



2023 Wedding Catering Packages



Dylan McConville (805) 523-3232
dylan@cpcatering.com
5273 N. Commerce Ave. Unit 6
Moorpark, CA 93021

All menus, packages and prices are subject to change prior to booking of all contracts

Based on Availability

Sample Catering Menus & Packages

The following menus and catering packages were designed to assist our Bride & Groom in the planning of their special day at Gerry Ranch

Lemon Harvest

Blueberry Harvest

Santa Rosa Valley Served Package

All Catering Packages Include the Following:

Tasting

Included with your booking.
For served & family style packages, a personalized tasting is included.

Service

Our expertly trained catering staff will set-up the reception areas, set buffets, set tables, cut & serve cake and provide all breakdown and all clean up.

Beverage Services

Pre-Ceremony Beverage

Ice Water, Blueberry lemonade & Iced Tea Display

Preset Water on Dining Tables

Ice Water pre-poured into Water Glasses

Coffee & Tea Station

Regular & Decaffeinated Coffee, Hot Water with Gourmet Teas, Sugars, Cinnamon Sticks, Chocolate Chips, Flavored Syrups and disposable cups
with Lemon Blueberry Wedding Cookies

Lemon Harvest Package**

\$87 per person

Beverage Service

Pre-Ceremony Ice Water, Blueberry Lemonade, & Iced Tea Display

Partial Bar

Water on Dining Tables

Wedding Coffee Bar & Lemon Blueberry Wedding Cookies

Sample Menu

~ Please refer to master menus to create your custom wedding menu ~

Passed Hors D'oeuvres (Choice of 3 Hors D'oeuvres Off of master menu)

Tomato Soup & Grilled Cheese

Tomato Basil Soup / grilled white cheddar triangle

Ahi Tartare Taco

Shaved cucumber / spicy citrus aioli / black sesame / carrot / micro cilantro / wonton shell

Zinfandel Braised Short Rib

Mini chive potato pancake / rosemary crème fraiche

Buffet Dinner

Salad (Choice of 1 Salad Off of Master Menu)

Italian Chop Salad

Garbanzo beans / mozzarella / tomato / pepperoncini / roasted peppers /
Sweet onion / herb vinaigrette

Main Dish (Choice of 1 Beef Entrée and 1 Chicken Entrée Off of Master Menu)

Grilled Tri Tip

House spice rub / chimichurri / brandy onion marmalade

Mango Lime Chicken

Lime grilled / mango pico de gallo / cilantro beurre blanc

Side Selections (Choice of 2 Sides Off of Master Menu)

Green Beans & Baby Red Potatoes

Rosemary butter

White Cheddar Jalapeno Macaroni and Cheese

Fresh Baked Breads & Rolls with Butter

Blueberry Harvest Package**

\$94 per person

Beverage Service

Pre-Ceremony Ice Water, Blueberry Lemonade, & Iced Tea Display
Partial Bar
Water on Dining Tables
Wedding Coffee Bar & Lemon Blueberry Wedding Cookies

Sample Menu

~ Please refer to master menus to create your custom wedding menu ~

Passed Hors D'oeuvres (Choice of 4 Passed Hors D'oeuvres Off of Master Menu)

Crispy Artichoke Hearts

Goat cheese / lemon butter / romano

Cashew Chicken Spring Roll

Thai dipping Sauce

Truffle Slider

Petite brioche bun / black truffle cheese / heirloom tomato / garlic aioli / crispy onion strings

Ahi Poki

Squid ink cone / tabiko

Buffet Dinner

Salad (Choice of 1 Salad Off of Master Menu)

Ranch Salad

Mixed Greens / heirloom tomatoes / avocado / toasted pepitas / sherry wine vinaigrette

Watermelon & Blueberry Salad

With oranges & fresh mint

Main Dish (Choice of 1 Chicken and 1 Beef Entrée Off of Master menu)

Carved Top Sirloin

Pearl onion demi / creamy horseradish

California Chicken

Roasted tomato ragu / corn / zucchini / red pepper

Side Selections (Choice of 3 Sides Off of Master Menu)

Garlic Mashed Potatoes

Honey Glazed Carrots

Grilled Zucchini, Asparagus, Red Peppers, Pistachio Butter

Fresh Baked Breads & Rolls with Butter

Santa Rosa Valley Package**

\$110 per person

Beverage Service

Pre-Ceremony Ice Water, Iced Tea, & Blueberry Lemonade Display
Partial Bar

Water on Dining Tables
Wedding Coffee Bar & Lemon Blueberry Wedding Cookies

Sample Menu

~ Please refer to master menus to create your custom wedding menu ~

Four Tray Passed Hors D'oeuvres (Choice of 4 Passed Hors D'oeuvres Off of Master Menu)

