

Alpine Village Restaurant Banquets & Catering

833 West Torrance Blvd, Torrance, CA 90502

Welcome to the “Home of Oktoberfest”!

Alpine Village captures the perfect atmosphere accompanied by traditional European hospitality. We are ready to accommodate your next special event with one or more of our available facilities:

The Alpine Room

Located inside the Alpine Village Restaurant, accommodating parties of up to 90 people, the Alpine Room is an ideal space for smaller events.

The Klub Haus

Located behind the Alpine Village Restaurant, accommodating parties of up to 250 guests, the Klub Haus contains a spacious dance floor and is ideal for larger banquets such as wedding receptions, graduation celebrations, Quinceaneras, birthdays and larger meetings.

The Wedding Chapel

The Renaissance-inspired Wedding Chapel is perfect for small, private ceremonies accommodating approximately 30 guests; features immediate access to our beautiful outside courtyard and fountain.

Alpine Village offers delicious cuisine boasting entrees such as hearty Prime Rib, Herb-Baked Half Chicken, Grilled Dijon Salmon, and European-inspired dishes like our classic Wienerschnitzel, Sauerbraten and Bavarian Goulash. Additionally, our chef is able to create almost anything above and beyond our standard menu. Just ask!

A full-service bar is always included, offering imported beers, custom martinis and beverages both alcoholic and non-alcoholic.

The Alpine Bakery features an assortment of fresh, decadent pastries and tarts, as well as custom made-to-order cakes.

If you are interested in booking a special event or have specific inquiries about our menu and catering services, please contact our Banquet Department.

(310) 327-4384

Sam Garcia - ext. 239

Sam@Alpinevillagecenter.com

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Torrance, CA. 90502

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Special Events Information

Alpine Village offers several different catering options for your next special event as well. We can accommodate buffet service with several different main course and side dish options to select from.

Planning your own celebration? We provide delicious fare! Alpine Village offers food pick up with no minimum requirements. Made to order, and packaged in ready-to-go chaffing dishes, simply place an order, pick up and serve your guests. We also provide off-site catering options for company gatherings, fundraisers, business meetings and the like.

Another feature Alpine Village is known for is our incredible entertainment. We can provide a range of different acts to enhance any event, including bands of almost any genre including German Oom-Pah of course! Also, DJ services, comedians, magicians, even casino gaming tables and more.

Alpine Village Facility Rental Information

Reservations and Deposits

Dates are reserved on a first come, first served basis. To confirm a reservation for the Alpine Room, a deposit in the amount of \$250.00 must be submitted. To confirm a reservation for the Klub Haus, a deposit in the amount of \$500.00 must be submitted. All deposits will be credited towards final bills and guests are encouraged to submit deposits once official dates have been confirmed. Deposits guarantee that the facility of choice will be held for the selected date. However, in the case that there is a cancellation, deposits are transferrable, but non-refundable.

Payment

Full payment must be submitted no later than ten (10) business days prior to any event. Payment arrangements may be made through the banquet coordinator. Alpine Village observes a 'Guarantee of Menu' policy requiring the host to be responsible for 100% of the agreed upon menu items.

Time Allocations

All party hosts are entitled to a maximum of five (5) hour facility rentals. Additional hours, after five (5) hours, may be arranged no later than 24-hours prior to any event for a cost of \$250.00 an hour, with times not to exceed 12:00am.

Head Count Guarantees and Deadlines

For the various departments to prepare properly for your food and beverage functions, guaranteed attendance is required by 12:00 pm 72 business hours, or three business days prior to the function. This will be considered your minimum guarantee, and is not subject to reduction. Charges will be based upon your guaranteed number or actual number of guests; whichever number is greater. When choosing more than one entrée option for Table Service Meals, all guaranteed numbers for entrée choice are due 10 business days in advance. Alpine Village asks that this number be as accurate as possible. As a courtesy, staff members will be prepared to serve an additional 10% of agreed upon headcount and host will be charged per additional person served. Actual attendance of 10% or more than the guaranteed will incur a 10% service charge (above the additional per person cost).

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Additional Event Charges

Local sales taxes, gratuity and service charges, including linen, will be applied to all food and beverage consumed as these charges are not initially included.

Security Service

For all events that include open bar service, it is Alpine Village's policy that you obtain private security. The cost for security is \$100.00 per security guard and the following charges will be applied to facility rentals where applicable:

- Guest Counts of Up to 75 persons require one (1) Security Guard
- Guest Counts of 75 to 150 persons require two (2) Security Guards
- Guest Counts of 150 to 300 persons require three (3) Security Guards

Banquet Event Orders (BEO)

A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing, mainly in the form of a BEO, at least 15 business days in advance of your event.

