



# Corporate and Social Menus and Pricing

2019 21<sup>st</sup> Street  
Sacramento, CA 95818

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[vizcayasacramento.com](http://vizcayasacramento.com)  
916.594.9285

# All events hosted at Vizcaya include the following amenities:

## **Professional Event Coordinator**

Your Event Coordinator will assist you in your event planning & will be your point of contact during your event

## **Professional Event Staff and Bartender**

Our professional event staff will provide courteous & prompt service throughout your event

## **Free Wireless Internet**

Vizcaya offers free Wi-Fi to our guests

## **65 inch Flat Screen T.V.'s**

Display your company logo, website, or web album on our flat screen televisions located in the Pavilion & one in our Parlor Room

## **China, Glassware, Flatware**

## **Complete Set Up & Breakdown**

## **Tables, White Chiavari Chairs, & Dance Floor**

## **House Linens & Napkins**

Choose from our poly-cotton blend linens that come in assorted colors & sizes

## **Complete Beverage Service Without Corkage Fees**

Our unique beverage package allows our clients to provide their own alcohol at no additional cost.

We provide the bartender, sodas, juices, Starbucks coffee, hot teas, iced tea, mixers, & garnishes.

## **Elegant Food Presentation & Award Winning Chef**

All food is prepared on-site by our Award-Winning Chef, Jim Turknnett

# Facility Fees

## Pavilion

The Pavilion features stained glass lighting, soaring ceilings & floor to ceiling windows that are surrounded by our beautiful gardens & gorgeous fountain

**Monday-Friday Daytime**  
(8am-4pm) \$1,100

**Monday-Thursday Evenings**  
(6pm-11pm) \$1,300

**Friday Evening**  
(6pm-11pm) \$2,000

**Saturday**  
(11am-4pm) \$1,800  
(6pm-11pm) \$3,000

**Sunday**  
(11am-4pm) \$1,400  
(6pm-11pm) \$1,600

## Garden Courtyard/East Patio

The beautifully landscaped Garden areas are fabulous outdoor spaces that are perfect for all types of events

**Weekdays & Weekends**  
(\$500 for 3 hours)

## Mansion Parlor

The Parlor Room (located in the historic Vizcaya Mansion) is available for small events & receptions of up to 40 guests

**Weekdays & Weekends**  
(\$500 for 3 hours)

**Daily Buy-outs are available**  
**Food & Beverage Minimums in addition to facility fees will apply**  
**Contact your Sales Manager for more details**

# **Brunch**

Served Buffet Style  
(\$40 per person)

## **Assorted House-Made Muffins, Scones, & Breakfast Breads**

Mini cranberry-orange, bran & blueberry muffins, strawberry & chocolate scones, & pumpkin spice bread

## **Fresh Seasonal Fruit Salad**

Chef's choice of seasonal fruit

## **Vizcaya Breakfast Salad**

Broccoli, carrots, apples, raisins, walnuts & sweet apple vinaigrette

## **Quiche Lorraine**

Bacon, onions & emmentaler cheese

or

Broccoli & cheddar quiche

## **Challah French Toast & Pecan Syrup**

## **Carving Station**

Glazed ham

or

Roast turkey breast

## **Beverage Package**

Freshly brewed Starbucks Coffee, iced & hot tea, assorted sodas & juices, mixers, & garnishes

# **Continental Breakfast**

Served Buffet Style  
(\$20 per person)

## **Assorted House-Made Muffins, Scones & Breakfast Breads**

Mini cranberry-orange, bran & blueberry muffins, strawberry & chocolate scones & pumpkin spice bread

## **Fresh Seasonal Fruit Display**

Chef's choice of sliced seasonal fruit

## **Quiche Lorraine**

Bacon, onions & emmentaler cheese

or

Broccoli & cheddar quiche

## **Beverage Package**

Freshly brewed Starbucks Coffee, iced & hot tea, assorted sodas & juices, mixers, garnishes

# **Vizcaya Breakfast**

Served Buffet Style  
(\$28 per person)

**Scrambled Eggs**

**Apple Wood Bacon  
or  
Chicken Apple Wood Sausage**

**Assorted House-Made Muffins,  
Scones, & Breakfast Breads**  
Mini cranberry-orange, bran & blueberry muffins, strawberry & chocolate  
scones & pumpkin spice bread

