



## The Phoenix Club Anaheim Event Center

Make your event special this year at

# THE PHOENIX CLUB

The Phoenix Club is a fabulous entertainment complex, located in the heart of Anaheim. Our unique facility offers a full range of event planning options for Businesses, Private Parties, and Weddings. Fundraisers, Quinceaneras, and Holiday Parties. We can customize our services to meet your needs based on the type of event you are planning from 50 to 3000 guest. Please contact the Catering Office at 714-563-4166 Extension #105 or #117. They will guide you to create and develop the perfect event of any occasion.





# The Phoenix Club Anaheim Event Center

## BREAKFAST BUFFETS

*(All Breakfast Buffets include; Fresh Brewed Coffee (Regular & Decaf),  
Assortment of Hot Teas, and Fresh Orange Juice.)  
(Minimum of 50 guests)*

### The Continental-

Freshly baked Assortment of Danish, Muffins and Croissants, with Strawberry and Fruit Preserves, & Butter. Add \$3 for Sliced Fresh Seasonal Fruit and Berries

### The Phoenix Presentation-

Fluffy Scrambled Eggs, Diced Tomatoes, Onions, Cheddar Cheese, Salsa, Sour Cream, Choice of Sausage Links or Crisp Bacon Strips, French Toast with Syrup and Whipped Butter, Seasoned Diced Potatoes, Basket of Assorted Breakfast Rolls, Strawberry Preserves, Butter, and condiments  
Add \$3 for Sliced Fresh Seasonal Fruit and Berries

### Orange County-

Sliced Fresh fruit with Pineapple, Melons, Sliced Strawberries, Seasonal Berries, Cottage Cheese, Yogurt & Granola, Muffins, Phoenix Signature Muesli with sliced Almonds, Dried Apricots, & Shredded Coconut, Boxed Cereal with 2% Milk

### Champagne Brunch-

Wycliffe Champagne, Apple Juice, Orange Juice,

Garden Green Salad with two choices of Dressings, Pasta Salad, Freshly Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Lyonnaise Potatoes, Waffles with Syrup and Whipped Butter, Choice of Bacon or Sausage Links, Broiled Salmon with Lemon Caper Butter, Grilled Chicken with Serrano Honey Glaze, Fresh Vegetables, Rice Pilaf, and Assorted Breakfast Rolls.

### Al La Carte Items- Sold by the Dozen

Muffin Assortment  
Bagels & Cream Cheese  
Large Homemade Cookies  
Assorted Breakfast Rolls

The above Menu is Subject to 20% Service Charge & Current Sales Tax



# The Phoenix Club Anaheim Event Center

## BREAKFAST PLATED

*(All Breakfasts include; Fresh Brewed Coffee (Regular & Decaf,  
Assortment of Hot Teas, and Fresh Orange Juice. )  
(Minimum of 50 guests)*

### Rise and Shine-

Fluffy Scrambled Eggs, Sausage Links or Crisp Bacon Strips, Breakfast Potatoes with Sautéed Onions & Bell Peppers, Basket of Assorted Breakfast Breads, Strawberry and Fruit Preserves, and Butter

### Country Ham & Cheese Scramble-

Eggs Scrambled with Country Ham and Cheese, Seasoned Diced Potatoes with Sautéed Onions and Bell Peppers, Sliced Seasonal Fruit, Basket of Assorted Breakfast Breads, Strawberry and Fruit Preserves, and Butter

### French Toast-

Thick Egg Bread Dipped in Egg Batter Topped with Maple Syrup and Whipped Butter, Thinly Sliced Ham or Bacon, Broiled Tomato with Parmesan, Basket of Assorted Breakfast Breads, Strawberry and Fruit Preserves, and Butter.

### Farmers Breakfast-

Freshly made Ham and Cheese Omelet, Broiled Tomato with Parmesan, Seasoned Diced Potatoes with Sautéed Onions and Bell Peppers, Basket of Assorted Breakfast Breads, Strawberry and Fruit Preserves, and Butter

## BOXED LUNCH MENU

*(All boxed lunches include your choice of Sandwich or Wrap, a bag of Potato Chips, Fresh Cookie, Soft Drink, condiments, and plastic utensils/napkins).*

### Sandwich-

Choice of Black Forest Ham, Baked Turkey Breast, Roast Beef, or Grilled Chicken Breast, served with sliced Tomato, Onions, Fresh Lettuce, & Mayo-Mustard Spread

