

On the Greens Catering & Conference Center

On the Greens Catering and Conference Center, located in a quiet residential area in Cypress, California in Orange County and has been considered a “Hidden Gem” by all who have discovered it. Conveniently located near Los Angeles, On the Greens is an elegant and affordable location to celebrate that special day with your loved ones, enjoy relaxing luncheon with friends or host a worldwide conference

On the Greens offers a picturesque setting for all types of events. Whether you are looking for a quiet intimate ceremony by the rolling hills Golf Course or wanting to host a large celebration or conference in our spacious ballroom, On the Greens catering and conference center offers the ideal setting you are searching for.



Table of Contents

Our Venue.....	3
Room Rentals.....	4
Important Information.....	5
Breakfast and Brunch Menus.....	6
International Buffets.....	8
Handcrafted Menus.....	9
Entrée Upgrade & Live Action Station.....	13,14
Special request/Children menu.....	15
Hors d'Oeuvres.....	16
Dessert Menus.....	18
Beverages.....	19
Wedding Ceremonies.....	21
Wedding Packages.....	22, 27, 32, 37, 47
Logistics.....	48

Our Venue

Pavilion

Our pavilion, a wood-beamed, open-air structure overlooking the golf course, is perfect for cocktail parties, luncheon, dinners or any type of ceremony.

Patio

Picturesque outdoor area overlooking a beautiful lake. Great for cocktail parties, BBQ's, or small luncheons and dinners.

On the Greens Conference Room

Private room with comfortable seating for 10-12 people. State of the art AV with projector, screen and audio.

Ballroom

On the Greens Catering and Conference Center's banquet rooms all afford views of the golf course, perfect for large and small social events. The ballroom is also equipped with state-of-the-art audiovisual equipment, and a projector and big screen are at your disposal for a memorable presentation.

Room Rentals

Following pricing is based per 4 hours Friday-Sunday. Please see your catering manager for weekday pricing. Price includes tables, chairs, house white linens and white napkins. Set-up fee of \$2 per person will apply. *silverware, china and glassware included with food and beverage purchase*

Paul Moreno Room
Capacity 80-125
\$650

Smokey Eres Room
Capacity 80-125
\$575

Long Beach Room
Capacity 80-125
\$575

Ballroom Whole
Capacity 250-400
\$1800

The Pavilion
Capacity 150-400
\$2400

The Patio
Capacity 60-250
\$450

Take 5ive Restaurant
(After 6pm and tables as is)
\$650

On the Greens Conference Room
Capacity 10
\$250

Important Policies

Policies

A copy of the Navy Region Southwest Dining Services Policies will be provided prior to completion of your catering agreement.

Clean Up

Fees will be applied for excessive clean-up for items such as, but not limited to, glitter, food or debris left from an event.

Prices

The following pages detail a variety of menu options and prices. All menu items are inclusive of service charge. Sales tax does not apply. Published prices are subject to change.

Allergies

Our facilities house nuts, soy, dairy, gluten, shellfish and other allergens. We cannot guarantee any item to be completely allergen free.

Outside Food and Beverage

Per CNICINST 1710.3 and Naval Preventative Medicine, outside food and beverages may not be brought into an MWR facility.

Breakfast and Brunch Menus

Sunrise Selections
Service time 1.5 hours
Ends at 1:00PM
(Inclusive of service charge)
Priced per person
Minimum of 25 guests

Continental

Assorted pastries
Chilled orange juice
Freshly brewed Starbucks coffee and tea
\$15

Deluxe

Assorted pastries
Fresh seasonal fruit
Chilled orange juice
Freshly brewed Starbucks coffee and tea
\$18

Captain

Fluffy scrambled eggs
Crispy bacon and lean sausage
Home fried potatoes
Assorted pastries
Chilled orange juice
Freshly brewed Starbucks coffee and tea
\$24

Brunch

Service time 1.5 hours

Inclusive of service charge

Priced per person

\$42 per person

Minimum of 75 guests

Fresh seasonal fruit

On the Greens Salad

Smoked salmon, capers, red onions, cream cheese, and bagels

Beef short ribs w/ Cabernet Au Jus Sauce

Scrambled eggs with cheddar cheese and chives

Link sausage and crispy bacon

Home fried breakfast potatoes with bell pepper and onions

Brioche French toast with mixed berry compote and Chantilly cream

Chilled orange juice

Freshly brewed Starbucks and tea

Breakfast and brunch add on**Priced per person**

Oatmeal station

\$3

Yogurt station

\$4

Fresh seasonal fruit

\$3

Breakfast burrito halves

(Bacon, sausage, or veggie)

\$4

International Buffets

Service time 1.5 hours

Starbucks coffee station or Starbucks Iced tea station

Lunch: \$38 inclusive per person (Minimum of 25 guests)

Dinner: \$45 inclusive per person (Minimum of 50 guests) (Starts at 4:00PM)

Barbeque Buffet

New Potato Salad, coleslaw, macaroni & cheese

Barbeque Chicken & Santa Maria Tri-Tip

Corn on the cob, oven baked beans

Rolls and butter

All-American

Tossed green salad, coleslaw

Hamburgers and hot dogs or sausages

Corn on the cob, macaroni and cheese, and French fries

Italian Style

Tossed Caesar salad, Tuscan pasta salad

Farfalle & Broccoli alfredo with chicken, traditional meat lasagna

Chef choice vegetables

Garlic bread

Mexican Style

Tortilla & Corn Salad

Cilantro rice, refried beans, chips & salsa, carne asada, chicken

Soft corn & flour tortillas & tamales

Lettuce, pico de gallo, sour cream, jack & cheddar cheese

Asian Style

Crispy Noodle Salad

Beef & Broccoli, Orange Chicken

White Rice, Soba Chow Mein

Stir fry mixed vegetables

Mediterranean Style

Mediterranean Salad

Chicken Tikka Masala, Beef Kofta Skewers

Traditional Falafel, Basmati Rice

Naan Bread w/ Garlic Sauce

Grilled Whole Vegetables

Handcrafted Menus

Buffet

Service time 1.5 hours

Lunch: \$45 inclusive per person (Minimum of 25 guests)

Dinner: \$52 inclusive per person (Minimum of 50 guests) (Starts at 4:00PM)

Includes fresh rolls, Chef choice dessert, Starbucks coffee and iced tea station

Served

Lunch: \$49 inclusive per person (Minimum of 25 guests)

Dinner: \$55 inclusive per person (Minimum of 50 guests) (Starts at 4:00PM)

Includes fresh rolls, Starbucks coffee and iced tea station

Salad Selections

Selection of one

Mediterranean

Romaine and green lettuce, bell pepper, tomato, red onions, banana peppers, Kalamata olives, feta cheese and cucumbers w/ honey balsamic vinaigrette.