Outside Food and Beverage

No food or beverage is permitted in restaurant meeting spaces and common areas unless provided by Alpine Village Restaurant. A \$25 per person fee will be assessed in the event outside food and/or beverage is brought in.

Remaining Food

In accordance with proper food handling regulations, we do not permit the removal of remaining food from event or off property. We also do not permit the reuse of food items from one function to another.

Alcoholic Beverages

Alcoholic Beverage sales are governed by the California Department of Alcoholic Beverage Control which prohibits any alcoholic beverages, other than those provided through Alpine Village Restaurant Catering, to be brought onto the Alpine Village Center facilities. No alcoholic beverages are to be taken outside of the Restaurant and/or Klub Haus facilities. Employees reserve the right to ask for proper identification at any time. Alpine Village observes a "Zero Tolerance" policy for any person under the age of 21 years to consume any type of alcoholic beverage.

Pricing

All pricing is per guest unless otherwise noted. Certain events require a minimum number of attendees, should you not meet this minimum a \$4 per person charge will be assessed.

At all properties a 18% taxable service charge applies to all Food & Beverage and Audio Visual.

Limited Diet Menus

Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients.

Our Managers and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions.

The above prices are subject to 18% taxable service charge and State & local taxes of 9.25%. Prices and Fees are subject to change. (updated 8/5/2018)

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CONTINENTAL BREAKFAST

Our Continental breakfast will be replenished for one hour and include freshly brewed regular, decaffeinated coffee and a selection of Hot Teas.

Continental Breakfast \$16/guest

Bakery Basket to include: Market Fresh Bread, Danish Pastries, Croissants, and a variety of Assorted Fruit Muffins, Butter, Jam, and Preserves Seasonally Inspired Sliced Fruits and Berries Selection of Chilled Fruit Juices

Continental Breakfast #2 \$19/guest

Bakery Basket to include: Market Fresh Bread, Danish Pastries, Croissants, and Warm Cinnamon Rolls, Butter, Jam, and Preserves Seasonally Inspired Sliced Fruits and Berries. Cereal Station with Granola, Dried Fruits, Berries, Nuts, and Seeds. 2% Milk, Assorted Yogurt, and a Selection of Chilled Fruit Juices.

The Health Nut Breakfast \$21/ guest

Chilled Fruit Juices Fresh Seasonal Melons, Fruits and Berries, Cereal Station with Granola, Dried Fruit and Nuts, Berry and Plain Yogurts, House Made Muffins and Butter Croissants Sweet Butter, Jams and Preserve.

BREAKFAST ENHANCEMENTS

These items are available to be added to any Continental or Buffet breakfast.

* Requires chef attended action station of \$100 per chef per hour

Oatmeal Bar \$5.50/guest

Cut Oats topped with guest's choice of toppings. Selection to include: Sliced Almonds, Walnuts, Dried Fruits, Raisins, Maple Syrup, Brown Sugar, Honey, Cinnamon, Peanut Butter, Milk and Cream

Fruit Smoothie Station * \$7/guest + *Attendant Fee Per Hour

Fresh Fruit Smoothie flavors to include: Strawberry, Banana, Orange Juice and Carrot Juice

Build Your Own Granola \$7.50/guest

Shredded Coconut, Sliced Almonds, Yogurt, Fresh Berries, Honey, Dried Fruits, and 2% Milk

Omelet Station * \$9.00/guest + *Attendant Fee Per Hour

Omelets prepared to order with Fresh Eggs, or Egg Whites filled with choice of assorted breakfast meats, cheeses and vegetables

Alpine Breakfast Burrito (The Brat-rito) \$4.50/guest

Scrambled Eggs, Market Fresh Bratwurst, Cheddar Cheese and Roast Green Chili Sauce

Breakfast Croissant Sandwich \$4.50/guest

Scrambled Eggs, Sausage, and a blend of Cheddar and Jack Cheeses

Individual Cold Cereals \$3.00/guest

Low-fat and Skim Milk

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BREAKFAST BUFFETS

Our Buffet breakfast will be replenished for one hour and include freshly brewed regular, decaffeinated coffee and a selection of hot teas. Additional \$4/per person charge applies when group guarantees fewer than 20 guests.

