
Vizcaya Sacramento

A premier full service event venue located in beautiful Midtown Sacramento

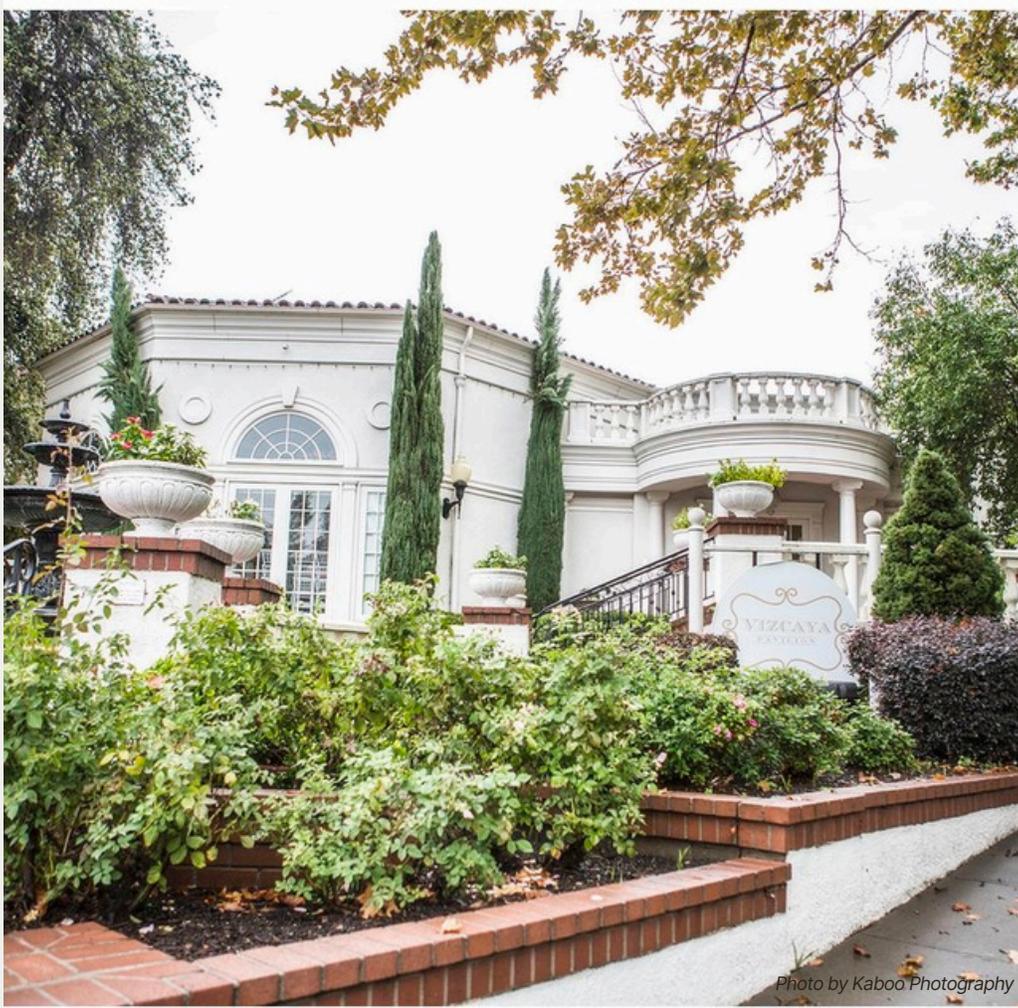


Photo by Kaboo Photography

2019 21st St. Sacramento, CA 95818

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CONTACT US

Schedule an appointment

(916) 594-9285

vizcayasacramento.com

Included Amenities

All Events Hosted At Vizcaya Include The Following Amenities

Venue Event Coordinator

Event Coordinator to assist you in your venue event planning & Point of Contact for your event

Professional Event Staff and Bartender

Free Wireless Internet

65 Inch Flat Screen T.Vs

Display your company logo, website or photo album on our flat screen TVs located in the Pavilion

China, Glassware, Flatware, Chargers

Complete Set Up & Breakdown

Tables, White Chiavari Chairs

Dance Floor

Linens & Napkins

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

Beverage Service Without Corkage Fees

Our Unique beverage package allows our clients to provide their own alcohol at no additional cost. We also provide Bartenders, Sodas, Juices, Starbucks Coffee, Hot Teas, Iced Tea, Mixers & Garnishes

Food Presentation & In-House Catering

All food is prepared on-site by our chef, client may bring in outside desserts

Facility Fees

Pavilion

The Pavilion features stained glass lighting & floor to ceiling windows that are surrounded by our beautiful property gardens

