



Altavita Village

AN ACTIVE RETIREMENT COMMUNITY

CATERING MENU

BUFFET OPTIONS

All buffets can be served Plated
Priced as Per Person (pp)

Altavita Luncheon

Slider Sandwiches
Choice of: Roast beef, Turkey, Ham or
Grilled Vegetable
Pesto Pasta Salad and Fresh Fruit
\$9.50 pp

The Picnic Basket

Hamburgers with toppings
(cheese, lettuce, pickle, onion &
tomato)
Grilled Beer Brats
Choice of Deli Salad
Baked Beans
Mojo Potatoes
\$12.00 pp

Altavita BBQ

Garden Salad with 2 dressings
Pick two entrees:
BBQ Ribs, Tri Tip or BBQ Chicken

Mac & Cheese, Creamy Mashed
Potatoes,
Corn on the Cob and
Corn bread with honey butter
\$16.00 pp

The Vineyard

Caesar Salad
Pick two entrees:
Chicken Marsala, Eggplant Parmesan
or Tuscan Lemon Sole

Creamy Parmesan Risotto
Roasted Bell Pepper &
Garlic Green Beans
Garlic Bread
\$17.00 pp

HOT HORS D'OEUVRES

priced per piece

Meatballs

Choice of Swedish, BBQ, or Sweet & Sour
Sauce
\$.50

Sausage Stuffed Mushrooms

Served with Marinara and Parmesan
Cheese
\$.60

Florentine Stuffed Mushrooms

Filled with Ricotta & Spinach
\$.60

Crab Stuffed Mushroom

Topped with Hollandaise Sauce
\$1.50

Bite Size Crab Cakes

Topped with Remoulade Sauce
\$2.00

Mini Quiche

Bite size with a flaky crust
\$1.50

Chicken or Beef Brochettes

Thai peanut dipping sauce
\$1.25

Roasted Tofu Brochette

Miso Lemon Dipping Sauce
\$.60

Crispy Chicken Wings

Choice of Hot, BBQ or Sweet & Sour
\$1.00

Bacon Wrapped Date Rumaki

Stuffed with Bleu Cheese
\$1.50

Bacon Wrapped Shrimp Rumaki

With a Sweet and Sour Sauce
\$1.50

(Gyoza) Fried Pork Dumpling

With a ponzu sauce
\$.75

Mini Taquitos

With Red or Green Salsa
\$.50

Spanakopita

Spinach and cheese in Filo Dough
\$.75

Mini Beef Wellingtons

Filet and Mushroom Wrapped in Pastry
\$.75

Mini Egg Rolls

With a Sweet Sour Sauce
\$.75

Mini Potato Skins

Filled with Bacon, Cheese,
Sour Cream & Chives
\$.50

Fried Pickles

With a Classic Ranch Sauce
\$.50

Baked Brie Bites

Brie cheese wrapped in Pastry
\$.75

Mini Homemade Corndogs

With a Dijon Aioli
\$1.00

Tempura Artichokes

With a Saffron Aioli
\$1.00

Homemade Pigs in a Blanket

Pastry wrapped Mini Franks
\$1.00

Holiday Popovers

Turkey & Cranberry
\$1.00

Ground Beef Empanadas

With a Chipotle Aioli
\$1.00

Falafel Balls

With a Tzatziki Dipping Sauce
\$.60

Mini Arancini

Fried Rice Ball with Cheese
\$1.00

Fried Zucchini Bites

Marinara Sauce
\$.60

Spam & Pineapple Skewers

With a Teriyaki Glaze
\$.75

Buffets continued

The Pasta Classic

Caesar Salad
Baked Penne Bolognese with
Meatballs
Baked Zita Chicken Alfredo
Sautéed Italian Mixed Vegetables
Garlic Bread
\$10.00

Hawaiian Luau

Macaroni Salad
Pick two entrees:
Kalua Pulled Pork, Chicken Katsu or
Coconut Shrimp

Pineapple Fried Rice
Stir Fried Inland Vegetables
Hawaiian Sweet Rolls
\$16.00 pp

The Fiesta

Chips and Salsa
Enchiladas (cheese, chicken or
ground beef)
Tamales (chicken or beef)
Mexican Rice, Refried Beans and
Mexicali Corn
\$13.00 pp
Tacos or Chile Rellenos (\$2.00 up-
charge pp)

American Buffet

Assorted Rolls
Pick two entrees:
Fresh Herbed Roasted Beef, Anaheim
Chicken or Herbed Baked Sole

Garlic Mashed Potatoes
San Francisco Rice
Roasted Brussel Sprouts
\$15.00 pp

Classic Buffet

Pick two entrees:
Prime Rib, Braised Short Rib,
Braised Lamb Shank, Petite Filet
Mignon, Dijon Crusted Salmon or
Garlic Lemon Shrimp

Au Gratin Potatoes, Mushroom
Polenta, Roasted Asparagus and
Glazed Carrots
\$28.00 pp