Bread Options: Sourdough, Wheat, Marble Rye, Croissant (Choice of one)

### Tortilla Wraps-

Southwestern Chicken Salad Wrap: Fresh Mixed Greens, Marinated and Broiled Chicken Breast, Shredded Cheese, Corn, Black Beans, Tomatoes, Red Onions, Diced Avocado, & BBQ Chipotle Dressing

Grilled Chicken Caesar Wrap: Crisp Hearts of Romaine Lettuce, Grilled Chicken Breast, Hard Boiled Egg, Shredded Parmesan Cheese and Caesar Dressing

Turkey Club Wrap: Fresh Mixed Fields Green, Turkey Breast, Chopped Bacon, Onions, Tomatoes, and Mayo-Mustard Spread

Choice of Tortilla Wrap: Chipotle Chili, Jalapeño Cheese, Herbs and Garlic, Tomato Basil, or Spinach

(Choice of One)

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## BUFFET OPTIONS

*(Available for Lunch or Dinner. All Buffets include; Fresh Brewed Coffee (Regular & Decaf),  
Assortment of Hot Teas, & Iced Tea)  
(Minimum of 50 guests)*

### Cold Deli Buffet- Lunch only

Garden Green Salad w/two Dressing, American Potato Salad  
Sandwich Station w/ Selection of Meats & Cheeses  
Black Forest Ham, Oven Roasted Beef Round, Oven Roast Breast of Turkey  
American, Swiss & Jack Cheese, Fresh Lettuce and Sliced Tomatoes  
Wheat, Rye, Sourdough Breads, Artisan Rolls, Butter and Condiments  
Assortment of Bags of Potato Chips  
Dessert- Fresh Baked Cookies and Brownies

### Fajitas Buffet-Lunch or Dinner

Black Bean and Corn Fiesta Salad with Yellow & Red Tomatoes  
Green Onions and Mexican Ranch Dressing,  
Cilantro Green Salad with choice of two Dressings  
Chicken & Beef Fajitas w/Red & Green Bell Peppers Marinated  
In Cilantro Lime Juice and Cayenne Pepper.  
Entrees complimented with: Spanish Rice, Refried Beans, Flour & Corn Tortillas  
White & Blue Tortilla Chips Freshly made Salsa and Guacamole & Onions  
Dessert- Mexican Flan and Tres Leche Cake

### La Fiesta Lunch or Dinner

Mex Coleslaw tossed with Avocado Dressing  
Cilantro Green Salad with Choice of two Dressings  
Fresh Seasonal Fruit  
Cheese Enchiladas with Chef's special Ancho & Chipotle Sauce  
Red Rice, Ranch Style Beans, White and Blue Tortilla Chips  
Taco Bar Station with selection of One Meat (Marinated Pork, Chicken, or Carne Asada)  
Warm Flour Tortillas, Crispy Corn Taco Shells  
Shredded Cheese, Homemade Salsa Verde (Mild) & Fresh Guacamole  
Onion Cilantro Mix, Limes, Radish, Chopped Tomatoes, Sour Cream,  
Dessert- Mexican Flan and Tres Leche Cake

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## BUFFET OPTIONS

*(Available for Lunch or Dinner. All Buffets include; Fresh Brewed Coffee (Regular & Decaf)  
Assortment of Hot Teas, & Iced Tea)  
(Minimum of 50 guests)*

### Southwestern-

Garden Green Salad with Cilantro & Choice of Two Dressings  
Southwestern Potato Salad, Red & Blue Tortilla Chips, Salsa & Fresh Guacamole.  
Fresh Seasonal Fruit.  
Selection of Three Entrees:  
Poultry Entrees: Grilled Cilantro Lime Chicken Breast  
Grilled Chicken with Chipotle Sauce or Salsa Verde  
Fish Entrees: Seared White Fish with Pico de Gallo Salsa  
Beef & Pork: BBQ Pork Riblets, Roasted Pork Loin with Chipotle Sauce or Salsa Verde  
Beef Fajitas with Soft Tortillas (Flour & Corn), Onions & Sour Cream  
Choice of One Starch and One Vegetable (From page 10)  
Desserts: Caramel Flan & Tres Leches Cake

### A Little Bit of Italy

Includes: Spring Mix Salad w/Asiago Cheese and a Creamy Italian Dressing and  
Garden Green Salad with Choice of two Dressings,  
Parmesan Crusted Broccoli Florets, Fresh Garlic Bread  
Dessert- Tiramisu

