

# **ELBOW ROOM**

BANQUET



731 W. San Jose Ave

Fresno, CA 93704

(559) 227-1234

GREAT CATERING | GREAT BANQUETS | GREAT CELEBRATIONS

# ELBOW ROOM

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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!

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

## Buffet Appetizers

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Spanakopita	\$4 per person
Fresh Berries and Melon Platter	\$4 per person
Fresh Crudit� 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
Saut�ed 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

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## 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 relleno 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

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## 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

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## 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

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## 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	

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## MEXICAN BUFFET

\$25 per person

*Served with Chips, Pico de Gallo and Guacamole*

### Beer Marinated Fajitas with Corn Tortillas (Select one)

Chicken

Steak

### Classic Spanish Rice

### Refried Black Beans

With Queso Fresco and Chopped Cilantro

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## ITALIAN BUFFET

*\$29 per person*

*Served with Garlic Sour Dough Rounds*

**Salad** (Select one)

Elbow Room House Salad

Caesar Salad

**Entrees** (Select one)

Chicken Picatta

Chicken Portabello

**Pastas** (Select two)

Short Rib Lasagna

Rigatoni Alfredo

Rigatoni and Italian Sausage

Rigatoni Meatball Marinara

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## 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

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*\$36 per person – Select up to two entrées, 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

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*\$46 per person – Select up to two entrées, 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

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*\$52 per person – Select up to two entrées, 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 beurre blanc

# Multi Course Chef's Special

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*\$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 Portabello

Shrimp Scampi Pasta

## Fourth Course

Dessert (Choose one):

Mini Dessert Quartet

Coffee Chocolate Chip Gelato

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*\$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

Chicken Portabello

Shrimp Scampi Pasta

## 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 and Chocolate Truffle

**Ricotta Cheese Cake** - \$8 per person

**Chocolate Lava Cake** - \$8 per person

**Tiramisu** - \$8 per person

**Cake Cutting Fee** - \$25

# EVENT POLICIES

## NO CANDLES OR CONFETTI

### SEATING CAPACITY

- Reservations of 15 or more require selections from the event packet menus and require entrée counts
- Banquet Room: 48 Guests
- Main Dining Room/Main Patio: 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

### HOLIDAY FACILITY CHARGE

- **Room Fee Applied to all banquets and retained by The Elbow Room: \$125 for the Wine Cellar, \$125 for the Banquet Room, \$175 for the Main Patio and \$175 for the Vineyard Patio.**

### 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
- 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 deposit

### CAKES

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

### PRICING

- 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 during lunch hours

### DINNER PRIVATE FUNCTION MINIMUMS

The following are pre-tax minimums:

- Main Patio- \$7,500 Sunday-Wednesday and \$10,000 Thursday-Saturday
- Vineyard Patio- \$2,500
- Banquet Room- \$1,500
- Wine Cellar- \$600

### HOLIDAY PRIVATE FUNCTION MINIMUMS

The following are pre-tax minimums:

- Main Patio: \$7,500 Sunday-Wednesday and \$10,000 Thursday-Sunday
- Vineyard Patio: lunch hours- \$1,000, dinner hours- \$3,500
- Banquet Room: lunch hours- \$1,000, dinner hours- \$2,500
- Wine Cellar: lunch hours- \$600, dinner hours- \$1,000

### 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

# EVENT POLICIES

## 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
  - Private parties of 80 or more require a credit card on file

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](mailto:abigail@ElbowRoomFresno.com)