

**Villa del Sol d'Oro Facility Dates/ Rental Fee:**

\*In order to reserve your event date, you must sign and submit Alverno High School's contract along with a non-refundable rental deposit\*

\*\*Booking events, Alverno High School has first priority.\*\*

2014 Venue Fee

**Saturdays: MAY, JUN, JUL, AUG, SEP, & OCT**

**The facility fee is \$5,500** [\$2,750 deposit]

During these months, only two Saturday receptions are permitted per month.

**\*\*Music must be completely off by 9:30 PM\*\***

**\*\*\*Events are not permitted on Fridays and Sundays during the months of May, JUN, JUL, AUG, SEP, & OCT\*\*\***

**Fridays & Saturdays: JAN, FEB, MAR, APR, NOV, & DEC**

**The facility fee is \$4,500** [\$2,250 deposit]

**\*\*Music must be completely off by 9:30 PM\*\***

**Sundays: JAN, FEB, MAR, APR, NOV, & DEC**

**The facility fee is \$4,000** [\$2,000 deposit]

**\*\*Music must be completely off by 7:30 PM\*\***

**\*A (25%) catering deposit is required  
10 weeks after booking the Villa\***

SAG Catering price ranges between (\$70 - \$130 per person) which includes: the labor, the *hors d'ouvers*, the *entrée*, the *dessert*, the beverage package, the party rental equipment [Lindburgh's "Worry Free" rental package], tax, and gratuity.

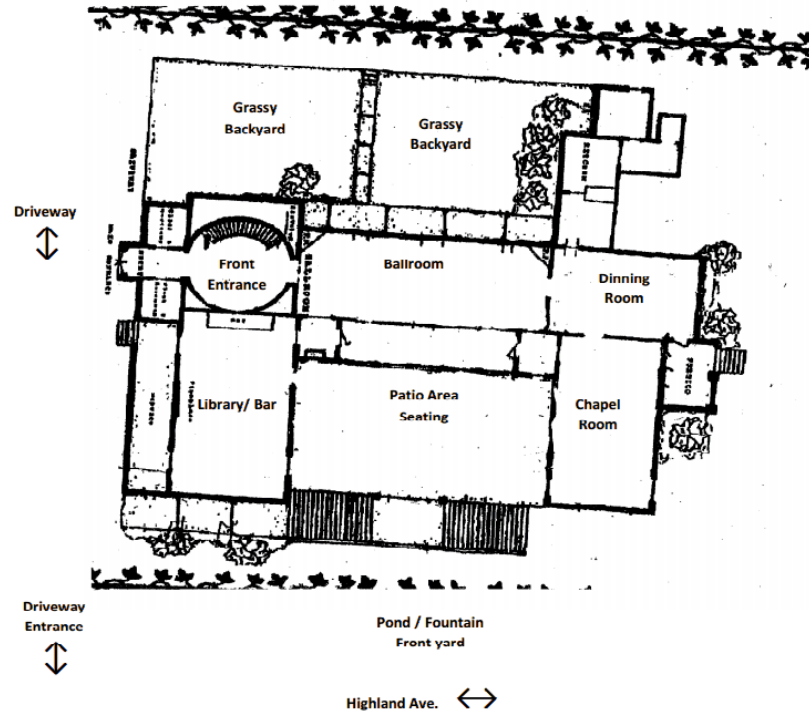
**Lindburgh's Party Rentals:**

(626) 422-5820 • LMcPherson@WilcoxManor.com  
[pinterest.com/sagardens/worry-free-rental-package/](http://pinterest.com/sagardens/worry-free-rental-package/)

Lindburgh's Party Rentals offers a "Worry-Free" Party Rental Package: All Flatware, Glassware, China, Linens, Chairs [Chiavari Chairs], Tables, Furniture Package, + more ... for \$25 per person.



