



HARTLEY BOTANICA RECEPTIONS
2014-2015 Season Menu Selections

“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 hundreds of unique specialty dishes derived from all types of cuisine. 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, family style served menus 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.

FEATURED MENUS

“The Paliuli Wedding Buffet”
&
“The Hartley’s Plated Dinner Reception”

Exclusive Catering Coordinator for Hartley Botanica:
Trevor Fitzpatrick
Trevor@CPCatering.com
(805) 523-3232 office

WHAT IS INCLUDED WITH ALL PACKAGES

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, depending on availability. 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 blenders for \$2.00 per person.

OUR ELEGANT COFFEE BAR

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

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)

OTHER SPECIAL TOUCHES ALSO AVAILABLE

**CHOCOLATE FOUNTAIN PACKAGES,
SHRIMP & CRAB COCKTAILS, SEAFOOD DISPLAYS,
COMPLETE SUSHI BARS, CAPPUCINO BARS,
DESSERT BUFFETS & PLATED DESSERT SELECTIONS,
CHAIR COVERS AND SPECIALTY LINENS,
SQUARE TABLES AND DESIGNER CHAIRS
UPGRADED CHINA AND STEMWARE
SPECIALTY LIGHTING**

**Discuss these and other customized options
and related costs with your catering coordinator**

**INCLUDED WITH BOTH THE BUFFET AND
SERVED MEAL PACKAGES**

HORS D'OEUVRES

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

(OR)

choose **FIVE** of the following individual selections without
the cheese table

Individual Selections:

- CLASSIC BRUSCHETTA AND IMPORTED OLIVE TEPENADE...on crostini
CRISPY ARTICHOKE HEARTS...stuffed with a blend of five cheeses,
Drizzled with lemon garlic butter and Romano cheese
SPINACH, CHEESE & PESTO STUFFED MUSHROOMS
with toasted pine nuts
CLASSIC GREEK SPANAKOPITA....pastry diamonds stuffed with spinach and
feta cheese and served with Raita
GRILLED GARLIC BAGUETTE WITH MELTED BRIE...Fresh Pesto, Avocado and
Sun dried tomatoes
WILD MUSHROOM AND GORGONZOLA SOUFFLE...with thyme
CORN AND BLACK BEAN RISOTTO CAKES...with a roasted Poblano Crème
sauce and chopped Cilantro
BABY MOZZARELLA SKEWERS...with olives, artichokes and tomatoes
and drizzled with Balsamic vinaigrette
CAPRESE SKEWERS...with marinated baby mozzarella, fresh basil and red
grape tomatoes...drizzled with a Balsamic reduction
MAC AND CHEESE TARTS...with spicy cheese sauce, red peppers and chives
FIG AND CAMBOZOLA FLAT BREAD...with melted Cambozola, fig preserves
and pistachio nuts
GRILLED FLAT BREAD PIZZA...with mozzarella, basil, fresh tomatoes
and a roasted garlic aioli
GRILLED VEGETABLE POT STICKERS...with a Ponzu dipping sauce
PETITE POTATO PANCAKE...with Lingonberry preserves
and Creme Fraiche
PETITE VEGETABLE QUICHE...with cheese, egg and vegetables
in a pastry crust
FAVA BEAN TAPENADE AND MARINATED ARTICHOKE on a crisp garlic
flat bread with pickled red onions
CALIFORNIA VEGETABLE SUSHI ROLL....with sushi rice, avocado, asparagus
and carrots...served with soy sauce, pickled ginger and wasabi
ARTICHOKE AND SPINACH CALZONES...with a Marinara
dipping sauce
GARLIC AND ROSEMARY CHICKEN SAUSAGE PRETZEL ROLL...with
White cheddar and brandy stone ground mustard sauce
CURRY CHICKEN AND ALMOND CANAPE...on pecan raisin bread,
With a ginger mango chutney and mint
CASHEW CHICKEN SPRING ROLL...with a Thai dipping sauce
CHICKEN QUESADILLA...with cilantro lime roasted chicken,
Ranchero and jack cheese, green chilies, avocado, green onion and chipotle sour cream