**Fresh Seasonal Fruit Display**  
Chef's choice of seasonal fruit

**Vizcaya Potatoes**  
Homemade grilled red baby potatoes with rosemary

**Beverage Package**  
Freshly brewed Starbucks Coffee, iced & hot tea, assorted sodas &  
juices, mixers, & garnishes

# Tea Party Luncheon

Served Buffet Style  
(\$40 per person)

## **Assorted Tea Sandwiches** (Select three)

Egg Salad, Celery, Mustard, & Red Onion  
Cucumber, Olive, & Red Pepper with Mayo  
Roast Chicken, Apple, Celery, Parsley, & Mandarin Orange  
Apple & Cheddar Mascarpone Cheese  
Goat Cheese, Sun Dried Tomato, & Basil Crostini

## **Salads** (Select one)

**Caesar Salad** romaine lettuce, garlic, parmesan, & creamy garlic vinaigrette  
**Garden Pasta Salad** penne pasta, celery, carrots, tomato, red peppers, red onion,  
cucumber, & olives in light vinaigrette  
**Seasonal Fresh Fruit Salad**

## **Mini Desserts** (Select two)

**Chocolate Macadamia Nut Tart**  
With graham cracker crust

**Chocolate Dipped Strawberries**  
Choose from dark chocolate or white chocolate

**House-made Donut Holes**  
Comes with dipping sauces; caramel & chocolate

**Fresh Baked Cookies**  
Choose from chocolate chip, lemon macadamia, oatmeal or peanut butter

**Seasonal Fruit Tarts or Vanilla Bean Éclairs**

**Assorted Muffins & Scones**  
Mini cranberry-orange, bran & blueberry muffins  
strawberry, chocolate & apricot scones

**Beverage Package**  
Freshly brewed Starbucks Coffee, iced & hot tea, assorted sodas & juices, mixers, &  
garnishes

# The Garden Luncheon

Served Buffet Style  
(\$24 per person)

## **Salads**

(Select two)

**Caesar Salad** romaine lettuce, garlic, croutons, parmesan, & creamy garlic vinaigrette

**Mesclun Salad** chopped almonds, apples, dried cranberries, crumbled feta cheese, & balsamic vinaigrette

## **Fresh Seasonal Fruit Salad**

**Garden Pasta Salad** penne pasta, celery, carrots, tomato, red peppers, red onion, cucumber, & olives in light vinaigrette

## **Sandwiches**

(Select two)

**Turkey // Roast Beef // B.L.T. // Vegetarian**

All sandwiches are deli buffet style; served with sliced spreads & rolls, artisan cheeses, relish tray, & condiments on the side.

## **Dessert**

(Select one)

**Freshly Baked Cookies**

**or**

**Brownies**

## **Beverage Package**

Freshly brewed Starbucks Coffee, iced & hot tea, assorted sodas & juices, mixers, & garnishes



# Courtyard Luncheon

Plated (\$34 per person)

Buffet over 30 people (\$37 per person)

## **Salads**

(Select two for Buffet & one for Plated)

**Caesar Salad** romaine lettuce, garlic, croutons, parmesan, & creamy garlic vinaigrette

**Mesclun Salad** chopped almonds, apples, dried cranberries, crumbled feta cheese, & balsamic vinaigrette

**Vizcaya Chop Salad** seasonal vegetables, shaft blue cheese, & balsamic vinaigrette

**Spinach Salad** peppered pancetta, goat cheese, pine nuts, roasted peppers, grilled mushrooms, & Sherry-Dijon vinaigrette

**Arugula Salad** pear, roasted walnuts, dried cranberries, blue cheese, & pomegranate vinaigrette

## **Entrées**

(Select two)

**Roasted Breast of Chicken** with lemon & thyme

**Pancetta Wrapped Pork Loin**

**Fresh Seasonal Vegetable Lasagna** roasted red bell peppers & zucchini with marinara sauce

**Eggplant Napoleon** grilled eggplant, roasted red peppers, zucchini & fresh buffalo mozzarella

## **Accompaniments**

(Select one)

### **Mashed Potatoes**

(Add country gravy; +\$2.50 per person)

**Roasted Fingerling Potatoes**

**Wild Rice Pilaf or Pasta Salad**

## **Dessert**

(Select one)

**Freshly Baked Cookies or Brownies**

(Also included)

**Fresh Seasonal Vegetables**

**Assorted Gourmet Breads & Butter**

**Complete Vizcaya Beverage Package**

# Cocktail Reception Package

(\$40 per person)

## Butler Passed Hors D'oeuvres

(Select eight)

