

**Menu Options**  
**(For groups of 8 or more\*)**  
**Bronze Option - \$39.95 per person\***

**Appetizer**

Organic baby field greens with candied baby beets, seared goat cheese, roasted almonds, and a lavender honey vinaigrette  
or  
Traditional French onion soup, baked over with Gruyere cheese

**Entrees**

Roasted chicken breast stuffed with red bell peppers, bacon, Gruyere cheese and finished with a Chardonnay cream sauce  
or  
Veal stock braised, "Certified Angus Beef" short ribs over potato puree and apple demi-glace

**Dessert**

Hot Chocolate Soufflé or Grand Marnier Soufflé

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**Silver Option - \$49.95 per person\***

**Appetizer**

Organic baby field greens with candied baby beets, seared goat cheese, roasted almonds, and a lavender honey vinaigrette  
or  
Imported Brie cheese, baked in puff pastry with roasted Bosc pear coulis and golden raisins

**Entrees**

Pan seared King salmon with sun dried tomato cream sauce and potato puree  
or  
Veal stock braised, "Certified Angus Beef" short ribs over potato puree and apple demi-glace

**Dessert**

Hot Grand Mariner or Chocolate Soufflé

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**Gold Option - \$59.95 per person\***

**Appetizer**

Imported Brie cheese, baked in puff pastry with roasted Bosc pear coulis and golden raisins  
or

Buffalo tartar with shallot and caper relish, micro celery, sunny side up quail egg and toasted bread

**Soup or Salad**

Award Winning Silky Lobster Bisque with a dash of Armagnac and crème fraiche  
or

Organic baby field greens with candied baby beets, seared goat cheese, roasted almonds, and a lavender honey vinaigrette  
**Entrees**

Veal stock braised, "Certified Angus Beef" short ribs over potato puree and apple demi-glace  
or

Star anise and sage brined pork loin with bacon and butternut squash hash, with a caramelized shallot and whiskey demi-glace  
or

Pan seared King salmon with sun dried tomato cream sauce and potato puree

**Dessert**

Hot Grand Mariner or Chocolate Soufflé

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**Platinum Option - \$69.95 per person\***

**Appetizer**

Seared scallops over saffron risotto with vegetable ratatouille and basil emulsion  
or

Buffalo tartar with shallot and caper relish, micro celery, sunny side up quail egg and toasted bread

**Soup or Salad**

Award winning silky lobster bisque with a dash of Armagnac and crème fraiche  
or

Organic baby field greens with candied baby beets, seared goat cheese, roasted almonds, and a lavender honey vinaigrette  
**Entrees**

Grilled filet of beef with classic béarnaise sauce, seasonal vegetables, and potato puree  
or

Colorado Lamb, Osso Buco, served in rosemary, garlic, and orange accented demi glace over Yukon Gold potato puree  
or

Sushi grade Ahi Tuna, herb crusted with saffron risotto and fig gastrique

**Dessert**

Hot Grand Mariner or Chocolate Soufflé

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**Optional Wine Pairing**

Treat your guest to a traditional dining experience by pairing each course with wines from our award winning collection.

Three Course pairing - \$22.95 per person\*

Four Course Pairing – \$27.95 per person\*

\*does not include tax and gratuity, groups of 40 people or more may need to limit menu

**L'expérience française - \$79.95 per person\***

**Appetizer**

Escargot sautéed with button mushrooms, garlic, shallots, Pernod Absinthe, thyme, and classic demi-glace  
or

Duck liver terrine wrapped in Applewood-smoked bacon served with cornichons, pearl onions and toast points

**Soup or Salad**

Award winning silky lobster bisque with a dash of Armagnac and crème fraiche

or

Organic baby field greens with candied baby beets, seared goat cheese, roasted almonds, and a lavender honey vinaigrette

**Entrees**

Petite Chateaubriand with classic béarnaise, sautéed shrimp, seasonal vegetables, and potato puree

or

King salmon Provencal, featuring the bright flavors garlic, shallots, fennel, tomatoes, olives, and fresh sage

or

Colorado Lamb, Osso Buco, served in rosemary, garlic, and orange accented demi glace over Yukon Gold potato puree

**Dessert**

Hot Grand Mariner or Chocolate Soufflé

***Diamond Option - \$125.00 per person\****

***The Ultimate Dining Experience\*\****

***Our wines of the world pairing dinner will introduce you and your guests to ingredients and wines from around the globe***

