

ELBOW ROOM

BANQUET



**731 W. San Jose Ave
Fresno, CA 93704
(559) 227-1234**

GREAT CATERING | GREAT BANQUETS | GREAT CELEBRATIONS

ELBOW ROOM

BANQUET

Welcome to The Elbow Room!

We are pleased that you are considering hosting your event with us.

To make this a memorable occasion, we have created a variety of menus featuring a selection of table service, buffet, and multi-course menus.

With our delicious creations, lively atmosphere, and impeccable service, you'll find The Elbow Room to be the best location for celebrations and group events of all sizes.

The following pages will provide you with all the ingredients you need to make an extraordinary event.

We look forward to serving you!

MICHAEL SHIRINIAN, OWNER
ERIC RODRIGUEZ, CHEF DE CUISINE
DANIEL MCGEE, GENERAL MANAGER
ABIGAIL MARTINES, BANQUET MANAGER

Buffet Appetizers

Spanakopita	\$4 per person
Fresh Berries and Melon Platter	\$4 per person
Fresh Crudité Platter with Ranch Dressing	\$4 per person
Assorted Cheese Platter	\$5 per person
Chilled Grilled Asparagus Platter	\$5 per person
Antipasti Platter: Salami, Mortadella, Prosciutto, Olives, Marinated Artichokes	\$5 per person
Italian Mini Meatballs w/Tomato Basil Sauce	\$5 per person
Italian Sausage & Peppers	\$5 per person
Sautéed Portabella Mushrooms	\$5 per person
Chicken Satay Skewers with Sweet Thai Chile Sauce	\$5 per person
Chicken Salad Quinoa Lettuce Cups	\$5 per person
Classic Deviled Eggs	\$6 per person
Caprese and Mozzarella Platter	\$6 per person
Ginger Teriyaki Steak Bites	\$6 per person
Heirloom Margherita Flatbread	\$6 per person
Black Angus Prime Rib Sliders	\$8 per person

Buffet Menus

BRUNCH BUFFETS

All American Breakfast: \$23 per person

Cheesy scrambled eggs, breakfast potatoes, Crème Brule French toast, and a fresh fruit platter.

Select One: Italian sausage, bacon, breakfast sausage, or black forest ham

Ultimate Brunch Buffet: \$29 per person

Cheesy scrambled eggs, chile reno gratin, breakfast potatoes, bacon or sausage, and a fresh fruit platter.

Select One: Roasted Turkey Club Sandwich or Southwest Chicken Wrap

Select One: Hunan Chicken Salad or Chicken Caesar Salad

SANDWICH BUFFET

Choose two

\$24 per person

All sandwich buffets served with choice of Elbow Room House Salad, Caesar Salad and Fresh Fruit Platter.

Roasted Turkey Club Sandwich

Served on whole grain bread, with our Applewood smoked bacon, Havarti cheese and pesto aioli

Southwest Chicken Wrap

Chopped grilled chicken tossed in a cilantro citrus aioli dressing finished with fresh avocado and a touch of Cajun seasoning, wrapped in a spinach tortilla

French Dip Sandwich

Sliced roast beef on La Brea baguette, Au Jus

SALAD BAR

\$21 per person

*Served with Garlic Sour Dough Rounds
Champagne Vinaigrette & Ranch Dressing*

Salad Bar Items:

Sliced Bistro Steak	Tomatoes
Chopped Grilled Chicken	Cucumbers
Mixed Greens, Kale, Cabbage	Marinated Artichokes
Romaine	Chopped Eggs
Parmesan Cheese	Bacon Bits
Walnuts	Croutons

BURGER BAR

\$24 per person

Served with French Fries or a Fresh Fruit Platter

Burger Bar Items:

Half Pound All Natural Black Angus Patty	Additional Toppings: \$1.75
Max's Artisan Breads Custom Hamburger Bun	Applewood Smoked Bacon
Lettuce	Avocado
Tomatoes	Sautéed Mushrooms
Onions	
<u>Choice of Two Cheeses:</u> Cheddar, Havarti, Goat Cheese, or Crumble Bleu	
<u>Choice of Spreads:</u> Barbeque, Ketchup, Mustard, Mayonnaise, House Burger Sauce	

