

**SUBMITTAL TO THE BOARD OF SUPERVISORS
COUNTY OF RIVERSIDE, STATE OF CALIFORNIA**



**ITEM: 3.4
(ID # 12950)**

MEETING DATE:
Tuesday, September 01, 2020

FROM: Business and Community Services:

SUBJECT: BUSINESS AND COMMUNITY SERVICES Ratification and approval of Personal Service Agreement for Catering Services at the Edward-Dean Museum between the County of Riverside and West Coast Hofbrau LLC dba Haverland Catering; District 5; [\$0]

RECOMMENDED MOTION: That the Board of Supervisors:

1. Ratify and approve the Personal Service Agreement for Catering Services at the Edward-Dean Museum between the County of Riverside and West Coast Hofbrau LLC dba Haverland Catering.

ACTION: Policy


Suzanne Holland, Director of EDA 8/6/2020

MINUTES OF THE BOARD OF SUPERVISORS

On motion of Supervisor Jeffries, seconded by Supervisor Spiegel and duly carried by unanimous vote, IT WAS ORDERED that the above matter is approved as recommended.

Ayes: Jeffries, Spiegel, Washington, Perez and Hewitt
Nays: None
Absent: None
Date: September 1, 2020
xc: BCS

Kecia R. Harper
Clerk of the Board

By: 
Deputy

**SUBMITTAL TO THE BOARD OF SUPERVISORS COUNTY OF RIVERSIDE,
STATE OF CALIFORNIA**

FINANCIAL DATA	Current Fiscal Year:	Next Fiscal Year:	Total Cost:	Ongoing Cost
COST	\$0	\$0	\$0	\$0
NET COUNTY COST	\$0	\$0	\$0	\$0
SOURCE OF FUNDS: Revenue Generating contract			Budget Adjustment:	NO
			For Fiscal Year:	20/21 to 24/25

C.E.O. RECOMMENDATION: Approve.

BACKGROUND:

Summary

On September 5, 2019, the County of Riverside entered into a 6-month personal service agreement for catering services at the Edward-Dean Museum with West Coast Hofbrau LLC dba Haverland Catering. This contract was executed upon acceptance of the successful proposal submitted by West Coast Hofbrau LLC through the competitive bidding process.

This is a five (5) year, revenue-generating agreement, and therefore requires Board approval. Staff recommends approval of this agreement as West Coast Hofbrau LLC is the positive “brand” the venue needs for wedding parties. They provide quality food and service and meet the needs of client and venue alike. The term of five (5) years was selected due to the wedding industry norm of booking events years in advance and the scope of the partnerships need to be covered under contract. This vendor has also created a special menu that can be cost-effective for our clients by giving two menu options at the fifteen-dollar (\$15) mark. This option is unique to this vendor and was not offered by other vendors in the industry. They also have the proper licensing to provide beer and wine if requested by the client, or for a reduced price, can provide just the service portion of the bartending. This gives more options to our customers, ensures the venue can operate at competitive rates and provides positive customer service on behalf of the Edward-Dean Museum.

Impact on Residents and Businesses

There is no negative financial impact on residents and businesses. This agreement will lend itself to a broader clientele due to the starting price point of fifteen dollars (\$15) per person. The average price per person for a wedding plate is at the twenty-dollar (\$20) mark.

Additional Fiscal Information

This will positively impact the County and Edward-Dean Museum, as West Coast Hofbrau LLC will pay a venue access fee of 15% of all revenue generated from catering and bartending services at the museum. If 30 weddings are booked and utilize West Coast Hofbrau LLC and the average venue access fee is \$800, the Edward-Dean Museum will generate \$24,000 annually.

**SUBMITTAL TO THE BOARD OF SUPERVISORS COUNTY OF RIVERSIDE,
STATE OF CALIFORNIA**

Contract History and Price Reasonableness

See attached 2019 agreement with menu.

ATTACHMENTS (if needed, in this order):

- Personal Service Agreement with West Coast Hofbrau LLC dba Haverland Catering
- 2019 Personal Service Agreement

PERSONAL SERVICE AGREEMENT

for

CATERING SERVICES at THE EDWARD DEAN MUSEUM

between

COUNTY OF RIVERSIDE

and

WEST COAST HOFBRAU LLC

dba

Haverland Catering



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This Agreement is made and entered into by and between **West Coast Hofbrau LLC**, a California limited liability company, (herein referred to as "CONTRACTOR") dba Haverland Catering, and the **COUNTY OF RIVERSIDE**, a political subdivision of the State of California, (herein referred to as "COUNTY"). The parties agree as follows:

1. Description of Services

1.1 CONTRACTOR shall provide all services as outlined and specified in Exhibit A and Exhibit B, both of which are attached hereto and incorporated herein by reference, at the prices stated in Exhibit B. This is a revenue generating Agreement and the percentage of profit paid to the County is referenced in Section 3, Revenue.

1.2 CONTRACTOR represents that it has the skills, experience, and knowledge necessary to perform under this Agreement and the COUNTY relies upon this representation. CONTRACTOR shall perform to the satisfaction of the COUNTY and in conformance to and consistent with the highest standards of firms/professionals in the same discipline in the State of California.

1.3 CONTRACTOR affirms that it is fully apprised of all of the work to be performed under this Agreement; and the CONTRACTOR agrees it can properly perform this work at the prices stated in Exhibit B. CONTRACTOR is not to perform services or provide products outside of the Agreement.

1.4 Acceptance by the COUNTY of the CONTRACTOR's performance under this Agreement does not operate as a release of CONTRACTOR's responsibility for full compliance with the terms of this Agreement.

2. Period of Performance

2.1 This Agreement shall be effective on March 18, 2020 and continues in effect for five (5) years ("Expiration Date"), unless terminated earlier ("Term"). In no event shall CONTRACTOR book a wedding or event at the Venue whose date falls beyond the Expiration Date. Services for all wedding or events booked by CONTRACTOR, and payment of the corresponding VAF, must be completed before the expiration of the Term. CONTRACTOR shall commence performance upon signature of this Agreement by both parties and shall diligently and continuously perform thereafter. The Riverside County Board of Supervisors is the only authority that may obligate the County for a non-cancelable multi-year agreement.

3. Revenue/Compensation

3.1 The CONTRACTOR shall pay the COUNTY a Venue Access Fee (VAF) in the amount of fifteen percent (15%) of the total bill (minus tax and gratuity) from each wedding or event that is booked at the Venue. CONTRACTOR shall provide all services, including all catering packages, at the Venue as outlined and specified in Exhibit B of this Agreement. The COUNTY is not responsible for any fees or costs

incurred above or beyond the contracted amount and shall have no obligation to guarantee any specified amount of services.

3.2 Compensation: In the event, the wedding or event does not book with CONTRACTOR after a tasting session has been completed, COUNTY will pay a \$50.00 tasting fee to CONTRACTOR. Other than the tasting fee, COUNTY shall not be responsible for any other payment to CONTRACTOR.

3.3 Price adjustments for catering packages can be made at the discretion of the CONTRACTOR during the Term. The set revenue percentage (i.e., VAF) of fifteen percent (15%) paid to COUNTY under this Agreement, as set forth in Exhibit B, will remain effective throughout the Term.

3.4 CONTRACTOR is to submit payment in the form of a check, credit, cash or money order to COUNTY within fifteen (15) days from the event date, unless said payment due date falls beyond the Expiration Date, in which case, CONTRACTOR shall make said payment prior to the Expiration Date. Payment will be submitted to:

Edward-Dean Museum
9401 Oak Glen Road
Cherry Valley, CA 92223

- a) Each payment shall contain a minimum of the following information:
- o Event Date and Name of Event/Wedding Party
 - o Project Code Number
 - o Copy of contract between CONTRACTOR and event/wedding party

4. Alteration or Changes to the Agreement

4.1 The Board of Supervisors and the COUNTY Purchasing Agent and/or her designee is the only authorized COUNTY representatives who may at any time, by written order, alter this Agreement. If any such alteration causes an increase or decrease in the time required for the performance under this Agreement, an equitable adjustment shall be made in the delivery schedule, or both, and the Agreement shall be modified by written amendment accordingly.

5. Termination

5.1. COUNTY may terminate this Agreement with or without cause upon written notice served upon the CONTRACTOR stating the extent and effective date of termination. The effective date of termination shall be the date that CONTRACTOR's payment of the VAF is due for the last wedding or event booked prior to the CONTRACTOR's receipt of COUNTY's notice of termination.

5.2 After receipt of the notice of termination, CONTRACTOR shall no longer book any more weddings or events at the Venue; and COUNTY shall no longer have any obligation to notify CONTRACTOR of weddings or events booked at the Venue.

5.3 CONTRACTOR's rights under this Agreement shall terminate (except for payment due prior to the date of termination) upon dishonesty or a willful or material breach of this Agreement by CONTRACTOR; or in the event of CONTRACTOR's unwillingness or inability for any reason whatsoever to perform the terms of this Agreement.

5.4 The rights and remedies of COUNTY provided in this section shall not be exclusive and are in addition to any other rights and remedies provided by law or this Agreement.

6. **Intentionally omitted.**

7. **Conduct of Contractor**

7.1 The CONTRACTOR covenants that it presently has no interest, including, but not limited to, other projects or contracts, and shall not acquire any such interest, direct or indirect, which would conflict in any manner or degree with CONTRACTOR's performance under this Agreement. The CONTRACTOR further covenants that no person or subcontractor having any such interest shall be employed or retained by CONTRACTOR under this Agreement. The CONTRACTOR agrees to inform the COUNTY of all the CONTRACTOR's interests, if any, which are or may be perceived as incompatible with the COUNTY's interests.

7.2 The CONTRACTOR shall not, under circumstances which could be interpreted as an attempt to influence the recipient in the conduct of his/her duties, accept any gratuity or special favor from individuals or firms with whom the CONTRACTOR is doing business or proposing to do business, in accomplishing the work under this Agreement.

7.3 The CONTRACTOR or its employees shall not offer gifts, gratuity, favors, and entertainment directly or indirectly to COUNTY employees.

8. **Inspection of Service; Quality Control/Assurance**

8.1 All performance (which includes services, workmanship, materials, supplies and equipment furnished or utilized in the performance of this Agreement) shall be subject to inspection and test by the COUNTY or other regulatory agencies at all times. The CONTRACTOR shall provide adequate cooperation to any inspector or other COUNTY representative to permit him/her to determine the CONTRACTOR's conformity with the terms of this Agreement. If any services performed or products provided by CONTRACTOR are not in conformance with the terms of this Agreement, the COUNTY shall have the right to require the CONTRACTOR to perform the services or provide the products in conformance with the terms

of the Agreement at no additional cost to the COUNTY. When the services to be performed or the products to be provided are of such nature that the difference cannot be corrected; the COUNTY shall have the right to: (1) require the CONTRACTOR immediately to take all necessary steps to ensure future performance in conformity with the terms of the Agreement; and/or (2) reduce the Agreement price to reflect the reduced value of the services performed or products provided. The COUNTY may also terminate this Agreement for default and charge to CONTRACTOR any costs incurred by the COUNTY because of the CONTRACTOR's failure to perform.

8.2 CONTRACTOR shall establish adequate procedures for self-monitoring and quality control and assurance to ensure proper performance under this Agreement; and shall permit a COUNTY representative or other regulatory official to monitor, assess, or evaluate CONTRACTOR's performance under this Agreement at any time, upon reasonable notice to the CONTRACTOR.

9. Independent Contractor/Employment Eligibility

9.1 The CONTRACTOR is, for purposes relating to this Agreement, an independent contractor and shall not be deemed an employee of the COUNTY. It is expressly understood and agreed that the CONTRACTOR (including its employees, agents, and subcontractors) shall in no event be entitled to any benefits to which COUNTY employees are entitled, including but not limited to overtime, any retirement benefits, worker's compensation benefits, and injury leave or other leave benefits. There shall be no employer-employee relationship between the parties; and CONTRACTOR shall hold COUNTY harmless from any and all claims that may be made against COUNTY based upon any contention by a third party that an employer-employee relationship exists by reason of this Agreement. It is further understood and agreed by the parties that CONTRACTOR in the performance of this Agreement is subject to the control or direction of COUNTY merely as to the results to be accomplished and not as to the means and methods for accomplishing the results.

9.2 CONTRACTOR warrants that it shall make its best effort to fully comply with all federal and state statutes and regulations regarding the employment of aliens and others and to ensure that employees performing work under this Agreement meet the citizenship or alien status requirement set forth in federal statutes and regulations. CONTRACTOR shall obtain, from all employees performing work hereunder, all verification and other documentation of employment eligibility status required by federal or state statutes and regulations including, but not limited to, the Immigration Reform and Control Act of 1986, 8 U.S.C. §1324 et seq., as they currently exist and as they may be hereafter amended. CONTRACTOR shall retain all such documentation for all covered employees, for the period prescribed by the law.

10. Subcontract for Work or Services

CONTRACTOR may subcontract with any other party for furnishing any of the work or services under this Agreement with the prior approval of COUNTY, including any contracts of employment between the CONTRACTOR and personnel assigned under this Agreement. Nothing in this Agreement shall create any contractual relationship between COUNTY and any such subcontractor, and no subcontract shall relieve CONTRACTOR of its obligations hereunder should the subcontractor fail to perform in accordance with the provisions of this Agreement. COUNTY shall have no obligation to pay any subcontractor. CONTRACTOR shall be solely responsible for the acts and omissions of its subcontractors, and any breach by a subcontractor of any terms and conditions of this Agreement shall be deemed a breach by CONTRACTOR.

11. Disputes

11.1 The parties shall attempt to resolve any disputes amicably at the working level. If that is not successful, the dispute shall be referred to the senior management of the parties. Any dispute relating to this Agreement, which is not resolved by the parties, shall be decided by the COUNTY's Purchasing Department's Compliance Contract Officer who shall furnish the decision in writing. The decision of the COUNTY's Compliance Contract Officer shall be final and conclusive unless determined by a court of competent jurisdiction to have been fraudulent, capricious, arbitrary, or so grossly erroneous to imply bad faith. The CONTRACTOR shall proceed diligently with the performance of this Agreement pending the resolution of a dispute.

11.2 Prior to the filing of any legal action related to this Agreement, the parties shall be obligated to attend a mediation session in Riverside County before a neutral third party mediator. A second mediation session shall be required if the first session is not successful. The parties shall share the cost of the mediations.

12. Licensing and Permits

CONTRACTOR shall comply with all State or other licensing requirements, including but not limited to the provisions of Chapter 9 of Division 3 of the Business and Professions Code. All licensing requirements shall be met at the time proposals are submitted to the COUNTY. CONTRACTOR warrants that it has all necessary permits, approvals, certificates, waivers and exemptions necessary for performance of this Agreement as required by the laws and regulations of the United States, the State of California, the County of Riverside and all other governmental agencies with jurisdiction, and shall maintain these throughout the term of this Agreement.

13. Intentionally omitted.

14. Non-Discrimination

CONTRACTOR shall not discriminate in the provision of services, allocation of benefits, accommodation in facilities, or employment of personnel on the basis of ethnic group identification, race, religious creed, color, national origin, ancestry, physical handicap, medical condition, marital status or sex in the performance of this Agreement; and, to the extent they shall be found to be applicable hereto, shall comply with the provisions of the California Fair Employment and Housing Act (Gov. Code 12900 et. seq), the Federal Civil Rights Act of 1964 (P.L. 88-352), the Americans with Disabilities Act of 1990 (42 U.S.C. S1210 et seq.) and all other applicable laws or regulations.

15. Records and Documents

CONTRACTOR shall make available, upon written request by any duly authorized Federal, State, or COUNTY agency, a copy of this Agreement and such books, documents and records as are necessary to certify the nature and extent of the CONTRACTOR's costs related to this Agreement. All such books, documents and records shall be maintained by CONTRACTOR for at least five years following termination of this Agreement and be available for audit by the COUNTY. CONTRACTOR shall provide to the COUNTY reports and information related to this Agreement as requested by COUNTY.

16. Confidentiality

16.1 The CONTRACTOR shall not use for personal gain or make other improper use of privileged or confidential information which is acquired in connection with this Agreement. The term "privileged or confidential information" includes but is not limited to: unpublished or sensitive technological or scientific information; medical, personnel, or security records; anticipated material requirements or pricing/purchasing actions; COUNTY information or data which is not subject to public disclosure; COUNTY operational procedures; and knowledge of selection of contractors, subcontractors or suppliers in advance of official announcement.

16.2 The CONTRACTOR shall protect from unauthorized disclosure names and other identifying information concerning persons receiving services pursuant to this Agreement, except for general statistical information not identifying any person. The CONTRACTOR shall not use such information for any purpose other than carrying out the CONTRACTOR's obligations under this Agreement. The CONTRACTOR shall promptly transmit to the COUNTY all third party requests for disclosure of such information. The CONTRACTOR shall not disclose, except as otherwise specifically permitted by this Agreement or authorized in advance in writing by the COUNTY, any such information to anyone other than the COUNTY. For purposes of this paragraph, identity shall include, but not be limited to, name, identifying number, symbol, or other identifying particulars assigned to the individual, such as finger or voice print or a photograph.

17. Administration/Contract Liaison

The Museum Manager, or designee, shall administer this Agreement on behalf of the COUNTY.

17.1 Administrator Contact Information:

Stacey Chester - Museum Manager, Sponsorship Coordinator
Edward-Dean Museum/Riverside County Fair & National Date Festival
9401 Oak Glen Road
Cherry Valley, CA 92223
Email: schester@rivco.org / Phone: 951.529.4638

18. Notices

All correspondence and notices required or contemplated by this Agreement shall be delivered to the respective parties at the addresses set forth below and are deemed submitted two days after their deposit in the United States mail, postage prepaid:

COUNTY OF RIVERSIDE

Edward-Dean Museum
Stacey Chester, Museum Manager
9401 Oak Glen Road
Cherry Valley, CA 92223

CONTRACTOR

West Coast Hofbrau LLC
Margarita & Henry Haverland
534 Myrtlewood Drive
Calimesa, CA 92320

19. Force Majeure

If either party is unable to comply with any provision of this Agreement due to causes beyond its reasonable control, and which could not have been reasonably anticipated, such as acts of God, acts of war, civil disorders, or other similar acts, such party shall not be held liable for such failure to comply.