Monday-Friday Daytime

(8am - 4pm) \$1,400

Monday-Thursday Evenings

(6pm - 11pm) \$1,600

Friday Evening

(6pm - 11pm) \$2,600

Saturday

(11am - 4pm) \$2,300
(6pm - 11pm) \$3,700

Sunday

(11am - 4pm) \$1,600
(6pm - 11pm) \$2,200

Garden Courtyard/East Patio

These beautifully landscaped areas are perfect for all types of events

Mansion Parlor

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

Monday - Thursday*

*call for availability
(\$750 for 3 hours)

Our max capacity is 240 guests

Daily Buy-outs are available

Food minimums in addition to facility fees will apply

All events are subject to applicable Sales Tax and a 22% Service Charge

A Security Fee will apply to all evening events serving alcohol

Brunch

Served Buffet Style
(\$50/person)

Assorted House-Made Muffins, Scones & Breakfast Breads

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 & swiss cheese

or

Broccoli & cheddar quiche

Challah French Toast & Pecan Syrup

Roasted Fingerling Potatoes

Select one of the following options:

Carving station - Glazed Ham or Roasted Turkey Breast

or

Bacon and Sausage

Beverage Package

Freshly brewed Starbucks Coffee, Iced & Hot Tea, Assorted Sodas, Juices,
Mixers & Garnishes

Breakfast

Continental Breakfast

Served Buffet Style
(\$29/person)

Assorted House-Made Muffins, Scones & Breakfast Breads

Fresh Seasonal Fruit Display

Chef's choice of sliced seasonal fruit

Quiche Lorraine

Bacon, onions & swiss cheese
or
Broccoli & cheddar quiche

Beverage Package

Freshly brewed Starbucks Coffee, Iced & Hot tea, Assorted Sodas,
Juices, Mixers & Garnishes

Vizcaya Breakfast

Served Buffet Style
(\$38/person)

Scrambled Eggs

Choose One

Apple Wood Bacon
or
Chicken Apple Wood Sausage

Assorted House-Made Muffins, Scones & Breakfast Breads

Fresh Seasonal Fruit Display

Chef's choice of Sliced 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

Luncheon

Tea Party Luncheon

Served Buffet Style
(\$50/person)

Assorted Half 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 past, celery, carrots, tomato, red peppers, red onion, cucumber & olives in light vinaigrette

Seasonal 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 Eclairs

Assorted Muffins & Scones

Beverage Package

Freshly brewed Starbucks Coffee, Iced & Hot Tea, Assorted Sodas, Juices, Mixers & Garnishes

Luncheon

The Garden Luncheon

Served Buffet Style

(\$33/person)

Salads

(Select One)

Caesar Salad: Romaine lettuce, garlic, croutons, parmesan & creamy garlic vinaigrette

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

Garden Pasta Salad: Penne past, celery, carrots, tomato, red peppers, red onion, cucumber & olives in light vinaigrette

Seasonal Fruit Salad

Sandwiches

(Select Two)

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

Turkey

Roast Beef

B.L.T

Vegetarian

Dessert

(Select One)

Freshly Baked Cookies

or

Brownies

Beverage Package

Freshly brewed Starbucks Coffee, Iced & Hot Tea, Assorted Sodas, Juices, Mixers & Garnishes

Luncheon

Courtyard Luncheon

Buffet over 30 people (\$50/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, roasted mushrooms & Sherry-Dijon vinaigrette

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

Entrees

(Select Two)

Roasted Breast of Chicken: with lemon & thyme

Pancetta Wrapped Pork Loin

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

Eggplant Napoleon: grilled eggplant, roasted red peppers, zucchini & mozzarella

Accompaniments

(Select One)

Mashed Potatoes (Add gravy \$2.75/person)

Roasted fingerling potatoes

Wild Rice Pilaf

Pasta Salad

Dessert

(Select One)

Freshly Baked Cookies

or

Brownies

Also included: Fresh Seasonal Vegetables, Assorted Gourmet Breads & Butter, Complete Vizcaya Beverage Package

Dinner Menus

Choice of Three Menus

Director

Buffet \$60/person
Plated \$57/person

Chairman

Buffet \$68/person
Plated \$65/person

President

Buffet \$74/person
Plated \$71/person

Butler Passed Hors D'oeuvres

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

Salad

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

Entrée

Please make your Entrée selection from the following pages

Accompaniments

Please select one of our Accompaniments Menu

Seasonal Vegetables

Assorted Gourmet Breads & Butter

Beverage Package

Freshly brewed Starbucks Coffee, Iced & Hot Tea, Assorted
Sodas, Juices, Mixers & Garnishes