Caribbean

Green salad, cilantro, diced onions, dried cranberries, chia seed, orange segments, pineapple
Black beans with honey mango lime dressing

Seal Beach Wedge

Iceberg lettuce, bacon, tomato, green onion, blue cheese crumbles, blue cheese drizzle.

On The Greens

Mixed California greens, strawberries, candied walnuts, feta cheese, watermelon radish with strawberry lemonade vinaigrette

Crispy Noodle

Romaine, red & napa cabbage, green onion, red bell pepper, shredded carrots, crispy noodles,
Sesame soy dressing.

Tortilla & Corn

Black beans, red bell pepper, corn, avocado, shredded cheese, pico de gallo, bacon, creamy
avocado dressing.

Classic Caesar

Crisp romaine, parmesan cheese, herbed croutons, creamy Caesar dressing.

Spinach & Endive

Poached Pear, dried cranberries, manchego cheese, cumin roasted pecans, Pomegranate vinaigrette.

Entrée Selections

Selection of two

VEGETARIAN**Cauliflower Steak**

grilled asparagus, black olive relish, spicy tomato sauce.

Zucchini Pasta Primavera

Zucchini and squash spiral cut, tomato sauce, garlic, shredded carrots.

Mushroom Ravioli

Mixed mushrooms, basil pesto sauce, EVOO.

Yellow Vegetable Curry

Carrot, potato, broccoli, zucchini, mushroom & coconut.

Vegetable Lasagna

Grilled peppers, eggplant, zucchini, red onion, four cheese, fire roasted marinara sauce.

CHICKEN**Southwest Chicken Roulade**

Chicken Breast, Pepper jack cheese, black beans, corn, cherry tomato, cilantro, roasted red pepper sauce.

Chicken Picatta

Chicken Breast, Sautéed mushrooms and capers in a creamed lemon butter sauce.

Fiesta Chicken

Chicken Breast, coriander, lime, cumin, garlic and roasted jalapeno cream sauce topped with chili breads.

Chicken Tagine

Chicken Thigh, 7 spiced seasoning, green olives, carrots, lemon.

Adobo Chicken

Chicken Thigh, soy sauce, garlic, onion, vinegar.

Chicken Cacciatore

Chicken Thigh, bell peppers, onion, garlic, tomato, green and kalamata olive, parsley.

MEAT**Roasted Pork Sirloin Chop**

Guava BBQ Sauce.

Braised Short Rib

Cabernet Au Jus Sauce.

Santa Maria Tri-Tip

Creamy Peppercorn Demi Sauce.

Grilled Flat Iron Steak

Traditional Chimichurri Sauce.

SEAFOOD**Asian Panko Crusted Salmon**

5 Spice seasoning, Miso honey glaze.

Baked Red Snapper

Spiced Saffron Tomato Sauce.

Poached Sole Fish

Green onion, ginger, ponzu.

Tempura Fried Tilapia

Caper Tarter Sauce, lemon.

Accompaniments

Selection of two

Asparagus

Sautéed with roasted red pepper tossed in a lemon butter sauce.

French Green Beans

Sautéed with garlic and shallots tossed with salt, pepper and olive oil.

Chef Choice Vegetables

Mixed vegetables, seasoning salt.

Grilled Broccolini

Sesame oil, crispy shallots.

Mushroom & Cauliflower

Lemon, olive oil, tarragon.

Grilled Whole Vegetables

Zucchini, eggplant, squash, onion, red peppers, tossed in olive oil.

Red Skin Mashed Potatoes

Milk, butter, roasted garlic.

Potatoes Au Gratin

Thinly sliced potatoes and onion layered, creamy cheese sauce.

Roasted Potatoes Medley

Roasted with olive oil, garlic seasoned, rosemary salt and pepper

Island Rice

Coconut flakes, diced bell peppers, green onions, raisins, turmeric, parsley.

Rice Pilaf

Onion, garlic, mixed spices cooked in seasoned broth.

Cajun Rice

Bell peppers, onion, jalapeno, old bay seasoning.

Entrée Upgrade Choices

Price increase per person
(Inclusive of service charge)
Extra entree +\$8 Extra vegetarian entree +\$5

Roasted prime rib of beef au jus with creamy horseradish +\$18

Filet mignon 8-oz center-cut steak seasoned and grilled to perfection + \$21

Top sirloin with herb butter + \$15

Filet mignon and shrimp scampi + \$28

Filet mignon and salmon + \$25

Whole Roast Lechon w/ condiments (serves 100) + \$M.P.

Whole Poached Salmon w/ condiments (serves 50) + \$M.P.

Live Action Stations

Stations that are Chef Attended to bring a live, cooked to order flavor adventure!

Minimum of 50 guests

Service Time is 1.5 hours

Priced per person (inclusive of service charge)

Carving Station

(\$38 each)

Roast prime rib of beef w/ au jus and horseradish

Center-Cut Beef Tenderloin w/ chimichurri

(\$25 each)

Baked Bone-in Ham

Whole Roasted Chicken or Turkey

Stir Fry Station

(\$35 each)

Starch/ White Rice, Soba Noodle. Meat/ Chicken breast, sliced beef, shrimp. Veggie/ Broccoli, carrots, bell peppers, snow peas, mushroom, green onion, bamboo shoot, slice onion, cabbage, green bean, baby corn. Sauce/ Soy sauce, sriracha, hoisin sauce, sesame oil, sambal.

Condiment/ Sesame seeds, crispy shallots, cashews, peanuts, wonton.