Spaghetti & Meatballs w/ Marinara Sauce      Cheese Tortellini w/choice of Sauce  
Penne Pasta w/Marinara or Creamy Pesto Sauce      Chicken Farella  
Vegetable Fettuccine Alfredo      Lasagna-Meat or Vegetarian  
Chicken Parmigiano- Baked Boneless Chicken breast, breaded and seasoned with Italian Spices,  
topped with Tomato Basil sauce and Provolone Cheese  
Lunch: Choice of Two Entrees & One Dessert  
Dinner: Choice of Three Entrees & Two Desserts



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## Hawaiian Luau

Ohana Spring Salad (Spring Mix with Dried Cranberries, Sliced Strawberries, Feta Cheese

Red Onions, Candied Walnuts and Tropical Raspberry Vinaigrette Dressing)

Island Fresh Fruit Display

Creamy Macaroni Salad,

Hawaiian Coleslaw

Tropical Fruit Salad

**Entrée Choices:** Kalbi BBQ Short Ribs (Marinated Beef Short Ribs Grilled to Perfection)

Kalua Pork (Succulent Hawaiian Smoked Pork Cooked Slowly)

Hawaiian Chicken Katsu (Boneless Chicken Breast, Breaded and Deep Fried

Sliced and Drizzled with Tonkatsu Sauce)

Teriyaki Chicken (Grilled Tender Boneless Breast of Chicken with our Sesame Teriyaki Sauce) Islander Mahi Mahi (Grilled Mahi Mahi Fish with Tropical Fresh Salsa)

Baked Salmon (Atlantic Baked Salmon Topped with Citrus Zest Cream Sauce)

**Accompanied with** - Hawaiian Fried rice (Diced Ham and Pineapple)

Or Steamed White Rice

**Choice of One Vegetable-** Tropical Grilled Vegetables

Sautéed Green Beans and Mushrooms, Stir Fry Vegetables

**Choice of Dessert-** Island Rum Cake, Coconut Cake, Banana Cake

Pineapple Upside Down Cake

**Lunch: Choice of Two Salads, Two Entrees & One Dessert**

**Dinner: Choice of Three Salads, Three Entrees & Two Desserts**

**Traditional German-** Lunch or Dinner

Garden Green Salad with Choice of Two Dressings,

Wurst Salad with Parsley Vinaigrette

German Potato Salad,

Tomato and Cucumber Salad with Dill Dressing,

Freshly sliced Seasonal Fruit

**Entrée Choices:**

Oven Roast Pork Loin with Homemade Gravy

Grilled Bratwurst with Simmered Onions

Smoked Pork Chop (Kasseler)

Sauerbraten (Marinated Beef) with Ginger Sauce

Beef Roulade (Beef rolls)

Jagerschnitzel (Pork with Mushroom Gravy)

Schweineschnitzel (Breaded Pork)

Schnitzel Cordon Bleu- Lightly Breaded Pork

Schnitzel stuffed with Black Forest Ham & Gruyere Cheese, drizzled with a Bacon Cream Sauce

**Served with:** Braised Red Cabbage or Sauerkraut, Fresh Steamed Vegetables

Spätzle or Mashed Potatoes

*(Dessert choices are on page 10)*

**Choice of Three Salads, Two Entrees, & Two Desserts**

**Choice of Four Salads, Three Entrees, & Two Desserts**

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## BUFFET OPTIONS

*(Available for Lunch or Dinner. All Buffets include; Fresh Brewed Coffee (Regular & Decaf)  
Assortment of Hot Teas, & Iced Tea)  
(Minimum of 50 guests)*

### Dinner Buffet

Salad Selection with Choice of one Vegetable & One Starch, Assorted Rolls & Butter

#### Poultry Entrees:

Chicken Breast Piccata with Capers                      Chicken Breast Marsala  
Chicken Florentine    Chicken Cordon Bleu  
Boneless Chicken Breast stuffed w/Brie, Apples & Cranberries

Tequila Lime Chicken- Grilled Chicken Breast Tequila Lime Marinade, topped w/Cilantro Sauce  
Oven Roasted Turkey with Stuffing and Cranberry Sauce

#### Fish Entrees:

Broiled Salmon with Lobster Dill Sauce  
Herb Crusted Sea Bass with Pesto Cream Sauce & Pine Nuts,  
Orange Roughy with Citrus Butter Sauce

