



HARTLEY BOTANICA RECEPTIONS
2012 Season

“Helping make brides dreams come true for over twenty years”

The following packages have been selected to assist you with the planning and decision-making process as you plan for that “Special Day” for your friends and family.

In addition to the packages and menu items included, the Chefs at Command Performance prepare thousands of unique specialty dishes derived from all types of cuisine using only the finest quality of authentic ingredients. Our catering coordinators and chefs are also continually developing new and exciting ways to present these menus and our fusion recipes to the best delight of your guests.

Command Performance also specializes in elaborate cooking display-station receptions, exciting theme-wedding receptions, and all types and combinations of menu items and service packages. Your options are endless.

Our planners are delighted to have an opportunity to sit and customize a menu, wedding and service plan suited to each and every Bride and Groom, so that your wedding day is not only forever memorable...but also forever unique.

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WHAT IS INCLUDED WITH THIS PACKAGE

RENTAL EQUIPMENT

All buffet and served meals include all tables, chairs, linens and cloth napkins (with over 40 colors to choose from), china service, flatware, glassware, and display areas for your cake, gifts, and guest book.

VALET PARKING

Our valets will park your guests' cars, letting them out onto our beautiful paved walkways leading to the gardens.

THE REHEARSAL

Rehearsals may be scheduled Monday through Friday. Scheduling of your Rehearsal is done when the 60-day deposit is taken.

THE BRIDE'S ROOM

The grounds include a unique Bridal Dressing Room. This 500 square foot room includes a full bathroom and plenty of sitting room for the Bride and her party. Private and roomy enough for everyone to help you prepare for your walk down the aisle.

THE CEREMONY

White Café chairs are provided for the ceremony and reception.
Your ceremony is set up in amphitheater style seating, and seats up to 375 guests

BEVERAGE SERVICE

Unlimited service for up to a 4 1/2 hour period. This includes: Portable bar and equipment, all cups, ice, assorted sodas, lemonade, iced tea, and purified water. We will also chill and serve all client-supplied wine and champagne, with no corkage fees. For Full Bar: We will add mixers, juices, and garnishes for \$2.00 per person.

OUR ELEGANT COFFEE BAR

Includes flavorings, whipped cream and chocolate. With gourmet teas and our signature Wedding Cookies

BEAUTIFUL BUFFET DECORATION AND DISPLAY

With a variety of looks and themes, you can be sure to have the most elegant and appropriate decor.

Buffet and Hors d'oeuvre stations include elegant coordinated floral and buffet linens to accent your wedding

SERVICE STAFF AND CATERING COORDINATOR

Our complete professional service staff will tend to the buffet and service of your guests, cut and serve your cake, pour and serve the champagne toast, and assure your guests' comfort throughout the reception.

EXTENSIVE ONE-DAY EVENT WEDDING COORDINATION

(See website or coordinator for complete details)

INCLUDED WITH THE BUFFET MEAL PACKAGE

HORS D'OEUVRES

Choose our elaborate **CHEESE DISPLAY TABLE**
with Imported Brie and selected Fromage, Grapes, Nuts and Sliced breads
and THREE individual selections

OR

choose FIVE of the following individual selections (without cheese table)

Individual Selections:

- SPINACH & PESTO STUFFED MUSHROOMS...** with toasted pine nuts
CRAB AND PARMESAN STUFFED MUSHROOMS
GOURMET CHICKEN SAUSAGE & CHEESE STUFFED MUSHROOMS
SPANAKOPITA...pastry diamonds stuffed with spinach & Feta cheese
CURRIED CHICKEN AND ALMOND PASTRY DIAMONDS...with a Lingonberry sauce
BEEF SATE' SKEWERS...with Peanut Sauce
ISLAND CHICKEN SKEWERS...with a soya apricot glaze and toasted macadamia nuts
CHIMICHUNGAS...filled with spicy beef, black beans, green chilies and cheese, served
with a creamy Chipotle sour cream sauce
SOUTHWEST SPRING ROLL...filled with spicy chicken and cheese and served with a
fire roasted tomatillo sauce
GRILLED VEGETABLE POT STICKERS...with sweet and spicy sauce
CASHEW CHICKEN SPRING ROLL...with Thai dipping sauce
BACON WRAPPED SCALLOPS...with Orange Teriyaki Glace
CRISPY WON TON WRAPPED SHRIMP...with a sweet and spicy sauce
PETITE BEEF WELLINGTON...with Dijon-horseradish sauce
SOUTHERN CRAB CAKES...with Remoulade Sauce
TUSCAN CHICKEN FONTINA BITES...with a red pepper sauce
THAI MEATBALLS...with a Spicy Peanut Sauce
CARIBBEAN MEATBALLS...in tropical BBQ Sauce
CLASSIC SWEDISH MEATBALLS...with a cognac cream sauce
GRILLED BAGUETTE...with Guacamole, Brie & Sun dried Tomatoes
CRISPY ARTICHOKE HEARTS...stuffed with cheese and drizzled with a lemon garlic butter
WILD MUSHROOM TARTS...with melted Brie and roasted red peppers
PETITE POTATO PANCAKES...with Sour Cream, Bay Shrimp & Caviar
CUBAN QUESADILLA ...with mojo chicken, chilies, mango, and spicy sauce
CALIFORNIA ROLLS...(with choice of crab, ahi or spicy tuna) with avocado and sauces
CLASSIC BRUSCHETTA AND IMPORTED OLIVE TEPENADE
GRILLED BRUSCHETTA WITH SHRIMP...on crostini
BACON WRAPPED ALMOND STUFFED DATES

BUFFET MENU OPTIONS

BEEF, or PORK

(Choose one of the following)

CARVED ROAST SIRLOIN

...with a pearl onion demi glace and a creamy walnut horseradish sauce

CARVED ROAST TRI TIP

...served with a Dijon-Brandy sauce and a Gorgonzola horseradish sauce

MESQUITE BROILED TRI TIP

...served with a Bourbon BBQ sauce and a fresh roasted salsa

CHICKEN, FISH, or SEAFOOD PASTA

(Choose one of the following)

BLACKENED CAJUN CHICKEN BREAST

Served with a Spicy Creole Sauce and Rock Shrimp

BRAZILIAN CHICKEN

Marinated chicken breast baked in Tropical fruit juices and coconut milk, served with a robust Chimichurri sauce

BROILED CITRUS CHICKEN

With a Mango Sauce and topped with fresh Mangos, shaved Coconut and toasted Almonds

BROILED LIME MARINATED CHICKEN BREAST

Topped with Chopped Tomatillos, Cilantro, Cucumbers & Red Onion

BROILED TERIYAKI CHICKEN

With Sweet Ginger Soy Glaze, Diced Pineapples and Grilled Peppers

CALIFORNIA CHICKEN

A grilled lime and fruit juice marinated chicken breast served with a cilantro cream sauce and topped with a fresh mango pico de gallo

CARIBBEAN CHICKEN...Served with a Spicy Apricot Glaze BBQ Sauce

CHICKEN CHANTERELLE...Roast chicken Breast in a creamy Cognac Chanterelle sauce

CHICKEN CORDON BLEU

Stuffed with Smoked Ham and Gruyere Cheese, served with a Honey Dijon Sauce

CHICKEN BRUSHETTA

Marinated with fresh lemon, lime and garlic and served with a creamy pesto sauce and topped with red and yellow tomatoes, basil and toasted pine nuts

CHICKEN FLORENTINE

Stuffed with Ricotta Cheese, Fresh Spinach, Pine nuts and Mozzarella, served with a Pesto cream sauce and grilled fresh asparagus

CHICKEN MADEREIA

Grilled chicken breast served in a rich Madeira Wine sauce with sautéed mushrooms

CHICKEN MAZE

Stuffed with Corn Bread, peppers and onions, served with an Avocado Chili Cream

CHICKEN MEDITERRANEAN

Grilled chicken breast simmered with Artichokes, Olives, Tomatoes, Roasted Garlic and Pepper and a Spicy Red Tomato Sauce

CHICKEN MOLE'...Marinated Grilled Chicken Breast with Classic Mole' Sauce

CHICKEN OSCAR

Stuffed with Crab meat and & Young Asparagus, served with a Cajun Cream

CHICKEN OLIVIDA

Stuffed with a blend of imported olive Tapenade, Fresh Mozzarella and spices, served with a Spanish lemon caper sauce