*(Available to parties from 8 to 80)*

**Enjoy a seven course feast created specifically for you  
by Executive Chef Sean Nemetz  
with a selection of wines paired by our  
Sommolier Rafael Hernandez**

**(Example Menu)**

*Prosciutto-wrapped Avocado slices with a creamy Cilantro sauce and tangy micro greens*

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*Trapiche, Mendoza, Argentina, Pinot Noir 2007*

*Seared sea Scallops in a savory Lemon-grass broth with Foie Gras brunoise and Fig Balsamico*

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*J winery, Russian River Valley, Pinot Gris, 2006*

*Award Winning Silky Lobster Bisque*

*with a dash of Armagnac*

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*Annie's Lane, Australia, Riesling 2007*

*Baby Arugula leaves with Cinnamon-dusted Tiger Shrimps*

*and Vanilla bean dressing*

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*Domaine Prieur Brunet, Bourgogne 2005*

*Passion Fruit Sorbet*

*Grilled Filet Mignon with roasted Butternut Squash and Cranberry/Port wine sauce*

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*ZD, Napa Valley, Cabernet 2005*

*Bittersweet Chocolate/Whiskey Mousse with fresh berries and Huckleberry coulis*

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*Dow's Trademark Port 2003*

*\*does not include tax and gratuity*

*\*\*requires 5 business days advance notice, otherwise the possibility of substitutions may exist*

# Catering and Group Dining Agreement

Thank you for selecting The Cellar for your upcoming event.

Please review all

the following information, sign and then return via fax or email.

305 N. Harbor Blvd. Fullerton, CA 92832, p: 714.525.5682, f:714.525.3853

Name (Host/Hostess): \_\_\_\_\_

Group Name: \_\_\_\_\_

Event Date: \_\_\_\_\_ Time of arrival: \_\_\_\_\_ Cocktail Hour (yes or no): \_\_\_\_\_

**Guaranteed Number of Guests:** \_\_\_\_\_ You may change the size of your party up to one week prior to your event. Your bill will reflect the number of guests stated on this agreement.

## Menu Selection: (Please Check One Option)

Bronze Menu: \_\_\_\_\_ Silver Menu: \_\_\_\_\_ Gold Menu: \_\_\_\_\_ Platinum Menu: \_\_\_\_\_ French Menu: \_\_\_\_\_ Diamond Menu: \_\_\_\_\_

Ala Carte: \_\_\_\_\_

Special Request: \_\_\_\_\_

A selection of Hors d' oeuvres created by our Chef is available for \$7.99 per person (yes or no): \_\_\_\_\_

**Beverage Selections:** All alcoholic and non-alcoholic beverages consumed by members of your party will be charged to your bill unless otherwise specified.

If you would like to host all beverages for your party please state yes and provide a budget: (yes or no): \_\_\_\_\_

Budget: \$ \_\_\_\_\_, 3 Course wine pairing: \_\_\_\_\_, 4 Course wine pairing: \_\_\_\_\_

**Room Reservation:** Your party will be held in one of the following dining areas. (Please check all that apply)

Main Dining Room: \_\_\_\_\_ Chandelier Room: \_\_\_\_\_ Wine Cellar: \_\_\_\_\_ Bar & Lounge: \_\_\_\_\_

Courtyard: \_\_\_\_\_

**Additional Fees or Minimums:** Some of our dining areas require a food and beverage minimum. The Cellar can also supply A/V and other equipment upon request. Additional Fee total: \$ \_\_\_\_\_

**Gratuity:** The Cellar requests a 20% gratuity or \$130 per server, whichever is greater, for large parties. Events held in the Courtyard may require additional service fees.

## Host/Hostess & Payment Information:

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Card Type (please check one): Visa: \_\_\_\_\_ MasterCard: \_\_\_\_\_ Amex: \_\_\_\_\_ Discover: \_\_\_\_\_

Name on Card: \_\_\_\_\_

Card Number: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Security Code: \_\_\_\_\_

Signature: \_\_\_\_\_

**Cancelation & Deposit Policy:** The Cellar requires a credit card to hold your reservation. If you cancel your event prior to 45 days you will not be charged. If your event is canceled after the 45 day period you will be charged full price for the dinner package selected based on the guaranteed number of guests. Your card also may be charged for rentals, beverages, and equipment that may have been purchased solely for your event. For parties of 40 or more a 25% deposit is required 60 days prior to reservation and is not refundable after 45 days. If you rather pay by certified check, cash, or money order a deposit of 50% of the total food agreement is required and can be fully refunded prior to the 45 day mark.