#### Beef & Pork Entrees:

Roast Pork Loin with Apple Brandy Sauce & Walnuts,  
Sliced Roast Beef with a Peppercorn Sauce  
Tri Tip w/choice of Sauce (Jack Daniel, Peppercorn, or Au Jus Sauce)

**Lunch/Dinner: Choice of Three Salads Two Entrees, & Two Desserts**

**Dinner: Choice of Four Salads, Three Entrees, & Two Desserts**

### All American Buffet

Garden Green Salad w/Choice of 2 Salad Dressing, American Potato Salad  
Tri Color Pasta Salad, Macaroni Salad,  
Coleslaw, Fresh Seasonal Fruit & Berries,

St. Louis Ribs                      BBQ Braised Beef Brisket  
BBQ Pull Pork                      Hot Dogs or Hamburger w/Condiments  
BBQ Chicken Breast              BBQ Tri Tip (add \$3.00per person)

Accompanied by: Baked Beans, Wedge Cut Potatoes  
and Corn on the Cobb

Dessert- Fresh Baked Chocolate Chip Cookies & Chocolate Brownies

**Lunch Choice of 2 Salads, 2 Entrees, 1 Dessert**

**Dinner Choice of 3 Salads, 2 Entrees, 2 Desserts**

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# The Phoenix Club Anaheim Event Center

## PLATED ENTREES

(AVAILABLE FOR LUNCH ONLY)

*All plated meals include Choice of Starter Salad, Entree, Side Dishes, Dessert, & Coffee/Tea, Rolls & Butter*

*Split Menu Price of Higher Entree to Apply – Two Course Meal includes Entrée plus Dessert  
(Minimum of 50 guests)*

**Starter Salads – Choose One**

Romaine Lettuce, Olive Oil, Herb Croutons, Fresh Grated Parmesan Cheese, & Caesar Dressing  
Garden Green Salad with Julienne Carrots and Roma Tomatoes & Choice of Dressing  
Mediterranean Salad, Lettuce, Artichokes Hearts, Tomatoes, Feta Cheese, Herb Dressing  
Spinach Salad with Strawberries, Goat Cheese Crumbles, Candied Pecans with a Pomegranate Dressing

**Classic Cobb Salad (Two Course Luncheon)**

Fresh Turkey Breast, Chopped Eggs, Tomatoes, Romaine Lettuce, Diced Smoked Bacon, Avocado and Crumbled Blue Cheese with Traditional Ranch Style Dressing

**Southwest Chicken Salad (Two Course Luncheon)**

Chopped Romaine Lettuce w/Grilled Chicken Breast, Corn, Black Beans, Cilantro, Avocado, Tortilla Chips and Creamy Chipotle Dressing

**Chicken Caesar Salad (Two Course Luncheon)**

Grilled Chicken Breast w/Romaine Lettuce, Sliced Egg, Croutons, Fresh Parmesan Cheese Caesar Dressing

**Salmon Salad**--(Two Course Luncheon) Spring Mix w/ Blueberries, Black Berries, Raspberry, Candied Walnuts, Blue Cheese Crumbles, topped with a 5oz. Grilled Salmon and Drizzled with a Pomegranate Vinaigrette Dressing

**Homemade Sauerbraten**

Slow cooked Marinated Sirloin Roast topped with Homemade Ginger Snap Gravy

**Grilled Chicken Breast**

Marinated and Grilled Chicken Breast with choice of sauce: Piccata with Capers, Marsala Wine Sauce, Tequila Lime, Chipotle Sauce, Pineapple Mango Salsa

**Roasted Pork Loin**

Succulent Fresh Glazed Roasted Pork with Herbs

**Pork/Chicken Schnitzel**

Breaded, Sautéed, served w/Spätzle, Red Cabbage

**Salmon Filet**

Alaskan Broiled Salmon Filet with Lemon Butter Sauce or Lobster Dill Sauce

**New York Sirloin of Beef**

Boneless and Tender Strip Loin with Maître D' Butter and Au Jus

**Broiled Petite Filet Mignon**

Broiled Boneless Beef Tenderloin Filet with Maître D' Butter and Au Jus

*(Salad, Starch, Vegetable and Dessert choices are on page 10)*

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# The Phoenix Club Anaheim Event Center

## PLATED ENTREES

(AVAILABLE FOR DINNER ONLY)