Pasta Station

(\$30 each)

Pasta/ Linguini, Penne, Farfalle. Sauce/ Marinara, Alfredo, Bolognese, Basil Pesto. Veggie/ garlic, mushroom, spinach, cherry tomato, black olives, basil, tarragon, zucchini, broccoli. Meat/

Chicken, shrimp, meatballs. Cheese/ Parmesan.

Omelet Station

(\$15 each)

Condiments/ Fresh Eggs & Egg Whites, spinach, mushroom, cherry tomato, onion, bell pepper, black olive, shredded cheese, ham, bacon, sausage.

Special Requests

Children's Menu

Children (ages 4-12) are either half priced and will receive same entrée selections as the adults or if you prefer you may select a children's meal for \$18 inclusive of service charge.

Chicken Tenders and Fries

Boneless fried chicken strips served with ketchup, fresh fruit cup and French fries

Mac & Cheese

Pasta tossed in creamy cheddar & jack cheese sauce, served with fresh fruit cup

Penne Pasta and Marinara

Penne pasta tossed in a marinara sauce topped with melted mozzarella and parmesan cheese, served with fresh fruit cup

Vendor meals half price guest meal

Hors d'Oeuvres

Stationed Hors d'Oeuvres

(Inclusive of service charge)

Fresh vegetable crudité V/G.F.

An assortment of seasonal vegetables served with ranch dipping sauce

\$180 (serves 75 guests)

Artisan breads and cheeses

An assortment of fresh breads served with artisan cheeses

\$275 (serves 75 guests)

Fresh seasonal fruit V/G.F.

An assortment of seasonal melons, berries and grapes

\$180 (serves 75 guests)

Antipasto Platter

An assortment of fresh deli style meats, veggies, cheese and breads

\$480 (serves 35 guests)

Mediterranean Board

Baba Ghanoush, tabbouleh and roasted red pepper hummus served with pita bread and sliced baguette

\$180 (serves 75 guests)

Tuna Poke & Wotnon

\$145 (100 pieces)

Fresh roasted tomato bruschetta V

\$225 (100 pieces)

Tray passed Hors d'Oeuvres

(Inclusive of service charge)

Chicken Potstickers

\$145 (100 pieces)

Thai beef satay skewers

\$240 (100 pieces)

Fried coconut shrimp

\$280 (100 pieces)

Stuffed Mushroom V/G.F.

\$190 (100 pieces)

Spanakopita V

\$210 (100 pieces)

Spinach & Red Pepper Pinwheels V

\$210 (100 pieces)

Vegetarian spring rolls V

\$145 (100 pieces)

Swedish or barbeque meatballs

\$140 (100 pieces)

Chicken empanadas w/ chimichurri

\$325 (100 pieces)

Antipasto Skewers w/ fig glaze

\$180 (100 pieces)

Mini Chili Relleno w/ ranchero sauce G.F.

\$325 (100 pieces)

Dessert Menus

Classic Dessert Stations

(Inclusive of service charge)

Cookies and Brownies

Assorted cookies and chocolate chunk brownies.

\$8 per person

Mini Desserts

Assorted Chef choice mini desserts.

\$15 per person

Sundae Ice Cream Bar

Vanilla Ice cream with the following condiments & syrups.

Syrup/ Chocolate, raspberry, caramel, white chocolate. Toppings/ Chocolate chips, cherries, sprinkles, chopped oreos, chopped nuts, coconut shavings, whipped cream.

\$12 per person

Crème Brulee

Individual custards with a bruleed sugar topping.

\$8 per person

Beverages

Hosted Bar

Inclusive of service charge

Bartender fee included for first 2 hours. After 2 hours \$50 per bartender per hour.

House Full Bar

Mixed well drinks, domestic and import beer, house wine, juices and sodas

First hour \$17 per person

Each additional hour \$14 per person

Premium Full Bar

Mixed premium drinks, domestic, import and craft beer, premium wine, juices and sodas

First hour \$20 person

Each additional hour \$17 per person

See Catering Sales Manager for selections

House Wine and Beer Bar

Domestic beer and house wine, juices and sodas

First hour \$15 per person

Each additional hour \$12 per person

Premium Wine and Beer Bar

Domestic, import and craft beer, premium wine, juices and sodas

First hour \$18 per person

Each additional hour \$15 per person

See Catering Sales Manager for selections

Wine and Champagne per bottle

House champagne \$30

House wine \$28

Wine handling fee (B.Y.O.W.)

\$20 per standard 750 ml bottle

\$25 per 1.5 liter

Wine or champagne only with prior written approval from Catering Sales Manager

No other alcohol may be brought onto premises

Non-alcoholic Beverages

Inclusive of service charge

Freshly brewed Starbucks coffee and hot tea station (4 hours) \$6 per person

Starbucks iced tea station (4 hours) \$5 per person

Lemonade station (4 hours) \$4 per person

Soft Drinks Package

Four hours of soft drink service \$7 per person

Each additional hour \$3 per person

Cash Bar

Portable Bar Set Up Fee: \$75

\$50 bartender fee per hour will apply

Call brands \$8

Premium brands \$9.50

Domestic beer \$5

Import beer \$6

Craft Beer \$7

House wine by the glass \$7

Premium wine by the glass \$8

Juice, soda, bottled water \$3

Wedding Ceremonies

On the Greens Ceremonies can be held in our Pavilion or Gazebo overlooking our beautiful 18-hole Golf Course

Wedding ceremonies include the following:

Use of Elegant Pavilion for One Hour
One-hour rehearsal
Cushioned white wedding chairs
Our bridal dressing room

Pavilion \$2400

Bridal and Groom Menu
Available before ceremony
Minimum 8 guests

Assorted cheese and crackers, sliced fresh fruit, infused water with lemon and lime slices \$ 12 p.p.

Mini Sandwiches, fruit, baked cookie, soft drink \$ 16 p.p.

Mimosa, coffee, breakfast pastries or doughnuts, sliced fresh fruits \$24 p.p.