20. EDD Reporting Requirements

In order to comply with child support enforcement requirements of the State of California, the COUNTY may be required to submit a Report of Independent Contractor(s) form **DE 542** to the Employment Development Department. The CONTRACTOR agrees to furnish the required data and certifications to the COUNTY within 10 days of notification of award of Agreement when required by the EDD. This data will be transmitted to governmental agencies charged with the establishment and enforcement of child support orders. Failure of the CONTRACTOR to timely submit the data and/or certificates required may result in the contract being awarded to another contractor. In the event a contract has been issued, failure of the CONTRACTOR to comply with all federal and state reporting requirements for child support enforcement or to comply with all lawfully served Wage and Earnings Assignments Orders and Notices of Assignment shall constitute a material breach of Agreement. If CONTRACTOR has any questions concerning this reporting requirement, please call (916) 657-0529. CONTRACTOR should also contact its local Employment Tax

Customer Service Office listed in the telephone directory in the State Government section under "Employment Development Department" or access their Internet site at www.edd.ca.gov.

21. Hold Harmless/Indemnification

21.1 CONTRACTOR shall indemnify and hold harmless the County of Riverside, its Agencies, Districts, Special Districts and Departments, their respective directors, officers, Board of Supervisors, elected and appointed officials, employees, agents and representatives (individually and collectively hereinafter referred to as Indemnitees) from any liability, action, claim or damage whatsoever, based or asserted upon any services of CONTRACTOR, its officers, employees, subcontractors, agents or representatives arising out of or in any way relating to this Agreement, including but not limited to property damage, bodily injury, or death or any other element of any kind or nature. CONTRACTOR shall defend the Indemnitees at its sole expense including all costs and fees (including, but not limited, to attorney fees, cost of investigation, defense and settlements or awards) in any claim or action based upon such acts, omissions or services.

21.2 With respect to any action or claim subject to indemnification herein by CONTRACTOR, CONTRACTOR shall, at their sole cost, have the right to use counsel of their own choice and shall have the right to adjust, settle, or compromise any such action or claim without the prior consent of COUNTY; provided, however, that any such adjustment, settlement or compromise in no manner whatsoever limits or circumscribes CONTRACTOR indemnification to Indemnitees as set forth herein.

21.3 CONTRACTOR'S obligation hereunder shall be satisfied when CONTRACTOR has provided to COUNTY the appropriate form of dismissal relieving COUNTY from any liability for the action or claim involved.

21.4 The specified insurance limits required in this Agreement shall in no way limit or circumscribe CONTRACTOR'S obligations to indemnify and hold harmless the Indemnitees herein from third party claims.

22. Insurance

22.1 Without limiting or diminishing the CONTRACTOR'S obligation to indemnify or hold the COUNTY harmless, CONTRACTOR shall procure and maintain or cause to be maintained, at its sole cost and expense, the following insurance coverage's during the term of this Agreement. As respects to the insurance section only, the COUNTY herein refers to the County of Riverside, its Agencies, Districts, Special Districts, and Departments, their respective directors, officers, Board of Supervisors, employees, elected or appointed officials, agents, or representatives as Additional Insureds.

A. Workers' Compensation:

If the CONTRACTOR has employees as defined by the State of California, the CONTRACTOR shall maintain statutory Workers' Compensation Insurance (Coverage A) as prescribed by the laws of the State of California. Policy shall include Employers' Liability (Coverage B) including Occupational Disease with limits not less than \$1,000,000 per person per accident. The policy shall be endorsed to waive subrogation in favor of The County of Riverside.

B. Commercial General Liability:

Commercial General Liability insurance coverage, including but not limited to, premises liability, unmodified contractual liability, products and completed operations liability, personal and advertising injury, and cross liability coverage, covering claims which may arise from or out of CONTRACTOR'S performance of its obligations hereunder. Policy shall name the COUNTY as Additional Insured. Policy's limit of liability shall not be less than \$1,000,000 per occurrence combined single limit. If such insurance contains a general aggregate limit, it shall apply separately to this agreement or be no less than two (2) times the occurrence limit.

C. Vehicle Liability:

If vehicles or mobile equipment is used in the performance of the obligations under this Agreement, then CONTRACTOR shall maintain liability insurance for all owned, non-owned, or hired vehicles so used in an amount not less than \$1,000,000 per occurrence combined single limit. If such insurance contains a general aggregate limit, it shall apply separately to this agreement or be no less than two (2) times the occurrence limit. Policy shall name the COUNTY as Additional Insureds.

D. General Insurance Provisions - All lines:

1) Any insurance carrier providing insurance coverage hereunder shall be admitted to the State of California and have an A M BEST rating of not less than A: VIII (A:8) unless such requirements are waived, in writing, by the County Risk Manager. If the County's Risk Manager waives a requirement for a particular insurer such waiver is only valid for that specific insurer and only for one policy term.

2) The CONTRACTOR must declare its insurance self-insured retention for each coverage required herein. If any such self-insured retention exceeds \$500,000 per occurrence each such retention shall have the prior written consent of the County Risk Manager before the commencement of operations under this Agreement. Upon notification of self-insured retention unacceptable to the COUNTY, and at the election of the County's Risk Manager, CONTRACTOR'S carriers shall either; 1) reduce or eliminate such self-insured retention as respects this Agreement with the COUNTY, or 2) procure a bond which guarantees payment of losses and related investigations, claims administration, and defense costs and expenses.

3) CONTRACTOR shall cause CONTRACTOR'S insurance carrier(s) to furnish the County of Riverside with either 1) a properly executed original Certificate(s) of Insurance and certified original copies of Endorsements effecting coverage as required herein, and 2) if requested to do so orally or in writing by the County Risk Manager, provide original Certified copies of policies including all Endorsements and all attachments thereto, showing such insurance is in full force and effect. Further, said Certificate(s) and policies of insurance shall contain the covenant of the insurance carrier(s) that thirty (30) days written notice shall be given to the County of Riverside prior to any material modification, cancellation, expiration or reduction in coverage of such insurance. In the event of a material modification, cancellation, expiration, or reduction in coverage, this Agreement shall terminate forthwith, unless the County of Riverside receives, prior to such effective date, another properly executed original Certificate of Insurance and original copies of endorsements or certified original policies, including all endorsements and attachments thereto evidencing coverage's set forth herein and the insurance required herein is in full force and effect. CONTRACTOR shall not commence operations until the COUNTY has been furnished original Certificate (s) of Insurance and certified original copies of endorsements and if requested, certified original policies of insurance including all endorsements and any and all other attachments as required in this Section. An individual authorized by the insurance carrier shall sign the original endorsements for each policy and the Certificate of Insurance.

4) It is understood and agreed to by the parties hereto that the CONTRACTOR'S insurance shall be construed as primary insurance, and the COUNTY'S insurance and/or deductibles and/or self-insured retention's or self-insured programs shall not be construed as contributory.

5) If, during the term of this Agreement or any extension thereof, there is a material change in the scope of services; or, there is a material change in the equipment to be used in the performance of the scope of work; or, the term of this Agreement, including any extensions thereof, exceeds five (5) years; the COUNTY reserves the right to adjust the types of insurance and the monetary limits of liability required under this Agreement, if in the County Risk Manager's reasonable judgment, the amount or type of insurance carried by the CONTRACTOR has become inadequate.

6) CONTRACTOR shall pass down the insurance obligations contained herein to all tiers of subcontractors working under this Agreement.

7) The insurance requirements contained in this Agreement may be met with a program(s) of self-insurance acceptable to the COUNTY.

8) CONTRACTOR agrees to notify COUNTY of any claim by a third party or any incident or event that may give rise to a claim arising from the performance of this Agreement.

23. General

23.1 CONTRACTOR shall not delegate or assign any interest in this Agreement, whether by operation of law or otherwise, without the prior written consent of COUNTY. Any attempt to delegate or assign any interest herein shall be deemed void and of no force or effect.

23.2 Any waiver by COUNTY of any breach of any one or more of the terms of this Agreement shall not be construed to be a waiver of any subsequent or other breach of the same or of any other term of this Agreement. Failure on the part of COUNTY to require exact, full, and complete compliance with any terms of this Agreement shall not be construed as in any manner changing the terms or preventing COUNTY from enforcement of the terms of this Agreement.

23.3 CONTRACTOR shall not provide any services or products subject to any chattel mortgage or under a conditional sales contract or other agreement by which an interest is retained by a third party. The CONTRACTOR warrants that it has good title to all materials or products used by CONTRACTOR or provided to COUNTY pursuant to this Agreement, free from all liens, claims, or encumbrances.

23.4 Nothing in this Agreement shall prohibit the COUNTY from acquiring the same type or equivalent equipment, products, materials or services from other sources, when deemed by the COUNTY to be in its best interest. The COUNTY reserves the right to purchase more or less than the quantities specified in this Agreement.

23.5 The COUNTY agrees to cooperate with the CONTRACTOR in the CONTRACTOR's performance under this Agreement, including, if stated in the Agreement, providing the CONTRACTOR with reasonable facilities and timely access to COUNTY data, information, and personnel.

23.6 CONTRACTOR shall comply with all applicable Federal, State and local laws and regulations. CONTRACTOR will comply with all applicable COUNTY policies and procedures. In the event that there is a conflict between the various laws or regulations that may apply, the CONTRACTOR shall comply with the more restrictive law or regulation.

23.7 CONTRACTOR shall comply with all air pollution control, water pollution, safety and health ordinances, statutes, or regulations, which apply to performance under this Agreement.

23.8 CONTRACTOR shall comply with all requirements of the Occupational Safety and Health Administration (OSHA) standards and codes as set forth by the U.S. Department of Labor and the State of California (Cal/OSHA).

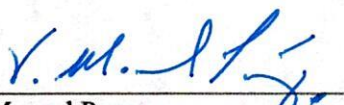
23.9 This Agreement shall be governed by the laws of the State of California. Any legal action related to the performance or interpretation of this Agreement shall be filed only in the Superior Court of the State of California located in Riverside, California, and the parties waive any provision of law providing for a change of venue to another location. In the event any provision in this Agreement is held by a court of

competent jurisdiction to be invalid, void, or unenforceable, the remaining provisions will nevertheless continue in full force without being impaired or invalidated in any way.

23.10 This Agreement, including any attachments or exhibits, constitutes the entire Agreement of the parties with respect to its subject matter and supersedes all prior and contemporaneous representations, proposals, discussions and communications, whether oral or in writing. This Agreement may be changed or modified only by a written amendment signed by authorized representatives of both parties.

IN WITNESS WHEREOF, the Parties hereto have caused their duly authorized representatives to execute this Agreement.

COUNTY OF RIVERSIDE, a political subdivision of the State of California


By: 
V. Manuel Perez
Chairman, Board of Supervisors

Dated: SEP 01 2020


ATTEST:
Kecia R. Harper
Clerk of the Board

By: 
Deputy

APPROVED AS TO FORM:
Gregory P. Priamos
County Counsel

By: 
Thomas Oh
Deputy County Counsel

WEST COAST HOFBRAU LLC,
a California limited liability company, dba
Haverland Catering

By: 
Henry Haverland
Member

Dated: 8/12/20

By: 
Margaret Haverland
Member

Dated: 8/12/20

EXHIBIT A
SCOPE OF SERVICES

A1.0 Venue: Services will be provided at the Edward-Dean Museum, herein referred to as “Venue”, which is operated under the Riverside County Economic Development Agency (EDA). The Venue is located at 9401 Oak Glen Road, Cherry Valley, CA 92223.

A2.0 Scheduling: Selected Caterer must be willing to assume all scheduled weddings unless the customer chooses to do a “buy-out” option and provide their own caterer. Caterer must have a contingency plan to execute services agreed upon between wedding party and caterer in the event of an emergency.

A2.1 After a wedding and/or event is booked at the Venue, Contractor will be notified by Venue staff. Upon notification, Contractor is to contact customer directly and set-up a meeting and tasting to discuss catering options. In the event, the wedding does not book with on-site caterer, the County will pay a \$50 tasting fee to caterer. For all weddings and/or events booked on or after March 20, 2020, Contractor shall be allowed to provide the bar services set forth in Exhibit B of the Agreement for said weddings and/or events.

A2.2 Contractor must cooperate with Venue staff and coordinator.

A2.3 Contractor must enter into a written agreement with the customer directly. Once an agreement is executed by Contractor and customer, a copy will be given to the Venue staff to keep on file.

A2.4 Contractor will pay to the County a Venue Access Fee (VAF) in the amount of fifteen percent (15%) of the total bill (minus tax and gratuity) from each wedding or event that is booked at the Venue. In no event shall Contractor book a wedding or event whose date falls beyond the Expiration Date.

A2.5 If Contractor requires a first deposit from customer that is non-refundable, the County is entitled to 15% of that deposit if the wedding/event cancels.

A2.6 The 15% Venue Access Fee (VAF) is to be paid to the County no less than 15-days from the event date.

A3.0 Licensing and Certification: Contractor must maintain correct licensing and certifications as required by Federal, State and local laws to provide services for the term of the Agreement.

A4.0 County will provide the following at the Venue for scheduled events:

A4.1 Full on-site catering kitchen

A4.2 Ice Machine

A4.3 Only one wedding scheduled per day

A4.4 Tables and chairs included (60” round or 8’ rectangle)

**EXHIBIT B
CONTRACTOR'S RATES**

[attached on the following page]

WEST COAST HOFBRAU LLC

PROUDLY FEATURES

THE HAUS BISTRO CATERING

HAVERLANDCATERING@YAHOO.COM

THEHAUSBISTRO.COM

534 MYRTLE WOOD DR

CALIFORNIA, CA. 92320

(909) 446-0887

CHEF HENRY C. (951) 663-2817

MARGARITA C.(909) 816-8640

2019/20 TIER 1 MENU

LET US HELP YOU CREATE THE PERFECT MENU FOR YOUR SPECIAL DAY!

"We use fresh ingredients and full flavors to help create classic and contemporary recipes that will make you feel like you're dining in a European vineyard."

- Chef Henry

We reserve the right to correct any errors in pricing and / or descriptions. Prices are subject to change without notice due to market conditions. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain conditions

TIER 1 BUFFET MENU OPTIONS \$15

INCLUDES: 1 CHEF AND 2 SERVERS (FOR DINNER SERVICE AND DINNER CLEAN UP) PAPER PLATE, NAPKIN AND DISPOSABLE CUTLERY (DOES NOT INCLUDE TAX OR GRATUITY)

ITALIANO

PASTA FRESCA - YOUR CHOICE OF PASTA SPAGHETTI, PENNE, OR BOWTIE- WITH FRESHLY MADE MARINARA, CREAMY ALFREDO AND PARMESAN CHEESE ON THE SIDE

VENETO VERDURE- ZUCCHINI, SQUASH, BABY CARROTS, RED ONIONS AND RED PEPPERS SAUTEED IN OLIVE OIL, BUTTER, GARLIC AND FRESH ROSEMARY

CAESAR SALAD- CRISP ROMAINE LETTUCE, BUTTERY SEASONED GROUTONS, SHREDDED PARMESAN CHEESE AND TANGY CAESAR DRESSING

INCLUDES GARLIC AND BUTTER BRUSHED ROLL

TACOS DEL NORTE

CARNE RALLADA- YOUR CHOICE OF SHREDDED CHICKEN OR BEEF BRAISED WITH TOMATOES, PEPPERS AND ONIONS

ARROZ ESPANOL- TRADITIONAL STYLE, BUTTERY AND TANGY SPANISH RICE

FRIJOLES CON CHORIZO- FRESHLY MADE RANCHERO SYTLE BEANS SLOWLY SIMMERED WITH SPANISH CHORIZO.

INCLUDES 2 TORTILLAS PER PERSON: YOUR CHOICE OF FLOUR OR CORN

ADD TRAY PASSED APPETIZERS- \$2.50 (PER PIECE, PER PERSON)

FREE KETTLE CHIP STATION IF YOU PURCHASE TWO APPETIZERS!

SPINACH AND ARTICHOKE BAGUETTE BITES

GREEK BRUSHETA - HAUS MADE CHEESE, MARINATED TOMATOES ON BAGUETTE BITES FINISHED WITH A BALSAMIC GLAZE

CAPRESE SKEWERS- ITALIAN SALAMI, GRAPE TOMATOES, FRESH BASIL, MOZZARELLA CHEESE, PEPEROCINI FINISHED WITH A BALSAMIC GLAZE

CRUDITE CUPS- ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

CRISPY DEEP-FRIED CHICKEN POTSTICKERS

FRESH APPLE SLICES TOPPED WITH FRESHLY MADE CURRY CHICKEN SALAD TOPPED WITH CANDIED NUTS AND FINISHED WITH A DRIZZLE OF HONEY

PITA WEDGE TOPPED WITH FRESHLY MADE SUNDRIED TOMATO HUMMUS AND OLIVE OIL

FRIED "MAC N CHEESE BITES" SERVED WITH BBQ SAUCE AND CHEDDAR CHEESE FONDUE

CHEESE STUFFED, BACON WRAPPED JALAPENOS

\$3.50 PER PERSON

ANTIPASTI SKEWERS WITH MOZZARELLA, TOMATO, SALAMI, ARTICHOKE HEART, TORTELLINI AND OLIVE

SHRIMP CEVICHE ON CUCUMBER ROUNDS

GRILLED CHEESE BITES WITH TOMATO SOUP SHOOTER

FRIED SWEET COCONUT AND TEMPURA BATTERED SHRIMP DRIZZLED WITH HORSERADISH ORANGE MARMALADE SAUCE

MINI OPENFACED PHILLY CHEESESTEAK SANDWICHES

CREAMY GARLIC MUSHROOMS IN FLAKY PUFF PASTRY

\$4.50 PER PERSON

CAJUN SEARED AHI MEDALLIONS ON SESAME CRACKER TOPPED WITH WASABI GUACAMOLE AND A DASH OF SRIRACHA

FRESH AHI POKE ON CUCUMBER ROUNDS

MINI LOX AND BAGEL BITES

CREAMY LOBSTER NEWBURG BITES SERVED IN FLAKEY PUFF PASTRY

CAJUN SEASONED, WOOD FIRE GRILLED LAMB CHOPS SERVED WITH RANCH DRESSING AND MINT JELLO

TAKE YOUR EVENT OVER THE TOP!