*All plated meals include Choice of Starter Salad, Entree, Side Dishes, Dessert, & Coffee/Tea Rolls & Butter. Split Menu Price of Higher Entree to Apply.  
(Minimum of 50 guests)*

Caesar Salad- Romaine Lettuce, Olive Oil, Herb Croutons, Fresh Grated Parmesan Cheese, & Caesar Dressing

Garden Green Salad with Julienne Carrots and Roma Tomatoes & Choice of Dressing

Fresh Spring Mix with Yellow-Red Teardrop Tomatoes, Candied Pecans, and Gorgonzola Cheese with Balsamic Vinaigrette Dressing

Fresh Baby Leaf Spinach with Dried Cranberries, Crumbled Feta Cheese, Glazed Walnuts, & Raspberry Vinaigrette Dressing

### Poultry Entrees

Roasted Garlic Bone-in ½ Chicken

Chicken Breast with Choice of Sauce

*Marsala with Mushrooms, Picatta with capers, Tequila Lime Sauce, Tomato Basil Sauce, Chipotle Sauce*

Zucchini-Lime Chicken- Chicken Breast Stuffed with Zucchini and Lime Bread Crumbs

Chicken Cordon Blue

Chicken Florentine

Roasted Rack of Sliced Pork Loin with Apple Brandy Sauce

### Seafood Entrees:

White Tilapia Fish with Lobster Dill Sauce

Fresh Fillet of Salmon with Dill Butter

Broiled Shrimp Skewers

Shrimp Scampi Sautéed with Garlic Butter

### Beef Entrees

Sliced Roasted Tri-Tip with Peppercorn Sauce

Grilled Brochette of Beef Skewers with Peppers & Mushrooms

Grilled 6 oz. Top Sirloin Steak

New York Steak Maître D' Butter

Medallions of Beef

Petite Bacon Wrapped Filet Mignon

### Combination Entrees:

Filet Mignon Maître D' Butter & Chicken with Mushroom Sauce

Petite Filet Mignon with Bordelaise Sauce & Three Large Shrimp Scampi

Chicken & Shrimp Option

Chicken & King Salmon Filet

Trio: Grilled Chicken, Petite Filet Mignon & Prawns served with Herb Demi-Glaze

*(Salad, Starch, Vegetable and Dessert choices are on page 10)*

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# The Phoenix Club Anaheim Event Center

## Salads & Side Dishes

### Salad Options:

- |   |   |
|---|---|
| Caesar Salad  | Garden Green Salad w/choice of 2 Dressing |
| Macaroni Salad  | Fresh Seasonal Fruit with Berries         |
| Old Fashion Cole Slaw   | German Potato Salad                       |
| American Potato Salad   | Tomato & Cucumber Salad w/Herb Dressing   |
| Spinach Salad w/Strawberries, Candied Pecans w/Pomegranate Dressing |   |

### Vegetable Options:

- |                         |  |
|-------------------------|--|
| Cinnamon Baked Squash   | Roasted Brussel Sprouts w/Bacon & Onions               |
| Green Beans Almandine   | Cauliflower Gruyere Cheese Casserole                   |
| Fresh Steamed Vegetable | Italian Zucchini & Yellow Squash Sautee    Red Cabbage |

### Starch Options:

- |                               |                         |                       |
|-------------------------------|-------------------------|-----------------------|
| Rice Pilaf                    | Wild Rice w/Cranberries | Bacon Mashed Potatoes |
| Au Gratin Potato              | Spätzle                 | Garlic Roasted Potato |
| Rosemary Red Bliss Red Potato |                         |                       |

### Dessert Options:

- |  |                                      |
|--|--------------------------------------|
| NY Cheesecake with Melba Sauce                   | Carrot Cake with Chardonnay Sauce    |
| Kahlua Cake                                      | German Apple Strudel w/Vanilla Sauce |
| Black Forest Cake                                | Tiramisu                             |
| Red Velvet Cake                                  | Chocolate Cake                       |
| Bread Pudding w/Vanilla Sauce (Buffet Only)      | Mocha Cake                           |
| Chocolate Frangelica Mousse in a Champagne Glass |                                      |



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## Carving Stations- All Market Pricing

(Prices are per person for the guarantee in addition to buffet price)

Prime Rib of Beef, Au Jus and Cream of Horseradish, carved at buffet

Baron of Beef, Creamed Horseradish and Condiments

Honey Glazed Ham

Carver Fee

## Dietary Meal Options

(Requires 5 days prior to event date)