Wedding Packages

Platinum Wedding Package

(Inclusive of service charge)

Served or Buffet

\$135 per person

- Four-hour reception in our ballroom
- 60" rounds and Chiavari Chairs (choice of color, silver or gold)
- Elevated sweetheart or head table
- Standard White Chiffon Backdrop
- 1200 sq feet dance floor
- China, silverware, glassware.
- Plate Chargers (choice of color, silver or gold)
- Floor Length Table Linens
- Accent color napkins
- Artful skirting provided for your accent tables for the cake, gifts, and guest book
- Setup and cleanup
- Banquet service staff
- One-hour Hosted Well Bar (Beer, Wine, Well, Sodas and Juice) during cocktail hour
- Bartender included
- Champagne & sparkling cider toast during reception
- Two bottles of wine per table during reception
- Lemonade station during cocktail hour
- Unlimited Starbucks coffee during reception
- Rolls and butter during reception
- Free on-site Parking
- Automated A/V screen
- State of the art in house sound system
- Cake cutting
- Private bridal dressing room for 6 hours (12PM-6PM)

Selection of 3 tray passed Hors d'Oeuvres

Chicken pot stickers
 Thai beef satay skewers
 Fried coconut shrimp
 Vegetarian spring roll
 Fresh roasted tomato bruschetta
 Swedish or BBQ meatballs
 Chicken empanadas
 Antipasto Skewers w/ Fig glaze
 Mini Chili Relleno w/ Ranchero sauce
 Stuffed Mushrooms
 Spanakopita
 Spinach & Red Pepper Pinwheels
 Tuna Poke & Wonton

Selection of 2 stationed Hors d'Oeuvres**Fresh vegetable crudité**

An assortment of seasonal vegetables served with Ranch dipping sauce

Artisan breads and cheeses

An assortment of fresh breads served with artisan cheeses

Fresh seasonal fruit

An assortment of seasonal melons, berries and grapes

Mediterranean Board

Baba Ghanoush, tabbouleh and roasted red pepper hummus served with pita bread and sliced baguette

Salads

Selection of one

Mediterranean

Romaine and green lettuce, bell pepper, tomato, red onions, banana peppers, Kalamata olives, feta cheese and cucumbers w/ honey balsamic vinaigrette.

Caribbean

Green salad, cilantro, diced onions, dried cranberries, chia seed, orange segments, pineapple
 Black beans with honey mango lime dressing

Seal Beach Wedge

Iceberg lettuce, bacon, tomato, green onion, blue cheese crumbles, blue cheese drizzle.

On The Greens

Mixed California greens, strawberries, candied walnuts, feta cheese, watermelon radish with strawberry lemonade vinaigrette

Crispy Noodle

Romaine, red & napa cabbage, green onion, red bell pepper, shredded carrots, crispy noodles, Sesame soy dressing.

Tortilla & Corn

Black beans, red bell pepper, corn, avocado, shredded cheese, pico de gallo, bacon, creamy avocado dressing.

Classic Caesar

Crisp romaine, parmesan cheese, herbed croutons, creamy Caesar dressing.

Spinach & Endive

Poached Pear, dried cranberries, manchego cheese, cumin roasted pecans, Pomegranate vinaigrette.

Entrée Selections

Selection of two

VEGETARIAN**Cauliflower Steak**

grilled asparagus, black olive relish, spicy tomato sauce.

Zucchini Pasta Primavera

Zucchini and squash spiral cut, tomato sauce, garlic, shredded carrots.

Mushroom Ravioli

Mixed mushrooms, basil pesto sauce, EVOO.

Yellow Vegetable Curry

Carrot, potato, broccoli, zucchini, mushroom & coconut.

Vegetable Lasagna

Grilled peppers, eggplant, zucchini, red onion, four cheese, fire roasted marinara sauce.

CHICKEN**Southwest Chicken Roulade**

Chicken Breast, Pepper jack cheese, black beans, corn, cherry tomato, cilantro, roasted red pepper sauce.

Chicken Picatta

Chicken Breast, Sautéed mushrooms and capers in a creamed lemon butter sauce.

Fiesta Chicken

Chicken Breast, coriander, lime, cumin, garlic and roasted jalapeno cream sauce topped with chili breads.

Chicken Tagine

Chicken Thigh, 7 spiced seasoning, green olives, carrots, lemon.

Adobo Chicken

Chicken Thigh, soy sauce, garlic, onion, vinegar.

Chicken Cacciatore

Chicken Thigh, bell peppers, onion, garlic, tomato, green and kalamata olive, parsley.

MEAT**Roasted Pork Sirloin Chop**

Guava BBQ Sauce.

Braised Short Rib

Cabernet Au Jus Sauce.

Santa Maria Tri-Tip

Creamy Peppercorn Demi Sauce.

Grilled Flat Iron Steak

Traditional Chimichurri Sauce.

SEAFOOD**Asian Panko Crusted Salmon**

5 Spice seasoning, Miso honey glaze.

Baked Red Snapper

Spiced Saffron Tomato Sauce.

Poached Sole Fish

Green onion, ginger, ponzu.

Tempura Fried Tilapia

Caper Tarter Sauce, lemon.

Accompaniments

Selection of two

Asparagus

Sautéed with roasted red pepper tossed in a lemon butter sauce.

French Green Beans

Sautéed with garlic and shallots tossed with salt, pepper and olive oil.

Chef Choice Vegetables

Mixed vegetables, seasoning salt.

Grilled Broccolini

Sesame oil, crispy shallots.

Mushroom & Cauliflower

Lemon, olive oil, tarragon.

Grilled Whole Vegetables

Zucchini, eggplant, squash, onion, red peppers, tossed in olive oil.

Red Skin Mashed Potatoes

Milk, butter, roasted garlic.

Potatoes Au Gratin

Thinly sliced potatoes and onion layered, creamy cheese sauce.

Roasted Potatoes Medley

Roasted with olive oil, garlic seasoned, rosemary salt and pepper

Island Rice

Coconut flakes, diced bell peppers, green onions, raisins, turmeric, parsley.

Rice Pilaf

Onion, garlic, mixed spices cooked in seasoned broth.

Cajun Rice

Bell peppers, onion, jalapeno, old bay seasoning.