HEARTY BUFFET

\$31 per person

Served with Garlic Sour Dough Rounds

Salad (Select one)

Elbow Room House Salad

Caesar Salad

Fresh Fruit Salad

Starch (Select one)

Roasted Red Potatoes

Truffle Whipped Mashed Potato

Vegetable (Select one)

Sautéed Spinach

Broccolini

Grilled Asparagus *\$2 per person*

Entrees (Select two)

Lemon Garlic Chicken Kabobs

Red Wine Braised Beef Short Ribs

All Natural Black Angus Tri Tip

Atlantic Salmon Fillet

Sit Down Menus

\$36 per person – Select Two Entrees, Entrée counts required
Served with our Small House Salad, Truffle Mashed Potato, Seasonal Vegetable & Ciabatta Rolls

8oz. Center Cut Top Sirloin

All natural black angus

Lemon Garlic Chicken Kabob

House made pesto, rosemary and lemon

Cedar Plank Salmon

Atlantic salmon

\$46 per person – Select Two Entrees, Entrée counts required
Served with our Small House Salad, Truffle Mashed Potato, Seasonal Vegetable & Ciabatta Rolls

14oz. New York Steak

Smokey garlic butter

Chicken Oscar

Topped with lump crab & house lemon butter

Seared Diver Scallops

Bourbon peach lavender glaze

\$52 per person – Select Two Entrees, Entrée counts required
Served with our Small House Salad, Truffle Mashed Potato, Seasonal Vegetable & Ciabatta Rolls

8oz. Filet Mignon

Bordelaise sauce

New Zealand Rack of Lamb

Peppercorn demi glaze

Sea Bass

Lemon burre blanc

Multi Course Chef's Special

\$60 per person

First Course

Hand Passed (Choose one):

Chicken Salad Quinoa Lettuce Cup

Bruschetta Crostini

Second Course

Salad (Choose one):

Specialty Salad of the Month

Elbow Room House Salad

Caesar Salad

Wedge Salad

Third Course:

Entrée (Choose one):

Black Angus Short Rib

Cedar Plank Salmon

Chicken Portabella

Crab Stuffed Shrimp

Fourth Course

Dessert (Choose one):

Mini Dessert Quartet

Coffee Chocolate Chip Gelato

\$75 per person

First Course

Hand Passed (Choose one):

Chicken Salad Quinoa Lettuce Cup

Bruschetta Crostini

Second Course

Salad (Choose one):

Specialty Salad of the Month

Elbow Room House Salad

Caesar Salad

Wedge Salad

Third Course:

Entrée (Choose one):

6 oz Filet Mignon

Asian Pork Chop

Free Range Stuffed Chicken

Crab Stuffed Shrimp

Fourth Course

Dessert (Choose one):

Mini Dessert Quartet

Chocolate Lava Cake

Coffee Chocolate Chip Gelato

\$100 per person

First Course

Hand Passed (Choose two):

King Crab "Spoon"

Bruschetta Crostini

Belgian Endive "Quinoa Cup" (Seasonal)

Second Course

Salad (Choose one):

Specialty Salad of the Month

Heirloom Tomato & Burata Caprese (Seasonal)

Caesar Salad

Wedge Salad

Third Course Choice of:

Appetizer (Choose one):

Lobster Ravioli

Porcini and Portabella Ravioli

Alaskan Red King Crab Leg "Bites"

Seared Scallops

Chilled Maine Lobster Cocktail

Fourth Course:

Entrée (Choose two):

Black Angus Short Rib

14 oz. New York Steak

6 oz. Butter Poached Maine Lobster

6 oz. Filet Mignon

New Zealand Rack of Lamb

Chilean Sea Bass

Fifth Course

Dessert (Choose one):