*Pricing from main entrée applies*

### Vegetarian Options

Portobello Mushrooms stuffed with Ratatouille and Herbed Goat Cheese

& Trio of Vegetable Ravioli with Vegetables

Herb Grilled Skewers with Mixed Wild Rice & Baked Tomato Stuffed

with Bread Crumbs, Herbs, Parmesan Cheese

### Vegan/Gluten Free Options

Grilled Vegetable Roulade with Roasted Pepper Caulis and Fresh Steamed Vegetables

Oven Roasted Vegetables over Gluten Free Pasta

Tossed with Red Pepper Sauce

(Vegan/Gluten Free Meal Dessert – Fruit Cup)

**Children's Plated Meals- Choice on One (age-4-10) Lunch or Dinner**

Lightly Breaded Chicken Tenderloin served with BBQ Sauce and French Fries

Mini Cheese Burgers with French Fries

Mac & Cheese with Fruit

### Children's Buffet

(age 4-10)

Kid's Corner with sliced Seasonal Fruit

**Choice of:** Lightly Breaded Chicken Tenderloins served with BBQ Sauce

Mac & Cheese - Served with French fries

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## GOURMET FOOD STATIONS

Prices are per person for the Guarantee

**Garlic Mashed Champagne Bar** - Garlic Mashed Potatoes, Sautéed Mushrooms  
Grated Jack & Cheddar cheese, Bacon Bits and Sour Cream

**Sweet Potato Champagne Bar** - Mashed Sweet Potatoes, Marshmallows, Brown Sugar  
Caramelized Pecans and Butter Cream

**Salad Bar** - Chinese Vegetable Salad, Cucumber, Tomato and Dill Salad, Caesar Salad, German Potato Salad,  
Pasta Primavera Salad, Garden Green Salad with House Dressing or Pasta Salad **Two or Three choices**

**Pasta Bar** - Choice of Two-Bow Tie, Penne, Linguine or Fettuccine. Served with Tomato-Basil Cream, Mari-  
nara, Creamy Pesto or Italian Meat Sauce. Includes Grated Parmesan and Garlic Bread

**Fajita Bar** - Chicken or Beef Fajitas with Sour Cream, Shredded Cheese, Onions, Guacamole,  
Salsa, Flour Tortillas and Chips

### One or Two Choices

**Taco Bar Station**- selection of one meat (Marinated Beef, Chicken, or Carne Asada), Warm Flour Tortillas,  
Crispy Corn Taco Shells, Shredded Cheese, Homemade Salsa Verde (Mild) & Fresh Guacamole, Onion  
Cilantro Mix, Limes, Radish, Chopped Tomatoes and Sour Cream- **One, Two or Three Choices**

**"Oktoberfest" Station** – Sliced Bratwurst, Sauerkraut and Medium Pretzel. Served with a small Roll and  
Mustard

**Mini Dessert Station**- Includes an Assortment of Mini Cream Puffs, Fruit Tarts, Cheesecake  
Brownies, Cookies, German Apple Strudel & Chocolate Cake

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## AM/PM BREAKS

Coffee, Decaf, & Tea	per gallon
Orange, Tomato, & Grapefruit Juices	per gallon
Assorted Sodas	each
Bottle and Mineral Water	each
Assorted Breakfast Rolls	per dozen
Muffins, Danish, Croissants	per dozen
Fresh Sliced Seasonal Fruit	per person
Bagels and Cream Cheese	per dozen
Ice Cream Bar with Condiments	each
Large Homemade Cookies	per dozen
Crudités and Dip	per person
Fresh Citrus Punch	per gallon
Champagne Punch	per gallon
Non Alcoholic Punch	per gallon
Lemonade	per gallon
Individual Bags of Popcorn	each
Nachos & Cheese	per person
Bag of Pretzels	each
Bag of Potato Chips	each

## Additional Information

### Bartender Fees

A bartender charge per bar, per bartender will apply on cash and hosted bar. No bar minimum required.

### Corkage Fees

Our facilities allow outside wine and/or champagne with previous notice, per 750 ml bottle corkage fee will apply.

### Cake Cutting Fee

Cake Cutting Fee applies per person which includes plates, utensils and attendant service.

### No outside Food & Beverage

No outside food & beverage is allowed without prior written approval from Phoenix Club Management.