The Miner's Breakfast Buffet \$24.50/guest

Chilled Fruit Juices, Fresh Seasonal Melons, Fruits and Berries, Assorted Cereals with Dried Fruits and Nuts Fluffy Scrambled Eggs, Smoked Bacon and Pork Sausage, Yukon Gold Breakfast Potatoes, Selection of Freshly Made Pastries with Butter, Jam and Preserves.

The Log Cabin Buffet \$28.50/guest

Chilled Fruit Juices, Fresh Yogurt with Assorted Toppings, Buttermilk Pancakes, Assorted Individual Cereals, Fluffy Scrambled Eggs, Smoked Bacon and Sausage, Hash Brown Potatoes tossed with Caramelized Onions, Assortment of Breakfast Muffins, Breakfast Breads and Sweet Butter, Jam and Preserves, and Bagels with Cream Cheese.

The Alpine Lumberjack Breakfast Buffet \$32.50/guest

Chilled Fruit Juices, French Toast with Caramelized Apple Butter, build your own Granola Station, Sliced Seasonal Fruits with Fresh Berries, Denver Scrambled Eggs (Green Pepper, Ham, Onion), Bacon and Sausage, Herb Roasted Breakfast Potatoes, Assortment of Seasonal Danishes and Breakfast Breads with Butter, Jam and Preserves.

TABLE SERVICE BREAKFAST

Our Plated Breakfast will include freshly brewed regular coffee, decaffeinated coffee, a selection of hot teas, individual fresh fruit presentations with a selection of freshly made pastry and breakfast bread baskets.

All American Breakfast \$21.50/guest

Freshly Scrambled Eggs with your choice of Bacon or Country Style Sausage served with Breakfast Potatoes and Grilled Herb Tomato

Bratwurst Benedict \$22.50/guest

Poached Eggs on Toasted English Muffin with Bratwurst Sausage Patty, sliced tomato and topped with Hollandaise

Healthy Breakfast \$23.00/guest

Spinach and Leek Quiche with Cured Ham and Melon

French Toast \$23.50/guest

Choice of Grilled Ham or Smoked Bacon

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BRUNCH

Brunch Buffet \$35.00/guest Minimum 50 people

* Requires chef attended action grill station of \$100 per chef per hour

COLD & SALAD STATION

Hungarian Goulash, Caesar Salad, Seasonal Melons and Fresh Berries, Imported and Domestic Cheeses, Assorted Cold Cut Meats and Sausages, Smoked Salmon and Herring with Lemon, Capers and Onions, European Breads and Rolls.

Eggs, Omelets & Breakfast Selections

Omelets and Eggs made to order * Bratwurst Benedict, Bacon and Sausages, Breakfast Potatoes, and Malted Waffles with Assorted Toppings and Maple Syrup, Bagels with Cream Cheese

Carving Station

Salt Herb Encrusted Prime Rib, Au Jus, Creamed Horseradish

Entrees

Herb-Baked Chicken, Grilled Dijon-Honey Glazed Salmon, Sauerbraten, and Pork Loin Wienerschnitzel, Served with German sautéed potatoes, Spaetzle noodles, rice Pilaf, garlic mashed potatoes and sautéed seasonal vegetables.

DESSERT & PASTRY STATION

Breakfast Pastries, Danish and Mini-Muffins with an array of 4 different desserts

A LA CARTE BEVERAGES

Regular and Decaffeinated Coffee and Hot Teas	\$49.00 Per Gallon
Hot Chocolate	\$36.00 Per Gallon
Fruit Punch	\$27.00 Per Gallon
Fresh Fruit Juices	\$36.00 Per Gallon
Assorted Sparkling Juices	\$2.50 (8.4oz)
Tropicana Juices	\$3.00 (10oz)
Naked Organic Juices	\$6.50 (15oz)
Regular, Decaffeinated and Diet Soft Drink	\$3.50 Each
Lemonade	\$27.00 Per Gallon
Iced Tea	\$27.00 Per Gallon
Bottled Iced Tea	\$4.00 Each
Still and Sparkling Bottled Waters	\$4.00 Each

A LA CARTE SNACKS

Minimum order of one dozen

Muffins, Croissants and/or Danishes	\$32.00 Per Dozen
Assortment of Fresh Bagels with Cream Cheese	\$32.00 Per Dozen
Breakfast Breads - Zucchini, and Banana-Cinnamon	\$32.00 Per Dozen
Coffee Cakes, Apple-Cranberry, Banana-Chocolate Chip, Blueberry-Poppy Seed	\$32.00 Per Dozen
Individual Assorted Fruit Yogurts	\$32.00 Per Dozen
Cinnamon Rolls	\$40.00 Per Dozen
Granola Bars and/or Candy Bars	\$2.25 Each
Popcorn, Pretzels, and Potato Chips	\$7.00 Per Person