**Plated service to require Assigned Seats, Placecards &
Entrée Count in Advance**

Dinner Menus

Director Menu

Buffet (\$60/person)

Plated (\$57/person)

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 swiss, 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, seasonal mushroom cream & parmesan

Eggplant Napoleon: eggplant, roasted red bell peppers, zucchini & 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

Dinner Menus

Chairman Menu

Buffet (\$68/person)

Plated (\$65/person)

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 swiss, 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 your choice of

Smoked tomato salsa

or

Chimichurri sauce

Prime Rib of Beef: served with horseradish cream (+\$5/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, seasonal mushroom cream & parmesan

Eggplant Napoleon: eggplant, roasted red bell peppers, zucchini & 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

Dinner Menus

President Menu

Buffet (\$74/person)

Plated (\$71/person)

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 swiss, 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-glaze

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: on top of a smoked red onion & balsamic compote

Pan Seared Sea Bass: on top of 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, seasonal mushroom cream & parmesan

Eggplant Napoleon: eggplant, roasted red bell peppers, zucchini & 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

Dinner Menus

Kids Menu

\$30/child (plated)
Children 3-12 yrs old

Plated Entrees

(Select One)

Chicken Nuggets
Quesadilla
Mini Cheese Pizza
Grilled Chicken

Plated Sides

(Select Two)

French Fries
Seasonal Fruit
Seasonal Vegetables

***Don't Forget to feed your Vendors**

Vendor Meal

\$60/Vendor (Plated or Buffet)

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

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

Butternut Squash and Wild Mushroom Risotto Cake (Vegan)

Sautéed Mushroom Confit on Endive (Vegan)

Sundried Tomato Tapenade on Cucumber Slice (Vegan)

Cocktail Reception Package

(\$50/person)

Select Eight Delicious Hors D'oeuvres served with our
Complete Vizcaya Beverage Package

Salads & Accompaniments

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 & balsamic vinaigrette

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

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

Accompaniments

Mashed potatoes (add gravy; +\$2.75/person)

Roasted Fingerling Potatoes

Quinoa Pilaf

Rice Pilaf

Also Included

Fresh Seasonal Vegetables

Assorted Gourmet Breads & Butter

Complete Vizcaya Beverage Package

Menu Additions

Stationed Additions to Any Cocktail Reception or
Late Night Snack

Mashed Potato Martini Bar \$5.75

Served in martini glasses with fixings

Macaroni & Cheese Bar \$7.75

House-Made creamy macaroni and cheese served in martini glasses with
fixings

Bruschetta Bar \$5.75

Fresh baguette toasts with a selection of fresh seasonal toppings

Crudité \$5.75

Selection of seasonal fresh vegetables & dips

Stuffed Brie in Puff Pastry \$5.75

With assorted crackers

Mini Pizzas \$5.75

Assorted toppings available

Imported & Domestic Cheeseboard \$5.75

With assorted crackers

Street Tacos \$5.75

Your choice of chicken, pork or beef tacos topped with lettuce, Pico de Gallo &
cotija cheese, served on corn tortillas

Smoked Salmon \$7.75

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

Pulled Pork Sliders \$7.75

Your choice of meat with barbecue sauce and coleslaw

Beef Sliders \$7.75

Served with caramelized onions, cheese, dijonnaise & pickle

Dessert Menu

Pick Four Options for \$7.50/person

Chocolate Macadamia Nut Bar

With graham cracker crust

Chocolate Dipped Strawberries

Milk Chocolate with white chocolate drizzle

Chocolate Hazelnut Mousse

Served in a shot glass

Crème Brulee

Choose from vanilla bean, lemon, or chocolate

Donut Holes

With caramel & chocolate dipping sauces

Fresh Baked Cookies

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

Seasonal Fruit Tarts

Vanilla Bean Eclairs

Make Your Own Sundae Bar

Vanilla ice cream and all of the fixings
(\$7.50/person)

Holiday Menu

Buffet (\$75/person)

Plated (\$73 person)

Butler Passed Hors D'oeuvres

(Select Two, for both Buffet & Plated)

Please see page 2, Hors D'oeuvres Menu

Salads

(Select one for Plated, Select two for Buffet)

Caesar Salad: Romaine lettuce, garlic, croutons, parmesan & creamy garlic 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, silvered almonds & dried cherries

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

Accompaniments

(Select One for both Plated & Buffet)

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

Seasonal Vegetables

(Select One for both Plated & Buffet)

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 for both Plated & Buffet)

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 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