesadillas

flour tortillas, cheddar and jack
cheese, red salsa, cilantro

Mini Potato Skins hollowed idaho
potato halves, cheddar cheese,
crispy bacon, chives, sour cream

PASSED HORS D'OEUVRES

Minimum of 25 pieces
per order
Meal counts are due 15
days prior to the event.

DINNER BUFFET

Includes fresh baked rolls & whipped butter, iced tea

SALADS

Choice of one

Local Organic Baby Greens cucumber, shaved carrots, grape tomatoes, white cheddar, olives & roasted garlic vinaigrette

Baby Kale Caesar crispy garlic croutons, romaine lettuce, parmesan cheese & caesar dressing

Spinach with Green Apple aged cheddar, toasted walnuts, dried cranberries, red wine vinaigrette

Potato Salad

ENTRÉES

Choose two

Herb Marinated Chicken Breast rosemary-citrus pan jus

Bludso's Pulled Pork bbq sauce

Bludso's Smoked Brisket bbq sauce

Cedar-Smoked Salmon habanero-orange beurre blanc

Goat Cheese & Pancetta-Stuffed Airline Chicken Breast lemon-sage reduction

Macadamia Nut Mahi-Mahi mango-papaya relish & lemon beurre blanc

Chicken Piccata lemon caper sauce

Sirloin Steak chimichurri sauce

Stuffed Acorn Squash with barley fennel & parmesan drizzled with balsamic syrup

Stuffed Pepper seasonal vegetables, ratatouille, quinoa, squash with champagne sauce

Parmesan Eggplant Zucchini Pasta thinly sliced eggplant over zucchini pasta, fresh basil roasted garlic with maranara tomato sauce

SIDES

Choose two

Herb Roasted Potatoes

Sautéed Green Beans

Herb Mashed Potatoes

Local Seasonal Vegetables

Mashed Sweet Potatoes

Rice Pilaf

Polenta

Parmesan Orzo

DESSERTS

Choose one

Assorted Dessert Display

ADDITIONS

Add to any buffet

Bludso's Signature Macaroni & Cheese

Fudge Brownies

DINNER – PLATED

All entrées includes Rockenwagner Bakery rolls & whipped butter, iced tea

SALADS

Choose one

Local Organic Baby Greens cucumber, shaved carrots, grape tomatoes, white cheddar, olives & roasted garlic vinaigrette

Baby Kale Caesar crispy garlic croutons, romaine lettuce, parmesan cheese & caesar dressing

Spinach with Green Apple aged cheddar, toasted walnuts, dried cranberries, red wine vinaigrette

ENTRÉES*

Choose one

Served with herb mashed potatoes, polenta, rice pilaf or parmesan orzo and local seasonal vegetables

Herb Marinated Chicken Breast rosemary-citrus pan jus

Cedar-Smoked Salmon habanero-orange beurre blanc

Goat Cheese & Pancetta-Stuffed Airline Chicken Breast
lemon-sage reduction

Bludso's Smoked Brisket bbq sauce

Macadamia Nut Mahi-Mahi mango-papaya relish & lemon beurre blanc

Stuffed Acorn Squash With Barley Fennel & Parmesan drizzled with glaze

Chicken Piccata lemon caper sauce

Filet Mignon red wine demi glace

Sirloin Steak chimichurri sauce

Parmesan Eggplant Zucchini Pasta thinly sliced eggplant over zucchini pasta, fresh basil roasted garlic with maranara tomato sauce

Stuffed Pepper seasonal vegetables, ratatouille, quinoa, squash with champagne sauce

DESSERTS

Choose one

Hope's Cookies

Proud Bird Crème Brûlée

Lemon Bar with berry coulis

Carrot Cake with cream cheese frosting

Chocolate Indulgence Cake

Cheesecake with fresh berries

Salted Caramel & Butterscotch Pudding

Berry Galettes & Apricot Strudel

SPECIALTY RECEPTION

Minimum Selection of Two

POTATOES

18 per person

Made to Order Mashed Potatoes with following toppings: sour cream, butter, shredded cheese, bacon bits, sun-dried tomatoes, broccoli, & chives.

STIR FRY

26 per person

Served with steamed rice & fortune cookies

Chicken or Beef Stir Fry with Asian vegetables, ginger, scallions, water chestnuts, with sesame soy marinade

SLIDER MANIA

25 per person

Fried Green Tomato green tomato, breaded and fried, marinara sauce, mozzarella cheese, soft brioche slider buns

Buffalo Chicken breaded and fried chicken breast, buffalo sauce, blue cheese slaw, soft brioche slider buns

BLT Slider crispy bacon, cheddar cheese, leaf lettuce, tomato, garlic aioli, soft brioche slider buns

Angus Beef Slider angus beef, cheddar cheese, soft brioche slider buns

Pulled Pork Slider 10 hour smoked pork shoulder, tangy barbecue sauce, creamy slaw, soft brioche slider bun

Chicken Parmesan Slider breaded fried parmesan herb chicken breast, mozzarella cheese, marinara sauce, fresh basil

MEXICAN FLAIR

Choice of 2 proteins
24 per person

Marinated Beef, Chicken, Carnitas or Fish Tacos with sauteed onions & peppers, shredded cheddar & monterey jack cheese, fresh lettuce, diced tomatoes, guacamole, sour cream & salsa

soft flour or corn tortillas & made to order quesadilla

TASTE OF ITALY

22 per person

Pasta Made to Order with the following choices:

penne pasta, and cheese tortellini

alfredo, pesto, and marinara sauce

spinach, sundried tomatoes, kalamata olives, and mushrooms with garlic bread

SEAFOOD

**Smoked Scallops, Clams, Mussels, Shrimp, Smoked Salmon
Assorted Sushi & Crab Legs**

Serving Time is for an hour in a half

OUTSIDE CATERING

THE PROUD BIRD IS HAPPY TO PROVIDE THE FOLLOWING SERVICES:

House Tables & Choice of White, Ivory or Black Standard Linens & Napkins

Chivari Chairs or Chair Covers with Sash

Standard Plates, Glassware, Forks, Spoons & Knives

Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Water, Unlimited Soda

Five Hour Hosted Premium Bar Package

***Bar Service & Product Must Be Provided By Proud Bird ***

Professional Service & Bar Staff to Assist with Service of your Event

Use of Kitchen Area Designated by CSM

All buffet equipment, platters, service utensils, prep area, carpet covering, etc. To be provided by caterer.
Adequate set-up by caterer in accordance with health department expectations and subject to approval by CSM

PROUD BIRD REQUIREMENTS AND POLICIES

Caterer/vendors must supply a valid certificate of liability insurance with at least \$1 million in general liability to cover automobile, workers' compensation, and loss & property damage listing "verdugo corporation & Proud Bird restaurant as additionally insured for the date of the event.

All outside caterers/vendors must remove their equipment at the conclusion of the event, and leave our property cleaner than they found it. A penalty fee of \$1,000 will be assessed to the client if caterer leaves without inspection by our management