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A LA CARTE SNACKS (Continued)

Minimum order of one dozen

Hot Pretzels with Spicy Mustard Sauce	\$28.00 Per ½ Dozen
Chocolate Fudge Brownies	\$38.00 Per Dozen
Jumbo Cookies	\$38.00 Per Dozen
Individual Ice Cream Bars	\$4.00 Each

BREAKS

Served for 45 minutes and priced per person

Beverage Break \$7/guest

Assorted Tropicana Fruit Juices, Coffee Presentation, and Soft Drinks

Fruit Smoothie Station Break * \$7/guest + *Attendant Fee Per Hour

Fresh Fruit Smoothies Flavors to include: Blueberry, Raspberry

Sweet Treat Break \$7.50/guest

Chocolate Fudge Brownies, Jumbo Assorted Cookies, Rice Krispy Treats and Pitchers of Low-fat and Skim Milk

Ice Cream Social Break \$10.00/guest

Pre-scooped Vanilla and Chocolate ice creams. Toppings: Chopped Peanuts, Cherries, Hot Fudge, Chocolate Jimmies, Whipped Cream, and Crushed Pineapple. With, a fruit infused water presentation.

Ragtime Break \$13.00/guest

Jars of Old Time Candy, Fresh Popcorn, Chocolate Dipped Apple Wedges topped with Nuts and Caramel. Root Beer, Orange and Assorted Sodas

Build Your Own Trail Mix Break \$14.00/guest

Create your own treat by mixing: Walnuts, Pecans, Almonds, Pistachios, Macadamia Nuts, White Chocolate Bits and Granola. Dried Cherries, Apricots, Papaya, and Pineapple. With, individual Bottled Juices and Smoothies

Fresh Fruits Break \$15.00/guest

Fresh Fruit Kabobs, Banana-Cinnamon and Apple Cranberry Fruit Breads, Yogurt and Berry Parfaits, with Granola. Sparkling Fruit Beverages.

Bavarian Break \$15.00/guest

Alpine Croissant Tray of Ham, turkey and imported cheese stuffed croissants, a Bavarian Sausage Platter of an assortment of Bratwurst, Polish Sausage, and Knackwurst. served with, German potato salad, imported cheeses and specialty mustards.

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BREAKS (Continued)

Served for 45 minutes and priced per person.

Healthy Break \$16.00/guest

Bagel Chips with Roasted red pepper Hummus, Crisp Vegetables served with Spinach Dip, Selection of Whole Fresh Fruits, Bowls of Dry Fruits, and Shelled Nuts. Individual Bottled Juices and Smoothies.

Chocolate Lovers Break \$17.00/guest

Dark Chocolate Fudge Brownies, Crunchy Chocolate Petit Fours, Chocolate Cheesecake Squares, Chocolate Covered Espresso Beans, Fresh Fruits served for dipping in our Milk Chocolate Fondue.

LUNCH BUFFET

Served with Iced Tea and Lemonade for 90 minutes. An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests. * Requires chef attended action grill station fee of \$100 per chef per hour.

Wiener Wurstchen \$18.00/guest

Red Wine Braised Beef Hungarian Goulash seasoned with paprika, caraway seed and traditional spices, Caesar Salad with garlic Croutons, Large grilled authentic Wiener Wurstchen in a Market Fresh Pretzel Bun with Traditional mustards, Fresh Sauerkraut, an assorted selection of Market Fresh Cookies and Chocolate Fudge Brownies

Kaiser Burger Bar \$24.00/guest

Build your own Beef Patty or Chicken Breast Burger with Green Leaf Lettuce, Sliced Tomato, Shaved Red Onions, German Pickle Spears, Specialty Mustards, Mayonnaise, and Ketchup; German Style Potato Salad, Cole Slaw, and Seasonal Fruit Salad. Assorted Market Fresh Cookies and German Chocolate Cake Slices

Sierra Grill \$29.00/guest

Grilled Bratwurst, Grilled Polish Sausage, Grilled Chicken-Habanero Sausage, Kaiser Burger Bar with add your own Green Leaf Lettuce, Sliced Tomato, Shaved Red Onions, German Pickle Spears, Specialty Mustards, Mayonnaise, and Ketchup; German Style Potato Salad, Cole Slaw, and Seasonal Fruit Salad. Assorted Market Fresh Cookies and Black Forrest Chocolate Cake Slices

