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

- 5-Hour Event Time
- Cutting and Serving of Wedding Cake
- Beverage Station that includes Ice Tea, Lemonade, Water, Coffee and Hot Tea
- Floor Length Tablecloths for all Guest Tables
- Selection of Linen Napkin Color(s)
- 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
Starter Menu: (All starters are displayed on buffet table)

Starters served hot
- Brisketini: 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.

<table>
<thead>
<tr>
<th># of Guests</th>
<th>4 Hour Serving Time</th>
<th>5 hour Serving Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>60-100</td>
<td>$7.00</td>
<td>$7.50</td>
</tr>
<tr>
<td>101-200</td>
<td>$6.50</td>
<td>$7.00</td>
</tr>
<tr>
<td>201-300</td>
<td>$6.00</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

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; bar set up and break down, barware, cocktail napkins and serving equipment.

<table>
<thead>
<tr>
<th># of Guests</th>
<th>4 Hour Serving Time</th>
<th>5 hour Serving Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>60-100</td>
<td>$18.00</td>
<td>$19.50</td>
</tr>
<tr>
<td>101-200</td>
<td>$16.50</td>
<td>$18.00</td>
</tr>
<tr>
<td>201-300</td>
<td>$15.00</td>
<td>$16.50</td>
</tr>
</tbody>
</table>

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%.