### Taxes & Service Charge (++)

Tax & Service Charge are not included in above pricing. 20% Service Charge & Tax is 7.75%.

### To Go Food

**No to go boxes are given for any plated or buffet options.**

### Specialty Dishes

Please check with your Sales Coordinator for any special Dietary needs. Any special items will be required (5) days prior to event function. Pricing will based on main entrée price

If you are looking for something not on the list- please speak with your Catering Manager for additional pricing.



# The Phoenix Club Anaheim Event Center

## HORS D' OEUVRE SELECTIONS

### COLD HORS D' OEUVRES (PRICES ARE PER TRAY-50 PIECES)

Tortilla Chips- Tri Color Tortilla Chips with Chef's Homemade Guacamole and Salsa

Vegetable Crudités- Assortment of Julienne Vegetables served with Bleu Cheese and Dip

Parmesan Bruschetta- Tomatoes, Garlic, Olive Oil, Capers and Parmesan on Toasted Points

Pumpkin and Goat Cheese Tartlet – (minimum of 2 orders)

Capri Display- Fresh Mozzarella and Roma Tomato with Sweet Basil

Roasted Pumpkin and Goat Cheese Bruschetta

Salami Coronets

Brie and Apricot en crouete (minimum of 2 orders)

Smoked Turkey and Asparagus Canapé (minimum of 2 orders)

Fruit Platter- Sliced Fresh Fruit with Melon and Berries

Mini Croissant Sandwiches- Savory Roast Beef or Turkey on Mini Croissants

Antipasto Tray-

Artichoke Hearts, Pepperchini's, Olives, Salami, Roasted Bell Peppers and Bread sticks

Domestic Cheese Board Served with an Assortment of Crackers and Bread

Seared Prime Beef on Goat Cheese Crostini with Raspberries and Black Pepper (minimum of 2 orders)

Smoked Salmon Canapés with Herbed Cream Cheese on Toasted Points (minimum of 2 orders)

Seared Ahi Tuna- Fresh Seared Ahi Tuna on Crispy Won Tons with Wasabi (minimum of 2 orders)

Imported and Domestic Cheese Display-Assorted Cheese and Crackers

Jumbo Shrimp Cocktail-

Chilled Shrimp Cocktail served with Spicy Cocktail Sauce & Lemon Wedges

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## HOT HORS D' OEUVRES (PRICES ARE PER TRAY-50 PIECES)

- Chicken Taquitos- With Guacamole & Homemade Salsa
- Quiche assortment Of Miniature Ham & Cheese and Spinach
- Classic Swedish Meatballs Homemade Meatballs in a Mushroom Cream Sauce
- Spicy Buffalo Wings- Marinated Spicy Buffalo Wings
- Chicken Drumettes Glazed with Szechwan Sauce
- Pan Fired Won Tons with Soy Dipping Sauce
- Pot Stickers with Hot Chili and Sweet & Sour Sauces
- Stuffed Mushrooms with Spinach, Bacon and Mozzarella (minimum of 2 orders)
- Mushroom and Goat Cheese Pot stickers (minimum of 2 orders)
- Cranberry Camembert Mini Pizza (minimum of 2 orders)
- Bacon wrapped Date stuffed with Chorizo (minimum of 2 orders)
- Deep Fried Calamari with Marinara Sauce
- Miniature Pizzas with Prosciutto (minimum of 2 orders)
- Beef Rouladen Skewers
- Vegetable Spring Rolls with Spicy Honey Mustard Dipping Sauce
- Lobster Spring Roll (minimum of 2 orders)
- Smoked Chicken in a Herbed Puffed Pastry (minimum of 2 orders)
- Coconut Prawns With Tropical Mango Salsa
- Spanakopita Stuffed with Spinach & Feta Cheese (minimum of 2 orders)
- Beef (or) Chicken Satay Served with Thai Peanut Sauce (minimum of 2 orders)
- Stuffed Mushrooms Crab Stuffed Mushroom Caps (minimum of 2 orders)
- Miniature Crab Cakes With Red Pepper Aioli (minimum of 2 orders)
- Prosciutto Wrapped Shrimp (minimum of 2 orders)