Bavarian Express \$32.00/guest

Wine marinated beef Sauerbraten seasoned with juniper berries and traditional spices, Breaded and pan-fried Chicken Wienerschnitzel, Red Wine Braised Beef Hungarian Goulash seasoned with paprika, caraway seed and traditional spices. Accompanied by Alpine Village Salad with Balsamic Vinaigrette, German sautéed potatoes, homemade Spaetzle Noodles and sautéed seasonal vegetables. Assorted Market Fresh Cookies and German Chocolate Cake Slices

Taste of Northern Italy \$38.00/guest

A tray of Parmigiano-Reggiano, pecorino, asiago and gorgonzola cheeses paired with Salami, prosciutto di Parma, Forrest Ham, Gherkins and pickled radish. Minestrone Soup, Chicken and Broccoli fettuccine Alfredo, and Zucchini with Pine Nuts, Mint and Raisins. Chicken Saltimbocca finished with Marsala Sauce, Veal Piccata al Limon, Creamy Polenta finished with Pesto and Fresh Tomatoes, Bread Sticks with Garlic Butter. Almond Biscotti and Tiramisu

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WORKING LUNCHEONS

Served with Iced Tea and Lemonade for 90 minutes.

Salad Trio \$26.00/guest

Beef Hungarian Goulash, German Cauliflower Soup, Grilled Chicken Salad with Apples, Grapes, Walnuts, and Celery; Caesar Salad (with Anchovy on request), Cucumber Salad, Tuna Salad with Herbed Creamy Mustard, Celery Seed and Red Onions Assorted Breads, Rolls, Croissants. Dessert Bars and Chocolate Fudge Brownies

Soup and Salad \$24.00/guest

Classic Clam Chowder, Beef Hungarian Goulash, Mixed Field Greens and Chopped Romaine - Carrots, Cucumbers, Shaved Red Onion, Garlic Croutons, Sun Dried Tomatoes, Kalamata Olives, Feta Cheese, Assorted Breads, Rolls, Croissants. Dessert Bars and Chocolate Fudge Brownies

LUNCH ON THE GO

Includes a whole seasonal fruit, German pickle, potato chips, a giant cookie and your choice of assorted soft drink.
Served in a sturdy paper lunch box. \$17.00/guest

Please make selections within the following guidelines, according to guest count:

1-50 people = 2 sandwich, salad, or wrap selections, plus vegetarian on request

51-250 people = 3 sandwich, salad, or wrap selections, plus vegetarian on request

251+ people = 4 sandwich, salad, or wrap selections, plus vegetarian on request

Chef's Salad

Crisp Garden Greens, Julienne Ham, Grilled Chicken, Roast Beef, Ribbons of Swiss, Cheddar and Jack Cheeses, Tomatoes, Red Onions, Carrot Curls, Cucumbers, Kalamata Olives, Herb Vinaigrette. Includes a whole seasonal fruit, German pickle, potato chips and your choice of assorted soft drink

Vegetable Wrap

Grilled Vegetables, Herb Cream Cheese, Guacamole, Tomato, wrapped in a Herb Tortilla. Includes a whole seasonal fruit, German pickle, potato chips and your choice of assorted soft drink

Ham, Salami, Turkey and Provolone Wrap

Crisp Lettuce, Red Onion, Peperoncini and Tomato

Ham and Swiss Sandwich

Soft French Roll with Ham, Swiss Cheese and Tomato. Includes a whole seasonal fruit, German pickle, potato chips and your choice of assorted soft drink

Turkey and Swiss Cheese Croissant

Honey Glazed Turkey, Swiss Cheese, Roasted Red Pepper, Avocado and Tomato in a fresh market Croissant

Oven Roasted Herb Chicken Breast Sandwich

Soft French Roll with Oven Roasted Herb Chicken Breast, Provolone, Grilled Onion and Mushroom

Sliced Roast Beef Sandwich

Marbled Rye with Sliced Roast Beef, Melted Swiss and House Mustard Sauce

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TABLE SERVICE LUNCHEONS

Served with fresh coffee, hot teas, iced tea and lemonade, Market Fresh Bread, butter and choice of dessert. Enhance your luncheon with a hot soup or fresh salad for \$4.00 per person. An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.

Seared Atlantic Salmon \$21.00/guest

Seared Atlantic Salmon, German Pan Fried, Sautéed Arugula, Roasted Tomato and Basil Coulis

Prime Rib \$25.00/guest

Herb-Salt Encrusted Prime Roast served with baked potato and sautéed seasonal vegetables.

Herb-Baked Half Chicken \$22.00/guest

Served with garlic mashed potatoes and sautéed seasonal vegetables.