Mascarpone with Honey & Berries

Ricotta Cheesecake with Bourbon Caramel Sauce

Crème Brulee

Chocolate Lava Cake

Desserts

Select one. Dessert counts required

Petit Fours - \$7 per person

Mini Carrot Cake, Red Velvet Cake, Double Chocolate Cake, Bon Bon Cake and Strawberry

Ricotta Cheese Cake - \$8 per person

Chocolate Lava Cake - \$8 per person

Tiramisu - \$8 per person

Cake Cutting Fee - \$25

EVENT POLICES

NO CANDLES OR CONFETTI

SEATING CAPACITY

- Reservations of 20 or more require selections from the event packet menus and require entrée counts
- Banquet Room: 48 Guests
- Main Dining Room: 120 Guests *Special Approval Required for Privacy
- Vineyard Patio: 70 Guests
- Wine Cellar: 20 Guests

FACILITY CHARGE

- **Room Fee Applied to all banquets and retained by The Elbow Room: \$50 for the Wine Cellar, \$50 for the Banquet Room during lunch hours, \$125 for the Banquet Room during dinner hours and \$175 for the Vineyard Patio.**
- Includes white linen table cloths and black linen napkins

BANQUET MENU CHOICES

- Vegetarian and special menus are available upon request
- Multi-course menus prepared with Chef Eric Rodriguez are available upon request
- Iced teas and sodas are included with banquet.

DEPOSIT

- **A function is only confirmed upon receipt of a deposit**
- 15 guests or more: \$150
- Deposit will be applied to the grand total upon final payment
- Deposit is non-refundable if canceled within 14 days of function
- December functions for 15 guests or more: \$500

- Menu prices are subject to change without notice
- Prices arranged 30 days prior to any function will be honored
- **All prices are subject to a 22% Operational Charge and subject to the local sales tax**
- Private room requires a minimum purchase of \$500 pre-tax

CORKAGE

- A corkage fee of \$25 per bottle and \$50 per magnum is required
- Guests may bring in a maximum of 2 bottles per event as long as it is not on our wine list. Prior arrangement is required.

GUARANTEE

- A minimum guaranteed number of guests is due at time of initial booking
- If the number of guests falls below the minimum guaranteed number of guests, the client will be charged for the minimum guarantee.
- A final guaranteed number of guests is required 14 days prior to your function

LINENS

- Multiple colors and sizes available
- Advance notice required
- Additional fee may apply for specialty linens or colors

CAKES

- Specialty cakes may be brought in from a retail bakery. Items may not be homemade per health department
- Cake Cutting Fee \$25

PRICING

EVENTPOLICIES

DECORATIONS

- Centerpieces and decorations are the client's responsibility
- We prohibit confetti or lit candles
- It is the responsibility of you, the customer for items, rentals or anything left behind upon conclusion of event

DRESS CODE

- We require men to wear shirts with sleeves

PAYMENT

- **100% payment is due before or upon conclusion of your event**
- We accept cash, MasterCard, VISA, American Express, or Discover

METHODS OF PAYMENT FOR IN-HOUSE, OFF-PREMISE BANQUETS OR CATERING

- Payments can be made with the following:
 - Cash
 - MasterCard, VISA, American Express, or Discover
 - Pre-approved business check – Must be arranged prior to any event with Elbow Room management

Customer initials _____

Gift cards or paper gift certificates of any type MAY NOT be used for payment for any banquet or catered event provided by Elbow Room. This includes certificates purchased at Elbow Room, Costco, or any other outlet offering our gift cards for sale, as well as any donation gift cards or paper gift certificates.

Customer initials _____

I, _____ Date _____ Print name
Agree to all terms and conditions as set forth in this catering or banquet contract.
Event date _____ Minimum guest guarantee _____
Venue _____
Event name _____
I, _____ Print name
Have reviewed and agree with the information stated above.
Signature _____
Phone _____
Banquet and Special Events Coordinator (559) 281-4353 abigail@ElbowRoomFresno.com