Diamond Wedding Package

(Inclusive of service charge)

Served or Buffet

\$110 per person

- Four-hour reception in our ballroom
- 60" rounds and chiavari chairs (gold or silver)
- Elevated sweetheart or head table
- Standard White Chiffon Backdrop
- 1200 sq feet dance floor
- China, silverware, glassware
- Charge plates (choice of color, gold or silver)
- Floor length table linens
- Accent color napkins
- Artful skirting provided for your accent tables for the cake, gifts, and guest book
- Setup and cleanup
- Banquet service staff
- Champagne & sparkling cider toast during reception
- Two bottles of wine per table during reception
- Lemonade station during cocktail hour
- Unlimited Starbucks coffee during reception
- Rolls and butter during reception
- Free on-site Parking
- Automated A/V screen
- State of the art in house sound system
- Cake cutting
- Private bridal dressing room for 6 hours (12PM-6PM)

Selection of 3 tray passed Hors d'Oeuvres

Chicken pot stickers
Thai beef satay skewers
Fried coconut shrimp
Vegetarian spring roll
Fresh roasted tomato bruschetta
Swedish or BBQ meatballs
Chicken empanadas
Antipasto Skewers w/ Fig glaze
Mini Chili Relleno w/ Ranchero sauce
Stuffed Mushrooms
Spanakopita
Spinach & Red Pepper Pinwheels
Tuna Poke & Wonton

Selection of 2 stationed Hors d'Oeuvres

Fresh vegetable crudité

An assortment of seasonal vegetables served with Ranch dipping sauce

Artisan breads and cheeses

An assortment of fresh breads served with artisan cheeses

Fresh seasonal fruit

An assortment of seasonal melons, berries and grapes

Mediterranean Board

Baba Ghanoush, tabbouleh and roasted red pepper hummus served with pita bread and sliced baguette

Salads

Selection of one

Mediterranean

Romaine and green lettuce, bell pepper, tomato, red onions, banana peppers, Kalamata olives, feta cheese and cucumbers w/ honey balsamic vinaigrette.

Caribbean

Green salad, cilantro, diced onions, dried cranberries, chia seed, orange segments, pineapple Black beans with honey mango lime dressing

Seal Beach Wedge

Iceberg lettuce, bacon, tomato, green onion, blue cheese crumbles, blue cheese drizzle.

On The Greens

Mixed California greens, strawberries, candied walnuts, feta cheese, watermelon radish with strawberry lemonade vinaigrette

Crispy Noodle

Romaine, red & napa cabbage, green onion, red bell pepper, shredded carrots, crispy noodles, Sesame soy dressing.

Tortilla & Corn

Black beans, red bell pepper, corn, avocado, shredded cheese, pico de gallo, bacon, creamy avocado dressing.

Classic Caesar

Crisp romaine, parmesan cheese, herbed croutons, creamy Caesar dressing.

Spinach & Endive

Poached Pear, dried cranberries, manchego cheese, cumin roasted pecans, Pomegranate vinaigrette.

Entrée Selections

Selection of two

VEGETARIAN**Cauliflower Steak**

grilled asparagus, black olive relish, spicy tomato sauce.

Zucchini Pasta Primavera

Zucchini and squash spiral cut, tomato sauce, garlic, shredded carrots.

Mushroom Ravioli

Mixed mushrooms, basil pesto sauce, EVOO.

Yellow Vegetable Curry

Carrot, potato, broccoli, zucchini, mushroom & coconut.

Vegetable Lasagna

Grilled peppers, eggplant, zucchini, red onion, four cheese, fire roasted marinara sauce.

CHICKEN**Southwest Chicken Roulade**

Chicken Breast, Pepper jack cheese, black beans, corn, cherry tomato, cilantro, roasted red pepper sauce.

Chicken Picatta

Chicken Breast, Sautéed mushrooms and capers in a creamed lemon butter sauce.

Fiesta Chicken

Chicken Breast, coriander, lime, cumin, garlic and roasted jalapeno cream sauce topped with chili breads.

Chicken Tagine

Chicken Thigh, 7 spiced seasoning, green olives, carrots, lemon.

Adobo Chicken

Chicken Thigh, soy sauce, garlic, onion, vinegar.

Chicken Cacciatore

Chicken Thigh, bell peppers, onion, garlic, tomato, green and kalamata olive, parsley.

MEAT**Roasted Pork Sirloin Chop**

Guava BBQ Sauce.

Braised Short Rib

Cabernet Au Jus Sauce.

Santa Maria Tri-Tip

Creamy Peppercorn Demi Sauce.

Grilled Flat Iron Steak

Traditional Chimichurri Sauce.

SEAFOOD**Asian Panko Crusted Salmon**

5 Spice seasoning, Miso honey glaze.

Baked Red Snapper

Spiced Saffron Tomato Sauce.

Poached Sole Fish

Green onion, ginger, ponzu.

Tempura Fried Tilapia

Caper Tarter Sauce, lemon.

Accompaniments

Selection of two

Asparagus

Sautéed with roasted red pepper tossed in a lemon butter sauce.

French Green Beans

Sautéed with garlic and shallots tossed with salt, pepper and olive oil.

Chef Choice Vegetables

Mixed vegetables, seasoning salt.

Grilled Broccolini

Sesame oil, crispy shallots.

Mushroom & Cauliflower

Lemon, olive oil, tarragon.

Grilled Whole Vegetables

Zucchini, eggplant, squash, onion, red peppers, tossed in olive oil.

Red Skin Mashed Potatoes

Milk, butter, roasted garlic.

Potatoes Au Gratin

Thinly sliced potatoes and onion layered, creamy cheese sauce.

Roasted Potatoes Medley

Roasted with olive oil, garlic seasoned, rosemary salt and pepper

Island Rice

Coconut flakes, diced bell peppers, green onions, raisins, turmeric, parsley.

Rice Pilaf

Onion, garlic, mixed spices cooked in seasoned broth.

Cajun Rice

Bell peppers, onion, jalapeno, old bay seasoning.