CHICKEN PECAN

Stuffed with an Apple, Pecan filling, served with a Cranberry, Raspberry and Red Wine Glaze

CHICKEN ROULADE

Chicken breast pounded thin and rolled with baby Asparagus, Smoked Gouda and Roasted Red Peppers, served with a Creamy Dijon sauce

CLASSIC CHICKEN PICATTA

Served with a Lemon Caper Sauce, Chopped Parsley & Grated Parmesan Cheese

CURRY CHICKEN...with Coconut, Dates & Bananas, served in a Spicy Curry Sauce

'DUBS' STUFFED CHICKEN BREAST

With traditional stuffing and served with country style chicken gravy

ENGLISH LEMON CHICKEN

Served with a Sweet Honey Glaze & Topped with Toasted Hazelnut

GEORGIA CHICKEN

Stuffed with Maple Spiced Peaches, served with a Toasted Pecan Cream Sauce

GRILLED MAUI CHICKEN BREAST

Served a Apricot Brandy sauce and broiled pineapple

HARVEST CHICKEN

Stuffed with Mashed Yams, Golden Raisins and Pecans, served with a Maple butter Glaze

HAWAIIAN CHICKEN...with Roasted Pineapple BBQ Sauce

HERB ROASTED CHICKEN BREAST

With a Roasted Garlic and Wild Mushroom Sauce

MESQUITE BROILED CHICKEN...with a Smokey Texas BBQ Sauce

MOROCCAN CHICKEN

Stuffed with a Roasted Apple and Toasted Almond filling, served with a spicy Moroccan Almond Cream sauce

ROSEMARY AND GARLIC ROASTED CHICKEN BREAST

Served with and Cognac cream sauce with imported Chanterelle mushrooms

ROSEMARY CHICKEN BREAST

In a Sherry Cream Sauce with Leeks

THAI CHICKEN...with a Coconut Peanut Sauce and Topped with Chopped Green Onions

TUSCAN CHICKEN BREAST

Stuffed with Italian Fontina, Goat Cheese and Sun-dried Tomatoes, topped with a Spanish Caper Sauce

VIENNA CHICKEN BREAST

Stuffed with Gorgonzola & Walnut Stuffing, served with a Marsala Wine Sauce

WILD RICE CHICKEN

Stuffed with a Wild Rice and Mushroom pilaf, served with a Fresh herb and Sherry au Jus

SEAFOOD TAGLIATELLE PASTA

...with grilled halibut, shrimp and scallops with tomatoes, olive oil and garlic

GRILLED SALMON FILET

...Served with a pesto cream sauce, grilled tomatoes and a balsamic reduction

GRILLED ORANGE ROUGHY

Served with a lime Buerre Blanc and Grilled citrus and cilantro

CARVED ROAST TURKEY BREAST

With a Traditional Rosemary Cream Sauce and a roasted apple, cranberry walnut chutney

CARVED ROAST TURKEY BREAST...with a Country Gravy and Traditional Stuffing

VEGITARIAN, and SIDE DISHES

(Choose THREE of the following selections)

HAND-ROLLED FRESH PASTA

...with five different cheeses, spinach, and mushrooms in a Marinara sauce

CHEESE TORTELLINI...with a walnut cream sauce

MOSTACIOLLI PASTA...tossed with fresh grilled Vegetables, fresh pesto and parmesan

BOW TIE PASTA...tossed with asparagus, peas and red peppers in a parmesan cream sauce

BAKED RIGATONI...with Ricotta Cheese in a rich tomato sauce

CREAMY VEGETABLE RISOTTO

STIR FRY GREEN BEANS and CARROTS with honey hoisin

GRILLED FRESH VEGETABLE MEDLEY

...zucchini, yellow squash, red peppers, carrots with lemon, herb olive oil

GRILLED ASPARGUS and ZUCCHINI with pistachio butter

CITRUS COUSCOUS with golden raisins

GARLIC PARMESAN WHIPPED RED POTATOES

BABY RED POTATOES with Rosemary-Shallot Butter

POTATOES AU GRATIN

WHIPPED POTATOES with Sour Cream & Chives

RICE PILAF...with peas and red peppers

BASMATI RICE...with currants and pistachios

SPICY GARLIC RICE...with roasted Corn and black beans

SALAD SELECTIONS

(Choose one of the following)