CHICKEN EMPANADAS...served with a creamy Chimichurri sauce
COCONUT CHICKEN SKEWER...with a Sweet chili coconut sauce and
Chopped cilantro
THAI CHICKEN SATE...with a spicy peanut sauce and green onions
GOURMET CHICKEN SAUSAGE, SAGE & CHEESE STUFFED MUSHROOMS
ZINFANDEL BRAISED BEEF SHORT RIB...on a chive potato pancake
Served with rosemary crème fraiche
CLASSIC SWEDISH MEATBALLS...with capers, sour cream sauce and parsley
THAI MEATBALLS...with a spicy peanut sauce and green onions
COCONUT SWEET CHILI MEATBALLS...with a creamy coconut sauce
chopped Cilantro
TEXAN BBQ MEATBALLS...with chopped bacon and a smoky BBQ sauce
FRENCH MEATBALLS...with a Roasted Walnut Brandy Cream Sauce
PETITE CHIMICHANGAS...filled with spicy beef, beans, green chilies and cheese
Served with a chipotle sour cream
ANGUS BEEF SLIDERS...with smoked Gouda, caramelized onions and red pepper aioli
Served on a petite handmade sesame roll
THAI BEEF SATE...with a spicy peanut sauce and green onions
HONEY HOISIN BEEF SKEWER...grilled with a Honey Hoisin Mandarin sauce
CLASSIC DOLMA...grape leaves stuffed seasoned ground beef, rice, nuts
and drizzled with lemon and olive oil
BACON WRAPPED STUFFED DATES STUFFED WITH ALMONDS
CAMELIZED APPLE FLAT BREAD...with candied pancetta,
Melted Manchego cheese and Golden raisins
BBQ PULLED PORK SLIDERS...with a tangy cilantro slaw on a sweet bread roll
DUCK CONFIT QUESADILLA...whole wheat tortilla with goat cheese
Dried cranberries, figs, basil and caramelized onions
SHRIMP SHOOTER...large bay shrimp with cocktail sauce, lemon and dill
TROPICAL BAY SHRIMP SHOOTER...with ginger cocktail sauce and diced mango
GRILLED BAGUETTE with GRILLED SHRIMP...with Pesto,
Jalapeno Jack, Avocado and Grilled Red Peppers
SMOKED SALMON AND SESAME CHIVE CREPES...filled with cucumber and
Watercress and topped with red caviar
SMOKED SALMON BAGUETTE...with red onions, fresh dill, cream cheese and caviar
SMOKED SALMON PETITE POTATO CAKES...with creme fraiche,
Chopped chives and black caviar
SEARED AHI AND EDAMAME HUMMUS...on a sesame canapé with
Wasabi aioli and micro greens
SEAFOOD BRUSCHETTA...shrimp, scallops and crab meat mixed with
Heirloom tomatoes, basil and garlic on grilled bread
topped with crispy basil
SPICY TUNA ROLLS...with avocado and seasoned rice rolled in seaweed
ANGUS TRUFFLE SLIDERS...with black truffle Gouda,
Heirloom tomatoes, garlic aioli and crispy onion strings
BACON BLUE ANGUS BEEF SLIDERS...on a petite Ciabatta with caramelized onions,
Blue Cheese, Apple wood Bacon, Garlic Aioli and Baby Arugula
PETITE BEEF WELLINGTON...with mushroom duxelle in pastry
with a Gorgonzola walnut horseradish
BACON WRAPPED SCALLOP...glazed with Honey Hoisin sauce and
Toasted sesame seeds
NEW ORLEAN'S CRAB CAKE...with Remoulade sauce
MARYLAND CRAB CAKE...with creamy dill and cucumber sauce
GOAT CHEESE STUFFED BACON WRAPPED DATES
PETITE BEEF WELLINGTON...with Dijon-horseradish sauce

“THE PALIULI WEDDING BUFFET”

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

BEEF

(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

ZINFANDEL BRAISED BONELESS SHORT RIBS...with Fresh Citrus Gremolata

BRAISED BONELESS BBQ BEEF SHORT RIBS...braised in root beer with spices and served with a Sweet and Spicy BBQ sauce

BROILED CARNE ASADA FLAP MEAT...served with orange and yellow peppers, Charcoal onions and a Fresh Chimichurri sauce

CHICKEN, SALMON or SEAFOOD PASTA

(Choose one of the following)

VIENNA CHICKEN BREAST...Stuffed with Gorgonzola & Walnut Stuffing, served with a Marsala Wine Sauce

CHICKEN ROMA...Stuffed with artichoke, spinach and imported cheese pure and served with a creamy roasted Red Bell Pepper sauce

CHICKEN BRUSHETTA...marinated with oil and spices and served with a light pesto creamy sauce with red and yellow tomatoes, basil and toasted pine nuts

CHICKEN ROULADE...Chicken breast pounded thin and rolled with baby Asparagus, Smoked Gouda and Roasted Red Peppers, served with a creamy Dijon sauce

ROSEMARY GRILLED CHICKEN BREAST...with a wild mushroom and Roasted garlic sauce

ENGLISH LEMON CHICKEN...Served with a Sweet Honey Glaze & Topped with Toasted Hazelnut

VINTNERS CHICKEN...herb roasted chicken breast Served with a fire-roasted tomato and black mission fig sauce