The Villa del Sol d'Oro Layout



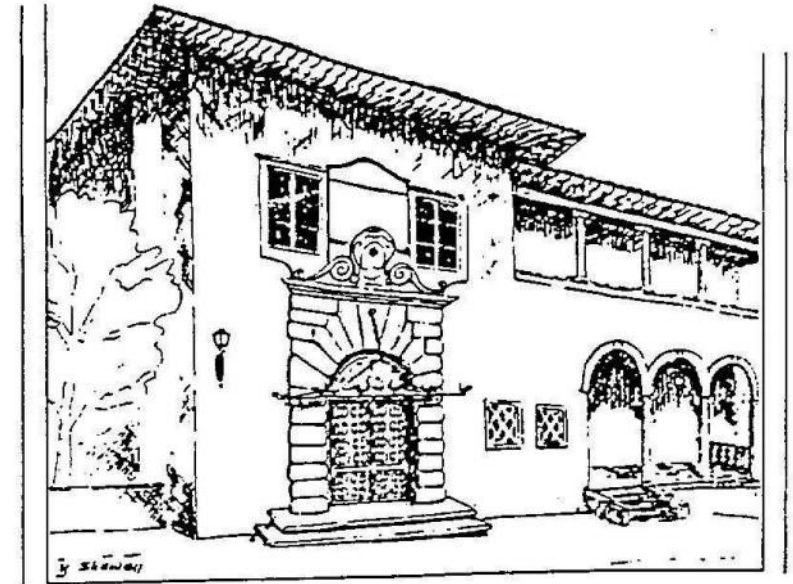
Villa Room Dimensions (L x W x H):

- Chapel Room: 41' x 23' x 15',
- Dining Room: 31' x 21' x 14',
- Patio Area Seating: 51' x 30',
- Library/ Bar: 39' 6" x 24' 6" x 13',
- & Ball Room: 54' x 19' 6" x 13' 6"

*Villa del Sol d'Oro*

**(House of the Golden Sun)**

675 West Highland Avenue  
Sierra Madre, California 91024



**Catered exclusively by  
Santa Anita Gardens Catering (SAG) Since 1992**

Special Events/ Wedding Ceremony & Reception/ Receptions

Venue & Catering Contact: Sandi McQuilkin

Co-Owner/ Coordinator of SAG Catering

(626) 444-3377 • [Info@SAGardens.com](mailto:Info@SAGardens.com)

[www.sagardens.com/VDSDO](http://www.sagardens.com/VDSDO)

[www.pinterest.com/sagardens/](http://www.pinterest.com/sagardens/)

**SAG Catering also caters events at these venues:**

Prince Erik Hall & Gardens – Arcadia 91007

[www.sagardens.com/PEH](http://www.sagardens.com/PEH)

Wilcox Manor – Old Town, Tustin 92780

\*Scheduled to open MAR 2014\*

[www.WilcoxManor.com](http://www.WilcoxManor.com)

Version: MAR/2014

Browse for available Villa event dates  
on SAG Caterings Villa web page:  
[www.sagardens.com/VDSDO/Villa\\_Calendar.htm](http://www.sagardens.com/VDSDO/Villa_Calendar.htm)

## 2014 Catering Price Guidelines

Co-Owner/ Chef: Grace Boyd  
Santa Anita Gardens Catering  
30+ years chef experience

**Most hors d'ouvers start @ \$3.00 per person**

Complete meals include:  
Salad/ Starch/ Vegetables/ Fresh Baked Breads

**Single Entrées start @ \$16.00 per person**  
**A choice of Chicken or Tri-Tip**  
**Filet Mignon @ \$23.00 per person**  
**Seafood starts @ \$23.00 per person**

Duo's Available:  
**Eg: Chicken and Tri-Tip @ \$20 per person**  
**A choice of:**  
**Pasta Bar/ Crepe Bar/ Fajita Bar**  
**\$16.00 per person**

Any food combination is possible  
and will be charged accordingly

SAG Catering is always open to new  
food ideas, you just have to ask.

**SAG Catering Cakes**  
**Two Flavors, your design @ \$4.00 per person**  
**Purchase a Cake from an outside vendor**  
**Cake Cutting Fee @ .50¢ per person**

**SAG Catering Desserts**  
**Starting @ \$3.00 per person**

\*Catering Service add a 15% gratuity  
on all food and beverages.\*

\*\*One Caterer = \$130\*\*

\*\*\*Table Service/ One Caterer per 8 people\*\*\*

\*\*\*\*Buffet Service/ One Caterer per 12 people\*\*\*\*

## Non Alcoholic Beverages

Coffee @ \$1.00 per person  
Iced Tea @ \$1.50 per person  
Lemonade @ \$1.50 per person  
Fruit Punch @ \$1.50 per person

## Alcoholic Beverages

**The ability to bring in your own Alcoholic Beverages**

**Corkage Fees on Wine and Champagne @ \$3.00 per bottle**  
**SAG Catering can provide a hosted bar @ \$25.00 per person**  
**You may have a no host bar @ no charge**

**Bar Mixer Package @ \$5.00 per person which includes:**  
Coke, Diet Coke, 7-Up, Club Soda, Tonic Water, Grenadine,  
Margarita Mix and salt, (Orange, Pineapple, Grapefruit, V-8  
and Cranberry Juices), Two cases of bottled water, Red Bull  
on request, ice, and Back-up plastic cups.