CLASSIC CAESAR SALAD...with romaine, parmesan, croutons and Caesar Dressing

AVOCADO CAESAR SALAD

...with ranchero cheese, tomatoes, cucumbers, pepitos and avocado Caesar dressing

EPICUREAN SALAD

... With Field Greens, Raspberries, Caramelized Walnuts, Feta Cheese, and Raspberry Vinaigrette

ITALIAN CHOPPED SALAD

... With Romaine Lettuce, Garbanzo Beans, Mozzarella Cheese, Tomatoes, Peppers and Onions with an Italian Dressing

ROMAINE AND ARTICHOKE SALAD

...with Romaine, Red Onions, Marinated Artichoke Hearts, Tomato Wedges, and Creamy Garlic Dressing or A Red Wine Vinaigrette

TOSSED GREEN SALAD

...with tomatoes, Red Onions, Cucumbers Zucchini, croutons, California Ranch and a white balsamic vinaigrette

CALIFORNIA SPINACH SALAD

...with Cucumber, watercress, mango and a sweet and sour dressing

BROILED VEGETABLE SALAD

...with assorted lettuces, Broiled vegetables, toasted pine nuts and feta cheese and served with Balsamic vinaigrette dressing

FIELD GREENS SALAD

...with sugared pecans, sliced oranges, feta cheese, and golden raisins served with a Sherry wine vinaigrette dressing

GRILLED VEGETABLE SALAD

...served on romaine lettuce, with broiled yellow tomatoes, broiled zucchini, yellow squash, toasted pine nuts, feta cheese with a creamy pesto dressing

CAPRESSE SALAD

...with fresh red and yellow tomatoes, basil and fresh mozzarella served with a white balsamic vinaigrette

GRAPEFRUIT, MANGO and WATERCRESS SALAD

...Served on fresh spinach and field greens with slivered almonds and a passion fruit vinaigrette dressing

GORGONZOLA, WALNUT AND PEAR SALAD

Served with fresh raspberries and a raspberry vinaigrette

FRUIT

(Choose ONE of the following)

FRESH CASCADING FRUIT DISPLAY...

With assorted melons, pineapple and fresh berries

FRESH HONEYDEW AND PINEAPPLE SALAD

With dried blueberries and cherries poached in port

ORANGE, WATERMELON AND STRAWBERRY SALAD

With toasted pistachio nuts

ALSO INCLUDED WITH THE BUFFET

FRESH BAKED ROLLS AND BREADS with butter

OUR ELEGANT COFFEE BAR and WEDDING COOKIES

2012 PRICING

Per person charge includes Catering, Rentals, and Valet
Prices are subject to sales tax (7.25%) and a 15% service charge
Pricing is on a graduated scale

REGULAR SEASON (May through October)

75 to 149 Guests	\$84.85
149 to 199 Guests	\$82.75
200 to 249 Guests	\$80.85
250 to 375 Guests	\$79.75

The location fee is \$3,500 for the day. Saturdays are an additional \$5.00 per person, with a minimum of 150 guests (booked more than 1 year in advance) or 125 guests (booked less than 1 year in advance). Sundays require a minimum of 75 guests.

OFF-SEASON (November through April)

75 to 149 Guests	\$79.85
149 to 199 Guests	\$77.75
200 to 249 Guests	\$75.85
250 to 375 Guests	\$74.75

The location fee is \$2,000 for the day. This fee includes set-up and clean up of all provided items. Saturdays and Sundays require a minimum of 75 guests.

Hours of Operation

REGULAR SEASON

Events take place between 8:00 a.m. and 2:30 p.m. OR choose 6.5 hours between 3:30 p.m. and MIDNIGHT.

OFF-SEASON

You may choose any 6.5 hours between 8:00am and MIDNIGHT.

Additional hours may be scheduled if necessary, and or available. We can go as late as Midnight with amplified music. Please ask for more information.