FAMILY STYLE- \$3 PER PERSON ADDITIONAL

FULLY PLATED \$5 PER PERSON ADDITIONAL

PLEASE INQUIRE ABOUT THE FOLLOWING AVAILABLE OPTIONS:

BREAKFAST OR LUNCH FOR THE BRIDAL PARTY ON THE DAY OF.

BEER AND WINE BAR SERVICE

CANDY AND POPCORN BAR

DESSERT STATION

SLIDER BAR

BRUNCH MENUES

PASTA STATIONS

INTERNATIONAL MENUES

BBQ MENU

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APPETIZER STATIONS

SPECIALITY PLATTERS

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2019/20 TIER 2 MENU

LET US HELP YOU CREATE THE PERFECT MENU FOR YOUR SPECIAL DAY!

"We use fresh ingredients and full flavors to help create classic and contemporary recipes that will make you feel like you're dining in a European vineyard."

- Chef Henry

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TIER 2 BUFFET MENU OPTIONS \$27

INCLUDES: 1 CHEF AND 3 SERVERS (FOR DINNER SERVICE AND DINNER CLEAN UP) CHINA AND SILVERWARE- DOES NOT INCLUDE TAX OR GRATUITY

SALADS- CHOOSE ONE

NAPA VALLEY GREENS- ASSORTED MIXED GREENS, TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A RASPBERRY / BALSAMIC VINEGARETTE, TOPPED WITH FRESH RASPBERRIES

OAK GLEN GREENS- ASSORTED MIXED GREENS, FRESHLY TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A WHITE BALSAMIC / DIJON VINEGARETTE, TOPPED WITH FRESHLY SLICED SEASONAL APPLES

MIXED CALIFORNIA GREENS- SEASONAL MIXED SALAD GREENS WITH SHREDDED CARROTS, CABBAGE, SLICED RED ONIONS TOPPED WITH TOMATOES AND SEASONED BUTTER CROUTONS, SHREDDED CHEESE AND SERVED WITH YOUR CHOICE OF 2 ON THE SIDE

CLASSIC CAESAR SALAD- CRISP ROMAINE LETTUCE, TOSSED WITH SEASONED BUTTER CROUTONS, PARMESAN CHEESE AND A RUSTIC CAESAR DRESSING

GREEK SALAD- CRISP ROMAINE, KALAMATA OLIVES, FETA CHEESE, CUCUMBERS, GRAPE OR CHERRY TOMATO HALVES, SLICED RED ONIONS TOSSED IN A TANGY TRADITIONAL DRESSING

SIDES- CHOOSE TWO

SWEET BUTTER BABY CARROTS- ORGANIC BABY CARROTS SAUTEED WITH BUTTER, GARLIC, CRAISINS, FRESH CHOPPED PARSLEY AND BROWN SUGAR

FRESH SEASONAL CHEFS VEGETABLE MIX- FRESH ASSORTED SEASONAL VEGETABLES SAUTEED WITH BUTTER, FRESH HERBS AND GARLIC

PROVINCIAL GREEN BEANS- SAUTEED IN BACON, BUTTER, OLIVE OIL, GARLIC, SLICED RED ONIONS, FRESH SLICED RED BELL PEPPERS, HERB DE PROVENCE AND DEGLAZED WITH WHITE WINE

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH BUTTER, GARLIC AND OLIVE OIL AND A TOUCH OF PARMESAN CHEESE

FIRENZE CORN AND ZUCCHINI- FRESH ZUCCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED PARMESAN

PASTA - TENDER PASTA TOSSED IN A DECADENT CREAMY ALFREDO OR MARINARA SAUCE AND PARMESAN CHEESE

ROSEMARY POTATOES- TOSSED WITH BUTTER, OLIVE OIL, MINCED GARLIC, GALTIC SALT AND FRESH ROSEMARY

BUTTERY MUSHROOM AND ONION RICE- TENDER AND BUTTERY, PERFECT ACCOMPANYMENT FOR THE SMOTHERED CHICKEN

NEW ENGLAND STYLE POTATOES- SLICED POTATOES, ONIONS AND PARSLEY TOSSED WITH A DIJON CREAM AND BAKED GOLDEN BROWN

LOADED RUSTIC SMASHED POTATOES- POTATOES, CREAM, BUTTER AND TOPEED WITH CHEDDAR CHEESE, BACON BITS AND SCALLION

ENTRÉE- CHOOSE TWO

BEEF TRI TIP- GRILLED OVER ASSORTED SEASONAL WOOD, MARINATED, SEASONED AND THINLY SLICED- AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

WOOD FIRE GRILLED PORK LOIN- TENDER PORK LOIN, MARINATED AND SEASONED, FIRE GRILLED TO PERFECTION, HAND SLICED AND SERVED WITH YOUR CHOICE OF SAUCE

WOOD FIRE GRILLED CHICKEN- MARINATED AND SEASONED CHICKEN BREAST GRILLED OVER ASSORTED SEASONAL WOOD, SLICED AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

SOUTHERN STYLE SMOTHERED CHICKEN - MARINATED, TENDER CHICKEN BREAST, ONIONS, CELERY AND BELL PEPPERS SIMMERED IN A SOUTHERN STYLE CREAMY GRAVY

CHICKEN MARSALA- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH SLICED MUSHROOMS, ONIONS AND A SILKY MARSALA WINE SAUCE (PAIRS BEST WITH SMASHED POTATOES)

PASTA PRIMA VERA (VEGATERIAN OPTION) - MIXED, JULIENNED CHEFS VEGGIES AND PASTA SAUTEED IN BUTTER, TOSSED IN A CHEESY ALFREDO SAUCE FINISHED WITH SHREDDED PARMESAN CHEESE

VEGAN OPTIONS

APPETIZERS

SPINACH AND ARTICHOKE PITA BITES

CAPRESE SKEWERS- GRAPE TOMATOES, TUFU, BASIL LEAF, ARTICHOKE HEART AND PEPEROCINI TOPPED WITH A BALSAMIC GLAZE

CRUDITE CUPS ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

VEGGIE STUFFED DEEP FRIED ASIAN POTSTICKERS

SOUTHWEST POLENTA ROUNDS WITH CORN KERNALS AND BLACK BEAN SALSA

FRESH APPLE TOPPED APPLES WITH FRESHLY MADE CURRY TUFU SALAD

PITA CRISP TOPPED WITH CREAMY FRESH MADE HUMMUS AND OLIVE OIL

VEGAN ENTRÉE

EGGPLANT LASAGNA- PEPPERS, ONIONS, MUSHROOMS WITH FRESHLY MADE MARINARA

LENTIL AND BARLY STUFFED PORTABELLA MUSHROOM

POLENTA CASSAROLE- WITH FRESH GRILLED SQUASH, PEPPERS AND ONIONS

**MEDITARANIAN WRAPS- SUNDRIED TOMATO PESTO, MIXED GREENS, CUCMBER, RED ONIONS, MINT
SCALLION DRESSING AND KALAMATA OLIVES WRAPPED IN PITA BREAD**

HUNGARIAN CABBAGE LASAGNA

MUSHROOM AND ASAPARAGUS RISOTTO

CREAMY TOFU AND PESTO PASTA

VEGAN SIDES

RICE PILAF

CURRY ROASTED CAULIFLOWER

RATTATOULIE CASSAROLE- SQUASH, PEPPERS, ONIONS AND EGGPLANT IN FRESHLY MADE MARINARA

**BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH OLIVE OIL, GARLIC AND OLIVE OIL AND A TOUCH OF
VEGAN CHEESE**

**FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN,
FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED VEGAN CHEESE.**

PASTA - TENDER PASTA TOSSED IN A DECADENT MARINARA SAUCE AND VEGAN CHEESE

ROSEMARY POTATOES- TOSSED WITH OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

MUSHROOM AND ONION RICE

ADD TRAY PASSED APPETIZERS- \$2.50 (PER PIECE, PER PERSON)

FREE KETTLE CHIP STATION IF YOU PURCHASE TWO APPETIZERS!

SPINACH AND ARTICHOKE BAGUETTE BITES

GREEK BRUSHETA - HAUS MADE CHEESE, MARINATED TOMATOES ON BAGUETTE BITES FINISHED WITH A BALSAMIC GLAZE

CAPRESE SKEWERS- ITALIAN SALAMI, GRAPE TOMATOES, FRESH BASIL, MOZZARELLA CHEESE, PEPEROCINI FINISHED WITH A BALSAMIC GLAZE

CRUDITE CUPS- ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

CRISPY DEEP-FRIED CHICKEN POTSTICKERS

FRESH APPLE SLICES TOPPED WITH FRESHLY MADE CURRY CHICKEN SALAD TOPPED WITH CANDIED NUTS AND FINISHED WITH A DRIZZLE OF HONEY

PITA WEDGE TOPPED WITH FRESHLY MADE SUNDRIED TOMATO HUMMUS AND OLIVE OIL

FRIED "MAC N CHEESE BITES" SERVED WITH BBQ SAUCE AND CHEDDAR CHEESE FONDUE

CHEESE STUFFED, BACON WRAPPED JALAPENOS

\$3.50 PER PERSON

ANTIPASTI SKEWERS WITH MOZZARELLA, TOMATO, SALAMI, ARTICHOKE HEART, TORTELLINI AND OLIVE

SHRIMP CEVICHE ON CUCUMBER ROUNDS

GRILLED CHEESE BITES WITH TOMATO SOUP SHOOTER

FRIED SWEET COCONUT AND TEMPURA BATTERED SHRIMP DRIZZLED WITH HORSERADISH ORANGE MARMALADE SAUCE

MINI OPENFACED PHILLY CHEESESTEAK SANDWICHES

CREAMY GARLIC MUSHROOMS IN FLAKEY PUFF PASTRY

\$4.50 PER PERSON

CAJUN SEARED AHI MEDALLIONS ON SESAME CRACKER TOPPED WITH WASABI GUACAMOLE AND A DASH OF SRIRACHA

FRESH AHI POKE ON CUCUMBER ROUNDS

MINI LOX AND BAGEL BITES

CREAMY LOBSTER NEWBURG BITES SERVED IN FLAKY PUFF PASTRY

CAJUN SEASONED, WOOD FIRE GRILLED LAMB CHOPS SERVED WITH RANCH DRESSING AND MINT JELLO

TAKE YOUR EVENT OVER THE TOP!

FAMILY STYLE- \$3 PER PERSON ADDITIONAL

FULLY PLATED \$5 PER PERSON ADDITIONAL

PLEASE INQUIRE ABOUT THE FOLLOWING AVAILABLE OPTIONS:

BREAKFAST OR LUNCH FOR THE BRIDAL PARTY ON THE DAY OF

BEER AND WINE BAR SERVICE

CANDY AND POPCORN BAR

DESSERT STATION

SLIDER BAR

BRUNCH MENUES

PASTA STATIONS

INTERNATIONAL MENUES

BBQ MENU

CARVING STATION

APPETIZER STATIONS

SPECIALITY PLATTERS

SPECIALTY BEER OR WINES

REHEARSAL DINNERS

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2019/20 TIER 3 MENU

LET US HELP YOU CREATE THE PERFECT MENU FOR YOUR SPECIAL DAY!

"We use fresh ingredients and full flavors to help create classic and contemporary recipes that will make you feel like you're dining in a European vineyard."

- Chef Henry

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TIER 3 BUFFET MENU OPTIONS \$39

INCLUDES: 1 CHEF AND 3 SERVERS (FOR DINNER SERVICE AND DINNER CLEAN UP) CHINA AND SILVERWARE, LEMONADE AND ICED TEA STATIONS

TRAY PASSED APPETIZERS- CHOOSE 3- INCLUDES KETTLE CHIP STATION

SPINACH AND ARTICHOKE BAGUETTE BITES

GREEK BRUSHETA - HAUS MADE CHEESE, MARINATED TOMATOES ON BAGUETTE BITES FINISHED WITH A BALSAMIC GLAZE

CAPRESE SKEWERS- ITALIAN SALAMI, GRAPE TOMATOES, FRESH BASIL, MOZZARELLA CHEESE, PEPPEROCINI FINISHED WITH A BALSAMIC GLAZE

CRUDITE CUPS- ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

CRISPY DEEP-FRIED CHICKEN POTSTICKERS

FRESH APPLE SLICES TOPPED WITH FRESHLY MADE CURRY CHICKEN SALAD TOPPED WITH CANDIED NUTS AND FINISHED WITH A DRIZZLE OF HONEY

PITA WEDGE TOPPED WITH FRESHLY MADE SUNDRIED TOMATO HUMMUS AND OLIVE OIL

FRIED "MAC N CHEESE BITES" SERVED WITH BBQ SAUCE AND CHEDDAR CHEESE FONDUE

CHEESE STUFFED, BACON WRAPPED JALAPENOS

ANTIPASTI SKEWERS WITH MOZZARELLA, TOMATO, SALAMI, ARTICHOKE HEART, TORTELLINI AND OLIVE

SHRIMP CEVICHE ON CUCUMBER ROUNDS

GRILLED CHEESE BITES WITH TOMATO SOUP SHOOTER

FRIED SWEET COCONUT AND TEMPURA BATTERED SHRIMP DRIZZLED WITH HORSERADISH ORANGE MARMALADE SAUCE

MINI OPENFACED PHILLY CHEESESTEAK SANDWICHES

CREAMY GARLIC MUSHROOMS IN FLAKEY PUFF PASTRY

ADD \$1.50 PER PERSON

CAJUN SEARED AHI MEDALLIONS ON SESAME CRACKER TOPPED WITH WASABI GUACAMOLE AND A DASH OF SRIRACHA

FRESH AHI POKE ON CUCUMBER ROUNDS

MINI LOX AND BAGEL BITES

CREAMY LOBSTER NEWBURG BITES SERVED IN FLAKEY PUFF PASTRY

CAJUN SEASONED, WOOD FIRE GRILLED LAMB CHOPS SERVED WITH RANCH DRESSING AND MINT JELLY

SALADS- CHOOSE ONE

NAPA VALLEY GREENS- ASSORTED MIXED GREENS, TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A RASPBERRY / BALSAMIC VINEGARETTE, TOPPED WITH FRESH RASPBERRIES

OAK GLEN GREENS- ASSORTED MIXED GREENS, FRESHLY TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A WHITE BALSAMIC / DIJON VINEGARETTE, TOPPED WITH FRESHLY SLICED SEASONAL APPLES

MIXED CALIFORNIA GREENS- SEASONAL MIXED SALAD GREENS WITH SHREDDED CARROTS, CABBAGE, SLICED RED ONIONS TOPPED WITH TOMATOES AND SEASONED BUTTER CROUTONS, SHREDDED CHEESE AND SERVED WITH YOUR CHOICE OF 2 ON THE SIDE

CLASSIC CAESAR SALAD- CRISP ROMAINE LETTUCE, TOSSED WITH SEASONED BUTTER CROUTONS, PARMESAN CHEESE AND A RUSTIC CAESAR DRESSING

GREEK SALAD- CRISP ROMAINE, KALAMATA OLIVES, FETA CHEESE, CUCUMBERS, GRAPE OR CHERRY TOMATO HALVES, SLICED RED ONIONS TOSSED IN A TANGY TRADITIONAL DRESSING

SIDES- CHOOSE TWO

SWEET BUTTER BABY CARROTS- ORGANIC BABY CARROTS SAUTEED WITH BUTTER, GARLIC, CRAISINS, FRESH CHOPPED PARSLEY AND BROWN SUGAR

FRESH SEASONAL CHEFS VEGETABLE MIX- FRESH ASSORTED SEASONAL VEGETABLES SAUTEED WITH BUTTER, FRESH HERBS AND GARLIC

PROVINCIAL GREEN BEANS- SAUTEED IN BACON, BUTTER, OLIVE OIL, GARLIC, SLICED RED ONIONS, FRESH SLICED RED BELL PEPPERS, HERB DE PROVENCE AND DEGLAZED WITH WHITE WINE

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH BUTTER, GARLIC AND OLIVE OIL AND A TOUCH OF PARMESAN CHEESE

FIRENZE CORN AND ZUCCHINI- FRESH ZUCCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED PARMESAN

PASTA - TENDER PASTA TOSSED IN A DECADENT CREAMY ALFREDO OR MARINARA SAUCE AND PARMESAN CHEESE

ROSEMARY POTATOES- TOSSED WITH BUTTER, OLIVE OIL, MINCED GARLIC, GALTIC SALT AND FRESH ROSEMARY

BUTTERY MUSHROOM AND ONION RICE- TENDER AND BUTTERY, PERFECT ACCOMPANYMENT FOR THE SMOTHERED CHICKEN

NEW ENGLAND STYLE POTATOES- SLICED POTATOES, ONIONS AND PARSLEY TOSSED WITH A DIJON CREAM AND BAKED GOLDEN BROWN

LOADED RUSTIC SMASHED POTATOES- POTATOES, CREAM, BUTTER AND TOPPED WITH CHEDDAR CHEESE, BACON BITS AND SCALLION

ENTRÉE- CHOOSE TWO

BEEF TRI TIP- GRILLED OVER ASSORTED SEASONAL WOOD, MARINATED, SEASONED AND THINLY SLICED- AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

WOOD FIRE GRILLED PORK LOIN- TENDER PORK LOIN, MARINATED AND SEASONED, FIRE GRILLED TO PERFECTION, HAND SLICED AND SERVED WITH YOUR CHOICE OF SAUCE

WOOD FIRE GRILLED CHICKEN- MARINATED AND SEASONED CHICKEN BREAST GRILLED OVER ASSORTED SEASONAL WOOD, SLICED AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

SOUTHERN STYLE SMOTHERED CHICKEN – MARINATED, TENDER CHICKEN BREAST, ONIONS, CELERY AND BELL PEPPERS SIMMERED IN A SOUTHERN STYLE CREAMY GRAVY

CHICKEN MARSALA- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH SLICED MUSHROOMS, ONIONS AND A SILKY MARSALA WINE SAUCE (PAIRS BEST WITH SMASHED POTATOES)

PASTA PRIMA VERA (VEGATERIAN OPTION) – MIXED, JULIENNEED CHEFS VEGGIES AND PASTA SAUTEED IN BUTTER, TOSSED IN A CHEESY ALFREDO SAUCE FINISHED WITH SHREDDED PARMESAN CHEESE

VEGAN OPTIONS

APPETIZERS

SPINACH AND ARTICHOKE PITA BITES

CAPRESE SKEWERS- GRAPE TOMATOES, TUFU, BASIL LEAF, ARTICHOKE HEART AND PEPEROCINI TOPPED WITH A BALSAMIC GLAZE

CRUDITE CUPS ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

VEGGIE STUFFED DEEP FRIED ASIAN POTSTICKERS

SOUTHWEST POLENTA ROUNDS WITH CORN KERNALS AND BLACK BEAN SALSA

FRESH APPLE TOPPED APPLES WITH FRESHLY MADE CURRY TUFU SALAD

PITA CRISP TOPPED WITH CREAMY FRESH MADE HUMMUS AND OLIVE OIL

VEGAN ENTRÉE

EGGPLANT LASAGNA- PEPPERS, ONIONS, MUSHROOMS WITH FRESHLY MADE MARINARA

LENTIL AND BARLY STUFFED PORTABELLA MUSHROOM

POLENTA CASSAROLE- WITH FRESH GRILLED SQUASH, PEPPERS AND ONIONS

**MEDITARANIAN WRAPS- SUNDRIED TOMATO PESTO, MIXED GREENS, CUCMBER, RED ONIONS, MINT
SCALLION DRESSING AND KALAMATA OLIVES WRAPPED IN PITA BREAD**

HUNGARIAN CABBAGE LASAGNA

MUSHROOM AND ASAPARAGUS RISOTTO

CREAMY TOFU AND PESTO PASTA

VEGAN SIDES

RICE PILAF

CURRY ROASTED CAULIFLOWER

RATTATOULIE CASSAROLE- SQUASH, PEPPERS, ONIONS AND EGGPLANT IN FRESHLY MADE MARINARA

**BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH OLIVE OIL, GARLIC AND OLIVE OIL AND A TOUCH OF
VEGAN CHEESE**

**FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN,
FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED VEGAN CHEESE.**

PASTA - TENDER PASTA TOSSED IN A DECADENT MARINARA SAUCE AND VEGAN CHEESE

ROSEMARY POTATOES- TOSSED WITH OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

MUSHROOM AND ONION RICE

TAKE YOUR EVENT OVER THE TOP!

