BANQUET MENUS

MAKE ONLINE RESERVATIONS or Email this Menu at: YourRC.com

TO FAX THIS MENU CALL: 800-774-3663, PRESS 2, THEN ENTER EXT. 245



9023 E. Washington Blvd. Pico Rivera, CA 90660



The Dal Rae offers banquet and meeting facilities for private parties of 25 to 80 people. As well as a wide range of menu and bar choices, we offer live entertainment and state of the art communication and multimedia equipment for both business and social events.

Consider some of the advantages of holding your next event at the Dal Rae:

- *A warm, friendly atmosphere
- * Classic dishes you won't find anywhere else in Southern California
- * Personalized service always
- * Easy access from downtown Los Angeles, the Valleys, the Airport and Orange County
- * Plenty of parking with a valet who remembers your name
- * The latest in technology for business presentations
- *A variety of seating arrangements to suit your needs



(562) 949-2444

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BANQUET MENU

Choose 3 Items From Any Menu

\$29.75

- 1) FRESH FISH OF THE DAY- 8oz.cut (choose one) Swordfish, Chilean Seabass, Halibut, Whitefish, Ahi Tuna
- 2) TWO GRENADINES OF FILET MIGNON (3 oz each) choice of sauce
- 3) SHRIMP SCAMPI garlic butter sauce
- 4) BREAST OF CHICKEN choice of sauces
- 5) MEDALLIONS OF VEAL choice of sauce

\$36.95

- 1) FRESH FISH OF THE DAY- 11oz. (choose one) Swordfish, Chilean Seabass, Halibut, Whitefish, Ahi Tuna
- 2) PETITE FILET MIGNON (10 oz.) choice of sauce.
- 3) PASTA choice of sauce with Shrimp or Scallops
- 4) PETITE CUT PRIME RIB -10oz. Prime cut,au jus, no bone

\$42.95

- 1) LARGE CUT OF PRIME RIB- (14-16 oz.) prime cut, au jus
- 2) STEAK DIANE filet mignon, dijon, garlic, mushroom sauce
- 3) LARGE CUT OF FILET MIGNON (14 oz.) choice of sauce

\$49.95

- 1) DOUBLE CUT LAMB CHOPS herb crusted w/ tyme, burgundy garlic sauce
- 2) VEAL CHOP bone in, 16 oz. w/ morel mushroom sauce
- 3) LOBSTER THERMIDOR over 1 lb. of Lobster-cream sauce, hollandaise, mushrooms & onions
- 4) LARGE CUT of PRIME NEW YORK or FILET MIGNON choice of sauce

<u>\$55.95</u>

1) AUSTRALIAN LOBSTER TAIL (10-12 oz.) – drawn butter

\$66.50

1) ALASKAN KING CRAB LEGS - steamed and split, drawn butter

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DUET PLATES

Choose two items

BREAST OF CHICKEN (choose a sauce)...\$14.00

5 OZ. TOURNEDO OF FILET MIGNON (choose a sauce)...\$20.00

4 OZ. FRESH FISH (choose one)

SWORDFISH, CHILEAN SEABASS, HALIBUT, WHITEFISH, AHI TUNA, (choice of sauce)...\$18.00

* ALL ENTREES SERVED WITH SALAD: (choose one)

ICEBERG & ROMAINE (choose a dressing) house, blue cheese, marinara, ceasar BABY MIXED GREENS w/feta cheese & raspberry vinegarette or champagne vingarette HEART OF ROMAINE - creamy caesar dressing.

