

ACCOMPANIMENTS

Baked Potato	Sweet Potato Souffle'
Scalloped Potatoes	Rice Pilaf
Green Beans Amadine	Glazed Carrots
Peas & Pearl Onions	Julienne Medley
Peas & Mushrooms	California Blend
Italian Flat Beans	Snap Peas
Asparagus (in season)	Cauliflower Pollanaise

DESSERTS

Cheesecake	Fruit Pies
Carrot Cake	Black Forest Cake
Chocolate Cake	Flan
Tiramisu Cheesecake	1.50
Crème Brule	1.50
Decorated Cakes	
Round (6-12pp)	20.00
1/4 Sheet (12-24pp)	28.00
1/2 Sheet (24-48pp)	52.00
Full Sheet (48-96pp)	120.00

BEVERAGES

Ice Tea, Lemonade, Water and Coffee.
Sodas available for an additional \$0.50 each

LABOR CHARGES

Up to 24.....	\$128.80
25 - 32.....	\$193.20
33 - 48.....	\$257.60
49 - 64.....	\$354.20
65 - 80.....	\$450.80
81 - 96.....	\$515.20
97 - 112.....	\$611.80
113 - 128.....	\$708.40

ADDITIONAL LABOR CHARGES

If the party ends after 8:30pm.....\$64.40
If valets are required before 4:30pm..\$64.40

All parties over 128pp will be required to use the Fellowship Hall. Pricing is available.

ADDITIONAL SERVICES

BALLOONS (helium filled, assorted colors)
Latex .60 ea Mylar 3.75ea

DECORATIONS

Limited decorations/centerpieces are available at no extra charge.

Beverage Fountains, Ice Carvings, and Floral Arrangements may be obtained for additional charges.

BEER, WINE, & CHAMPAGNE

Available at an extra charge, or you may provide your own.

No corking fee for Residents.

AUDIO / VISUAL

We have the ability to play CDs, DVDs, VCR, Cassette Tapes, as well as show presentations on Disc or Flash Drive

In Any Event

SIT-DOWN MENU



Altavita Village

For Dinner Parties, Birthdays, Breakfasts
Anniversaries, Club Functions, Luncheons,
Indoors, Outdoors, or in your home!

Expanded Menu Available

Phone: 951-567-5194 or
951-697-2182

Email:
EZarate@AFVW.com

All entrée options include : salad, choice of vegetable, starch, and dessert. Also included are hot rolls and beverages.

Limit 2 entrees per event for parties of 22 or more, both will be charged at the higher entrée price.

BEEF SELECTIONS

Prime Rib	18.50
Tri Tip Santa Maria	15.00
Tri Tip with Peppercorn Sauce	15.00
Filet Mignon *add skewer of shrimp for \$4.50	18.00
Steak Diane *add skewer of shrimp for	18.00

LAMB SELECTIONS

Rack of Lamb	21.00
Medallion with Basil and Cumin	21.00

CHICKEN SELECTIONS

Chicken Helene Chicken breast roasted together with fresh mushrooms and artichoke hearts in a Veloute sauce	14.00
Lemon Rosemary Chicken	13.50
Spinach Stuffed Chicken with Madiera Sauce	13.50
Chicken Chasseur Broiled chicken in a delicious mushroom sauce	13.50
Chicken Breast in Tarragon Cream	13.50
Chicken Cordon Bleu	13.00

PORK SELECTIONS

Pork Loin with Apple Compote Oven roasted and served with an apple-craisin compote	13.25
Stuffed Pork Pork tenderloin stuffed with brandied prunes and apples, slices into medallions.	13.50

SEAFOOD SELECTIONS

Poached Salmon *Champagne or Lemon Dill Ber blanc	17.50
Herb Crusted Salmon- fresh salmon crusted with fresh herbs and bread crumbs	17.50
Scalloped Stuffed Tilapia Traditional breadcrumb stuffed tilapia with succulent scallops	17.00
Shrimp Vol a vent Creamy shrimp in a puff pastry	17.00

PASTA SELECTIONS

Fettuccini with sun dried tomatoes	9.95
* Chicken Fettuccini -	10.95
Village Italiano With spicy Italian sausage and creamy tomato sauce over bow tie pasta	10.95

ENTRÉE SALADS

Choice of: Taco Salad, Asian Chicken, Southwest Chicken, Cobb, Chicken Caesar, Chef	9.25
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