Premium Wedding Package

(Inclusive of service charge)

Served or buffet

\$92

- Four-hour reception in our ballroom
- 60" rounds and house chairs
- Elevated sweetheart or head table
- 1200 sq feet Dance floor
- China, silverware, glassware
- House white table linens
- Accent color napkins
- Artful skirting provided for your accent tables for the cake, gifts, and guest book
- Setup and cleanup
- Banquet Service Staff
- Champagne & sparkling cider toast during reception
- Lemonade station during cocktail hour
- Unlimited Starbucks coffee during reception
- Rolls and butter during reception
- Free on-site Parking
- Automated A/V screen
- State of the art in house sound system
- Cake Cutting
- Private bridal dressing room for 6 hours (12PM-6PM)

Selection of 2 tray passed Hors d'Oeuvres

Chicken pot stickers
 Thai beef satay skewers
 Fried coconut shrimp
 Vegetarian spring roll
 Fresh roasted tomato bruschetta
 Swedish or BBQ meatballs
 Chicken empanadas
 Antipasto Skewers w/ Fig glaze
 Mini Chili Relleno w/ Ranchero sauce
 Stuffed Mushrooms
 Spanakopita
 Spinach & Red Pepper Pinwheels
 Tuna Poke & Wonton

Selection of 1 stationed Hors d'Oeuvres**Fresh vegetable crudité**

An assortment of seasonal vegetables served with Ranch dipping sauce

Artisan breads and cheeses

An assortment of fresh breads served with artisan cheeses

Fresh seasonal fruit

An assortment of seasonal melons, berries and grapes

Mediterranean Board

Baba Ghanoush, tabbouleh and roasted red pepper hummus served with pita bread and sliced baguette

Salads

Selection of one

Mediterranean

Romaine and green lettuce, bell pepper, tomato, red onions, banana peppers, Kalamata olives, feta cheese and cucumbers w/ honey balsamic vinaigrette.

Caribbean

Green salad, cilantro, diced onions, dried cranberries, chia seed, orange segments, pineapple
Black beans with honey mango lime dressing

Seal Beach Wedge

Iceberg lettuce, bacon, tomato, green onion, blue cheese crumbles, blue cheese drizzle.

On The Greens

Mixed California greens, strawberries, candied walnuts, feta cheese, watermelon radish with strawberry lemonade vinaigrette

Crispy Noodle

Romaine, red & napa cabbage, green onion, red bell pepper, shredded carrots, crispy noodles, Sesame soy dressing.

Tortilla & Corn

Black beans, red bell pepper, corn, avocado, shredded cheese, pico de gallo, bacon, creamy avocado dressing.

Classic Caesar

Crisp romaine, parmesan cheese, herbed croutons, creamy Caesar dressing.

Spinach & Endive

Poached Pear, dried cranberries, manchego cheese, cumin roasted pecans, Pomegranate vinaigrette.

Entrée Selections

Selection of two

VEGETARIAN**Cauliflower Steak**

grilled asparagus, black olive relish, spicy tomato sauce.

Zucchini Pasta Primavera

Zucchini and squash spiral cut, tomato sauce, garlic, shredded carrots.

Mushroom Ravioli

Mixed mushrooms, basil pesto sauce, EVOO.

Yellow Vegetable Curry

Carrot, potato, broccoli, zucchini, mushroom & coconut.

Vegetable Lasagna

Grilled peppers, eggplant, zucchini, red onion, four cheese, fire roasted marinara sauce.

CHICKEN**Southwest Chicken Roulade**

Chicken Breast, Pepper jack cheese, black beans, corn, cherry tomato, cilantro, roasted red pepper sauce.

Chicken Picatta

Chicken Breast, Sautéed mushrooms and capers in a creamed lemon butter sauce.

Fiesta Chicken

Chicken Breast, coriander, lime, cumin, garlic and roasted jalapeno cream sauce topped with chili breads.

Chicken Tagine

Chicken Thigh, 7 spiced seasoning, green olives, carrots, lemon.

Adobo Chicken

Chicken Thigh, soy sauce, garlic, onion, vinegar.

Chicken Cacciatore

Chicken Thigh, bell peppers, onion, garlic, tomato, green and kalamata olive, parsley.

MEAT**Roasted Pork Sirloin Chop**

Guava BBQ Sauce.

Braised Short Rib

Cabernet Au Jus Sauce.

Santa Maria Tri-Tip

Creamy Peppercorn Demi Sauce.

Grilled Flat Iron Steak

Traditional Chimichurri Sauce.

SEAFOOD**Asian Panko Crusted Salmon**

5 Spice seasoning, Miso honey glaze.

Baked Red Snapper

Spiced Saffron Tomato Sauce.

Poached Sole Fish

Green onion, ginger, ponzu.

Tempura Fried Tilapia

Caper Tarter Sauce, lemon.

Accompaniments

Selection of two

Asparagus

Sautéed with roasted red pepper tossed in a lemon butter sauce.

French Green Beans

Sautéed with garlic and shallots tossed with salt, pepper and olive oil.

Chef Choice Vegetables

Mixed vegetables, seasoning salt.

Grilled Broccolini

Sesame oil, crispy shallots.

Mushroom & Cauliflower

Lemon, olive oil, tarragon.

Grilled Whole Vegetables

Zucchini, eggplant, squash, onion, red peppers, tossed in olive oil.

Red Skin Mashed Potatoes

Milk, butter, roasted garlic.

Potatoes Au Gratin

Thinly sliced potatoes and onion layered, creamy cheese sauce.

Roasted Potatoes Medley

Roasted with olive oil, garlic seasoned, rosemary salt and pepper

Island Rice

Coconut flakes, diced bell peppers, green onions, raisins, turmeric, parsley.

Rice Pilaf

Onion, garlic, mixed spices cooked in seasoned broth.

Cajun Rice

Bell peppers, onion, jalapeno, old bay seasoning.