FAMILY STYLE- \$3 PER PERSON ADDITIONAL

FULLY PLATED \$5 PER PERSON ADDITIONAL

PLEASE INQUIRE ABOUT THE FOLLOWING AVAILABLE OPTIONS:

BREAKFAST OR LUNCH FOR THE BRIDAL PARTY ON THE DAY OF

BEER AND WINE BAR SERVICE

CANDY AND POPCORN BAR

DESSERT STATION

SLIDER BAR

BRUNCH MENUES

PASTA STATIONS

INTERNATIONAL MENUES

BBQ MENU

CARVING STATION

APPETIZER STATIONS

SPECIALITY PLATTERS

SPECIALTY BEER OR WINES

REHEARSAL DINNERS

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MARGARITA C-(909) 816-8640

2019/20 TIER 4 MENU

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"We use fresh ingredients and full flavors to help create classic and contemporary recipes that will make you feel like you're dining in a European vineyard."

- Chef Henry

We reserve the right to correct any errors in pricing and / or descriptions. Prices are subject to change without notice due to market conditions. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain condition

TIER 4 BUFFET MENU OPTIONS \$50

INCLUDES: 1 CHEF AND 3 SERVERS (FOR DINNER SERVICE AND DINNER CLEAN UP) CHINA AND SILVERWARE, LEMONADE AND ICED TEA STATIONS

TRAY PASSED APPETIZERS- CHOOSE 3- INCLUDES KETTLE CHIP STATION

SPINACH AND ARTICHOKE BAGUETTE BITES

GREEK BRUSHETA - HAUS MADE CHEESE, MARINATED TOMATOES ON BAGUETTE BITES FINISHED WITH A BALSAMIC GLAZE

CAPRESE SKEWERS- ITALIAN SALAMI, GRAPE TOMATOES, FRESH BASIL, MOZZARELLA CHEESE, PEPEROCINI FINISHED WITH A BALSAMIC GLAZE

CRUDITE CUPS- ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

CRISPY DEEP-FRIED CHICKEN POTSTICKERS

FRESH APPLE SLICES TOPPED WITH FRESHLY MADE CURRY CHICKEN SALAD TOPPED WITH CANDIED NUTS AND FINISHED WITH A DRIZZLE OF HONEY

PITA WEDGE TOPPED WITH FRESHLY MADE SUNDRIED TOMATO HUMMUS AND OLIVE OIL

FRIED "MAC N CHEESE BITES" SERVED WITH BBQ SAUCE AND CHEDDAR CHEESE FONDUE

CHEESE STUFFED, BACON WRAPPED JALAPENOS

ANTIPASTI SKEWERS WITH MOZZARELLA, TOMATO, SALAMI, ARTICHOKE HEART, TORTELLINI AND OLIVE

SHRIMP CEVICHE ON CUCUMBER ROUNDS

GRILLED CHEESE BITES WITH TOMATO SOUP SHOOTER

FRIED SWEET COCONUT AND TEMPURA BATTERED SHRIMP DRIZZLED WITH HORSERADISH ORANGE MARMALADE SAUCE

MINI OPENFACED PHILLY CHEESESTEAK SANDWICHES

CREAMY GARLIC MUSHROOMS IN FLAKEY PUFF PASTRY

CAJUN SEARED AHI MEDALLIONS ON SESAME CRACKER TOPPED WITH WASABI GUACAMOLE AND A DASH OF SRIRACHA

FRESH AHI POKE ON CUCUMBER ROUNDS

MINI LOX AND BAGEL BITES

CREAMY LOBSTER NEWBURG BITES SERVED IN FLAKEY PUFF PASTRY

CAJUN SEASONED, WOOD FIRE GRILLED LAMB CHOPS SERVED WITH RANCH DRESSING AND MINT JELLY

SALADS- CHOOSE ONE

NAPA VALLEY GREENS- ASSORTED MIXED GREENS, TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A RASPBERRY / BALSAMIC VINEGARETTE, TOPPED WITH FRESH RASPBERRIES

OAK GLEN GREENS- ASSORTED MIXED GREENS, FRESHLY TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A WHITE BALSAMIC / DIJON VINEGARETTE, TOPPED WITH FRESHLY SLICED SEASONAL APPLES

MIXED CALIFORNIA GREENS- SEASONAL MIXED SALAD GREENS WITH SHREDDED CARROTS, CABBAGE, SLICED RED ONIONS TOPPED WITH TOMATOES AND SEASONED BUTTER CROUTONS, SHREDDED CHEESE AND SERVED WITH YOUR CHOICE OF 2 ON THE SIDE

CLASSIC CAESAR SALAD- CRISP ROMAINE LETTUCE, TOSSED WITH SEASONED BUTTER CROUTONS, PARMESAN CHEESE AND A RUSTIC CAESAR DRESSING

GREEK SALAD- CRISP ROMAINE, KALAMATA OLIVES, FETA CHEESE, CUCUMBERS, GRAPE OR CHERRY TOMATO HALVES, SLICED RED ONIONS TOSSED IN A TANGY TRADITIONAL DRESSING

ADD \$1 PER PERSON

MARINATED TOMATOES AND ARUGALA- TOSSED IN A RED WINE VINEGARETTE, FRESH GARLIC, BUTTERY CROUTONS AND PARMESAN

FLASH GRILLED GREEN BEAN AND TOMATO SALAD- RED ONIONS, PANC.HETTA OR JAMON, TOASTED ALMONDS, TOSSED IN A WARM TARRAGON DRESSING

MEDITERRANIAN ORZO OR COUSCOUS SALAD- A GREAT ALTERNATIVE SUMMER PASTA SALAD, FRESH FETA, CUCUMBERS, SEASONAL TOMATOES, BELL PEPPERS, RED ONIONS, IN A ZESTY LEMON / GARLIC VINEGARETT

SIDES- CHOOSE TWO

SWEET BUTTER BABY CARROTS- ORGANIC BABY CARROTS SAUTEED WITH BUTTER, GARLIC, CRAISINS, FRESH CHOPPED PARSLEY AND BROWN SUGAR

FRESH SEASONAL CHEFS VEGETABLE MIX- FRESH ASSORTED SEASONAL VEGATBLES SAUTEED WITH BUTTER, FRESH HERBS AND GARLIC

PROVINCIAL GREEN BEANS- SAUTEED IN BACON, BUTTER, OLIVE OIL, GARLIC, SLICED RED ONIONS, FRESH SLICED RED BELL PEPPERS, HERB DE PROVENCE AND DEGLAZED WITH WHITE WINE

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH BUTTER, GARLIC AND OLIVE OIL AND A TOUCH OF PARMESAN CHEESE

FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED PARMESAN.

PASTA - TENDER PASTA TOSSED IN A DECADENT CREAMY ALFREDO OR MARINARA SAUCE AND PARMESAN CHEESE

ROSEMARY POTATOES- TOSSED WITH BUTTER, OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

BUTTERY MUSHROOM AND ONION RICE- TENDER AND BUTTERY, PERFECT ACCOMPANYMENT FOR THE SMOTHERED CHICKEN

NEW ENGLAND STYLE POTATOES- SLICED POTATOES, ONIONS AND PARSLEY TOSSED WITH A DIJON CREAM AND BAKED GOLDEN BROWN

LOADED RUSTIC SMASHED POTATOES- POTATOES, CREAM, BUTTER AND TOPEED WITH CHEDDAR CHEESE, BACON BITS AND SCALLION

SIDES-CONTINUED

SAUTEED ASPARAGUS- FARM FRESH SPEARS, CHERRY OR GRAPE TOMATO HALVES SAUTEED IN BUTTER, GARLIC AND SEA SALT

RATATOULLIE CASSAROLE- EGG PLANT, BELL PEPPERS, SQUASH AND TOMATOES ALL MELTING TOGETHER WITH BUTTER, BASIL AND THYME SIMMERED IN A LIGHT MARINARA

BOULANGERE POTATOES – SLICED POTATOES, PANCETTA AND SLICED ONIONS BAKED WITH REAL CREAMED BUTTER, FRESH SAGE AND TOPPED WITH PARMESAN CHEESE

SWEET POTATO CASSAROLE- BUTTER, BROWN SUGAR, CINNAMON AND NUTMEG TOPPED WITH A PECAN STREUSEL

3 CHEESE MACARONI AND CHEESE CASSAROLE- ASSORTED CHEESES MELTED IN A CREAMY SAUCE, TOPPED WITH A BUTTERY BREAD CRUMB AND BAKED

PASTA ROMA- DICED TOMATOES, SLICED BLACK OLIVES, ARTICHOKE HEARTS, GARLIC AND SEASONAL MUSHROOMS TOSSED WITH PENNE PASTA, FRESHLY MADE CLASSIC MARINARA AND TOPPED WITH PARMESAN CHEESE

TRI COLOR TORTALINI- TOSSED WITH A SAVOURY CREAM AND TOMATO TRIO MARINARA

ENTRÉE- CHOOSE TWO

BEEF TRI TIP- GRILLED OVER ASSORTED SEASONAL WOOD, MARINATED, SEASONED AND THINLY SLICED- AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

WOOD FIRE GRILLED PORK LOIN- TENDER PORK LOIN, MARINATED AND SEASONED, FIRE GRILLED TO PERFECTION, HAND SLICED AND SERVED WITH YOUR CHOICE OF SAUCE

WOOD FIRE GRILLED CHICKEN- MARINATED AND SEASONED CHICKEN BREAST GRILLED OVER ASSORTED SEASONAL WOOD, SLICED AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

SOUTHERN STYLE SMOTHERED CHICKEN – MARINATED, TENDER CHICKEN BREAST, ONIONS, CELERY AND BELL PEPPERS SIMMERED IN A SOUTHERN STYLE CREAMY GRAVY

CHICKEN MARSALA- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH SLICED MUSHROOMS, ONIONS AND A SILKY MARSALA WINE SAUCE (PAIRS BEST WITH SMASHED POTATOES)

PASTA PRIMA VERA (VEGATERIAN OPTION) – MIXED, JULIENNED CHEFS VEGGIES AND PASTA SAUTEED IN BUTTER, TOSSED IN A CHEESY ALFREDO SAUCE FINISHED WITH SHREDDED PARMESAN CHEESE

LEMON CHICKEN SCALLOPINI- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH ARTICHOKE HEARTS, CAPERS, BACON BITS AND A SAVORY LEMON/CREAM SAUCE

BACON WRAPPED GROUND SIRLOIN MEATLOAF- SLICED, INDIVIDUALLY WRAPPED, AND GRILLED OVER WOOD FIRE. SERVED WITH HUNTER SAUCE

MEDITERANIAN CHICKEN- BACON WRAPPED MARINATED CHICKEN BREAST STUFFED WITH SPINACH, FETA CHEESE, AND SUNDRIED TOMATOES, SERVED SLICED AND TOPPED WITH A SUNDRIED TOMATO CREAM SAUCE

TENDER BEEF FLAT IRON SIRLOIN STEAK- LIGHTLY SEASONED AND GRILLED OVER WOOD FIRE, TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS) OR MAISON HERB COMPOUND BUTTER

SPINACH AND CHEESE STUFFED, BACON WRAPPED PORK LOIN- MARINATED, SEASONED, CHARRED OVER HIGH HEAT THEN COVERED TO HOLD IN ALL THE FLAVORS, SERVED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTION)

RUSTIC GARLIC AND OLIVE OIL BRUSHED SALMON- GRILLED OVER WOOD FIRE AND TOPPED WITH A FRESH ROSEMARY AND LEMON BUTTER OR A FRESH LEMON, DILL AND CAPER SAUCE

VEGAN OPTIONS

SPINACH AND ARTICHOKE PITA BITES

CAPRESE SKEWERS- GRAPE TOMATOES, TUFU, BASIL LEAF, ARTICHOKE HEART AND PEPEROCINI TOPPED WITH A BALSAMIC GLAZE

CRUDITE CUPS ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

VEGGIE STUFFED DEEP FRIED ASIAN POTSTICKERS

SOUTHWEST POLENTA ROUNDS WITH CORN KERNALS AND BLACK BEAN SALSA

FRESH APPLE TOPPED APPLES WITH FRESHLY MADE CURRY TUFU SALAD

PITA CRISP TOPPED WITH CREAMY FRESH MADE HUMMUS AND OLIVE OIL

IMPOSSIBLE BURGER SLIDERS- LETTUCE, TOMATOES AND CARAMALIZED ONIONS

ENTRÉE

EGGPLANT LASAGNA- PEPPERS, ONIONS, MUSHROOMS WITH FRESHLY MADE MARINARA

LENTIL AND BARLY STUFFED PORTABELLA MUSHROOM

POLENTA CASSAROLE- WITH FRESH GRILLED SQUASH, PEPPERS AND ONIONS

MEDITARANIAN WRAPS- SUNDRIED TOMATO PESTO, MIXED GREENS, CUCMBER, RED ONIONS, MINT SCALLION DRESSING AND KALAMATA OLIVES WRAPPED IN PITA BREAD

HUNGARIAN CABBAGE LASAGNA

MUSHROOM AND ASAPARAGUS RISOTTO

CREAMY TOFU AND PESTO PASTA

SIDES

RICE PILAF

CURRY ROASTED CAULIFLOWER

RATTATOULIE CASSAROLE- SQUASH, PEPPERS, ONIONS AND EGGPLANT IN FRESHLY MADE MARINARA

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH OLIVE OIL, GARLIC AND OLIVE OIL AND A TOUCH OF VEGAN CHEESE

FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED VEGAN CHEESE

PASTA - TENDER PASTA TOSSED IN A DECADENT MARINARA SAUCE AND VEGAN CHEESE

ROSEMARY POTATOES- TOSSED WITH OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

MUSHROOM AND ONION RICE

TAKE YOUR EVENT OVER THE TOP!

FAMILY STYLE- \$3 PER PERSON ADDITIONAL

FULLY PLATED \$5 PER PERSON ADDITIONAL

PLEASE INQUIRE ABOUT THE FOLLOWING AVAILABLE OPTIONS:

BREAKFAST OR LUNCH FOR THE BRIDAL PARTY ON THE DAY OF

BEER AND WINE BAR SERVICE

CANDY AND POPCORN BAR

DESSERT STATION

SLIDER BAR

BRUNCH MENUES

PASTA STATIONS

INTERNATIONAL MENUES

BBQ MENU

CARVING STATION

APPETIZER STATIONS

SPECIALITY PLATTERS

SPECIALTY BEER OR WINES

REHEARSAL DINNER

HAUS BISTRO BAR SERVICE

Let the Party People do all the heavy lifting for your special event and let us provide your guests with exceptional bar service!

Don't forget to ask about our wine and beer pairing with your food menu to enhance the night.