Ahi Tartare, Taro Root Chip & Wasabi Crème

Ceviche Tostada

Cheese, Chicken, or Beef Empanadas

Chicken Sate with Thai Peanut Sauce

Coconut Shrimp with Pineapple Daiquiri Sauce

Crab Stuffed Mushrooms

Crostini with Chopped Fresh Tomato, Mozzarella, & Basil

Crostini with Cream Cheese, Honey, & Sun-Dried Figs

Macaroni Cheese Bites with Bacon

Miniature Crab Cakes

Peking Duck Spring Rolls

Poached Giant Prawns & Spicy Cocktail Sauce

Risotto Cake with Bacon & Green Onion

Sausage Stuffed Mushrooms

Vegetarian Spring Rolls

Wild Mushroom Tarts

(Also included)

Complete Vizcaya Beverage Package

# Featured Dinner Menus

(Choice of Three Menus)

## President

Buffet (\$58 per guest)

Plated (\$56 per guest)

## Chairman

Buffet (\$51 per guest)

Plated (\$49 per guest)

## Director

Buffet (\$45 per guest)

Plated (\$42 per guest)

### **Butler Passed Hors D'oeuvres**

Please select two from our Hors D'oeuvres Menu or select three if you select the President Menu

### **Salad**

Please select one from our complete Salad Menu for a Plated dinner or select two for a Buffet

### **Entrée**

Please make your Entrée selections from the following pages

### **Accompaniments**

Please select one from our Accompaniments Menu

### **Seasonal Vegetables**

### **Assorted Gourmet Breads & Butter**

### **Beverage Package**

Vizcaya provides the bartender, cocktail servers, assorted sodas, juices, lemonade, freshly brewed Starbucks coffee, hot or iced tea, mixers, & garnishes.

Client to provide all alcohol with no corkage, handling or bar set-up fees

# Butler Passed Hors D'oeuvres

Ahi Tartare, Taro Root Chip & Wasabi Crème

Ceviche Tostada

Cheese, Chicken, or Beef Empanadas

Chicken Sate with Thai Peanut Sauce

Coconut Shrimp with Pineapple Daiquiri Sauce

Crab Stuffed Mushrooms

Crostini with Chopped Fresh Tomato, Mozzarella, & Basil

Crostini with Cream Cheese, Honey, & Sun-Dried Figs

Macaroni Cheese Bites with Bacon

Miniature Crab Cakes

Peking Duck Spring Rolls

Poached Giant Prawns & Spicy Cocktail Sauce

Risotto Cake with Bacon & Green Onion

Sausage Stuffed Mushrooms

Vegetarian Spring Rolls

Wild Mushroom Tarts

# Salads

**Caesar Salad** romaine lettuce, garlic, croutons, parmesan, & creamy garlic vinaigrette

**Mesclun Salad** chopped almonds, apples, dried cranberries, crumbled feta cheese, & balsamic vinaigrette

**Vizcaya Chop Salad** seasonal vegetables, shaft blue cheese, bacon, & balsamic vinaigrette

**Spinach Salad** peppered pancetta, goat cheese, pine nuts, roasted peppers, grilled mushrooms, & Sherry-Dijon vinaigrette

**Arugula Salad** pear, roasted walnuts, dried cranberries, blue cheese, & pomegranate vinaigrette

# Accompaniments

## **Mashed Potatoes**

(Add country gravy; +\$2.50 per person)

## **Roasted Fingerling Potatoes**

## **Quinoa Pilaf**

## **Rice Pilaf**

(Also included)

## **Fresh Seasonal Vegetables**

## **Assorted Gourmet Breads & Butter**

## **Complete Vizcaya Beverage Package**

# President Menu

Buffet (\$58 per guest)

Plated (\$56 per guest)

## Poultry & Pork

(Select one)

**Roasted Breast of Chicken** with lemon & thyme

**Deviled Chicken** marinated in spicy mustard & cayenne, coated & baked in a panko crust with Dijon white wine sauce

**Teriyaki Chicken** marinated in hoisin teriyaki & roasted garlic grilled with a honey Teriyaki glaze

**Chicken Cordon Bleu** grilled chicken breast layered with provolone, dry-cured ham & topped with a garlic-crème sauce

**Roast Petaluma Duck Breast** with sun-dried fig & port wine chutney

**Pork Loin** wrapped in pancetta

## Beef & Game

(Select one)

**Grilled Filet Mignon** with a port wine reduction

**Roasted Venison Loin** served in a juniper-port sauce

**Grilled N.Y Steak** with shaft blue cheese & port wine demi-glacé

**Horseradish Crusted Beef Sirloin** with garlic & thyme butter

**Grilled Colorado Lamb Rack** with a roast garlic demi-glaze

## Seafood

(Select one)