Gold Wedding Package

(Inclusive of service charge)

Buffet Only

\$82

- Four-hour reception in our ballroom
- 60" rounds and house chairs
- Elevated sweetheart or head table
- 1200 sq feet Dance floor
- China, silverware, glassware
- House white table linens
- Accent color napkins
- Artful skirting provided for your accent tables for the cake, gifts, and guest book
- Setup and cleanup
- Banquet Service Staff
- Champagne & sparkling cider toast during reception
- Lemonade station during cocktail hour
- Unlimited Starbucks Coffee during reception
- Rolls and butter during reception
- Free on-site Parking
- Automated A/V screen
- State of the art in house sound system
- Cake Cutting
- Private bridal dressing room for 6 hours (12PM-6PM)

Selection of 1 stationed Hors d'Oeuvres**Fresh vegetable crudité**

An assortment of seasonal vegetables served with Ranch dipping sauce

Artisan breads and cheeses

An assortment of fresh breads served with artisan cheeses

Fresh seasonal fruit

An assortment of seasonal melons, berries and grapes

Mediterranean Board

Baba Ghanoush, tabbouleh and roasted red pepper hummus served with pita bread and sliced baguette

Salads

Selection of one

Mediterranean

Romaine and green lettuce, bell pepper, tomato, red onions, banana peppers, Kalamata olives, feta cheese and cucumbers w/ honey balsamic vinaigrette.

Caribbean

Green salad, cilantro, diced onions, dried cranberries, chia seed, orange segments, pineapple
Black beans with honey mango lime dressing

Seal Beach Wedge

Iceberg lettuce, bacon, tomato, green onion, blue cheese crumbles, blue cheese drizzle.

On The Greens

Mixed California greens, strawberries, candied walnuts, feta cheese, watermelon radish with strawberry lemonade vinaigrette

Crispy Noodle

Romaine, red & napa cabbage, green onion, red bell pepper, shredded carrots, crispy noodles, Sesame soy dressing.

Tortilla & Corn

Black beans, red bell pepper, corn, avocado, shredded cheese, pico de gallo, bacon, creamy avocado dressing.

Classic Caesar

Crisp romaine, parmesan cheese, herbed croutons, creamy Caesar dressing.

Spinach & Endive

Poached Pear, dried cranberries, manchego cheese, cumin roasted pecans, Pomegranate vinaigrette.

Entrée Selections

Selection of two

VEGETARIAN**Cauliflower Steak**

grilled asparagus, black olive relish, spicy tomato sauce.

Zucchini Pasta Primavera

Zucchini and squash spiral cut, tomato sauce, garlic, shredded carrots.

Mushroom Ravioli

Mixed mushrooms, basil pesto sauce, EVOO.

Yellow Vegetable Curry

Carrot, potato, broccoli, zucchini, mushroom & coconut.

Vegetable Lasagna

Grilled peppers, eggplant, zucchini, red onion, four cheese, fire roasted marinara sauce.

CHICKEN**Southwest Chicken Roulade**

Chicken Breast, Pepper jack cheese, black beans, corn, cherry tomato, cilantro, roasted red pepper sauce.

Chicken Picatta

Chicken Breast, Sautéed mushrooms and capers in a creamed lemon butter sauce.

Fiesta Chicken

Chicken Breast, coriander, lime, cumin, garlic and roasted jalapeno cream sauce topped with chili breads.

Chicken Tagine

Chicken Thigh, 7 spiced seasoning, green olives, carrots, lemon.

Adobo Chicken

Chicken Thigh, soy sauce, garlic, onion, vinegar.

Chicken Cacciatore

Chicken Thigh, bell peppers, onion, garlic, tomato, green and kalamata olive, parsley.

MEAT**Roasted Pork Sirloin Chop**

Guava BBQ Sauce.

Braised Short Rib

Cabernet Au Jus Sauce.

Santa Maria Tri-Tip

Creamy Peppercorn Demi Sauce.

Grilled Flat Iron Steak

Traditional Chimichurri Sauce.

SEAFOOD**Asian Panko Crusted Salmon**

5 Spice seasoning, Miso honey glaze.

Baked Red Snapper

Spiced Saffron Tomato Sauce.

Poached Sole Fish

Green onion, ginger, ponzu.

Tempura Fried Tilapia

Caper Tarter Sauce, lemon.

Accompaniments

Selection of two

Asparagus

Sautéed with roasted red pepper tossed in a lemon butter sauce.

French Green Beans

Sautéed with garlic and shallots tossed with salt, pepper and olive oil.

Chef Choice Vegetables

Mixed vegetables, seasoning salt.

Grilled Broccolini

Sesame oil, crispy shallots.

Mushroom & Cauliflower

Lemon, olive oil, tarragon.

Grilled Whole Vegetables

Zucchini, eggplant, squash, onion, red peppers, tossed in olive oil.

Red Skin Mashed Potatoes

Milk, butter, roasted garlic.

Potatoes Au Gratin

Thinly sliced potatoes and onion layered, creamy cheese sauce.

Roasted Potatoes Medley

Roasted with olive oil, garlic seasoned, rosemary salt and pepper

Island Rice

Coconut flakes, diced bell peppers, green onions, raisins, turmeric, parsley.

Rice Pilaf

Onion, garlic, mixed spices cooked in seasoned broth.

Cajun Rice

Bell peppers, onion, jalapeno, old bay seasoning.

Silver Wedding Package

(Inclusive of service charge)

Buffet Only

\$75

- Four-hour reception in our ballroom
- 60" rounds and house chairs
- Elevated sweetheart or head table
- 1200 sq feet Dance floor
- China, silverware, glassware
- House white table linens
- Accent color napkins
- Artful skirting provided for your accent tables for the cake, gifts, and guest book
- Setup and cleanup
- Banquet Service Staff
- Champagne & sparkling cider toast during reception
- Lemonade Station during cocktail hour
- Unlimited Starbucks coffee during reception
- Rolls and butter during reception
- Free on-site Parking
- Automated A/V screen
- State of the art in house sound system
- Cake Cutting
- Private bridal dressing room for 6 hours (12PM-6PM)

Selection of 1 stationed Hors d'Oeuvres**Fresh vegetable crudité**

An assortment of seasonal vegetables served with Ranch dipping sauce

Artisan breads and cheeses

An assortment of fresh breads served with artisan cheeses

Fresh seasonal fruit

An assortment of seasonal melons, berries and grapes

Mediterranean Board

Baba Ghanoush, tabbouleh and roasted red pepper hummus served with pita bread and sliced baguette

Salads

Selection of one

Mediterranean

Romaine and green lettuce, bell pepper, tomato, red onions, banana peppers, Kalamata olives, feta cheese and cucumbers w/ honey balsamic vinaigrette.