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## BEVERAGE PACKAGES

### HOURLY PACKAGES

*Unlimited Cocktails at a set price per person of guarantee (minimum 50 guests)*

Beer, Wine & Soda- *Priced per hour*

Beer, Wine & Soda and Well Drinks- *Priced per hour*

Call Selections- Beer, Wine, Soda, Well Drinks & Call Drinks- *Priced per hour*

Memory Maker-All of the Above Plus Premium Drink- *Priced per hour*

### WINES BY THE BOTTLE

Merlot- *Vista Point, Gnarly Head, Wente Sandstorm*

Chardonnay- *Vista Point, Gnarly Head, Francis Ford Coppola*

Cabernet- *Vista Point, Gnarly Head, Rodney Strong, 14 Hands*

Riesling- *Ste Michelle*

Pinot Grigio

Pinot Noir

Martinelli's Sparkling Cider

House Champagne

White Zinfandel – *Vista Point*

German Wines

Schwarze Katz, Piesporter Spatlese,

Schloss Biebrich Champagne

### CASH BAR PRICES

House Brands

Call Brands

Premium Brands (top Shelf)

Soda/Juice/Water

House Wine (Chardonnay, Merlot, Cabernet, Zinfandel)

Premium Wine

Bottled Beer- Domestic-6, Imported

Draft Beer- Domestic, imported

Hosted Kegs- Draft Beer Domestic or Imported

A Bartender Charge Per Bartender

Premium & Imported Wine Selections available upon request

Corkage Fee of Own Wine and Champagne per 750Mliter





# The Phoenix Club Anaheim Event Center

## MAIN BAR DETAILS

Well Drinks- *House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy*

Call Drinks -*Bailey's, Jagermeister, Kahlua, Midori, Fireball, Amaretto, Beefeater, Bombay, Tanqueray, Asbach, Dujarin, Bacardi, Captain Morgan, Malibu, Myers, Johnny Walker Red, Jamesons, Tullamore Dew, Jose Cuervo Gold, Canadian Club, Jack Daniels, Seagram's 7, Seagram's VO, Southern Comfort, Absolute, Smirnoff, Stolichnaya and Assorted Flavor Vodkas*

Premium Drinks- *Grand Mariner, Courvoisier, Hennessy, Bombay Sapphire, Chivas Regal, Johnny Walker Black, Glenlivet, Cazadores, Patron, Gentleman Jack, Makers Mark, Crown Royal, Grey Goose, and Kettle One*

## PORTABLE BAR DETAILS

Sodas /Juice Available – *Coke, Diet Coke, Sprite, Cranberry, Orange, Grapefruit, & Pineapple*

Well Drinks- *House Vodka, House Gin, House Rum, House Tequila, House Whiskey, House Scotch, House Brandy*

Call Drinks -*Bailey's, Kahlua, Midori, Bacardi, Captain Morgan, Malibu, Tanqueray, Jack Daniels, Seagram's 7 and Johnny Walker Red*

Premium Drinks- *Grand Mariner, Courvoisier, Kettle One and Patron*

## KEGS

The Phoenix Club also offers its Clients the option to purchase full kegs for their events. *Domestic and Imported Kegs are Available*

Imported Kegs- *Modelo, Tecate, Pacifica, Dos Equis, Newcastle, Heineken, Bitburger and Spaten (117) 14 oz cups-*

Domestic Kegs *Bud Light, Coors Light, Budweiser, Miller Light (140) 14oz cups*

ADDITIONAL BRANDS MAY BE AVAILABLE UPON REQUEST



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## ADDITIONAL RENTALS AND SERVICES

CHAIR COVERS W/SASH  
CHIAVARI CHAIRS  
CHARGER PLATES (GOLD OR SILVER)  
SATIN TABLE RUNNERS  
(GOLD, CHAMPAGNE, SILVER, BLUSH, NAVY  
EGGPLANT, BURGUNDY, LAVENDER, RED)

GRAND AFFAIR - ROOM DRAPING (SIDE WALLS, FRONT & BACK  
CORNERS), (30) AMBIENT LED UP LIGHTS, (4) LEKO WALL DESIGNS AND  
CHANDELIER



## DJ SERVICES

CORPORATE EVENT - 5 HOURS  
BIRTHDAY CELEBRATION - 5 HOURS  
2 MICS & TWO SPEAKERS & MIXING BOARD

## PHOTO BOOTH

GREEN SCREEN - 5 HOURS

PROJECTOR W/HDMI CORD  
6000 PIXEL PROJECTOR  
8X8 SCREEN  
12X12 SCREEN  
7X10 WIDE SCREEN  
2 WIRELESS MIC W/STANDS

The above Menu is Subject to 20% Service Charge & Current Sales Tax