**Grilled Shrimp "Scampi"** Skewers glazed with garlic butter

**Pan Seared Salmon Filet** topped with smoked red onion & balsamic compote

**Pan Seared Sea Bass** on top of a red pepper puree

**Grilled Salmon Filet** brushed with sun-dried tomato butter sauce

**Herb Crusted Sea Bass** brushed with a brown butter sauce

## Vegetarian

(Select one)

**Baked Gnocchi** caramelized onion, chanterelle mushroom cream, & parmesan

**Eggplant Napoleon** eggplant, roasted red bell peppers & zucchini with fresh buffalo mozzarella

**Fresh Seasonal Vegetable Lasagna** roasted red bell peppers & zucchini with marinara sauce

**Vegetable Wellington** portabella mushroom, sun-dried tomato, red onion, & blue cheese all wrapped in a puff pastry

# Chairman Menu

Buffet (\$51 per guest)

Plated (\$49 per guest)

## Poultry & Pork

(Select one)

**Roasted Breast of Chicken** with lemon & thyme

**Deviled Chicken** marinated in spicy mustard & cayenne, coated & baked in a panko crust with Dijon white wine sauce

**Teriyaki Chicken** marinated in hoisin teriyaki & roasted garlic grilled with a honey Teriyaki glaze

**Chicken Cordon Bleu** grilled chicken breast layered with provolone, dry-cured ham & topped with a garlic-crème sauce

**Roast Petaluma Duck Breast** with sun-dried fig & port wine chutney  
Pork Loin wrapped in pancetta

## Beef & Seafood

(Select one)

**Horseradish Crusted Beef Sirloin** with garlic & thyme butter

**Grilled Beef Bottom Sirloin (Tri-tip)** with either:

-Smoked tomato salsa

-Chimichurri sauce

**Prime Rib of Beef** served with horseradish cream (+\$5 per person)

**Grilled Shrimp "Scampi" Skewers** glazed with garlic butter

**Pan Seared Salmon Filet** on top of a smoked red onion & balsamic compote

**Grilled Salmon Filet** brushed with sun-dried tomato butter sauce

## Vegetarian

(Select one)

**Baked Gnocchi** caramelized onion, chanterelle mushroom cream, & parmesan

**Eggplant Napoleon** eggplant, roasted red bell peppers & zucchini with fresh buffalo mozzarella

**Fresh Seasonal Vegetable Lasagna** roasted red bell peppers & zucchini with marinara sauce

**Vegetable Wellington** portabella mushroom, sun-dried tomato, red onion, & blue cheese all wrapped in a puff pastry

# Director Menu

Buffet (\$45 per guest)

Plated (\$42 per guest)

## Poultry & Pork

(Select One)

**Roasted Breast of Chicken** with lemon & thyme

**Deviled Chicken** marinated in spicy mustard & cayenne, coated & baked in a panko crust with Dijon white wine sauce

**Teriyaki Chicken** marinated in hoisin teriyaki & roasted garlic grilled with a honey Teriyaki glaze

**Chicken Cordon Bleu** grilled chicken breast layered with provolone, dry-cured ham & topped with a garlic-crème sauce

**Roast Petaluma Duck Breast** with sun-dried fig & port wine chutney

Pork Loin wrapped in pancetta

## Vegetarian

(Select one)

**Baked Gnocchi** caramelized onion, chanterelle mushroom cream, & parmesan

**Eggplant Napoleon** eggplant, roasted red bell peppers & zucchini with fresh buffalo mozzarella

**Fresh Seasonal Vegetable Lasagna** roasted red bell peppers & zucchini with marinara sauce

**Vegetable Wellington** portabella mushroom, sun-dried tomato, red onion, & blue cheese all wrapped in a puff pastry



# Kids Menu

\$25 per child (Plated or Buffet)  
Children 3-12yrs old

## Plated Entrees

(Select one)

Chicken Strips  
Quesadilla  
Mini Cheese Pizza  
Grilled Chicken

## Plated Sides

(Select two)

French Fries  
Seasonal Fruit  
Seasonal Vegetables

# Vendor Meal

(\$25 per vendor) Plated or Buffet

Don't forget to feed your vendors:  
DJ, Photographer, & Videographer  
Vizcaya offers a discounted plate for your vendors &  
will ensure they eat during the event