DUBS COUNTRY STUFFED CHICKEN BREAST...with traditional celery and onion stuffing and served with Country Style Chicken Gravy

CLASSIC CHICKEN PICATTA...Served with a Lemon Caper Sauce, Chopped Parsley & Grated Parmesan Cheese

CHICKEN MAZE...Stuffed with traditional stuffing, sweet corn and red peppers Served with a zesty Poblano cream and chopped cilantro

CHICKEN ROULADE...Chicken breast pounded thin and rolled with baby Asparagus, Smoked Gouda and Roasted Red Peppers, served with a creamy Dijon sauce

GRILLED MAUI CHICKEN BREAST... Served a Apricot Brandy sauce and broiled pineapple

CALIFORNIA CHICKEN....Citrus Juice marinated chicken breast...with a cilantro cream sauce and topped with a fresh mango pico de gallo

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 SALMON FILET...served with a black fig and roasted tomato sauce

SIDE DISH AND SALAD SELECTIONS

(Choose FOUR of the following selections)

PASTA AND RISOTTO

HAND-ROLLED FRESH VEGETABLE LASAGNA...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

WHITE CHEDDAR JALAPENO MACARONI AND CHEESE

CREAMY VEGETABLE RISOTTO

GRILLED RISOTTO CAKES...with Peas and Parmesan and served with a roasted tomato coulis and crispy sage

ORECCHIETTE PASTA...tossed with Roasted Garlic, Seared Red Grape Tomatoes,

Spinach, Walnuts, Fresh pesto and olive oil

UDON NOODLE STIR FRY...with Asian vegetables and a ginger hoisin sauce

VEGETABLES

GRILLED FRESH VEGETABLE MEDLEY...zucchini, yellow squash,
red peppers, carrots with lemon, herb olive oil

GRILLED VEGETABLES ON CAST IRON GRILLS...

Roasted red pepper, zucchini, squash, and Maui onions
With pistachio butter

STIR FRY GREEN BEANS and ALMONDS with a honey hoisin

GRILLED ASPARGUS and ZUCCHINI with pistachio butter

CARROT SOUFFLE

HARICOT VERT with toasted almonds in almond butter

MASHED YAMS with maple and butter

SAUTEED CORN with zucchini and peppers

BLACK BEANS with onions and peppers

POTATOES AND GRAINS

GARLIC PARMESAN WHIPPED RED POTATOES

WHIPPED POTATOES WITH CHIVE AND CRÈME FRAICHE

BABY RED POTATOES...with Rosemary-Shallot Butter

TRI COLORED BABY POTATOES...with Chervil Butter

ROASTED POTATOES in a Cheddar Cheese Sauce

WHIPPED POTATOES...with Sour Cream & Chives

WILD RICE PILAF...with peas and red peppers

CILANTRO BASMATI...with red peppers

BASMATI RICE...with currants and pistachios

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

CITRUS COUSCOUS...with golden raisins

BUFFET SALADS

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

AVOCADO CAESAR SALAD...with crumbled cheese, tomatoes, cucumbers,
pepitos and avocado Caesar dressing

ROMAINE AND ARTICHOKE SALAD...with Romaine, Red Onions, Marinated Artichoke Hearts, Tomato
Wedges, and Creamy Garlic Dressing and A Red Wine Vinaigrette

BLACKBERRY HAZELNUT SALAD...with baby spinach, oranges and
Honey balsamic vinaigrette

EPICUREAN SALAD...with Field Greens, Caramelized Walnuts, Feta Cheese
Sliced Oranges and a Raspberry Vinaigrette

TOSSED GREEN SALAD...with Cucumbers, Tomatoes, Red Onions, Zucchini and
Croutons with Sherry vinaigrette and Ranch dressing

STRAWBERRY AND AVOCADO SALAD...with baby spinach,
Pistachios and a Citrus vinaigrette

CALIFORNIA SPINACH SALAD...with
Cucumber, watercress, mango and a sweet and sour dressing

ITALIAN CHOP SALAD...with Romaine, Garbanzo Beans, Mozzarella Cheese,
Tomatoes, Pepperoncini, Peppers and Onions and an Italian Herb dressing

BROILED VEGETABLE SALAD...with assorted lettuces, broiled vegetables, toasted pine nuts, feta cheese
and served with white Balsamic vinaigrette dressing

ROMAINE SALAD WITH CUCUMBER AND TOMATO SALAD...with
feta cheese, olives, and a basil vinaigrette basil and onions

RED AND GOLDEN BEET SALAD...with toasted walnuts and goat cheese
And served with a champagne chervil 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
& WEDDING COOKIES

“THE HARTLEY’S PLATED DINNER RECEPTION”

HORS D’OEUVRES

(See above...same selections as the buffet package)