Filet of Salmon \$25.00/guest

Fresh Atlantic salmon glazed with honey Dijon and grilled. Served with rice pilaf and sautéed seasonal vegetables.

Sauerbraten \$24.00/guest

Wine marinated beef, seasoned with juniper berries and other spices. Served with homemade spaetzle and sautéed seasonal vegetables.

Wienerschnitzel \$24.00/guest

Breaded and pan-fried pork loin. Served with German sautéed potatoes and sautéed seasonal vegetables.

Beef Hungarian Goulash \$24.00/guest

Beef braised in red wine with paprika, caraway seed and traditional spices. Served over spaetzle noodles and sautéed seasonal vegetables.

Add a Salad \$4/guest

Enhance your luncheon with a fresh salad

Add a Soup or Goulash \$4/guest

Enhance your luncheon with a hot soup

TABLE SERVICE DESSERTS

Enhance your luncheon with our famous plated desserts. Choice of one \$4.00 per person.

A la Carte \$9.00 per person

Apple Strudel

A flaky buttery crust and a juicy spiced apple filling with Vanilla Ice Cream

German Chocolate Cake

A layered chocolate cake filled and topped with a coconut-pecan frosting

Black Forest Cake

Rich chocolate cake layers, fresh cherries and whipped cream frosting

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TABLE SERVICE DESSERTS (Continued)

Enhance your luncheon with our famous plated desserts. Choice of one \$4.00 per person.

A la Carte \$9.00 per person

Apricot Hazelnut Cake

White cake layers with apricot preserve, Hazelnut, and whipped cream filling

Strawberry Cheese Cake

Smooth and creamy cheese cake topped with fresh and delicious strawberries in sauce

Three Layer Rum Cake

Rum soaked chocolate and vanilla layered cake filled and topped with whipped cream

SPECIALTY CHEF STATIONS

Refreshed for two hours with an additional \$4.00 per person charge when group guarantees fewer than 20 guests. * Requires chef attended action grill station of \$100 per chef per hour ** Requires a server at \$35 per hour per server

Cobbler Station * \$15.00/guest Requires chef attended action station of \$100 per chef per station

Warm Apple or Berry Cobbler scooped to order and topped with Vanilla Ice Cream, Raspberry and/or Caramel Sauce

Potato Bar ** \$17.00/guest. Requires a server at \$35 per server

Sweet Potatoes, Yukon Gold and Peruvian Purple Potatoes. Toppings to include: Maple Syrup, Brown Sugar, Sour Cream, chopped Chives, chopped Bacon, whipped Butter, Blue Cheese, Parmigiano-Reggiano, roasted Mushrooms, Rock Shrimp, roasted Garlic and Cheddar Cheese

Pasta Station *\$17.00/guest Requires chef attended action station of \$100 per chef per station

Whole Wheat Pasta, Spinach Ravioli, Orecchiette, and Penne Pasta accompanied by Basil Pesto, Fresh Tomato Sauce and creamy Alfredo Sauces Rock Shrimp, seasonal Herbs, shaved Parmesan, roasted Mushrooms, Red Peppers, and fresh Leeks Fresh Ground Black Pepper, Olive Oil, Chopped Garlic and Market Fresh Bread.

Custom Mac N Cheese Station *\$17/guest. Requires chef attended action station of \$100 per chef per station

Pasta tossed with a Four Cheese Sauce and choice of Rock Shrimp, Roasted Mushrooms, Fried Leeks, Fresh Herbs, Cajun Spiced Rock Shrimp, Parmigiano-Reggiano, Shredded Pork, Marinated Tomatoes, Smoked Bacon and Blue Cheese

Oven Roasted Beef Tenderloin ***\$275 Feeds approximately 20 people reception style

Served with Horseradish Cream, Whole Grain and German Mustard, and an assortment of Breads

Honey Baked Forest Ham ***\$275 Feeds approximately 40 people reception style

Served with assorted Mustards and Buttermilk Biscuits

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CHILLED HORS D'OEUVRES

50 pieces per order, priced per order Hand passed service is an additional \$35 per hour per server

Crostini Bar

Hummus, Baba Ghanoush, Tapenade or Tomato Basil Relish Served with Pita Triangles or Garlic Crostini, \$140