Smoked Gouda Slider

Petite burger / caramelized onion / red pepper aioli / mini sesame bun

Caprese Skewers

Marinated baby mozzarella / basil / grape tomato / balsamic reduction

Italian Chicken Sausage Stuffed Mushrooms

Fennel / sage / mozzarella

New Orleans Crab Cake

Cajun remoulade

Plated Salad (Choice of 1 Salad Off of Master Menu)

Strawberry & Avocado Salad

Baby spinach / pistachio / citrus vinaigrette

Baby Caprese Salad

Romaine / baby arugula / grape tomato / ciliegine mozzarella / basil / pinenuts / balsamic
vinaigrette

Epicurean Salad

Field greens / candied walnuts / feta / orange / raspberry vinaigrette

Harvest Apple Salad

Dried cranberries / smoked gouda / sugared pecan / cider vinaigrette

Bread Basket

Rosemary focaccia bread, grilled flatbreads & multigrain rolls with blended butter

Combination Plate

~ Upgraded options available ~

Zinfandel Braised Short Ribs

Slow braised / rich zinfandel jus / gremolata
&

Roma Baked Salmon

Herb compound butter / shallots / lemon zest

Side Selections (Choice of 2 Sides Off of Master Menu)

Black Truffle Mashed Potatoes

Haricot Vert roasted shallots, toasted almonds

Carrot Soufflé

Vegetarian Dish

(Always available upon Request Prior to the event)

Butternut Squash Risotto Cakes

Goat cheese, basil, zucchini, tomato coulis, asparagus spears

Options

Family Style Package**

Add \$6 per person to the Santa Rosa Valley package
Farm or Tuscana Dining Tables are required

To make it a family style served meal

Stationed Desserts**

See Master Lists

Not all items are the same cost—ask your catering director for pricing

Select 4 for \$5.95 per person

Mini Blueberry Pie

Petite Fruit Tarts

Flourless Chocolate Cake Bites

Raspberry Cheesecake Bites

Peanut Butter Swirl Brownies

Dark Chocolate Dipped Amaretti Cookies

Oreo Marshmallow Bars

Peanut Butter & Jelly Cupcake-Chocolate Cake/Raspberry Jelly/Peanut Butter Cream

Mini Earl Grey Panna Cotta-Macerated Berries

Butterscotch Bars

Red Velvet Cupcake-Cream Cheese Frosting

Lemon Cupcake-Blackberry Butter Cream

Lemon Cooler Cookies

Chocolate Salted Carmel Cake Pop

S'mores Brownies

****Additional Rentals May Be Required**

Desserts are not required through Command Performance Catering
They are an optional upgrade to enhance your wedding.

Required Bar Service

BRICK BRASS

BARTENDING

Our team's collective goal is to provide a seamless service and memorable experience for your special day. We understand that we are helping you create once-in-a-lifetime memories, so we aim to surpass your expectations down to the very last detail. Our seasoned team of dedicated professionals consistently delivers the perfect combination of great drinks, stunning presentation, and exceptional customer service.

**Each package is created custom for every client.
Please find the estimated price ranges listed below for 4.5 hours of service:**

Beer and Wine : \$14-\$18 per person

Beer and wine plus one to two signature drinks : \$16-\$22 per person

Full bar package: \$20-\$32

30% Administration Charge Added to All Charges

Additional costs or minimums may be applied to any special requests

Please reach out to brickandbrassbar@gmail.com to get your proposal started!

Catering Package Price List 2023

Lemon Harvest \$87 per person

Blueberry Harvest \$94 per person

Santa Rosa Valley Package \$110 per person

15% Administration Charge & 7.25% Sales Tax Added to All Charges

****All menus items subject to change**

Other Options

All packages can be custom created to fit your personal taste. Please refer to the master list for additional menu options or contact Command Performance Catering (805) 523-3232 or visit www.cpcatering.com for more menu options, service styles & ideas on planning your special event.

Terms for All Contracts

Minimum for Saturday....125 Guests (buffet or served)

Minimum for Friday & Sunday....75 Guests (buffet only)

.....100 Guests (for served meal packages)

Holiday Rates May Apply for Particular Dates

All facility prices and catering packages subject and items to change prior to booking.

A CATERING contract is required from either COMMAND PERFORMANCE CATERING OR DJ's CALIFORNIA CATERING within 60 days of booking venue along with a \$1,500 reservation fee for weddings booked in the next calendar year or within 30 days of booking venue for weddings occurring in the same calendar year