PACKAGE A

- Bartender and service of your beer and wine only.
- Includes:
 - Bartender for 5 hours
 - Set up of the bar, all beer and wine stocked and iced
 - Cutting of all fruit (if needed and provided)
 - Service of all beer and wine
 - Clear plastic wine and beer cups (ask about renting glassware for mixed drinks/ wine and beer)
 - Cocktail Napkins
 - Ice
 - 2- 150 qt white Ice chest
 - Stands for the Ice Chest
 - Custom built bar
- Pricing
 - \$300.00 for 75-125 guests, includes 1 bartender and 1 bar back
 - \$400.00 for 126 guest and up, includes 2 bartenders

PACKAGE B

- Includes the above (Package A) as well as:
 - Bar décor
 - 2-Signature Drink Recipes
 - Beer and Wine Pairing with Your Haus Bistro Catered Menu
 - Clear Plastic Drink Cups (ask about glassware for mixed drinks, wine, and beer)
- Pricing
 - \$400 for 75-125 guests, includes 1 bartender and 1 bar back
 - \$500 for 126 guest and up, includes 2 bartenders

PACKAGE C

- Let us deal with purchasing all the beer and wine so you don't have to.
- Includes:

- Pairing with your meal
- Bartender
- Clear plastic glass ware (ask about renting glassware for mixed drinks/ wine and beer)
- Appropriate garnish
- Ice
- Ice chest
- Bar
- All openers
- Cocktail napkins
- Menu Board
- Your Choice of 3 wines
 - Chardonnay, Pinot Grigio, Cabernet, Merlot, Red Sangria, or White Sangria
- Your Choice of 1 Domestic Beer (Bottled)
 - Bud Light, Coors Light, Miller Lite, or Pabst Blue Ribbon
- Your Choice of 1 Premium Beer (Bottled)
 - Modelo, Corona, Dos Equis, Firestone 805, Stella Artois, Newcastle, or Hangar 24 American Light
 - Ask about our selection of import, seasonal, and craft beer
- Pricing
 - \$23 per person for 75-125 guests, add \$2 for each additional guest

SOME EXTRAS TO CONSIDER

- Coffee station - \$4.00 per person
 - Includes
 - 2 Brew Stainless Coffee Pots
 - Decaf and Regular
 - Assorted Flavored Creamers
 - Assorted Sweeteners
 - Quality paper coffee Cups
 - *Regular white porcelain cups available to rent *
- Hot chocolate station for additional \$1.50 per guest
 - Includes
 - Hot chocolate
 - Whipped cream
 - Mini marshmallows
 - Sprinkles
- Champagne toast for \$3.50 per person

- Includes
 - Tulip champagne flutes
 - Pouring and passing champagne for each age appropriate guest
 - Bussing all glassware at the end of your special night

Events for 3 hours or less \$130.00 - 1 bartender flat fee

You must provide proof of your own ALCOHOL LIABILITY insurance with West Cost Hofbrau LLC and all subsidiaries as additionally insured

PERSONAL SERVICE AGREEMENT

for

CATERING SERVICES at THE EDWARD DEAN MUSEUM

between

COUNTY OF RIVERSIDE

and

WEST COAST HOFBRAU LLC

dba

Haverland Catering



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This Agreement is made and entered into by and between **West Coast Hofbrau LLC**, a California limited liability company, (herein referred to as "CONTRACTOR") dba Haverland Catering, and the **COUNTY OF RIVERSIDE**, a political subdivision of the State of California, (herein referred to as "COUNTY"). The parties agree as follows:

1. Description of Services

1.1 CONTRACTOR shall provide all services as outlined and specified in Exhibit A, Scope of Services, at the prices stated in Exhibit B, Contractor's Rates, of the Agreement. This is a revenue generating Agreement and the percentage of profit paid to the County is referenced in Section 3 Revenue.

1.2 CONTRACTOR represents that it has the skills, experience, and knowledge necessary to perform under this Agreement and the COUNTY relies upon this representation. CONTRACTOR shall perform to the satisfaction of the COUNTY and in conformance to and consistent with the highest standards of firms/professionals in the same discipline in the State of California.

1.3 CONTRACTOR affirms this it is fully apprised of all of the work to be performed under this Agreement; and the CONTRACTOR agrees it can properly perform this work at the prices stated in Exhibit B. CONTRACTOR is not to perform services or provide products outside of the Agreement.

1.4 Acceptance by the COUNTY of the CONTRACTOR's performance under this Agreement does not operate as a release of CONTRACTOR's responsibility for full compliance with the terms of this Agreement.

2. Period of Performance

2.1 This Agreement shall be effective upon signature of this Agreement by both parties and continues in effect for six (6) months ("Term"), unless terminated earlier. CONTRACTOR shall commence performance upon signature of this Agreement by both parties and shall diligently and continuously perform thereafter. The Riverside County Board of Supervisors is the only authority that may obligate the County for a non-cancelable multi-year agreement.

3. Revenue/Compensation

3.1 The CONTRACTOR shall pay the COUNTY a Venue Access Fee (VAF) in the amount of fifteen percent (15%) of the total bill (minus tax and gratuity) from each wedding or event that is booked at the Venue. CONTRACTOR shall provide all services, including all catering packages, at the Venue as outlined and specified in Exhibit B of this Agreement. The COUNTY is not responsible for any fees or costs incurred above or beyond the contracted amount and shall have no obligation to guarantee any specified amount of services.

3.2 Compensation: In the event, the wedding or event does not book with CONTRACTOR after a tasting session has been completed, COUNTY will pay a \$50.00 tasting fee to CONTRACTOR. Other than the tasting fee, COUNTY shall not be responsible for any other payment to CONTRACTOR.

3.3 Price adjustments for catering packages can be made at the discretion of the CONTRACTOR during the Term. The set revenue percentage (i.e., VAF) of fifteen percent (15%) paid to COUNTY under this Agreement, as set forth in Exhibit B, will remain effective throughout the Term.

3.4 CONTRACTOR is to submit payment in the form of a check, credit, cash or money order to COUNTY within thirty (30) days from the event date. Payment will be submitted to:

Edward-Dean Museum
9401 Oak Glen Road
Cherry Valley, CA 92223

- a) Each payment shall contain a minimum of the following information:
- o Event Date and Name of Event/Wedding Party
 - o Project Code Number
 - o Copy of contract between CONTRACTOR and event/wedding party

4. Alteration or Changes to the Agreement

4.1 The Board of Supervisors and the COUNTY Purchasing Agent and/or her designee is the only authorized COUNTY representatives who may at any time, by written order, alter this Agreement. If any such alteration causes an increase or decrease in the time required for the performance under this Agreement, an equitable adjustment shall be made in the delivery schedule, or both, and the Agreement shall be modified by written amendment accordingly.

5. Termination

5.1. COUNTY may terminate this Agreement without cause upon 30 days written notice served upon the CONTRACTOR stating the extent and effective date of termination.

5.2 COUNTY may, upon five (5) days written notice terminate this Agreement for CONTRACTOR's default, if CONTRACTOR refuses or fails to comply with the terms of this Agreement or fails to make progress that may endanger performance and does not immediately cure such failure. In the event of such termination, the COUNTY may proceed with the work in any manner deemed proper by COUNTY.

5.3 After receipt of the notice of termination, CONTRACTOR shall:

- (a) Stop all work under this Agreement on the date specified in the notice of termination; and

(b) Transfer to COUNTY and deliver in the manner as directed by COUNTY any materials, reports or other products, which, if the Agreement had been completed or continued, would have been required to be furnished to COUNTY.

5.4 After termination, CONTRACTOR shall make payment to COUNTY only for CONTRACTOR's performance up to the date of termination in accordance with this Agreement.

5.5 CONTRACTOR's rights under this Agreement shall terminate (except for payment due prior to the date of termination) upon dishonesty or a willful or material breach of this Agreement by CONTRACTOR; or in the event of CONTRACTOR's unwillingness or inability for any reason whatsoever to perform the terms of this Agreement.

5.6 The rights and remedies of COUNTY provided in this section shall not be exclusive and are in addition to any other rights and remedies provided by law or this Agreement.

6. **Intentionally omitted.**

7. **Conduct of Contractor**

7.1 The CONTRACTOR covenants that it presently has no interest, including, but not limited to, other projects or contracts, and shall not acquire any such interest, direct or indirect, which would conflict in any manner or degree with CONTRACTOR's performance under this Agreement. The CONTRACTOR further covenants that no person or subcontractor having any such interest shall be employed or retained by CONTRACTOR under this Agreement. The CONTRACTOR agrees to inform the COUNTY of all the CONTRACTOR's interests, if any, which are or may be perceived as incompatible with the COUNTY's interests.

7.2 The CONTRACTOR shall not, under circumstances which could be interpreted as an attempt to influence the recipient in the conduct of his/her duties, accept any gratuity or special favor from individuals or firms with whom the CONTRACTOR is doing business or proposing to do business, in accomplishing the work under this Agreement.

7.3 The CONTRACTOR or its employees shall not offer gifts, gratuity, favors, and entertainment directly or indirectly to COUNTY employees.

8. **Inspection of Service; Quality Control/Assurance**

8.1 All performance (which includes services, workmanship, materials, supplies and equipment furnished or utilized in the performance of this Agreement) shall be subject to inspection and test by the COUNTY or other regulatory agencies at all times. The CONTRACTOR shall provide adequate cooperation to any inspector or other COUNTY representative to permit him/her to determine the CONTRACTOR's conformity with the terms of this Agreement. If any services performed or products

provided by CONTRACTOR are not in conformance with the terms of this Agreement, the COUNTY shall have the right to require the CONTRACTOR to perform the services or provide the products in conformance with the terms of the Agreement at no additional cost to the COUNTY. When the services to be performed or the products to be provided are of such nature that the difference cannot be corrected; the COUNTY shall have the right to: (1) require the CONTRACTOR immediately to take all necessary steps to ensure future performance in conformity with the terms of the Agreement; and/or (2) reduce the Agreement price to reflect the reduced value of the services performed or products provided. The COUNTY may also terminate this Agreement for default and charge to CONTRACTOR any costs incurred by the COUNTY because of the CONTRACTOR's failure to perform.

8.2 CONTRACTOR shall establish adequate procedures for self-monitoring and quality control and assurance to ensure proper performance under this Agreement; and shall permit a COUNTY representative or other regulatory official to monitor, assess, or evaluate CONTRACTOR's performance under this Agreement at any time, upon reasonable notice to the CONTRACTOR.

9. **Independent Contractor/Employment Eligibility**

9.1 The CONTRACTOR is, for purposes relating to this Agreement, an independent contractor and shall not be deemed an employee of the COUNTY. It is expressly understood and agreed that the CONTRACTOR (including its employees, agents, and subcontractors) shall in no event be entitled to any benefits to which COUNTY employees are entitled, including but not limited to overtime, any retirement benefits, worker's compensation benefits, and injury leave or other leave benefits. There shall be no employer-employee relationship between the parties; and CONTRACTOR shall hold COUNTY harmless from any and all claims that may be made against COUNTY based upon any contention by a third party that an employer-employee relationship exists by reason of this Agreement. It is further understood and agreed by the parties that CONTRACTOR in the performance of this Agreement is subject to the control or direction of COUNTY merely as to the results to be accomplished and not as to the means and methods for accomplishing the results.

9.2 CONTRACTOR warrants that it shall make its best effort to fully comply with all federal and state statutes and regulations regarding the employment of aliens and others and to ensure that employees performing work under this Agreement meet the citizenship or alien status requirement set forth in federal statutes and regulations. CONTRACTOR shall obtain, from all employees performing work hereunder, all verification and other documentation of employment eligibility status required by federal or state statutes and regulations including, but not limited to, the Immigration Reform and Control Act of 1986,

8 U.S.C. §1324 et seq., as they currently exist and as they may be hereafter amended. CONTRACTOR shall retain all such documentation for all covered employees, for the period prescribed by the law.

10. Subcontract for Work or Services

CONTRACTOR may subcontract with any other party for furnishing any of the work or services under this Agreement with the prior approval of COUNTY, including any contracts of employment between the CONTRACTOR and personnel assigned under this Agreement. Nothing in this Agreement shall create any contractual relationship between COUNTY and any such subcontractor, and no subcontract shall relieve CONTRACTOR of its obligations hereunder should the subcontractor fail to perform in accordance with the provisions of this Agreement. COUNTY shall have no obligation to pay any subcontractor. CONTRACTOR shall be solely responsible for the acts and omissions of its subcontractors, and any breach by a subcontractor of any terms and conditions of this Agreement shall be deemed a breach by CONTRACTOR.

11. Disputes

11.1 The parties shall attempt to resolve any disputes amicably at the working level. If that is not successful, the dispute shall be referred to the senior management of the parties. Any dispute relating to this Agreement, which is not resolved by the parties, shall be decided by the COUNTY's Purchasing Department's Compliance Contract Officer who shall furnish the decision in writing. The decision of the COUNTY's Compliance Contract Officer shall be final and conclusive unless determined by a court of competent jurisdiction to have been fraudulent, capricious, arbitrary, or so grossly erroneous to imply bad faith. The CONTRACTOR shall proceed diligently with the performance of this Agreement pending the resolution of a dispute.

11.2 Prior to the filing of any legal action related to this Agreement, the parties shall be obligated to attend a mediation session in Riverside County before a neutral third party mediator. A second mediation session shall be required if the first session is not successful. The parties shall share the cost of the mediations.

12. Licensing and Permits

CONTRACTOR shall comply with all State or other licensing requirements, including but not limited to the provisions of Chapter 9 of Division 3 of the Business and Professions Code. All licensing requirements shall be met at the time proposals are submitted to the COUNTY. CONTRACTOR warrants that it has all necessary permits, approvals, certificates, waivers and exemptions necessary for performance of this Agreement as required by the laws and regulations of the United States, the State of California, the

County of Riverside and all other governmental agencies with jurisdiction, and shall maintain these throughout the term of this Agreement.

13. **Intentionally omitted.**

14. **Non-Discrimination**

CONTRACTOR shall not discriminate in the provision of services, allocation of benefits, accommodation in facilities, or employment of personnel on the basis of ethnic group identification, race, religious creed, color, national origin, ancestry, physical handicap, medical condition, marital status or sex in the performance of this Agreement; and, to the extent they shall be found to be applicable hereto, shall comply with the provisions of the California Fair Employment and Housing Act (Gov. Code 12900 et. seq), the Federal Civil Rights Act of 1964 (P.L. 88-352), the Americans with Disabilities Act of 1990 (42 U.S.C. S1210 et seq.) and all other applicable laws or regulations.

15. **Records and Documents**

CONTRACTOR shall make available, upon written request by any duly authorized Federal, State, or COUNTY agency, a copy of this Agreement and such books, documents and records as are necessary to certify the nature and extent of the CONTRACTOR's costs related to this Agreement. All such books, documents and records shall be maintained by CONTRACTOR for at least five years following termination of this Agreement and be available for audit by the COUNTY. CONTRACTOR shall provide to the COUNTY reports and information related to this Agreement as requested by COUNTY.

16. **Confidentiality**

16.1 The CONTRACTOR shall not use for personal gain or make other improper use of privileged or confidential information which is acquired in connection with this Agreement. The term "privileged or confidential information" includes but is not limited to: unpublished or sensitive technological or scientific information; medical, personnel, or security records; anticipated material requirements or pricing/purchasing actions; COUNTY information or data which is not subject to public disclosure; COUNTY operational procedures; and knowledge of selection of contractors, subcontractors or suppliers in advance of official announcement.

16.2 The CONTRACTOR shall protect from unauthorized disclosure names and other identifying information concerning persons receiving services pursuant to this Agreement, except for general statistical information not identifying any person. The CONTRACTOR shall not use such information for any purpose other than carrying out the CONTRACTOR's obligations under this Agreement. The CONTRACTOR shall promptly transmit to the COUNTY all third party requests for disclosure of such information. The CONTRACTOR shall not disclose, except as otherwise specifically permitted by this Agreement or

authorized in advance in writing by the COUNTY, any such information to anyone other than the COUNTY. For purposes of this paragraph, identity shall include, but not be limited to, name, identifying number, symbol, or other identifying particulars assigned to the individual, such as finger or voice print or a photograph.

17. Administration/Contract Liaison

The Museum Manager, or designee, shall administer this Agreement on behalf of the COUNTY.

17.1 Administrator Contact Information:

Stacey Chester - Museum Manager, Sponsorship Coordinator

Edward-Dean Museum/Riverside County Fair & National Date Festival

9401 Oak Glen Road

Cherry Valley, CA 92223

Email: schester@rivco.org / Phone: 951.529.4638

18. Notices

All correspondence and notices required or contemplated by this Agreement shall be delivered to the respective parties at the addresses set forth below and are deemed submitted two days after their deposit in the United States mail, postage prepaid:

COUNTY OF RIVERSIDE

Edward-Dean Museum

Stacey Chester, Museum Manager

9401 Oak Glen Road

Cherry Valley, CA 92223

CONTRACTOR

West Coast Hofbrau LLC

Margarita & Henry Haverland

534 Myrtlewood Drive

Calimesa, CA 92320

19. Force Majeure

If either party is unable to comply with any provision of this Agreement due to causes beyond its reasonable control, and which could not have been reasonably anticipated, such as acts of God, acts of war, civil disorders, or other similar acts, such party shall not be held liable for such failure to comply.

20. EDD Reporting Requirements

In order to comply with child support enforcement requirements of the State of California, the COUNTY may be required to submit a Report of Independent Contractor(s) form **DE 542** to the Employment Development Department. The CONTRACTOR agrees to furnish the required data and certifications to the COUNTY within 10 days of notification of award of Agreement when required by the EDD. This data will be transmitted to governmental agencies charged with the establishment and enforcement of child support orders. Failure of the CONTRACTOR to timely submit the data and/or

certificates required may result in the contract being awarded to another contractor. In the event a contract has been issued, failure of the CONTRACTOR to comply with all federal and state reporting requirements for child support enforcement or to comply with all lawfully served Wage and Earnings Assignments Orders and Notices of Assignment shall constitute a material breach of Agreement. If CONTRACTOR has any questions concerning this reporting requirement, please call (916) 657-0529. CONTRACTOR should also contact its local Employment Tax Customer Service Office listed in the telephone directory in the State Government section under "Employment Development Department" or access their Internet site at www.edd.ca.gov.

21. Hold Harmless/Indemnification

21.1 CONTRACTOR shall indemnify and hold harmless the County of Riverside, its Agencies, Districts, Special Districts and Departments, their respective directors, officers, Board of Supervisors, elected and appointed officials, employees, agents and representatives (individually and collectively hereinafter referred to as Indemnitees) from any liability, action, claim or damage whatsoever, based or asserted upon any services of CONTRACTOR, its officers, employees, subcontractors, agents or representatives arising out of or in any way relating to this Agreement, including but not limited to property damage, bodily injury, or death or any other element of any kind or nature. CONTRACTOR shall defend the Indemnitees at its sole expense including all costs and fees (including, but not limited, to attorney fees, cost of investigation, defense and settlements or awards) in any claim or action based upon such acts, omissions or services.

21.2 With respect to any action or claim subject to indemnification herein by CONTRACTOR, CONTRACTOR shall, at their sole cost, have the right to use counsel of their own choice and shall have the right to adjust, settle, or compromise any such action or claim without the prior consent of COUNTY; provided, however, that any such adjustment, settlement or compromise in no manner whatsoever limits or circumscribes CONTRACTOR indemnification to Indemnitees as set forth herein.

21.3 CONTRACTOR'S obligation hereunder shall be satisfied when CONTRACTOR has provided to COUNTY the appropriate form of dismissal relieving COUNTY from any liability for the action or claim involved.

21.4 The specified insurance limits required in this Agreement shall in no way limit or circumscribe CONTRACTOR'S obligations to indemnify and hold harmless the Indemnitees herein from third party claims.