\*Two bartenders required @ \$140 each\*

The Villa del Sol d'Oro Premises:

Private location and only one event permitted per day  
Fridays/ Saturdays/ Sundays

The maximum number of guests attending is 200.  
The grounds and building are maintained by Alverno High School  
One security guard is included—Villa rental agreement  
[The Villa is completely empty upon rental with  
the exception of an entry table and a 10' table  
in the dining room usually used for coffee and tea.]  
Sparklers are not allowed on the premises!  
Battery powered candles are only permitted inside the premises  
Lit candles enclosed in glass are permitted outside on the patio  
Guest parking is available on the premises.  
[Due to the surrounding neighbors, guests must leave the premises  
Fridays & Saturdays by 10 pm and Sundays by 8pm.]  
Amplified music may only be played indoors.  
Live bands are not allowed to perform on the premise!  
Live/ amplified music may only be played outside during a ceremony.

## Vendors

Vendors who follow the Villa premises policies for  
noise and delivery/ pick-up schedules  
are welcome.

The following are some of our preferred vendors:

### Distilled Spirits

The Bottle Shop - Sierra Madre 91024  
(626) 355-1262 ▪ [Info@BottleShop1.com](mailto:Info@BottleShop1.com)  
[www.BottleShopWineAndSpirits.com](http://www.BottleShopWineAndSpirits.com)

### Flowers

Leonora Moss—Sierra Madre 91024  
(626) 355-1180 ▪ [LeonoraMoss@gmail.com](mailto:LeonoraMoss@gmail.com)  
[www.LeonoraMoss.com](http://www.LeonoraMoss.com)

IDO Designs—Clairmont 91711  
(714) 267-2924  
[www.IDoDesigns.com/](http://www.IDoDesigns.com/)

### Audio/ Visual Equipment

JD Audio Visual Co. – Pasadena 91106  
(626) 792-6682 ▪ [Rentals@Jdav.com](mailto:Rentals@Jdav.com)  
[www.JDAV.com](http://www.JDAV.com)

### Disc Jockeys

DJ RIO & MC Yoli  
(714) 658-8968 ▪ [ThisDJ@ThisDJ.net](mailto:ThisDJ@ThisDJ.net)  
[www.ThisDJ.net](http://www.ThisDJ.net)

DJ GEO  
Photo Booth Available  
(626) 627-6424 ▪ [DJGEO\\_house@hotmail.com](mailto:DJGEO_house@hotmail.com)  
[www.GreatEntertainmentOnly.BlogSpot.com/](http://www.GreatEntertainmentOnly.BlogSpot.com/)

### Additional Vendor Links:

[www.pinterest.com/sagardens/sag-catering-vendors/](http://www.pinterest.com/sagardens/sag-catering-vendors/)

## Stations

**Traditional Pasta Station:** pasta served with *sautéed* sea scallops, artichokes with pesto sauce,

**Leg of Lamb:** Leg of lamb served with mint preserves or a plum sauce.

**Honey Baked Ham En Croute:** honey baked Ham En Croute served with honey mustard, Dijon sweet Sausage marinara and mushroom cream sauce mustard and a fruited glaze.

**Poached Decorated King Salmon:** King Salmon served whole with an herb-ed mayonnaise and Dijon

**Jumbo Shrimp:** Jumbo shrimp with two cocktail sauces and lemon wedges, all served on ice

**Jumbo Shrimp & Crab Claws:** Jumbo shrimp and crab claws served on ice with lemon wedges and sauce—two cocktail sauces

**Italian Cioppino Station:** Italian *Cioppino* served with crusty sourdough bread and Italy's famous seafood collage in a light savory broth then filled with clams, scallops, lobster, crab legs and shrimp.  
*Bellisimo!*

**Fajita Bar:** with a selection of chicken or beef, onions and peppers, sour cream, salsa, guacamole, cheese and tortillas - we can, also prepare tostado and taco bars

**Tempura Bar:** selection of vegetables chopped in a special batter and served with soy sauce and a wonderful plum sauce, shrimp may also be added, priced according to market

