



## 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](http://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,<br>Lemonade, Water, Coffee and Hot Tea | Professional Serving Staff                    |

### Hearty Appetizer Menu: *Lunch: \$22/person Dinner: \$26/person*

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

### Rib Company Classic BBQ Menu Package: *Lunch: \$28/person Dinner: \$32/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: \$30/person Dinner: \$34/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: \$38/person Dinner: \$42/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%.*