22. Insurance

22.1 Without limiting or diminishing the CONTRACTOR'S obligation to indemnify or hold the COUNTY harmless, CONTRACTOR shall procure and maintain or cause to be maintained, at its sole cost and expense, the following insurance coverage's during the term of this Agreement. As respects to the insurance section only, the COUNTY herein refers to the County of Riverside, its Agencies, Districts, Special Districts, and Departments, their respective directors, officers, Board of Supervisors, employees, elected or appointed officials, agents, or representatives as Additional Insureds.

A. Workers' Compensation:

If the CONTRACTOR has employees as defined by the State of California, the CONTRACTOR shall maintain statutory Workers' Compensation Insurance (Coverage A) as prescribed by the laws of the State of California. Policy shall include Employers' Liability (Coverage B) including Occupational Disease with limits not less than \$1,000,000 per person per accident. The policy shall be endorsed to waive subrogation in favor of The County of Riverside.

B. Commercial General Liability:

Commercial General Liability insurance coverage, including but not limited to, premises liability, unmodified contractual liability, products and completed operations liability, personal and advertising injury, and cross liability coverage, covering claims which may arise from or out of CONTRACTOR'S performance of its obligations hereunder. Policy shall name the COUNTY as Additional Insured. Policy's limit of liability shall not be less than \$1,000,000 per occurrence combined single limit. If such insurance contains a general aggregate limit, it shall apply separately to this agreement or be no less than two (2) times the occurrence limit.

C. Vehicle Liability:

If vehicles or mobile equipment is used in the performance of the obligations under this Agreement, then CONTRACTOR shall maintain liability insurance for all owned, non-owned, or hired vehicles so used in an amount not less than \$1,000,000 per occurrence combined single limit. If such insurance contains a general aggregate limit, it shall apply separately to this agreement or be no less than two (2) times the occurrence limit. Policy shall name the COUNTY as Additional Insureds.

D. General Insurance Provisions - All lines:

1) Any insurance carrier providing insurance coverage hereunder shall be admitted to the State of California and have an A M BEST rating of not less than A: VIII (A:8) unless such requirements are waived, in writing, by the County Risk Manager. If the County's Risk Manager waives a requirement for a particular insurer such waiver is only valid for that specific insurer and only for one policy term.

2) The CONTRACTOR must declare its insurance self-insured retention for each coverage required herein. If any such self-insured retention exceeds \$500,000 per occurrence each such retention shall have the prior written consent of the County Risk Manager before the commencement of operations under this Agreement. Upon notification of self-insured retention unacceptable to the COUNTY, and at the election of the County's Risk Manager, CONTRACTOR'S carriers shall either; 1) reduce or eliminate such self-insured retention as respects this Agreement with the COUNTY, or 2) procure a bond which guarantees payment of losses and related investigations, claims administration, and defense costs and expenses.

3) CONTRACTOR shall cause CONTRACTOR'S insurance carrier(s) to furnish the County of Riverside with either 1) a properly executed original Certificate(s) of Insurance and certified original copies of Endorsements effecting coverage as required herein, and 2) if requested to do so orally or in writing by the County Risk Manager, provide original Certified copies of policies including all Endorsements and all attachments thereto, showing such insurance is in full force and effect. Further, said Certificate(s) and policies of insurance shall contain the covenant of the insurance carrier(s) that thirty (30) days written notice shall be given to the County of Riverside prior to any material modification, cancellation, expiration or reduction in coverage of such insurance. In the event of a material modification, cancellation, expiration, or reduction in coverage, this Agreement shall terminate forthwith, unless the County of Riverside receives, prior to such effective date, another properly executed original Certificate of Insurance and original copies of endorsements or certified original policies, including all endorsements and attachments thereto evidencing coverage's set forth herein and the insurance required herein is in full force and effect. CONTRACTOR shall not commence operations until the COUNTY has been furnished original Certificate (s) of Insurance and certified original copies of endorsements and if requested, certified original policies of insurance including all endorsements and any and all other attachments as required in this Section. An individual authorized by the insurance carrier shall sign the original endorsements for each policy and the Certificate of Insurance.

4) It is understood and agreed to by the parties hereto that the CONTRACTOR'S insurance shall be construed as primary insurance, and the COUNTY'S insurance and/or deductibles and/or self-insured retention's or self-insured programs shall not be construed as contributory.

5) If, during the term of this Agreement or any extension thereof, there is a material change in the scope of services; or, there is a material change in the equipment to be used in the performance of the scope of work; or, the term of this Agreement, including any extensions thereof, exceeds five (5) years; the COUNTY reserves the right to adjust the types of insurance and the monetary limits of liability required

under this Agreement, if in the County Risk Manager's reasonable judgment, the amount or type of insurance carried by the CONTRACTOR has become inadequate.

6) CONTRACTOR shall pass down the insurance obligations contained herein to all tiers of subcontractors working under this Agreement.

7) The insurance requirements contained in this Agreement may be met with a program(s) of self-insurance acceptable to the COUNTY.

8) CONTRACTOR agrees to notify COUNTY of any claim by a third party or any incident or event that may give rise to a claim arising from the performance of this Agreement.

23. General

23.1 CONTRACTOR shall not delegate or assign any interest in this Agreement, whether by operation of law or otherwise, without the prior written consent of COUNTY. Any attempt to delegate or assign any interest herein shall be deemed void and of no force or effect.

23.2 Any waiver by COUNTY of any breach of any one or more of the terms of this Agreement shall not be construed to be a waiver of any subsequent or other breach of the same or of any other term of this Agreement. Failure on the part of COUNTY to require exact, full, and complete compliance with any terms of this Agreement shall not be construed as in any manner changing the terms or preventing COUNTY from enforcement of the terms of this Agreement.

23.3 CONTRACTOR shall not provide any services or products subject to any chattel mortgage or under a conditional sales contract or other agreement by which an interest is retained by a third party. The CONTRACTOR warrants that it has good title to all materials or products used by CONTRACTOR or provided to COUNTY pursuant to this Agreement, free from all liens, claims, or encumbrances.

23.4 Nothing in this Agreement shall prohibit the COUNTY from acquiring the same type or equivalent equipment, products, materials or services from other sources, when deemed by the COUNTY to be in its best interest. The COUNTY reserves the right to purchase more or less than the quantities specified in this Agreement.

23.5 The COUNTY agrees to cooperate with the CONTRACTOR in the CONTRACTOR's performance under this Agreement, including, if stated in the Agreement, providing the CONTRACTOR with reasonable facilities and timely access to COUNTY data, information, and personnel.

23.6 CONTRACTOR shall comply with all applicable Federal, State and local laws and regulations. CONTRACTOR will comply with all applicable COUNTY policies and procedures. In the event that there is a conflict between the various laws or regulations that may apply, the CONTRACTOR shall comply with the more restrictive law or regulation.

23.7 CONTRACTOR shall comply with all air pollution control, water pollution, safety and health ordinances, statutes, or regulations, which apply to performance under this Agreement.

23.8 CONTRACTOR shall comply with all requirements of the Occupational Safety and Health Administration (OSHA) standards and codes as set forth by the U.S. Department of Labor and the State of California (Cal/OSHA).

23.9 This Agreement shall be governed by the laws of the State of California. Any legal action related to the performance or interpretation of this Agreement shall be filed only in the Superior Court of the State of California located in Riverside, California, and the parties waive any provision of law providing for a change of venue to another location. In the event any provision in this Agreement is held by a court of competent jurisdiction to be invalid, void, or unenforceable, the remaining provisions will nevertheless continue in full force without being impaired or invalidated in any way.

23.10 This Agreement, including any attachments or exhibits, constitutes the entire Agreement of the parties with respect to its subject matter and supersedes all prior and contemporaneous representations, proposals, discussions and communications, whether oral or in writing. This Agreement may be changed or modified only by a written amendment signed by authorized representatives of both parties.

[Signature page to follow.]

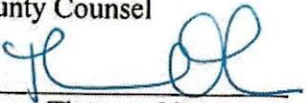
IN WITNESS WHEREOF, the Parties hereto have caused their duly authorized representatives to execute this Agreement.

COUNTY OF RIVERSIDE, a political subdivision of the State of California

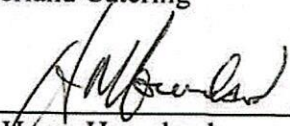
By: 
Suzanne Holland
Assistant Director
Economic Development Agency

Dated: _____

APPROVED AS TO FORM:
Gregory P. Priamos
County Counsel

By: 
Thomas Oh,
Deputy County Counsel

WEST COAST HOFBRAU LLC.
a California limited liability company, dba
Haverland Catering

By: 
Henry Haverland
Member

Dated: 9/5/19

By: 
Margaret Haverland
Member

Dated: Sept 5, 2019

EXHIBIT A
SCOPE OF SERVICES

A1.0 Venue: Services will be provided at the Edward-Dean Museum, herein referred to as "Venue", which is operated under the Riverside County Economic Development Agency (EDA). The Venue is located at 9401 Oak Glen Road, Cherry Valley, CA 92223.

A2.0 Scheduling: Selected Caterer must be willing to assume all scheduled weddings unless the customer chooses to do a "buy-out" option and provide their own caterer. Caterer must have a contingency plan to execute services agreed upon between wedding party and caterer in the event of an emergency.

A2.1 After a wedding and/or event is booked at the Venue, Contractor will be notified by Venue staff. Upon notification, Contractor is to contact customer directly and set-up a meeting and tasting to discuss catering options. In the event, the wedding does not book with on-site caterer, the County will pay a \$50 tasting fee to caterer. For all weddings and/or events booked on or after March 20, 2020, Contractor shall be allowed to provide the bar services set forth in Exhibit B of the Agreement for said weddings and/or events.

A2.2 Contractor must cooperate with Venue staff and coordinator.

A2.3 Contractor must enter into a written agreement with the customer directly. Once an agreement is executed by Contractor and customer, a copy will be given to the Venue staff to keep on file.

A2.4 Contractor will pay to the County a Venue Access Fee (VAF) in the amount of fifteen percent (15%) of the total bill (minus tax and gratuity) from each wedding or event that is booked at the Venue. In no event shall Contractor book a wedding or event whose date falls beyond the Expiration Date.

A2.5 If Contractor requires a first deposit from customer that is non-refundable, the County is entitled to 15% of that deposit if the wedding/event cancels.

A2.6 The 15% Venue Access Fee (VAF) is to be paid to the County no less than 15-days from the event date.

A3.0 Licensing and Certification: Contractor must maintain correct licensing and certifications as required by Federal, State and local laws to provide services for the term of the Agreement.

A4.0 County will provide the following at the Venue for scheduled events:

A4.1 Full on-site catering kitchen

A4.2 Ice Machine

A4.3 Only one wedding scheduled per day

A4.4 Tables and chairs included (60" round or 8' rectangle)

**EXHIBIT B
CONTRACTOR'S RATES**

[attached on the following page]



WEST COAST HOFBRAU LLC

PROUDLY FEATURES

THE HAUS BISTRO CATERING

HAVERLANDCATERING@YAHOO.COM

THEHAUSEBISTRO.COM

534 MYRTLE WOOD DR

CALIFORNIA, CA. 92320

(909) 446-0557

CHEF HENRY C. (951) 663-2817

MARGARITA C. (909) 816-8640

2019/20 TIER 1 MENU

LET US HELP YOU CREATE THE PERFECT MENU FOR YOUR SPECIAL DAY!

"We use fresh ingredients and full flavors to help create classic and contemporary recipes that will make you feel like you're dining in a European vineyard."

- Chef Henry

We reserve the right to correct any errors in pricing and / or descriptions. Prices are subject to change without notice due to market conditions. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain conditions

TIER 1 BUFFET MENU OPTIONS \$15

INCLUDES: 1 CHEF AND 2 SERVERS (FOR DINNER SERVICE AND DINNER CLEAN UP) PAPER PLATE, NAPKIN AND DISPOSABLE CUTLERY (DOES NOT INCLUDE TAX OR GRATUITY)

ITALIANO

PASTA FRESCA - YOUR CHOICE OF PASTA SPAGHETTI, PENNE, OR BOWTIE- WITH FRESHLY MADE MARINARA, CREAMY ALFREDO AND PARMESAN CHEESE ON THE SIDE

VENETO VERDURE- ZUCCHINI, SQUASH, BABY CARROTS, RED ONIONS AND RED PEPPERS SAUTEED IN OLIVE OIL, BUTTER, GARLIC AND FRESH ROSEMARY

CAESAR SALAD- CRISP ROMAINE LETTUCE, BUTTERY SEASONED CROUTONS, SHREDDED PARMESAN CHEESE AND TANGY CAESAR DRESSING

INCLUDES GARLIC AND BUTTER BRUSHED ROLL

TACOS DEL NORTE

CARNE RALLADA- YOUR CHOICE OF SHREDDED CHICKEN OR BEEF BRAISED WITH TOMATOES, PEPPERS AND ONIONS

ARROZ ESPANOL- TRADITIONAL STYLE, BUTTERY AND TANGY SPANISH RICE

FRIJOLE CON CHORIZO- FRESHLY MADE RANCHERO SYTLE BEANS SLOWLY SIMMERED WITH SPANISH CHORIZO.

INCLUDES 2 TORTILLAS PER PERSON: YOUR CHOICE OF FLOUR OR CORN

ADD TRAY PASSED APPETIZERS- \$2.50 (PER PIECE, PER PERSON)

FREE KETTLE CHIP STATION IF YOU PURCHASE TWO APPETIZERS!

SPINACH AND ARTICHOKE BAGUETTE BITES

GREEK BRUSHETA - HAUS MADE CHEESE, MARINATED TOMATOES ON BAGUETTE BITES FINISHED WITH A BALSAMIC GLAZE

CAPRESE SKEWERS- ITALIAN SALAMI, GRAPE TOMATOES, FRESH BASIL, MOZZARELLA CHEESE, PEPEROCINI FINISHED WITH A BALSAMIC GLAZE

CRUDITE CUPS- ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

CRISPY DEEP-FRIED CHICKEN POTSTICKERS

FRESH APPLE SLICES TOPPED WITH FRESHLY MADE CURRY CHICKEN SALAD TOPPED WITH CANDIED NUTS AND FINISHED WITH A DRIZZLE OF HONEY

PITA WEDGE TOPPED WITH FRESHLY MADE SUNDRIED TOMATO HUMMUS AND OLIVE OIL

FRIED "MAC N CHEESE BITES" SERVED WITH BBQ SAUCE AND CHEDDAR CHEESE FONDUE

CHEESE STUFFED, BACON WRAPPED JALAPENOS

\$3.50 PER PERSON

ANTIPASTI SKEWERS WITH MOZZARELLA, TOMATO, SALAMI, ARTICHOKE HEART, TORTELLINI AND OLIVE

SHRIMP CEVICHE ON CUCUMBER ROUNDS

GRILLED CHEESE BITES WITH TOMATO SOUP SHOOTER

FRIED SWEET COCONUT AND TEMPURA BATTERED SHRIMP DRIZZLED WITH HORSERADISH ORANGE MARMALADE SAUCE

MINI OPENFACED PHILLY CHEESESTEAK SANDWICHES

CREAMY GARLIC MUSHROOMS IN FLAKY PUFF PASTRY

\$4.50 PER PERSON

CAJUN SEARED AHI MEDALLIONS ON SESAME CRACKER TOPPED WITH WASABI GUACAMOLE AND A DASH OF SRIRACHA

FRESH AHI POKE ON CUCUMBER ROUNDS

MINI LOX AND BAGEL BITES

CREAMY LOBSTER NEWBURG BITES SERVED IN FLAKEY PUFF PASTRY

CAJUN SEASONED, WOOD FIRE GRILLED LAMB CHOPS SERVED WITH RANCH DRESSING AND MINT JELLO

TAKE YOUR EVENT OVER THE TOP!

FAMILY STYLE- \$3 PER PERSON ADDITIONAL

FULLY PLATED \$5 PER PERSON ADDITIONAL

PLEASE INQUIRE ABOUT THE FOLLOWING AVAILABLE OPTIONS:

BREAKFAST OR LUNCH FOR THE BRIDAL PARTY ON THE DAY OF.

BEER AND WINE BAR SERVICE

CANDY AND POPCORN BAR

DESSERT STATION

SLIDER BAR

BRUNCH MENUES

PASTA STATIONS

INTERNATIONAL MENUES

BBQ MENU

CARVING STATION

APPETIZER STATIONS

SPECIALITY PLATTERS

SPECIALTY BEER OR WINES

REHEARSAL DINNERS

WEST COAST HOFBRAU LLC

PROUDLY FEATURES

THE HAUS BISTRO CATERING

HAVERLANDCATERING@YAHOO.COM

THEHAUSBISTRO.COM

534 MYRTLE WOOD DR

CALIFORNIA, CA. 92320

(909) 446-0557

CHEF HENRY C- (951) 663-2817

MARGARITA C-(909) 816-8840

2019/20 TIER 2 MENU

LET US HELP YOU CREATE THE PERFECT MENU FOR YOUR SPECIAL DAY!

"We use fresh ingredients and full flavors to help create classic and contemporary recipes that will make you feel like you're dining in a European vineyard."