Spicy Tuna

Wonton Crisp, Wasabi Aioli, Fried Chive \$150

Rare Yellowfin Tuna

Sesame Cucumber Salad, Ponzu Sauce \$150

Smoked Salmon Mousse

Cucumber Round, Caviar \$150

California Roll

Crab, Avocado, Cucumber \$150

Oyster on the Half Shell

Champagne Mignonette Sauce \$165

Chilled Prawns

House Made Horseradish Cocktail Sauce \$175

Chilled Alaskan King Crab Claws

House Made Cocktail Sauce \$175

Crab and Citrus Salad

in a Lettuce Cup \$150

Chilled Seafood Sampler

Crab Claws, and Oysters on the Half Shell, Champagne Mignonette Sauce, House Made Cocktail Sauce \$175

Curried Chicken Salad

Apple Chip, Bouchee \$140

Assorted Savory Tea Sandwiches \$125

Beef Carpaccio

Tomato Chutney, Herb Crostini \$150

Prosciutto Wrapped Asparagus

Goat Cheese, Balsamic Glaze \$140

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HOT HORS D'OEUVRES

50 pieces per order, priced per order Hand passed service is an additional \$35 per hour per server

Petit Grilled Cheese Sandwiches \$125.00

with Cheddar Cheese, Tomato Chutney

Savory Caramelized Onions and Goat Cheese Tartlets \$150.00

German Lager Battered Zucchini Sticks \$125.00

with Spicy German Mustard Aioli

Crab Quesadillas \$150.00

with Pico de Gallo, Queso Fresco

Petite Crab Cakes \$175.00

with Ancho Chile Aioli

Grilled Beef Skewers \$150.00

with Chimichurri, Roasted Onions

Seared Veal Medallions \$185.00

with Lingonberry Relish, Lavash Cracker

Sliced Beef Tenderloin \$175.00

with Blackberry Compote

Mini Beef Sliders \$150.00

with Grilled mushroom and Swiss Cheese

Duck Confit Spring Rolls \$150.00

with Spicy Peanut Sauce

RECEPTION PRESENTATIONS

Serves approximately 25 people per display, priced per order

Fresh Garden Vegetable Crudités \$100

Vegetables, Red Pepper Hummus, Garden Ranch Dip

Fruit Display \$100

Melons, Seasonal Berries, Grapes, Honey Yogurt

Bavarian Display \$250

Bavarian Meats, Sausages, Cheeses, Grilled Vegetables, Marinated Artichoke Hearts, Mixed Olives and Bread

Alpine Village Restaurant Banquets & Catering

833 West Torrance Blvd, Torrance, CA 90502

RECEPTION PRESENTATIONS (Continued)

Serves approximately 25 people per display, priced per order

Domestic Cheese Board \$175

Mild, Semi-Soft and Herb Cheeses, Fresh Fruit, Seasonal Berries, Assorted Cracker and Sliced Bread

Cheese from Abroad \$275

Imported Cheeses, Fresh Fruit, Seasonal Berries, Assorted Nuts, Toasted Baguettes and Assorted Crackers

Smoked Salmon \$250

Lemons, Capers, Red Onion, Cucumbers, Whipped Cream Cheese, and Water Crackers

Warm Brie en Croute \$200

Mango Chutney, Seasonal Berries, Toasted French Baguette

WINE PAIRING \$40 per person

Wine pairing reception Four individual stations, each with a chef selected gourmet appetizer, paired with a complementing wine selection Minimum 15 people

DINNER BUFFETS

Served with Iced Tea and Lemonade for 90 minutes. An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests. * Requires chef attended action grill station of \$100 per chef per hour

The Village Buffet \$32.00/guest

Wine marinated beef Sauerbraten

seasoned with juniper berries and traditional spices,

Breaded and pan-fried Chicken Wienerschnitzel,

Red Wine Braised Beef Hungarian Goulash

seasoned with paprika, caraway seed and traditional spices.

Alpine Village Salad

with Balsamic Vinaigrette,

German sautéed potatoes,

Homemade Spaetzle Noodles

Sautéed seasonal vegetables.

Assorted Market Fresh Cookies

and German Chocolate Cake Slices

Cocina Casera \$44.00/guest

Grilled Quesadillas

Fire-roasted chilies, black beans, grilled chicken, cheddar cheese with guacamole, sour cream and salsa.

Roasted Corn and Tomato Salad

Peppers, onions, chilies and chipotle dressing

Ranch Style Black Beans

Topped with Monterey jack cheese

Five Layer Dip

with Tri-color tortilla chips

Pacific Red Snapper Vera Cruz

Sweet peppers, onions, green olives and tomatoes.