- * CHOICE OF POTATO (choose one) BAKED POTATO, SCALLOPED POTATOES, TWICE BAKED POTATO, ROSEMARY ROASTED OVEN POTAOTES OR MASHED POTATOES.
- * SERVED WITH FRESH VEGETABLE MEDLEY (seasonal)

SAUCES

FRESH FISH SAUCES:

Caper Butter Sauce, Lemon Butter Sauce, Mango Papaya Salsa, Whole Grain Mustard Sauce, Cilantro Sauce

CHICKEN SAUCES:

Orange Ginger Glaze W/shiitake Mushroom Picatta-caper Lemon Butter, Mushroom Cream Sauce Wild Mushroom Marsala

CHICKEN BREAST STUFFED WITH: (add \$3.00)

Prosciutto, Spinach, Swiss Cheese, blush Winè Sauce Cordon Blue- Ham, gruyere, Madera Sauce En Croute with Wild Mushroom Duxelles W/ Rosemary Whiskey Sauce

VEAL SAUCES:

Picatta -caper butter sauce, Wild Mushroom Marsala, Morel Mushrooms Sauce

BEEF SAUCES:

Dal Rae Pepper Sauce, Sauteed Wild Mushroom & Bearnaise Sauces, "Drunken Mac" Shallot, A-1, Dijon Brandy Sauce, Au Poivre- Shallot, Madagarscar Peppercorn Sauce

LAMB SAUCES:

Tyme, burgundy Garlic Sauce, Mint Sauce

PASTA SAUCES: CHOOSE FROM LINGUINE, PENNE OR ANGEL HAIR

Grilled Vegetables–garlic & olive w/shaved parmesan, Pomodoro–fresh tomato,garlic & basil, Pesto Cream Sauce, Americaine– tomato,mushrooms,onions, brandy w/grilled chicken, Sundried Tomato-pinenuts, chive, olive oil, garlic

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BANQUET – APPETIZERS

Shrimp on Ice (cocktail sauce & hot mustard)		\$3.50
Oysters Rockefeller (spinach, bacon, pernod & hallandaise)		\$3.50
Mushrooms or Artichoke Bottoms Stuffed with Dungeness Crab (w/hollandaise)		\$3.50
Cold Seafood Platter on Alaskan king crab claws (2), (2) shrimps, (2) oysters & lob	ster) \$	\$42.00
Baked Scallops - Cava De Ora (lemon, cheese, horseradish sauce & hollandaise)		\$3.75
Teriyaki Tidbits (filet mignon, ortega chili & monterey cheese)		\$3.50
Ahi Sashimi on Toast (wild greens, capers, onion, feta cheese & remoulade)		\$2.50
Fried Calamari - (spicy marinar & lemon butter sauces) serves four	Ş	\$11.95
Portabello Mushrooms on Toast (with a parsley aioli)		\$1.50
Chicken Teriyaki, Spicy Teriyaki or Fried Chicken		\$1.50
Crudite Platter w/ Dipping Sauces	per person	\$1.75*
Fresh Guacamole with Homemade Chips	per person	\$2.25*
BBQ or Pepper Style or Danish Meatballs		\$1.75
Grilled Spicy Sausage with hot mustard dipping sauce		\$1.75
Mini Crab Cakes w/ Cajun Remoulade		\$3.50
Coconut Prawns (sweet & sour sauce & mustard sauce)		\$3.50
Chicken Satay (peanut sauce)		\$1.75
Assorted cheese and flatbread platter		\$3.50
Bruschetta (fire roasted tomatoes, basil, feta, onion)		\$1.75
Beef Satay or Teriyaki Skewers		\$3.50
Potato pancakes - Apple sauce and sour cream		\$2.00
Filo dough stuffed with ricotta, spinach and sundried tomatoes		\$2.75
Seafood ceviche, lime onion tomato, tortilla chips	per person	\$3.00*
Assorted Potstickers (chicken or pork, soy and hot mustard sauces)		\$2.00
Fruit Salad (assorted fresh fruit)	per person	\$3.50*
* prices are not person; others are not piece		

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CHILDREN'S MENU

Choose One \$12.95
Cheeseburger – French Fries
Spaghetti w/ Meat sauce – French Fries
Fried Chicken Tenders- French Fries