# Menu Additions

Delicious stationed additions to any Cocktail Reception or Late Night Snack  
\$5 - \$7 per person

## **Mashed Potato Martini Bar \$5**

Award-winning mashed potatoes served in martini glasses with fixings

## **Macaroni and Cheese Bar \$7**

House-made creamy Macaroni and Cheese served in martini glasses with fixings

## **Bruschetta Bar \$5**

Fresh baguette toasts with a selection of fresh seasonal toppings

## **Seasonal Fresh Fruit \$5**

Served a la carte or with a chocolate fondue fountain

## **Crudité \$5**

Selection of seasonal fresh vegetables & dips

## **Stuffed Brie in Puff Pastry \$5**

Assorted crackers

## **Mini Pizzas \$5**

Assorted toppings available

## **Imported & Domestic Cheeseboard \$5**

Fresh French bread & assorted crackers

## **Street Tacos \$5**

Your choice of shredded chicken, pork, or beef tacos topped with green chilies & Monterey jack cheese, served on corn tortillas

## **Smoked Salmon \$7**

Mini bagels or toast points, capers, chopped onion, & cream cheese

## **Pulled Pork & Kobe Beef Sliders \$7**

Your choice of meat with barbeque sauce and coleslaw

Minimum of 30 orders per selection required.

# Dessert Menu

(Sweet additions for your Wedding Reception)  
(Pick four options for \$7 per person)

## **Chocolate Macadamia Nut Bar**

With graham cracker crust

## **Chocolate Dipped Strawberries**

Choose from dark chocolate or white chocolate

## **Chocolate Hazelnut Mousse**

Served in a shot glass

## **Crème Brulee**

Choose from vanilla bean, lemon, or chocolate

## **House-made Donut Holes**

Comes with dipping sauces; caramel & chocolate

## **Fresh Baked Cookies**

Choose from chocolate chip, lemon white chocolate chip, oatmeal, or peanut butter

## **Seasonal Fruit Tarts**

## **Vanilla Bean Éclairs**

# Make Your Own Sundae Bar

Staff attended sundae bar with your choice of vanilla or chocolate ice cream and all of the fixings.  
(\$7 per guest)

# Holiday Menu

Buffet (\$57 per person)

Plated (\$55 per person)

## Butler Passed Hors D'oeuvres

(Select two)

*Please see Hors D'oeuvres Menu*

### Salads

(Select two)

**Caesar Salad** romaine lettuce, garlic, croutons, parmesan, & garlic-anchovy vinaigrette

**Winter Greens Salad** greens with toasted pecans, mandarin oranges, & pomegranate vinaigrette

**Avocado Romaine Salad** local baby romaine with avocado, oranges, pickled onions, & citrus vinaigrette

**Wild Rice Salad** wild rice salad with apples, cranberries, slivered almonds, & dried cherries

**Field Greens Salad** field greens, fennel, apples, candied walnuts, & white balsamic vinaigrette

### Accompaniments

(Select one)

**Sweet Potato Casserole** with ginger snap cookies

**Ultimate Mashed Potatoes** served with chef's country gravy

**Homemade Mac & Cheese** parmesan, Gouda, & Monterey jack

**Tortellini with Pine Nuts** baby spinach & garlic cream sauce

**Penne Pasta** with artichokes, sun dried tomatoes, & capers

**Rice Pilaf** wild rice blend

**Oven Roasted Potato Wedges**

# Holiday Menu

## Seasonal Vegetables

(Select one)

**French Green Beans**

**Roasted Winter Squash**

**Brussel Sprouts** Caramelized with Onions & Carrots

**Cauliflower Gratin** with Parmesan & Chevre with a Panko Topping

**Broccoli Gratin** with Parmesan & Walnuts

## Entrees

(Select up to three)

**Pork Loin** served on top of apple sausage cornbread stuffing with a cranberry orange glaze

**Slow Roasted Turkey** with molasses glaze & turkey gravy

**Turkey Picatta** with lemon, capers, & white wine sauce

**Pan Seared Chicken Breast** with a hard apple cider glaze

**Roasted Salmon Filet** with dried tomatoes, basil, garlic, & mushrooms

**Herb Crusted Sea Bass** served with a creamy champagne sauce

**Stuffed Beef Tenderloin**

**Butternut Squash Vegetarian Lasagna**

## Mini Dessert Display

(Select two)

**Pumpkin Roulade**

**Bourbon Pecan Chocolate Tart**

**Raspberry Swirl Cheesecake**

**Carrot Cake**