- Chef Henry

We reserve the right to correct any errors in pricing and / or descriptions. Prices are subject to change without notice due to market conditions. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain condition

TIER 2 BUFFET MENU OPTIONS \$27

INCLUDES: 1 CHEF AND 3 SERVERS (FOR DINNER SERVICE AND DINNER CLEAN UP) CHINA AND SILVERWARE - DOES NOT INCLUDE TAX OR GRATUITY

SALADS- CHOOSE ONE

NAPA VALLEY GREENS- ASSORTED MIXED GREENS, TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A RASPBERRY / BALSAMIC VINEGARETTE, TOPPED WITH FRESH RASPBERRIES

OAK GLEN GREENS- ASSORTED MIXED GREENS, FRESHLY TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A WHITE BALSAMIC / DIJON VINEGARETTE, TOPPED WITH FRESHLY SLICED SEASONAL APPLES

MIXED CALIFORNIA GREENS- SEASONAL MIXED SALAD GREENS WITH SHREDDED CARROTS, CABBAGE, SLICED RED ONIONS TOPPED WITH TOMATOES AND SEASONED BUTTER CROUTONS, SHREDDED CHEESE AND SERVED WITH YOUR CHOICE OF 2 ON THE SIDE

CLASSIC CAESAR SALAD- CRISP ROMAINE LETTUCE, TOSSED WITH SEASONED BUTTER CROUTONS, PARMESAN CHEESE AND A RUSTIC CAESAR DRESSING

GREEK SALAD- CRISP ROMAINE, KALAMATA OLIVES, FETA CHEESE, CUCUMBERS, GRAPE OR CHERRY TOMATO HALVES, SLICED RED ONIONS TOSSED IN A TANGY TRADITIONAL DRESSING

SIDES- CHOOSE TWO

SWEET BUTTER BABY CARROTS- ORGANIC BABY CARROTS SAUTEED WITH BUTTER, GARLIC, CRAISINS, FRESH CHOPPED PARSLEY AND BROWN SUGAR

FRESH SEASONAL CHEFS VEGETABLE MIX- FRESH ASSORTED SEASONAL VEGETABLES SAUTEED WITH BUTTER, FRESH HERBS AND GARLIC

PROVINCIAL GREEN BEANS- SAUTEED IN BACON, BUTTER, OLIVE OIL, GARLIC, SLICED RED ONIONS, FRESH SLICED RED BELL PEPPERS, HERB DE PROVENCE AND DEGLAZED WITH WHITE WINE

BROCCOLI AND CAULIFLOWER- OVRN ROASTED WITH BUTTER, GARLIC AND OLIVE OIL AND A TOUCH OF PARMESAN CHEESE

FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED PARMESAN.

PASTA - TENDER PASTA TOSSED IN A DECADENT CREAMY ALFREDO OR MARINARA SAUCE AND PARMESAN CHEESE

ROSEMARY POTATOES- TOSSED WITH BUTTER, OLIVE OIL, MINCED GARLIC, GALTIC SALT AND FRESH ROSEMARY

BUTTERY MUSHROOM AND ONION RICE- TENDER AND BUTTERY, PERFECT ACCOMPANYMENT FOR THE SMOTHERED CHICKEN

NEW ENGLAND STYLE POTATOES- SLICED POTATOES, ONIONS AND PARSLEY TOSSED WITH A DIJON CREAM AND BAKED GOLDEN BROWN

LOADED RUSTIC SMASHED POTATOES- POTATOES, CREAM, BUTTER AND TOPPED WITH CHEDDAR CHEESE, BACON BITS AND SCALLION

ENTRÉE- CHOOSE TWO

BEEF TRI TIP- GRILLED OVER ASSORTED SEASONAL WOOD, MARINATED, SEASONED AND THINLY SLICED- AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

WOOD FIRE GRILLED PORK LOIN- TENDER PORK LOIN, MARINATED AND SEASONED, FIRE GRILLED TO PERFECTION, HAND SLICED AND SERVED WITH YOUR CHOICE OF SAUCE

WOOD FIRE GRILLED CHICKEN- MARINATED AND SEASONED CHICKEN BREAST GRILLED OVER ASSORTED SEASONAL WOOD, SLICED AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

SOUTHERN STYLE SMOTHERED CHICKEN - MARINATED, TENDER CHICKEN BREAST, ONIONS, CELERY AND BELL PEPPERS SIMMERED IN A SOUTHERN STYLE CREAMY GRAVY

CHICKEN MARSALA- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH SLICED MUSHROOMS, ONIONS AND A SILKY MARSALA WINE SAUCE (PAIRS BEST WITH SMASHED POTATOES)

PASTA PRIMA VERA (VEGATERIAN OPTION) - MIXED, JULIENNED CHEFS VEGGIES AND PASTA SAUTEED IN BUTTER, TOSSED IN A CHEESY ALFREDO SAUCE FINISHED WITH SHREDDED PARMESAN CHEESE

VEGAN OPTIONS

APPETIZERS

SPINACH AND ARTICHOKE PITA BITES

CAPRESE SKEWERS- GRAPE TOMATOES, TUFU, BASIL LEAF, ARTICHOKE HEART AND PEPEROCINI TOPPED WITH A BALSAMIC GLAZE

CRUDITE CUPS ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

VEGGIE STUFFED DEEP FRIED ASIAN POTSTICKERS

SOUTHWEST POLENTA ROUNDS WITH CORN KERNALS AND BLACK BEAN SALSA

FRESH APPLE TOPPED APPLES WITH FRESHLY MADE CURRY TUFU SALAD

PITA CRISP TOPPED WITH CREAMY FRESH MADE HUMMUS AND OLIVE OIL

VEGAN ENTRÉE

EGGPLANT LASAGNA- PEPPERS, ONIONS, MUSHROOMS WITH FRESHLY MADE MARINARA

LENTIL AND BARLY STUFFED PORTABELLA MUSHROOM

POLENTA CASSAROLE- WITH FRESH GRILLED SQUASH, PEPPERS AND ONIONS

**MEDITARANIAN WRAPS- SUNDRIED TOMATO PESTO, MIXED GREENS, CUCMBER, RED ONIONS, MINT
SCALLION DRESSING AND KALAMATA OLIVES WRAPPED IN PITA BREAD**

HUNGARIAN CABBAGE LASAGNA

MUSHROOM AND ASAPARAGUS RISOTTO

CREAMY TOFU AND PESTO PASTA

VEGAN SIDES

RICE PILAF

CURRY ROASTED CAULIFLOWER

RATTATOULIE CASSAROLE- SQUASH, PEPPERS, ONIONS AND EGGPLANT IN FRESHLY MADE MARINARA

**BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH OLIVE OIL, GARLIC AND OLIVE OIL AND A TOUCH OF
VEGAN CHEESE**

**FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN,
FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED VEGAN CHEESE.**

PASTA - TENDER PASTA TOSSED IN A DECADENT MARINARA SAUCE AND VEGAN CHEESE

ROSEMARY POTATOES- TOSSED WITH OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

MUSHROOM AND ONION RICE

ADD TRAY PASSED APPETIZERS- \$2.50 (PER PIECE. PER PERSON)

FREE KETTLE CHIP STATION IF YOU PURCHASE TWO APPETIZERS!

SPINACH AND ARTICHOKE BAGUETTE BITES

GREEK BRUSHETA – HAUS MADE CHEESE, MARINATED TOMATORS ON BAGUETTE BITES FINISHED WITH A BALSAMIC GLAZE

CAPRESE SKEWERS- ITALIAN SALAMI, GRAPE TOMATOES, FRESH BASIL, MOZZARELLA CHEESE, PEPEROCINI FINISHED WITH A BALSAMIC GLAZE

CRUDITE CUPS- ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

CRISPY DEEP-FRIED CHICKEN POTSTICKERS

FRESH APPLE SLICES TOPPED WITH FRESHLY MADE CURRY CHICKEN SALAD TOPPED WITH CANDIED NUTS AND FINISHED WITH A DRIZZLE OF HONEY

PITA WEDGE TOPPED WITH FRESHLY MADE SUNDRIED TOMATO HUMMUS AND OLIVE OIL

FRIED "MAC N CHEESE BITES" SERVED WITH BBQ SAUCE AND CHEDDAR CHEESE FONDUE

CHEESE STUFFED, BACON WRAPPED JALAPENOS

\$3.50 PER PERSON

ANTIPASTI SKEWERS WITH MOZZARELLA, TOMATO, SALAMI, ARTICHOKE HEART, TORTELLINI AND OLIVE

SHRIMP CEVICHE ON CUCUMBER ROUNDS

GRILLED CHEESE BITES WITH TOMATO SOUP SHOOTER

FRIED SWEET COCONUT AND TEMPURA BATTERED SHRIMP DRIZZLED WITH HORSERADISH ORANGE MARMALADE SAUCE

MINI OPENFACED PHILLY CHEESESTEAK SANDWICHES

CREAMY GARLIC MUSHROOMS IN FLAKEY PUFF PASTRY

\$4.50 PER PERSON

CAJUN SEARED AHI MEDALLIONS ON SESAME CRACKER TOPPED WITH WASABI GUACAMOLE AND A DASH OF SRIRACHA

FRESH AHI POKE ON CUCUMBER ROUNDS

MINI LOX AND BAGEL BITES

CREAMY LOBSTER NEWBURG BITES SERVED IN FLAKEY PUFF PASTRY

CAJUN SEASONED, WOOD FIRE GRILLED LAMB CHOPS SERVED WITH RANCH DRESSING AND MINT JELLO

TAKE YOUR EVENT OVER THE TOP!

FAMILY STYLE- \$3 PER PERSON ADDITIONAL

FULLY PLATED \$5 PER PERSON ADDITIONAL

PLEASE INQUIRE ABOUT THE FOLLOWING AVAILABLE OPTIONS:

BREAKFAST OR LUNCH FOR THE BRIDAL PARTY ON THE DAY OF

BEER AND WINE BAR SERVICE

CANDY AND POPCORN BAR

DESSERT STATION

SLIDER BAR

BRUNCH MENUES

PASTA STATIONS

INTERNATIONAL MENUES

BBQ MENU

CARVING STATION

APPETIZER STATIONS

SPECIALITY PLATTERS

SPECIALTY BEER OR WINES

REHEARSAL DINNERS

WEST COAST HOFBRAU LLC

PROUDLY FEATURES

THE HAUS BISTRO CATERING

HAVERLANDCATERING@YAHOO.COM

THEHAUSBISTRO.COM

534 MYRTLE WOOD DR

CALIFORNIA, CA. 92320

(909) 446-0557

CHEF HENRY C (951) 663-2817

MARGARITA C (909) 816-8640

2019/20 TIER 3 MENU

LET US HELP YOU CREATE THE PERFECT MENU FOR YOUR SPECIAL DAY!

"We use fresh ingredients and full flavors to help create classic and contemporary recipes that will make you feel like you're dining in a European vineyard."

- Chef Henry

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TIER 3 BUFFET MENU OPTIONS \$39

INCLUDES: 1 CHEF AND 3 SERVERS (FOR DINNER SERVICE AND DINNER CLEAN UP) CHINA AND SILVERWARE, LEMONADE AND ICED TEA STATIONS

TRAY PASSED APPETIZERS- CHOOSE 3- INCLUDES KETTLE CHIP STATION

SPINACH AND ARTICHOKE BAGUETTE BITES

GREEK BRUSHETA - HAUS MADE CHEESE, MARINATED TOMATOES ON BAGUETTE BITES FINISHED WITH A BALSAMIC GLAZE

CAPRESE SKEWERS- ITALIAN SALAMI, GRAPE TOMATOES, FRESH BASIL, MOZZARELLA CHEESE, PEPPEROCINI FINISHED WITH A BALSAMIC GLAZE

CRUDITE CUPS- ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

CRISPY DEEP-FRIED CHICKEN POTSTICKERS

FRESH APPLE SLICES TOPPED WITH FRESHLY MADE CURRY CHICKEN SALAD TOPPED WITH CANDIED NUTS AND FINISHED WITH A DRIZZLE OF HONEY

PITA WEDGE TOPPED WITH FRESHLY MADE SUNDRIED TOMATO HUMMUS AND OLIVE OIL

FRIED "MAC N CHEESE BITES" SERVED WITH BBQ SAUCE AND CHEDDAR CHEESE FONDUE

CHEESE STUFFED, BACON WRAPPED JALAPENOS

ANTIPASTI SKEWERS WITH MOZZARELLA, TOMATO, SALAMI, ARTICHOKE HEART, TORTELLINI AND OLIVE

SHRIMP CEVICHE ON CUCUMBER ROUNDS

GRILLED CHEESE BITES WITH TOMATO SOUP SHOOTER

FRIED SWEET COCONUT AND TEMPURA BATTERED SHRIMP DRIZZLED WITH HORSERADISH ORANGE MARMALADE SAUCE

MINI OPENFACED PHILLY CHEESESTEAK SANDWICHES

CREAMY GARLIC MUSHROOMS IN FLAKEY PUFF PASTRY

ADD \$1.50 PER PERSON

CAJUN SEARED AHI MEDALLIONS ON SESAME CRACKER TOPPED WITH WASABI GUACAMOLE AND A DASH OF SRIRACHA

FRESH AHI POKE ON CUCUMBER ROUNDS

MINI LOX AND BAGEL BITES

CREAMY LOBSTER NEWBURG BITES SERVED IN FLAKEY PUFF PASTRY

CAJUN SEASONED, WOOD FIRE GRILLED LAMB CHOPS SERVED WITH RANCH DRESSING AND MINT JELLY

SALADS- CHOOSE ONE

NAPA VALLEY GREENS- ASSORTED MIXED GREENS, TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A RASPBERRY / BALSAMIC VINEGARETTE, TOPPED WITH FRESH RASPBERRIES

OAK GLEN GREENS- ASSORTED MIXED GREENS, FRESHLY TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A WHITE BALSAMIC / DIJON VINEGARETTE, TOPPED WITH FRESHLY SLICED SEASONAL APPLES

MIXED CALIFORNIA GREENS- SEASONAL MIXED SALAD GREENS WITH SHREDDED CARROTS, CABBAGE, SLICED RED ONIONS TOPPED WITH TOMATOES AND SEASONED BUTTER CROUTONS, SHREDDED CHEESE AND SERVED WITH YOUR CHOICE OF 2 ON THE SIDE

CLASSIC CAESAR SALAD- CRISP ROMAINE LETTUCE, TOSSED WITH SEASONED BUTTER CROUTONS, PARMESAN CHEESE AND A RUSTIC CAESAR DRESSING

GREEK SALAD- CRISP ROMAINE, KALAMATA OLIVES, FETA CHEESE, CUCUMBERS, GRAPE OR CHERRY TOMATO HALVES, SLICED RED ONIONS TOSSED IN A TANGY TRADITIONAL DRESSING

SIDES- CHOOSE TWO

SWEET BUTTER BABY CARROTS- ORGANIC BABY CARROTS SAUTEED WITH BUTTER, GARLIC, CRAISINS, FRESH CHOPPED PARSLEY AND BROWN SUGAR

FRESH SEASONAL CHEFS VEGETABLE MIX- FRESH ASSORTED SEASONAL VEGATBLES SAUTEED WITH BUTTER, FRESH HERBS AND GARLIC

PROVINCIAL GREEN BEANS- SAUTEED IN BACON, BUTTER, OLIVE OIL, GARLIC, SLICED RED ONIONS, FRESH SLICED RED BELL PEPPERS, HERB DE PROVENCE AND DEGLAZED WITH WHITE WINE

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH BUTTER, GARLIC AND OLIVE OIL AND A TOUCH OF PARMESAN CHEESE

FIRENZE CORN AND ZUCCHINI- FRESH ZUCCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED PARMESAN.

PASTA - TENDER PASTA TOSSED IN A DECADENT CREAMY ALFREDO OR MARINARA SAUCE AND PARMESAN CHEESE

ROSEMARY POTATOES- TOSSED WITH BUTTER, OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

BUTTERY MUSHROOM AND ONION RICE- TENDER AND BUTTERY, PERFECT ACCOMPANYMENT FOR THE SMOTHERED CHICKEN

NEW ENGLAND STYLE POTATOES- SLICED POTATOES, ONIONS AND PARSLEY TOSSED WITH A DIJON CREAM AND BAKED GOLDEN BROWN

LOADED RUSTIC SMASHED POTATOES- POTATOES, CREAM, BUTTER AND TOPEED WITH CHEDDAR CHEESE, BACON BITS AND SCALLION

ENTRÉE- CHOOSE TWO

BEEF TRI TIP- GRILLED OVER ASSORTED SEASONAL WOOD, MARINATED, SEASONED AND THINLY SLICED- AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

WOOD FIRE GRILLED PORK LOIN- TENDER PORK LOIN, MARINATED AND SEASONED, FIRE GRILLED TO PERFECTION, HAND SLICED AND SERVED WITH YOUR CHOICE OF SAUCE

WOOD FIRE GRILLED CHICKEN- MARINATED AND SEASONED CHICKEN BREAST GRILLED OVER ASSORTED SEASONAL WOOD, SLICED AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

SOUTHERN STYLE SMOTHERED CHICKEN – MARINATED, TENDER CHICKEN BREAST, ONIONS, CELERY AND BELL PEPPERS SIMMERED IN A SOUTHERN STYLE CREAMY GRAVY

CHICKEN MARSALA- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH SLICED MUSHROOMS, ONIONS AND A SILKY MARSALA WINE SAUCE (PAIRS BEST WITH SMASHED POTATOES)

PASTA PRIMA VERA (VEGATERIAN OPTION) – MIXED, JULIENNEED CHEFS VEGGIES AND PASTA SAUTEED IN BUTTER, TOSSED IN A CHEESY ALFREDO SAUCE FINISHED WITH SHREDDED PARMESAN CHEESE

VEGAN OPTIONS

APPETIZERS

SPINACH AND ARTICHOKE PITA BITES

CAPRESE SKEWERS- GRAPE TOMATOES, TUFU, BASIL LEAF, ARTICHOKE HEART AND PEPEROCINI TOPPED WITH A BALSAMIC GLAZE

CRUDITE CUPS ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

VEGGIE STUFFED DEEP FRIED ASIAN POTSTICKERS

SOUTHWEST POLENTA ROUNDS WITH CORN KERNALS AND BLACK BEAN SALSA

FRESH APPLE TOPPED APPLES WITH FRESHLY MADE CURRY TUFU SALAD

PITA CRISP TOPPED WITH CREAMY FRESH MADE HUMMUS AND OLIVE OIL

VEGAN ENTRÉE

EGGPLANT LASAGNA- PEPPERS, ONIONS, MUSHROOMS WITH FRESHLY MADE MARINARA

LENTIL AND BARLY STUFFED PORTABELLA MUSHROOM

POLENTA CASSAROLE- WITH FRESH GRILLED SQUASH, PEPPERS AND ONIONS

**MEDITARANIAN WRAPS- SUNDRIED TOMATO PESTO, MIXED GREENS, CUCMBER, RED ONIONS, MINT
SCALLION DRESSING AND KALAMATA OLIVES WRAPPED IN PITA BREAD**

HUNGARIAN CABBAGE LASAGNA

MUSHROOM AND ASAPARAGUS RISOTTO

CREAMY TOFU AND PESTO PASTA

VEGAN SIDES

RICE PILAF

CURRY ROASTED CAULIFLOWER

RATTATOULIE CASSAROLE- SQUASH, PEPPERS, ONIONS AND EGGPLANT IN FRESHLY MADE MARINARA

**BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH OLIVE OIL, GARLIC AND OLIVE OIL AND A TOUCH OF
VEGAN CHEESE**

**FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN,
FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED VEGAN CHEESE.**

PASTA - TENDER PASTA TOSSED IN A DECADENT MARINARA SAUCE AND VEGAN CHEESE

ROSEMARY POTATOES- TOSSED WITH OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

MUSHROOM AND ONION RICE

TAKE YOUR EVENT OVER THE TOP!

