



Huntington Beach Senior Center in Central Park Wedding Catering Menu



Newport Rib Company | 2196 Harbor Boulevard, Costa Mesa, CA 92627 | (949) 631-2110

www.RibCompany.com

We have a lot of competition, but our ribs don't!



All Packages Include:

Minimum 60 Guests

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| 5-Hour Event Time | Floor Length Tablecloths for all Guest Tables |
| Cutting and Serving of Wedding Cake | Selection of Linen Napkin Color(s) |
| Beverage Station that includes Ice Tea,
Lemonade, Water, Coffee and Hot Tea | Professional Serving Staff |

Hearty Appetizer Menu: *Lunch: \$19/person Dinner: \$24/person*

- Select four hot appetizers from our starter menu
- Select three cold appetizers from our starter menu

Rib Company Classic BBQ Menu Package: *Lunch: \$25/person Dinner: \$30/person*

- Choice of three appetizers from the starter menu displayed on buffet
- Choice of BBQ Baby Back Ribs or Slow Roasted Tri-Tip
- Choice of BBQ Chicken, bone in or 5 oz Chicken Breasts
- Choice of 3 of the following side dishes:
 - Coleslaw: a mixture of green sliced cabbage, apple cider vinegar tossed in a creamy dressing
 - Garlic Mashed Potatoes: Creamy potatoes with a balanced taste of garlic
 - Green Salad: Fresh romaine and iceberg lettuce tossed with cherry tomatoes, cucumbers, parmesan cheese topped with homemade croutons and your choice of dressing
 - BBQ Baked Beans: a delicious harmony of pinto beans, pork, brown sugar and Rib Company signature sauce
 - Macaroni and Cheese: Creamy mixture of spices, cheddar cheese sauce with elbow pasta
 - Potato Salad: Fresh diced potatoes, celery, bell peppers, onions coated in a traditional dressing
 - Rice Pilaf: rice pilaf seasoned with barbecue spice, green bell peppers and onions
 - Roasted Vegetables: Medley of yellow squash, zucchini, red bell peppers and mushrooms
 - Southwest Chopped Salad: Fresh greens mixed with diced tomatoes, sweet corn, cilantro, jicama, black beans, Jack cheese topped with tortilla strips.
- Fresh Baked Corn Bread Loaves served with Honey Butter





BBQ Luau Menu Package: *Lunch: \$27/person Dinner: \$32/person*

- Choice of three appetizers from our starter menu displayed on buffet
- Luau Style Baby Back Ribs
- Boneless 5 oz Teriyaki Chicken Breast
- Choice of 3 of the following side dishes:
 - Three Leaf Vinaigrette Salad: Spinach, red leaf and romaine lettuce tossed with red bell peppers, red onions and fresh pineapple served with raspberry vinaigrette dressing.
 - Roasted Vegetables: Medley of yellow squash, zucchini, red bell peppers and mushrooms
 - Pineapple Island Rice Pilaf: Traditional pilaf with an island twist
 - Topical Island Fruit Salad: Fresh ripe seasonal fruit
 - Garlic Mashed Potatoes: Creamy potatoes with a balanced taste of garlic
 - Fresh Green Salad: Fresh romaine and iceberg lettuce tossed with cherry tomatoes, cucumbers, and parmesan cheese topped with homemade croutons and your choice of dressing
- Soft Hawaiian Rolls served with Butter

Prime Rib Feast Package: *Lunch: \$31/person Dinner: \$39/person*

- Choice of three appetizers from our starter menu displayed on buffet
- Slow Roasted Black Angus Prime Rib carved on site served with au jus and creamy horseradish.
- Hickory Smoked Turkey Breast or 5 oz Boneless Chicken Breast
- Choice of three of the following side dishes:
 - Mashed Potatoes served with Brown Gravy: Cream mashed potatoes with traditional homemade brown gravy
 - Pasta Primavera: Bow tie pasta, fresh garden vegetables sautéed in a light garlic white wine cream sauce
 - 2nd Street Spinach Salad: Organic baby spinach, Bleu Cheese crumbles, Mandarin Oranges, diced green apple, dried cherries, chopped green onion, candied pecans and cornbread croutons served with homemade sweet & sour dressing
 - Roasted Vegetables: Medley of yellow squash, zucchini, red bell peppers and mushrooms
 - Macaroni and Cheese: Creamy mixture of spices, cheddar cheese sauce with elbow pasta
 - Green Salad: Fresh romaine and iceberg lettuce tossed with cherry tomatoes, cucumbers, parmesan cheese topped with homemade croutons and your choice of dressing
- Fresh Baked Sourdough Rolls and Butter



Starters Menu: (All starters are displayed on buffet table)

Starters served hot

- Briskettini: BBQ Beans, Garlic Mashed Potatoes, Onion Straws, Chopped Beef Brisket and a Drizzle of our BBQ Sauce served in a Plastic Martini Glass (Counts as 2 starter choices)
- Louisiana Hot Sausage Bites
- Warm spinach artichoke dip served with tri-colored tortilla strips
- Brisket Sliders
- Pulled Pork Sliders
- Stuffed Mushrooms with fresh crab
- Boneless Chicken Skewers with choice of Luau, Sesame, BBQ or Chipotle Ranch sauce
- Vegetable Egg Rolls with Sweet-n-Sour Sauce
- Spicy Chicken Wings Served with Ranch or Bleu Cheese Dressing

Starters served cold

- Fresh Fruit Tray
- Fresh Vegetable Tray with Ranch Dressing
- Assorted Cheese and Cracker Tray
- Fresh Tri-Colored Chips and choice of Homemade Salsa or Mango Salsa or Guacamole
- Bruschetta
- Mozzarella caprese swords

HB Senior Center Wedding Bar and Options

Full Service Bartending: Includes bartending services, bar set up, and break down, barware (14 oz goblet and 13 oz wine glass), cocktail napkins and serving tubs. Client is responsible for providing all beverages.

# of Guests	4 Hour Serving Time	5 hour Serving Time
60-100	\$7.00	\$7.50
101-200	\$6.50	\$7.00
201-300	\$6.00	\$6.50

Bartender Only: We will provide your event with a bartender for the duration of the event. The bartender will arrive 30 minutes prior to the opening of the bar.

1 Bartender: \$280.00

2 Bartenders: \$540.00 (Recommended for events over 150 people)

Hosted Bar: Includes choice of three beers and three wine varietals, assorted soft drinks and bottled water. This option includes bartending services; bars set up and break down, barware, cocktail napkins and serving equipment.

# of Guests	4 Hour Serving Time	5 hour Serving Time
60-100	\$18.00	\$19.50
101-200	\$16.50	\$18.00
201-300	\$15.00	\$16.50

Champagne Toast with glassware: \$2.25/person

Water Goblets at all guest tables: \$1.50/person

Glass 14 oz Goblets for Beverage Station: \$1.50/person

Ceramic Coffee Cup & Saucer: \$1.75/person

*Stainless Steel Chafing Dish Rental (must be returned): \$15 per dish and includes one 2-hour sterno
Disposable Wire Chafing Dish Purchase (yours to keep after event): \$10 per dish and includes water pan and one 2-hour sterno*

*Newport Rib Company serves appetizers on black round 6" plastic plates and heavy-duty black plastic forks.
Entrees are served on white oval re-washable plates and stainless flatware. Clear plastic glasses are used for all beverages.
\$1,000 deposit due at time of booking. 8% sales tax and 15% gratuity are also added to final invoice.
Meals for Vendors at the Event are discounted 50%.*