DESSERT CHOICES

ICE CREAM - vanilla bean, coffee, chocolate or raspberry sherbet with fresh berries	\$6.25 \$7.95
2) GOLD BRICK SUNDAE - hardened chocolate with nuts	\$6.95
3) NEW YORK CHEESECAKE with fresh berries	\$7.50 \$8.95
4) BREAD PUDDING with sundried cherries & caramel whiskey sauce or Creme Brulee (sugar glazed top)	\$7.95
5) GRAND MARNIER SUPREME - made tableside - chocolate ice cream, raspberry sherbet hand whipped with Grand Marnier topped with fresh raspberries	\$10.50 order \$5.75
6) DESSERT SAMPLER PLATE - Mini Creme Brulee, Tiramisu, New York Cheesecake with berries	·
7) FRESH FRUIT PLATTER or CHEESE PLATTER (Must be ordered tor entire party) per party per party	person \$3.00
8) CAKE SERVICE per p	erson \$2.75
9) TIRAMISU - espresso, marscapone, lady fingers, fresh raspberry sauce	\$7.95
10) WARM APPLE COBBLER w/ VANILLA ICE CREAM	\$8.95
11) CREME BRULEE - plain or w/ raspberries	\$7.95
12) LEMON CAKE	\$7.50
13) CHOCOLATE FANTASY - chocolate cake w/ chocolate mousse raspberry & chocolate	\$7.50

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TERMS

- Guaranteed count needed 72 hours prior to event. No Food will be packed "to go" for no shows.
- Deposit requirement \$500.00- non refundable 45 days prior to event
- All items are plus 10.75% state sales tax & 18% gratuity
- Prices subject to change

BAR CHOICES

- Choice of cash & carry, open or limited hours.
- Drink tickets available at bar pricing
- Beer & wine only-Corkage \$20.00 per bottle-house wine starts at \$32.00.

MARQUIS ROOM

- Seating capacity 80 people room charge for private room \$250.00
- Plan 1 U / shape up to 47 people
- Plan 2 "E" shape for up to 63 people
- Plan 3 "W" shape for up to 68 people
- Plan 4 "[]" shape for up to 54 people

GARDEN ROOM

- Seating capacity 40 people room charge for private room \$125.00
- "T" shape, one long table or rounds of 8, or infomal
- Charge to open early Saturday & Sunday \$350.00
- Bartender fee (to open early) \$75.00 under \$400.00 spent.
- Cake Service \$2.75 per person
- Ala Carte (off the menu) private parties of 15 or more \$75.00 charge for additional server in order to serve you in a timely fashion.

DAL RAE EVENT FACT SHEET & CONTRACT

Event Date	_ Event Time
Name of Group	
Contact Person	
	Fax Number
Email Address:	
Occasion	Number of Guests:
Music Yes	No
Special Requests	
<u>Bar Arrangements</u>	
Open Bar? Yes No	Times?
Wine Choices	
Menu Choices:	
Entrees: 1)	\$ Per Person
Entrees: 2)	\$ Per Person
Entrees: 3)	\$ Per Person
Appetizers:	
Dessert_	
	gements that we should be aware of such as flower delivery,

DAL RAE RESTAURANT EVENT DEPOSIT FORM

Deposit: All deposits are nonrefundable and due 45 days prior to event.

Guest Count and Menu Guarantee: Must be finalized and signed off on 72 hours prior to the event. If guest count increases, the difference will be calculated on the per person charge. If the guest count decreases, you will be responsible for the original guaranteed amount.

Tax and Gratuity: State tax of 10.75% will be added to the final bill along with a 18% gratuity. At the end of the event, the check should be presented to:

Name:			
NONREFUNDABLE DEPOSIT: \$		Received on	:
I AUTHORIZE THE DAL F	RAE RESTA	URANT TO CH	ARGE MY CARD:
Method of Paymen	t – Circle C	One: Visa M	IC Amex
CUSTOMER/COMPANY NAME			
CARDHOLDER NAME			
STREET ADDRESS (CARDHOLDER BILLING ST.	ATEMENT ADD	RESS)	
CITY	STATE	ZIP (BILLING S	STATEMENT)
CREDIT CARD NUMBER		/ EXPIRATION DATE	CVV (3-digits after card #, on back)
CARDHOLDER SIGNATURE			DATE
The deposit listed above is non-refundable Once the number of guests in your party for that number as a minimum.	has been coi	nfirmed (72 hours b	
Contract Terms are agreed upon:			
Signed		Dat	e