FAMILY STYLE- \$3 PER PERSON ADDITIONAL

FULLY PLATED \$5 PER PERSON ADDITIONAL

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CALIMESA, CA 92320

(909) 446-0557

CHEF HENRY C. (951) 663-2817

MARGARITA C. (909) 816-8640

2019/20 TIER 4 MENU

LET US HELP YOU CREATE THE PERFECT MENU FOR YOUR SPECIAL DAY!

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- Chef Henry

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TIER 4 BUFFET MENU OPTIONS \$50

INCLUDES: 1 CHEF AND 3 SERVERS (FOR DINNER SERVICE AND DINNER CLEAN UP) CHINA AND SILVERWARE, LEMONADE AND ICED TEA STATIONS

TRAY PASSED APPETIZERS- CHOOSE 3- INCLUDES KETTLE CHIP STATION

SPINACH AND ARTICHOKE BAGUETTE BITES

GREEK BRUSHETA – HAUS MADE CHEESE, MARINATED TOMATOES ON BAGUETTE BITES FINISHED WITH A BALSAMIC GLAZE

CAPRESE SKEWERS- ITALIAN SALAMI, GRAPE TOMATOES, FRESH BASIL, MOZZARELLA CHEESE, PEPPEROCINI FINISHED WITH A BALSAMIC GLAZE

CRUDITE CUPS- ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

CRISPY DEEP-FRIED CHICKEN POTSTICKERS

FRESH APPLE SLICES TOPPED WITH FRESHLY MADE CURRY CHICKEN SALAD TOPPED WITH CANDIED NUTS AND FINISHED WITH A DRIZZLE OF HONEY

PITA WEDGE TOPPED WITH FRESHLY MADE SUNDRIED TOMATO HUMMUS AND OLIVE OIL

FRIED "MAC N CHEESE BITES" SERVED WITH BBQ SAUCE AND CHEDDAR CHEESE FONDUE

CHEESE STUFFED, BACON WRAPPED JALAPENOS

ANTIPASTI SKEWERS WITH MOZZARELLA, TOMATO, SALAMI, ARTICHOKE HEART, TORTELLINI AND OLIVE

SHRIMP CEVICHE ON CUCUMBER ROUNDS

GRILLED CHEESE BITES WITH TOMATO SOUP SHOOTER

FRIED SWEET COCONUT AND TEMPURA BATTERED SHRIMP DRIZZLED WITH HORSERADISH ORANGE MARMALADE SAUCE

MINI OPENFACED PHILLY CHEESESTEAK SANDWICHES

CREAMY GARLIC MUSHROOMS IN FLAKEY PUFF PASTRY

CAJUN SEARED AHI MEDALLIONS ON SESAME CRACKER TOPPED WITH WASABI GUACAMOLE AND A DASH OF SRIRACHA

FRESH AHI POKE ON CUCUMBER ROUNDS

MINI LOX AND BAGEL BITES

CREAMY LOBSTER NEWBURG BITES SERVED IN FLAKEY PUFF PASTRY

CAJUN SEASONED, WOOD FIRE GRILLED LAMB CHOPS SERVED WITH RANCH DRESSING AND MINT JELLY

SALADS- CHOOSE ONE

NAPA VALLEY GREENS- ASSORTED MIXED GREENS, TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A RASPBERRY / BALSAMIC VINEGARETTE, TOPPED WITH FRESH RASPBERRIES

OAK GLEN GREENS- ASSORTED MIXED GREENS, FRESHLY TOASTED SWEET AND SAVORY NUTS, FETA CHEESE, DRIED CRANBERRIES, TOSSED IN A WHITE BALSAMIC / DIJON VINEGARETTE, TOPPED WITH FRESHLY SLICED SEASONAL APPLES

MIXED CALIFORNIA GREENS- SEASONAL MIXED SALAD GREENS WITH SHREDDED CARROTS, CABBAGE, SLICED RED ONIONS TOPPED WITH TOMATOES AND SEASONED BUTTER CROUTONS, SHREDDED CHEESE AND SERVED WITH YOUR CHOICE OF 2 ON THE SIDE

CLASSIC CAESAR SALAD- CRISP ROMAINE LETTUCE, TOSSED WITH SEASONED BUTTER CROUTONS, PARMESAN CHEESE AND A RUSTIC CAESAR DRESSING

GREEK SALAD- CRISP ROMAINE, KALAMATA OLIVES, FETA CHEESE, CUCUMBERS, GRAPE OR CHERRY TOMATO HALVES, SLICED RED ONIONS TOSSED IN A TANGY TRADITIONAL DRESSING

ADD \$1 PER PERSON

MARINATED TOMATOES AND ARUGALA- TOSSED IN A RED WINE VINEGARETTE, FRESH GARLIC, BUTTERY CROUTONS AND PARMESAN

FLASH GRILLED GREEN BEAN AND TOMATO SALAD- RED ONIONS, PANCHETTA OR JAMON, TOASTED ALMONDS, TOSSED IN A WARM TARRAGON DRESSING

MEDITERRANIAN ORZO OR COUSCOUS SALAD- A GREAT ALTERNATIVE SUMMER PASTA SALAD, FRESH FETA, CUCUMBERS, SEASONAL TOMATOES, BELL PEPPERS, RED ONIONS, IN A ZESTY LEMON / GARLIC VINEGARETTE

SIDES- CHOOSE TWO

SWEET BUTTER BABY CARROTS- ORGANIC BABY CARROTS SAUTEED WITH BUTTER, GARLIC, CRAISINS, FRESH CHOPPED PARSLEY AND BROWN SUGAR

FRESH SEASONAL CHEF'S VEGETABLE MIX- FRESH ASSORTED SEASONAL VEGATBLES SAUTEED WITH BUTTER, FRESH HERBS AND GARLIC

PROVINCIAL GREEN BEANS- SAUTEED IN BACON, BUTTER, OLIVE OIL, GARLIC, SLICED RED ONIONS, FRESH SLICED RED BELL PEPPERS, HERB DE PROVENCE AND DEGLAZED WITH WHITE WINE

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH BUTTER, GARLIC AND OLIVE OIL AND A TOUCH OF PARMESAN CHEESE

FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED PARMESAN.

PASTA - TENDER PASTA TOSSED IN A DECADENT CREAMY ALFREDO OR MARINARA SAUCE AND PARMESAN CHEESE

ROSEMARY POTATOES- TOSSED WITH BUTTER, OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

BUTTERY MUSHROOM AND ONION RICE- TENDER AND BUTTERY, PERFECT ACCOMPANYMENT FOR THE SMOTHERED CHICKEN

NEW ENGLAND STYLE POTATOES- SLICED POTATOES, ONIONS AND PARSLEY TOSSED WITH A DIJON CREAM AND BAKED GOLDEN BROWN

LOADED RUSTIC SMASHED POTATOES- POTATOES, CREAM, BUTTER AND TOPEED WITH CHEDDAR CHEESE, BACON BITS AND SCALLION

SIDES CONTINUED

SAUTEED ASPARAGUS- FARM FRESH SPEARS, CHERRY OR GRAPE TOMATO HALVES SAUTEED IN BUTTER, GARLIC AND SEA SALT

RATATOULLIE CASSAROLE- EGG PLANT, BELL PEPPERS, SQUASH AND TOMATOES ALL MELTING TOGETHER WITH BUTTER, BASIL AND THYME SIMMERED IN A LIGHT MARINARA

BOULANGERE POTATOES – SLICED POTATOES, PANCETTA AND SLICED ONIONS BAKED WITH REAL CREAMED BUTTER, FRESH SAGE AND TOPPED WITH PARMESAN CHEESE

SWEET POTATO CASSAROLE- BUTTER, BROWN SUGAR, CINNAMON AND NUTMEG TOPPED WITH A PECAN STREUSEL

3 CHEESE MACARONI AND CHEESE CASSAROLE- ASSORTED CHEESES MELTED IN A CREAMY SAUCE, TOPPED WITH A BUTTERY BREAD CRUMB AND BAKED

PASTA ROMA- DICED TOMATOES, SLICED BLACK OLIVES, ARTICHOKE HEARTS, GARLIC AND SEASONAL MUSHROOMS TOSSED WITH PENNE PASTA, FRESHLY MADE CLASSIC MARINARA AND TOPPED WITH PARMESAN CHEESE

TRI COLOR TORTALINI- TOSSED WITH A SAVOURY CREAM AND TOMATO TRIO MARINARA

ENTRÉE- CHOOSE TWO

BEEF TRI TIP- GRILLED OVER ASSORTED SEASONAL WOOD, MARINATED, SEASONED AND THINLY SLICED- AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

WOOD FIRE GRILLED PORK LOIN- TENDER PORK LOIN, MARINATED AND SEASONED, FIRE GRILLED TO PERFECTION, HAND SLICED AND SERVED WITH YOUR CHOICE OF SAUCE

WOOD FIRE GRILLED CHICKEN- MARINATED AND SEASONED CHICKEN BREAST GRILLED OVER ASSORTED SEASONAL WOOD, SLICED AND TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS)

SOUTHERN STYLE SMOTHERED CHICKEN – MARINATED, TENDER CHICKEN BREAST, ONIONS, CELERY AND BELL PEPPERS SIMMERED IN A SOUTHERN STYLE CREAMY GRAVY

CHICKEN MARSALA- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH SLICED MUSHROOMS, ONIONS AND A SILKY MARSALA WINE SAUCE (PAIRS BEST WITH SMASHED POTATOES)

PASTA PRIMA VERA (VEGATERIAN OPTION) – MIXED, JULIENNED CHEFS VEGGIES AND PASTA SAUTEED IN BUTTER, TOSSED IN A CHEESY ALFREDO SAUCE FINISHED WITH SHREDDED PARMESAN CHEESE

LEMON CHICKEN SCALLOPINI- POUNDED CHICKEN BREAST, FLOURED AND PANSEARED TOPPED WITH ARTICHOKE HEARTS, CAPERS, BACON BITS AND A SAVORY LEMON/CREAM SAUCE

BACON WRAPPED GROUND SIRLOIN MEATLOAF- SLICED, INDIVIDUALLY WRAPPED, AND GRILLED OVER WOOD FIRE. SERVED WITH HUNTER SAUCE

MEDITERANIAN CHICKEN- BACON WRAPPED MARINATED CHICKEN BREAST STUFFED WITH SPINACH, PETA CHEESE, AND SUNDRIED TOMATOES, SERVED SLICED AND TOPPED WITH A SUNDRIED TOMATO CREAM SAUCE

TENDER BEEF FLAT IRON SIRLOIN STEAK- LIGHTLY SEASONED AND GRILLED OVER WOOD FIRE, TOPPED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTIONS) OR MAISON HERB COMPOUND BUTTER

SPINACH AND CHEESE STUFFED, BACON WRAPPED PORK LOIN- MARINATED, SEASONED, CHARRED OVER HIGH HEAT THEN COVERED TO HOLD IN ALL THE FLAVORS, SERVED WITH YOUR CHOICE OF SAUCE (CUSTOMIZED TO YOUR MENU SELECTION)

RUSTIC GARLIC AND OLIVE OIL BRUSHED SALMON- GRILLED OVER WOOD FIRE AND TOPPED WITH A FRESH ROSEMARY AND LEMON BUTTER OR A FRESH LEMON, DILL AND CAPER SAUCE

VEGAN OPTIONS

SPINACH AND ARTICHOKE PITA BITES

CAPRESE SKEWERS- GRAPE TOMATOES, TUFU, BASIL LEAF, ARTICHOKE HEART AND PEPEROCINI TOPPED WITH A BALSAMIC GLAZE

CRUDITE CUPS ASSORTED FRESH VEGGIES IN A SHOT GLASS WITH RANCH

VEGGIE STUFFED DEEP FRIED ASIAN POTSTICKERS

SOUTHWEST POLENTA ROUNDS WITH CORN KERNALS AND BLACK BEAN SALSA

FRESH APPLE TOPPED APPLES WITH FRESHLY MADE CURRY TUFU SALAD

PITA CRISP TOPPED WITH CREAMY FRESH MADE HUMMUS AND OLIVE OIL

IMPOSSIBLE BURGER SLIDERS- LETTUCE, TOMATOES AND CARAMALIZED ONIONS

ENTRÉE

EGGPLANT LASAGNA- PEPPERS, ONIONS, MUSHROOMS WITH FRESHLY MADE MARINARA

LENTIL AND BARLY STUFFED PORTABELLA MUSHROOM

POLENTA CASSAROLE- WITH FRESH GRILLED SQUASH, PEPPERS AND ONIONS

MEDITARANIAN WRAPS- SUNDRIED TOMATO PESTO, MIXED GREENS, CUCMBER, RED ONIONS, MINT SCALLION DRESSING AND KALAMATA OLIVES WRAPPED IN PITA BREAD

HUNGARIAN CABBAGE LASAGNA

MUSHROOM AND ASAPARAGUS RISOTTO

CREAMY TOFU AND PESTO PASTA

SIDES

RICE PILAF

CURRY ROASTED CAULIFLOWER

RATTATOULIE CASSAROLE- SQUASH, PEPPERS, ONIONS AND EGGPLANT IN FRESHLY MADE MARINARA

BROCCOLI AND CAULIFLOWER- OVEN ROASTED WITH OLIVE OIL, GARLIC AND OLIVE OIL AND A TOUCH OF VEGAN CHEESE

FIRENZE CORN AND ZUCHINI- FRESH ZUCHINI, SWEET BELL PEPPERS, RED ONIONS, TOSSED WITH CORN, FRESH ROSEMARY, CILANTRO, LIME JUICE AND GRATED VEGAN CHEESE

PASTA - TENDER PASTA TOSSED IN A DECADENT MARINARA SAUCE AND VEGAN CHEESE

ROSEMARY POTATOES- TOSSED WITH OLIVE OIL, MINCED GARLIC, GALIC SALT AND FRESH ROSEMARY

MUSHROOM AND ONION RICE

TAKE YOUR EVENT OVER THE TOP!

FAMILY STYLE- \$3 PER PERSON ADDITIONAL

FULLY PLATED \$5 PER PERSON ADDITIONAL

PLEASE INQUIRE ABOUT THE FOLLOWING AVAILABLE OPTIONS:

BREAKFAST OR LUNCH FOR THE BRIDAL PARTY ON THE DAY OF

BEER AND WINE BAR SERVICE

CANDY AND POPCORN BAR

DESSERT STATION

SLIDER BAR

BRUNCH MENUES

PASTA STATIONS

INTERNATIONAL MENUES

BBQ MENU

CARVING STATION

APPETIZER STATIONS

SPECIALITY PLATTERS

SPECIALTY BEER OR WINES

REHEARSAL DINNER

HAUS BISTRO BAR SERVICE

Let the Party People do all the heavy lifting for your special event and let us provide your guests with exceptional bar service!

Don't forget to ask about our wine and beer pairing with your food menu to enhance the night.

PACKAGE A

- Bartender and service of your beer and wine only.
- Includes:
 - Bartender for 5 hours
 - Set up of the bar, all beer and wine stocked and iced
 - Cutting of all fruit (if needed and provided)
 - Service of all beer and wine
 - Clear plastic wine and beer cups (ask about renting glassware for mixed drinks/ wine and beer)
 - Cocktail Napkins
 - Ice
 - 2- 150 qt white Ice chest
 - Stands for the Ice Chest
 - Custom built bar
- Pricing
 - \$300.00 for 75-125 guests, includes 1 bartender and 1 bar back
 - \$400.00 for 126 guest and up, includes 2 bartenders

PACKAGE B

- Includes the above (Package A) as well as:
 - Bar décor
 - 2-Signature Drink Recipes
 - Beer and Wine Pairing with Your Haus Bistro Catered Menu
 - Clear Plastic Drink Cups (ask about glassware for mixed drinks, wine, and beer)
- Pricing
 - \$400 for 75-125 guests, includes 1 bartender and 1 bar back
 - \$500 for 126 guest and up, includes 2 bartenders

PACKAGE C

- Let us deal with purchasing all the beer and wine so you don't have to.
- Includes:

- Pairing with your meal
- Bartender
- Clear plastic glass ware (ask about renting glassware for mixed drinks/ wine and beer)
- Appropriate garnish
- Ice
- Ice chest
- Bar
- All openers
- Cocktail napkins
- Menu Board
- Your Choice of 3 wines
 - Chardonnay, Pinot Grigio, Cabernet, Merlot, Red Sangria, or White Sangria
- Your Choice of 1 Domestic Beer (Bottled)
 - Bud Light, Coors Light, Miller Lite, or Pabst Blue Ribbon
- Your Choice of 1 Premium Beer (Bottled)
 - Modello, Corona, Dos Equis, Firestone 805, Stella Artois, Newcastle, or Hangar 24 American Light
 - Ask about our selection of import, seasonal, and craft beer
- Pricing
 - \$23 per person for 75-125 guests, add \$2 for each additional guest

SOME EXTRAS TO CONSIDER

- Coffee station - \$4.00 per person
 - Includes
 - 2 Brew Stainless Coffee Pots
 - Decaf and Regular
 - Assorted Flavored Creamers
 - Assorted Sweeteners
 - Quality paper coffee Cups
 - *Regular white porcelain cups available to rent *
- Hot chocolate station for additional \$1.50 per guest
 - Includes
 - Hot chocolate
 - Whipped cream
 - Mini marshmallows
 - Sprinkles
- Champagne toast for \$3.50 per person

- Includes
 - Tulip champagne flutes
 - Pouring and passing champagne for each age appropriate guest
 - Bussing all glassware at the end of your special night

Events for 3 hours or less \$130.00 - 1 bartender flat fee

You must provide proof of your own ALCOHOL LIABILITY insurance with West Cost Hofbrau LLC and all subsidiaries as additionally insured