COLD HORS D'OEUVRES

priced per piece

Roast Beef Crostini

Creamy horseradish &
Caramelized Onions
\$1.00

Genuine Salami Crostini

Pesto Cream, Parmesan, Tomato
\$1.00

Mediterranean Brochette

Salami Kalamata, Pepper
and Artichoke
\$1.00

Prosciutto Melon Wraps

Cantaloupe & Honeydew
With a Balsamic Glaze
\$.60

Shrimp Cocktail Shots

A Jumbo Shrimp, Cocktail Sauce
and Celery
\$1.00

Seafood Salad

Cucumber Cup
\$.75

Goat Cheese Balls

Rolled in Almonds
\$.60

Caprese Spoons

Fresh Mozzarella, Tomato and Basil
\$.75

Stuffed Cherry Tomatoes

Filled with Herbed Cream Cheese
\$.50

Deviled Eggs

Traditional
\$.75

Green Eggs & Ham

Deviled Eggs

Crispy Prosciutto
and green herb olive oil
\$.70

Classic Bruschetta

Tomato, Basil, Garlic & Olive Oil
\$.40

Mediterranean Bruschetta

Kalamata Olive, Capers &
Artichoke
\$.50

Prosciutto Crostini

Boursin Cheese & Balsamic Glaze
\$1.00

Salmon Lox Crostini

Cream Cheese, Dill, Cucumber
\$1.25

Sushi Rolls -10 Roll Minimum

California Roll \$5.00 per roll (8 pieces)
Philadelphia Roll \$6.00 per roll (8 pieces)
Golden Tiger Roll \$7.00 per roll (8 pieces)

OTHER FAVORITES

Chips and

Salsa.....\$.75 pp
Guacamole....\$1.50 pp
Onion Dip....\$1.00 pp

Assorted Bar Snacks

\$.75 pp

Hummus and Pita chips

Choice of Traditional, Pesto or Red Pepper
\$1.00 pp

Spinach Artichoke Dip

Assorted Crackers
\$1.25 pp

Buffets continued

Southern Favorites

Buttermilk Biscuits

Pick two entrees:

Fried Chicken, Cornmeal Catfish or
Smothered Pork Chops

Ham Hock Collard Greens,
Creamed Corn and Au Gratin
Potatoes

\$16.00 pp

Asian Traveler

Pick two entrees:

Egg Rolls, Mongolian Beef,
Orange Chicken or
Walnut Shrimp

Steamed White Rice, Brown Rice or
Fried Rice

Lo Mein Noodles and
Stir Fried Vegetables

\$19.00 pp

BREAKFAST BUFFETS

Classic Continental Breakfast

Assorted Pastries

Fresh Fruit

\$8.00 pp

All American Breakfast

Scrambled Eggs, Country Potatoes,
Bacon or Sausage

Toast or English Muffins

\$10.00 pp

Breakfast Juice Bar available

\$1.00pp

Breakfast Add Ons:

Fresh Sliced Fruit \$2.25 pp

Assorted Pastries \$1.25 pp

Croissant with Butter \$1.50 pp

Bagels with Cream Cheese \$1.50 pp

Toast or English Muffins \$1.00 pp

Bacon or Sausage \$2.00 pp

Country Potatoes \$1.00 pp

Scrambled Eggs \$2.00 pp

Yogurt Granola w/ Strawberries \$1.50
pp

Pancakes \$1.50 pp

French Toast \$2.00 pp

Waffles \$2.00 pp

PLATTERS

Seasonal Fresh Fruit

\$2.25 pp

Fresh Cut Vegetables

With a Ranch Dip

\$1.75 pp

Domestic Cheese and Cracker

Cheddar, Swiss, Pepperjack,
Provolone and Boursin

\$3.00 pp

Exotic Cheese and Cracker

Red Wax Gouda, Sharp Cheddar, Dill Havarti,
Smoked Gouda and Baked Brie

\$4.25 pp

Slider Sandwiches

Choice of Turkey, Ham, Roast beef or Grilled Vegetable

\$3.00 pp

Tea Sandwiches

Choice of Egg Salad, Ham Salad, Chicken Salad
or Cucumber & Cream Cheese

\$1.25 pp

Pin Wheel Sandwiches

Choice of Classic Chicken salad, Dill Chicken Salad
or Curry Chicken Salad

\$1.50 pp

DELI SALADS

\$3.50 pp

Red Potato Sour Cream Dill

Classic Sweet Relish Potato

Caesar Pasta

Pesto Pasta

Macaroni Cheddar

Classic Fruit Salad

Roasted Beet

Carrot Raisin

Orange Kale Quinoa

Artichoke Tomato

Cole Slaw

Classic Caesar Salad

with garlic croutons

Garden Salad

with 2 dressings

BEVERAGE SERVICES

Coffee/Decaf, Ice Water and Ice Tea
(includes: creamer, sugars and lemon wedges)

\$1.25 pp

Sodas available for \$.50 each

Breakfast Juice Bar

Choice of two:

Orange juice, Cranberry juice, Apple juice,
Guava juice, Lemonade, or milk cartons

\$1.00 pp

Beer, Wine and Soft Drink Bar

Includes House Wines, domestic, imported beer and soft drinks

Types of Bars Available

Open Bar....Host pre-pays

Hosted By Consumption...Host pays after for drinks consumed

Cash Bar....Guests purchase own drinks

CHAMPAGNE TOAST

One Glass of champagne per guest

\$3.95 pp

ADDITIONAL SERVICES

BALLOONS (HELIUM FILLED, ASSORTED COLORS)

Latex \$.60 each Mylar 3.75each

FRUIT CARVINGS AND FLORAL ARRANGEMENTS

may be obtained for additional charges.

ALL FOOD AND BEVERAGE

IS SUBJECT TO A 18% LABOR/SERVICE

CHARGE.

PLATED EVENTS ARE SUBJECT TO A

22% LABOR/SERVICE CHARGE

NO LABOR/SERVICE CHARGE ON CATERING

PICKUP ORDERS

A 8.75% CALIFORNIA SALES TAX APPLIES

DESSERTS

Pies (10 Slices)

Fruit of the Forest Pie \$13

Apple Pie \$13

Cherry Pie \$13

Pumpkin Pie \$12

Chocolate Cream Pie \$12

Coconut Cream Pie \$12

Banana Cream \$11

Lemon Meringue Pie \$13

Ask for Room Rental Pricing

Please Contact:

Amber Young

Catering Services

ayoung@livealtavita.org or 951.567.5194