The above prices are subject to 18% taxable service charge and State & local taxes of 9.25%. Prices and Fees are subject to change. (updated 8/5/2018)

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DINNER BUFFETS (Continued)

Served with Iced Tea and Lemonade for 90 minutes. An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests. * Requires chef attended action grill station of \$100 per chef per hour

Cocina Casera (Continued) \$44.00/guest

Roast Pork Loin

Red Mole

toasted ancho chilies and roasted garlic puree

Spanish Rice

Churros with Honey

Mixed Berry Flans

with caramel sauce

Sierra Alpine Grill \$49.00/guest

Prime Rib

Herb-Salt Encrusted Prime Roast Served with Horseradish Cream

Grilled Bratwurst, Grilled Polish Sausage, and Grilled Chicken-Habanero Sausage

with Whole Grain and German Mustard

Kaiser Burger Bar

with add your own Green Leaf Lettuce, Sliced Tomato, Shaved Red Onions, German Pickle Spears, Specialty Mustards, Mayonnaise, and Ketchup

Filet of Salmon

glazed with honey-German mustard and grilled

Colors of California Salad

Carrots, tomatoes, cucumbers, roasted tomato with vinaigrette and ranch dressing on the side.

German Style Potato Salad

Cole Slaw

Seasonal Fruit Salad.

Assorted Market Fresh Cookies and Black Forrest Chocolate Cake Slices

Alpine Meadow Barbecue *\$59.00/guest

Prime Rib

Herb-Salt Encrusted Prime Roast Served with Horseradish Cream

Grilled Bratwurst, Grilled Polish Sausage, and Grilled Chicken-Habanero Sausage

with Whole Grain and German Mustard

Filet of Salmon

glazed with honey-German mustard and grilled

Herb-Baked Half Chicken

and sautéed seasonal vegetables.

Alpine Village Salad

with Balsamic Vinaigrette and Ranch on the side

Five Bean Vegetarian Chili

with rainbow peppers

Roasted Garden Vegetables

red pepper dip

Garlic Mashed Potato

Green Chile Cheddar Cheese Muffins

Biscuits

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DINNER BUFFETS (Continued)

Alpine Meadow Barbecue (Continued)

Assorted Grain and Oat Rolls

creamy butter, honey butter

Yukon and Sweet Potato Bar * Requires chef attended action grill station of \$100 per chef per hour

bacon, sour cream, broccoli, green onions, cheddar cheese, sweet butter

Assorted Market Fresh Cookies and Black Forrest Chocolate Cake Slices

TABLE SERVICE DINNERS

Served with Coffee, Hot Tea, Iced Tea and Lemonade, Market Fresh Bread, butter and choice of dessert.

All table service dinners include a hot soup, Goulash or fresh salad. An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.

Seared Atlantic Salmon \$24.00/guest

Seared Atlantic Salmon, German Pan Fried, Sautéed Arugula, Roasted Tomato and Basil Coulis. Hot soup, Goulash or fresh salad

Prime Rib \$25.00/guest

Herb-Salt Encrusted Prime Roast served with baked potato and sautéed seasonal vegetables. Hot soup, Goulash or fresh salad

Herb-Baked Half Chicken \$26.00/guest

Served with garlic mashed potatoes and sautéed seasonal vegetables. Hot soup, Goulash or fresh salad

Filet of Salmon \$29.00/guest

Fresh Atlantic salmon glazed with honey Dijon and grilled. Served with rice pilaf and sautéed seasonal vegetables. Hot soup, Goulash or fresh salad

Sauerbraten \$28.00/guest

Wine marinated beef, seasoned with juniper berries and other spices. Served with homemade spaetzle and sautéed seasonal vegetables. Hot soup, Goulash or fresh salad

Wienerschnitzel \$28.00/guest

Breaded and pan-fried pork loin. Served with German sautéed potatoes and sautéed seasonal vegetables. Hot soup, Goulash or fresh salad

Beef Hungarian Goulash \$28.00/guest

Beef braised in red wine with paprika, caraway seed and traditional spices. Served over spaetzle noodles and sautéed seasonal vegetables. Hot soup, Goulash or fresh salad

Seared Chicken Breast & Grilled Petite Salmon \$46/guest

Seared Chicken Breast & Grilled Petite Salmon with Lemon-Thyme Beurre Blanc, German sautéed potatoes and sautéed seasonal vegetables. Hot soup, Goulash or fresh salad

Grilled Beef Tenderloin & Grilled Petite Salmon \$49/guest

Haricot Vert and Roasted Peppers Grilled Beef Tenderloin & Grilled Petite Salmon with Lemon-Thyme Beurre Blanc, German sautéed potatoes and sautéed seasonal vegetables. Hot soup, Goulash or fresh salad

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