Caribbean

Green salad, cilantro, diced onions, dried cranberries, chia seed, orange segments, pineapple Black beans with honey mango lime dressing

Seal Beach Wedge

Iceberg lettuce, bacon, tomato, green onion, blue cheese crumbles, blue cheese drizzle.

On The Greens

Mixed California greens, strawberries, candied walnuts, feta cheese, watermelon radish with strawberry lemonade vinaigrette

Crispy Noodle

Romaine, red & napa cabbage, green onion, red bell pepper, shredded carrots, crispy noodles, Sesame soy dressing.

Tortilla & Corn

Black beans, red bell pepper, corn, avocado, shredded cheese, pico de gallo, bacon, creamy avocado dressing.

Classic Caesar

Crisp romaine, parmesan cheese, herbed croutons, creamy Caesar dressing.

Spinach & Endive

Poached Pear, dried cranberries, manchego cheese, cumin roasted pecans, Pomegranate vinaigrette.

Entrée Selections

Selection of One

VEGETARIAN**Cauliflower Steak**

grilled asparagus, black olive relish, spicy tomato sauce.

Zucchini Pasta Primavera

Zucchini and squash spiral cut, tomato sauce, garlic, shredded carrots.

Mushroom Ravioli

Mixed mushrooms, basil pesto sauce, EVOO.

Yellow Vegetable Curry

Carrot, potato, broccoli, zucchini, mushroom & coconut.

Vegetable Lasagna

Grilled peppers, eggplant, zucchini, red onion, four cheese, fire roasted marinara sauce.

CHICKEN**Southwest Chicken Roulade**

Chicken Breast, Pepper jack cheese, black beans, corn, cherry tomato, cilantro, roasted red pepper sauce.

Chicken Picatta

Chicken Breast, Sautéed mushrooms and capers in a creamed lemon butter sauce.

Fiesta Chicken

Chicken Breast, coriander, lime, cumin, garlic and roasted jalapeno cream sauce topped with chili breads.

Chicken Tagine

Chicken Thigh, 7 spiced seasoning, green olives, carrots, lemon.

Adobo Chicken

Chicken Thigh, soy sauce, garlic, onion, vinegar.

Chicken Cacciatore

Chicken Thigh, bell peppers, onion, garlic, tomato, green and kalamata olive, parsley.

MEAT**Roasted Pork Sirloin Chop**

Guava BBQ Sauce.

Braised Short Rib

Cabernet Au Jus Sauce.

Santa Maria Tri-Tip

Creamy Peppercorn Demi Sauce.

Grilled Flat Iron Steak

Traditional Chimichurri Sauce.

SEAFOOD**Asian Panko Crusted Salmon**

5 Spice seasoning, Miso honey glaze.

Baked Red Snapper

Spiced Saffron Tomato Sauce.

Poached Sole Fish

Green onion, ginger, ponzu.

Tempura Fried Tilapia

Caper Tarter Sauce, lemon.

Accompaniments

Selection of two

Asparagus

Sautéed with roasted red pepper tossed in a lemon butter sauce.

French Green Beans

Sautéed with garlic and shallots tossed with salt, pepper and olive oil.

Chef Choice Vegetables

Mixed vegetables, seasoning salt.

Grilled Broccolini

Sesame oil, crispy shallots.

Mushroom & Cauliflower

Lemon, olive oil, tarragon.

Grilled Whole Vegetables

Zucchini, eggplant, squash, onion, red peppers, tossed in olive oil.

Red Skin Mashed Potatoes

Milk, butter, roasted garlic.

Potatoes Au Gratin

Thinly sliced potatoes and onion layered, creamy cheese sauce.

Roasted Potatoes Medley

Roasted with olive oil, garlic seasoned, rosemary salt and pepper

Island Rice

Coconut flakes, diced bell peppers, green onions, raisins, turmeric, parsley.

Rice Pilaf

Onion, garlic, mixed spices cooked in seasoned broth.

Cajun Rice

Bell peppers, onion, jalapeno, old bay seasoning.

Logistics

Date:

If you are interested in a particular date, and that date is available, you can fill out a tentative hold card and reserve that date for 7 days. Please contact your catering sales manager within those 7 days if you want to move forward with a deposit.

Are there food and beverage minimums?

Monday-Thursday starting at 4:00PM minimum is \$3,000

Friday- minimum is \$ 8,000

Saturday - Sunday minimum is \$10,000

How many events will be booked that day?

2 max: One in the morning and one in the evening.

Payment/Cancellation:

What is the deposit?

See your catering manager for deposit details.

When do payments need to be made?

See catering manager for payment schedule.

What can I pay with?

Credit card, cash and money order preferred, please no personal checks.

What is your cancellation policy?

See MWR Catering Policies

What's the last possible date that we can make changes?

Please submit all changes in writing and approved by your catering sales manager 14 days prior to the event.

What is your vendor policy?

You can use any vendor you wish as long as they are licensed and have insurance naming US Government as an addition insured with the catering contract number.

Are there time restrictions?

All events must conclude by 10:00PM. After hours rate is \$750 per hour and must conclude by midnight.

Extended Reception

Packages and rentals include a reception for 4 hours. Requests for addition hours can be made in advance at \$750 per hour. Request for extensions day of the event will be \$450 per half hour and will be approved at the discretion of the banquet manager.

Are there noise restrictions?

Music outside must conclude at 10:00pm.

Are there adequate bathroom facilities?

Yes, private facilities for both men and women, ADA approved

Are there decoration limitations?

No nails allowed in walls, no confetti, rice, birdseed etc, no open flames unless they are in a votive.

Who is responsible for setting and tearing down the décor and when does it need to be completed?

The vendor or client is responsible for all décor. If anything is left behind we charge a \$350 clean up fee.

Who will be our point person before the event?

Your catering sales manager and/or catering sales assistant

Who will be our point person the day of the event?

The banquet manager

Can we meet them on the tour day?

If available then yes of course

CONTACT INFORMATION

Sandra Llanes

Sandra.onthegreens@gmail.com

714-889-1453

Juan Orozco

Juan.onthegreens@gmail.com

714-889-1454

Ashley Rosas

Ashley.onthegreens@gmail.com

714-889-1443