**Chef Carved Tri-Tip:** Petite Sandwiches with fresh baked rolls, *au jus* and horseradish

**Crepe Station:** three fillings and three toppings, each crepe is individually folded for each guest may be either a dessert or entrée station

**Chili Station:** prepared in the old-fashioned way, either chicken or beef and served with fresh corn bread and honey butter

**Pasta Bar:** Pastas and sauces, Garlic cheese bread and Parmesan cheese  
**Crab Cakes:** with a light Dijonnaise sauce

**Ginger Beef or Lemon Chicken:** with oriental rice and fortune cookies

**Lamb or Chicken Kabobs:** with rice pilaf and a selection of dipping sauces

## Cake Flavors

**Apple Spice Cake:** Escalloped apples and cream

**Sponge Cake:** fresh strawberries & cream, lemon curd & cream, and raspberries & cream

**Lady Baltimore White Cake:** a choice of chocolate mousse, fresh strawberries, white chocolate, raspberries & cream, fresh strawberries & cream filling, golden fruits, marzipan & cream, or lemon curd & cream filling

**Poppy Seed Cake:** a choice of orange chocolate filling, apricots, or marzipan and cream

**Marble Cake:** a choice of fresh strawberries & cream, chocolate mousse & raspberries, or chocolate mousse & strawberries

**Citrus Cake:** a choice of chocolate mousse & lemon curd, raspberries & cream, or lemon curd & cream

**Death by Chocolate:** a choice of chocolate mousse & strawberries, chocolate mousse & raspberries, chocolate mousse & cherries, strawberries & cream, or German chocolate

**Banana Nut Cake:** a choice of fresh bananas & cream, or fresh strawberries & cream

**Carrot Cake:** a choice of cream cheese with pineapple, lemon curd & cream, bananas & cream, or cream cheese

## Desserts

**Apple Strudel:** drizzled with chocolate and dusted with powdered sugar

**Fruit Cobblers:** with ice cream

**Dessert Crepe Bar:** strawberries, raspberries, and bananas served warm with white & dark chocolate and whipped cream

**Ice cream bar:** with a variety of flavors and toppings

**Assorted mini desserts:** *éclairs*, cream puffs and petit fours

**Dipped strawberries:** Driscoll strawberries dipped in white or dark chocolate

**Assorted fresh baked cookies**

## Fruit

### Lemon Tarts

Santa Anita Gardens Catering (SAG) Est. 1988

Co Owner/ Chef: Grace Boyd

Co Owner/ Coordinator: Sandi McQuilkin

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Special Events/ Wedding Ceremony & Reception/ Receptions

SAG Catering also Coordinates Off-Premise Events

# Catering Menu

Version: FEB/ 2014

**SAG Catering also caters events at these venues:**

The Greek Theatre – Los Angeles 90027

[www.GreekTheatreLA.com](http://www.GreekTheatreLA.com)

The Villa del Sol d'Oro – Sierra Madre 91024

[www.sagardens.com/VDSO](http://www.sagardens.com/VDSO)

Prince Erik Hall & Gardens – Arcadia 91007

[www.sagardens.com/PEH](http://www.sagardens.com/PEH)

Wilcox Manor – Old Town, Tustin 92780

\*Scheduled to open MAR 2014\*

[www.WilcoxManor.com](http://www.WilcoxManor.com)

These menu selections are a guideline. We are open to suggestions and are able to prepare many other selections

**Assorted *Pâté*:** Traditional pate, duck pate with cognac and oranges, seafood pate and a seasonal vegetable pate, served with toasted bread rounds and crackers

**Imported & Domestic Cheese Wedges:**

Blue, Gouda, Brie, Swiss and cheddar cheeses served with

**Fresh Vegetable Collage:** an assortment of fresh seasonal vegetables, displayed attractively and served

**Marinated Vegetables:** Mushrooms and artichoke hearts marinated in robust Italian marinade

**Petite Meat Buns:** Bite sizes rolls filled with roast beef, ham and turkey

**Mini Croissant Sandwiches:** Petite croissant filled with tomato, cucumber and Swiss cheese, or turkey and Swiss cheese

**Finger Sandwiches:** assorted breads and fillings make these beautiful to behold As well as being delicious

**Petite Pastry Puffs:** freshly baked puffs filled with chicken or crab salad

**English Cucumber Rounds:** thinly sliced cucumber rounds topped with salmon mousse and garnished with a sprig of fresh dill