SERVED SALAD OPTIONS

(Choose one of the following)

**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 and a white Balsamic vinaigrette**

**CAPRESSE SALAD...with fresh red and yellow tomatoes, basil and
fresh mozzarella...with a fresh lemon basil balsamic vinaigrette**

**AVOCADO CAESAR SALAD...served with toasted pepitas, tomatoes,
Cucumbers, crisp tortilla strips, tomato, crumbled cheese and served with
an Avocado Caesar dressing**

**FRESH SPINACH, STRAWBERRY and AVOCADO SALAD
with toasted pistachio nuts and a citrus vinaigrette**

**CRISP ROMAINE SALAD
with tomatoes, green beans, zucchini, toasted pine nuts and a creamy pesto dressing**

**FIELD GREENS AND BLACKBERRY SALAD
with sliced oranges, blackberries, toasted hazelnuts and red onions
and served with a sherry wine vinaigrette**

**HARVEST GREENS, APPLE, PECAN and SMOKED GOUDA SALAD
with red and green apples, dried cranberries, sugared pecans, and an apple cider vinaigrette**

**GORGONZOLA, WALNUT AND PEAR SALAD
Served with fresh raspberries and a Sherry wine vinaigrette**

ENTRÉE OPTIONS

**(Choose any TWO ENTRÉE selections and a VEGETARIAN plate with all guest’s choices pre-
determined one week prior to the event and indicated at each place setting (OR) Serve a
COMBINATION PLATE to ALL GUESTS (with a VEGETARIAN
selection which will be available upon request)**

**GRILLED FILET MIGNON
seared with Brandy and served with a pearl onion demi-glace
(or served with a cognac cream sauce and black truffle demi)**

**GRILLED NEW YORK STEAK
Served with a Brandy peppercorn sauce**

BONELESS BRAISED BEEF SHORTRIBS

Served with a Zinfandel wine sauce and fresh Citrus Gremolata

GRILLED ORANGE ROUGHY (or other Chef Selected Seasonal White Fish Selections)

Served with a Citrus Buerre Blanc and fresh herbs

CHICKEN DISH

(choose any chicken from the above list of selections)

GRILLED SALMON FILET

Served with a Honey-Hoisin with Grilled pineapple and toasted macadamia nuts

(or served with a lemon caper sauce with fresh chervil)

ROAST LAMB RACK

Rosemary crusted with a Dijon sauce and drizzled with a Black Fig
and Balsamic reduction

VEAL OSSO BUCCO

With a rich Hunter Sauce and Vegetable Mirepoix

VEGETARIAN OPTIONS

GRILLED VEGETABLE RISSOTO CAKES

With a roasted red pepper sauce and grilled asparagus

BROILED EGGPLANT NAPOLEAN

With goat cheese and a smoked tomato coulis

COMBINATION PLATES (SAME PRICE)

FILET MIGNON with SALMON FILET

BONELESS BEEF SHORTTRIB (or Sirloin Steak) with ORANGE ROUGHY

SIRLOIN STEAK (or Beef Shortrib) with JUMBO SHRIMP SCAMPI

FILET MIGNON with CHICKEN SELECTION

SIDE DISH SELECTIONS FOR PLATED MEALS

Potato, Rice or Grain Side Dish (choose 1 selection)

MASHED POTATOES...with Crème Fraiche and Chives

MASHED YUKON GOLD POTATOES...with Caramelized onions

TRI COLOR POTATOES...Purple, Red bliss and Yukon gold

Roasted with Rosemary and Garlic

ROASTED BABY RED POTATOES...with Rosemary garlic olive oil

PARMIGIANO-REGGIANO RISOTTO...creamy risotto with fresh peas and Parmesan

**BUTTERNUT SQUASH RISOTTO CAKES...with red peppers,
zucchini, goat cheese and basil
WILD RICE PILAF with pecans and dried cranberries**

Vegetables Side Dish (choose 1 selection)

**FRESH HARICOT VERT...with toasted almonds in a brown butter
ZUCCHINI, ASPARAGUS AND RED PEPPER...in a toasted pistachio butter
TRI COLORED CARROT...with Chervil butter
ASPARAGUS SPEARS...with butter and lemon zest
ANGEL HAIR VEGETABLES...Zucchini, Gold bar Zucchini and
Carrots in fine strands seasoned with lemon and olive oil**

Soufflés (choose 1 selection)

**CARROT SOUFFLE
SWEET POTATO SOUFFLE with Hazelnut**

ALSO INCLUDED WITH SERVED MEALS

**BASKETS OF GOURMET FRESH BAKED
ROLLS AND BREADS with butter**

**OUR ELEGANT COFFEE BAR
and
WEDDING COOKIES**