



Corporate and Social Menus and Pricing 2022-2023

2019 21st Street
Sacramento, CA 95818

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, Chargers

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

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) \$1,200

Monday-Thursday Evenings
(6pm-11pm) \$1,400

Friday Evening
(6pm-11pm) \$2,200

Saturday
(11am-4pm) \$2,000
(6pm-11pm) \$3,300

Sunday
(11am-4pm) \$1,400
(6pm-11pm) \$1,800

Garden Courtyard/East Patio

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

Weekdays & Weekends
(\$550 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
(\$550 for 3 hours)

Our max capacity is 240 guests.

Daily Buy-outs are available.

Evening weekend events have access to a Bed & Breakfast room block at a discounted rate.

Food & Beverage 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
(\$46 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 & swiss 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
(\$25 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 & 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
(\$33 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
(\$46 per 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 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
(\$29 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 (\$45 per person)

Buffet over 30 people (\$43 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, roasted 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; +\$2.75 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

(\$46 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 (\$68 per guest)
Plated (\$65 per guest)

Chairman

Buffet (\$60 per guest)
Plated (\$58 per guest)

Director

Buffet (\$53 per guest)
Plated (\$51 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 and mushrooms, & Sherry-Dijon vinaigrette

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

Accompaniments

Mashed Potatoes

(Add country gravy; +\$2.75 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 (\$68 per guest)

Plated (\$65 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 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-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, seasonal 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 (\$60 per guest)

Plated (\$58 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 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 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, seasonal 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 (\$53 per guest)

Plated (\$51 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 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 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

\$28 per child (Plated or Buffet)
Children 3-12yrs old

Plated Entrees

(Select one)

Chicken Nuggets

Quesadilla

Mini Cheese Pizza

Grilled Chicken

Plated Sides

(Select two)

French Fries

Seasonal Fruit

Seasonal Vegetables

Vendor Meal

(\$28 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
\$5.50 or \$7.50 per person

Mashed Potato Martini Bar \$5.50

Award-winning mashed potatoes served in martini glasses with fixings

Macaroni and Cheese Bar \$7.50

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

Bruschetta Bar \$5.50

Fresh baguette toasts with a selection of fresh seasonal toppings

Seasonal Fresh Fruit \$5.50

Served a la carte or with a chocolate fondue fountain

Crudit  \$5.50

Selection of seasonal fresh vegetables & dips

Stuffed Brie in Puff Pastry \$5.50

Assorted crackers

Mini Pizzas \$5.50

Assorted toppings available

Imported & Domestic Cheeseboard \$5.50

Fresh French bread & assorted crackers

Street Tacos \$5.50

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

Smoked Salmon \$7.50

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

Pulled Pork Sliders \$7.50

With barbeque sauce and coleslaw

Beef Sliders \$7.50

With caramelized onions, cheese, dijonayise, & pickle

Minimum of 30 orders per selection required.

Dessert Menu

(Sweet additions for your event)
(Pick four options for \$7.50 per 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

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.
(\$7.50 per guest)

Holiday Menu

Buffet (\$67 per person)

Plated (\$65 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