**Seasonal Fresh Fruit:** Served sliced, chilled and beautifully arranged

**Blini:** little wheat pancakes served with sour cream and caviar

**Vegetable Terrine:** three vegetable pates, in pastry crust and served with Dijon mustard and toasted bread rounds, choice of spinach, carrot and cauliflower or mushrooms, carrots and artichokes

**Deviled Eggs with Caviar:**

**Snow Peas:** filled with a Gorgonzola mousse

**Cranberry & Orange Scones:** baked fresh, split and served with ham or turkey and spicy mustard

**Tartlets of Tomato Mousse & Quail Eggs**

**Gravlox:** Fresh marinated salmon served on petite triangles of black bread with a mustard dill or horseradish cream sauce and a dill garnish

**Hot Hors d' Oeuvres**

**Brie en Croute:** imported wheel of Brie baked in pastry with apricots or escalloped apples and cinnamon, then served warm with crackers

**Cheese Puffs Bite:** size morsels of pastry filled with cheddar, Muenster and Swiss cheese, then baked to perfection

**Rumaki:** Dates or turkey breast or chicken liver or scallops, or water chestnuts wrapped in bacon and served hot

**Mushrooms Caps:** large mushroom caps stuffed with a spinach *soufflé*, or sweet Italian sausage and a red sauce, or a carrot *soufflé*, or with crab and cheddar cheese

**Quiche Petite:** Quiche prepared with a variety of seasonal vegetables, or with bacon or with seafood

**Chicken Drumettes:** little chicken wings prepared in a *Teriyaki* sauce or in a spicy Cajun sauce. This is definitely fun finger food

**Beef Skewers:** strips of beef marinated in a light *Teriyaki*, ginger sauce, or in a spicy hot peanut sauce, baked and served

**Chicken Skewers:** thinly sliced breast of chicken served skewered, with either a light apricot sauce or a Dijon sauce

**Potato Skins:** Skin of a potato topped with cheese and bacon bits, baked and served with a selection of sour cream, guacamole & salsa

**Meat Balls:** Swedish or served with an apricot, *Teriyaki* or Italian sauce

**Sui Mai Dumplings:** Oriental steamed dumpling filled with seasonal meat and served with soy and ginger dipping sauces

**Curried Chicken En Croute:** spiced curried chicken in triangles of puff pastry

**Scallops Wrapped in Bacon:** scallops sautéed in garlic and butter, then wrapped in bacon and broiled to perfection

**Coconut Fried Shrimp:** with a honey mustard and cocktail sauce

**Artichoke Bottoms:** filled with a scallop mousse

**Tiny Hot House Lamb Chops:** Seasoned with rosemary and served with a mint salsa

**Luncheon**

**Two pastas:** two sauces, Caesar salad and fresh baked breads

**Lemon Chicken:** Rice pilaf, salad and fresh baked breads

**Beef *Stroganoff*:** buttered noodles, salad and fresh baked breads

**Pasta Bar:** three pastas, three sauces, Caesar salad and breads

***Fajita* bar:** chicken or steak, peppers and onions rice and beans, Salad served

**Crepe Bar:** three fillings: chicken, seafood, and vegetable; served

**Cold Buffet:** three meats, two types of cheeses, three salads, fresh

**One Entrée:** a choice of beef, chicken or seafood, on a full dinner

**Traditional Shepherd's Pie:**

**Chicken Pot Pie:** wonderful chicken filling and a savory crust

**Luncheon & Dinner Menus:** each *entrée* served with a Salad choice, fresh breads and butter, as well as a choice of Rice Pilaf, rice, potato or pasta and fresh seasonal vegetables grilled or steamed.

**Breast of Chicken:** stuffed with spinach, wild mushrooms & a light Dijon sauce

**Chicken Breasts:** with three sauces

**Roasted Chicken:**

**Grilled Breast:** lime and herb marinated chicken with a rosemary garnish

**Chicken Crepes:** with a mushroom sauce

**Tri Tip:** Creamed & straight Horseradish with Au Jus  
**Filet Mignon or Prime Rib with Demiglaze**

**Poached Fresh Halibut:** on a bed of basil served w/ Hollandaise

**Cold Poached Salmon:** on a bed of greens served w/dilled mayonnaise

**Mixed Grill of Shrimp & Scallops:** basil sauce with sun-dried tomato