

## *Menu Costs*

Menu selections are available served Buffet Style or Sit-Down and include: one or two entrees (no split menu options), two side dishes, one salad (or two if served buffet style), four hors d'oeuvres selections, fresh rolls and butter, coffee, tea and water.

*Custom menus are available upon request. Prices are subject to change. Applicable sales tax and service charge will be added. Service charge includes the room, linens, tables, chairs, china, glassware, and service staff.*

Single entree selection (one item for each guest) \$49.95 per person  
Double entree selection (two items for each guest) \$52.95 per person

## *Rooms*

There are several rooms available which range in size to hold 100-300 guests. For Weekend events, a minimum guarantee of 150 people is required to reserve the Ballroom, and 100 people for the Garden Room.

A five-hour party time is included in the menu price. Ballroom times available are 11:00 – 4:00 or 6:00 to 11:00 PM. Times may be more flexible for other rooms and Sunday events. Additional time may be purchased with prior approval for \$500.00 per hour. Event Site is available to vendors for all set-up and decorating two hours prior to event start time.

## *Ceremonies*

Outdoor and indoor ceremonies are available. The fee for ceremony set up is \$850 and includes the use of the gazebo (florist must decorate), chair set-up, one hour of time, and a one hour rehearsal. Fireside Room ceremonies are available at an additional fee of \$200. A rose petal ceremony will require a cleaning fee of \$50 (not applicable to Fireside Room).

## *Gate Attendant*

There is a \$150.00 mandatory gate attendant fee applied to all contracts. An alphabetized gate list of all attendees, including vendors, must be provided 10 days prior to the event. All attendees **MUST** have a **VALID** photo ID, no exceptions.

## *Sponsor*

To be eligible to have your event at Fort Mac Arthur or the LAAFB Club, you must have a government sponsor. This sponsor must sign the contract, a responsibility letter and attend your event. To qualify, a sponsor must have a military ID card, retired ID card, or civilian department of defense ID card (Hughes, Northrop, TRW).

## *Client to Provide*

Flowers, photographers, invitations, decorations, and place cards are the responsibility of the Client. Candles may be used as long as flame is 2" below the glass encased holder. Music and all related equipment; including PA system and extension cords for the ceremony and reception must be provided by the Client. Erharts is not responsible for the placement of any of the above-mentioned items.

Erharts strongly recommends coordinator for rehearsal and ceremony. (Can provide upon request).

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## *Reservations*

A \$1,000.00 deposit and signed contract is required to secure your reservation. The deposit is refunded after the event and is not applicable towards the event balance. In the event of a cancellation, this deposit is non-refundable. The event can be rescheduled (within 1 year).

## *Prices & Payments*

All prices are subject to a 20% taxable service charge. 50% of the estimated total is due three months prior to the event. All food and linen is custom ordered for your event, and must have a final count and adjusted balance ten business days prior to the event.



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# *Gala Hors D'Oeuvres*

Please choose four from the following buffet style Gala Hours D'Oeuvres selections.

## *Whole Poached Atlantic Salmon*

Garnished with Cucumber Scales and served with  
Sourdough Rounds & Creamy Dill Sauce

## *Beef Skewers*

Marinated in a Sweet Caribbean Jerk Sauce

## *Chicken Satay*

with Thai Peanut dipping sauce

## *Classic Crab Cakes*

with Chili-Lime Aioli

## *Hand Rolled California Rolls*

with Crab, Rice and Avocado  
served with Soy Sauce, Wasabi and Ginger

## *Cheese Platter*

Assorted Hard and Soft Cheeses with Crackers

## *Seasonal Fresh Fruit*

artistically arranged and served with either  
Kahlua Dip or Chantilly Cream

## *Caprese Skewers*

Buffalo Mozzarella Cheese laced with Pesto sauce and Olive Oil



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# *Gala Hors D'Oeuvres*

## *Vegetable Crudite*

Fresh Vegetable Platter served with Ranch Dip

## *Assorted Crostini*

Wild Mushroom Crostini with Marinated Red Peppers  
& Olive Oil on a Toasted Brioche Round

or

Classic Roma Tomato Crostini with Extra Virgin Olive Oil

## *Popcorn Shrimp*

served with a Tangy Red Pepper Aioli

## *Mushroom Caps*

Polenta stuffed Mushroom Caps with Romano Cheese

or

Mushroom Caps stuffed with Herbed cheeses

## *Gourmet Mini Pizzas...*

Cheese, Mushroom, Sausage, Barbecue Chicken  
and Vegetarian

## *Crispy Pot Stickers*

with Plum Wine & Asian Vegetables

## *Ceviche*

In Cucumber Cups

## *Beef Empanadas*

With Red Pepper Dipping Sauce



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# Salads

Please select one for a sit-down dinner or two for buffet style dinner.

## *Classic Caesar Salad*

Romaine, Fresh Parmesan, Capers, Homemade Croutons  
and Creamy Caesar Dressing

## *Italian Antipasta*

Marinated Mushrooms, Artichokes, assorted Italian Meats, Hard & Soft  
Cheeses, drizzled in a Zesty Herb Vinaigrette (*Best Served on Buffet*)

## *House Garden Salad*

Mixed Exotic Greens with Julienne Vegetables,  
Hot House Tomatoes and Champagne Vinaigrette

## *Mesculin Mixed Greens*

Served with Gorgonzola,  
Candied Walnuts and Balsamic Vinaigrette

## *Mixed Baby Greens*

Mandarin Oranges, Sliced Strawberries and Raspberry Vinaigrette

## *Greek Salad*

Spring Mix Lettuce with Feta Cheese, Roma Tomatoes, Red  
Onion, Artichoke Hearts & Kalamata Olives in a light Oregano  
Vinaigrette (*Best Served on Buffet*)

## *Waldorf Salad*

Crisp Granny Smith Apples, Walnut Pieces, Red Flame Grapes  
Tossed in a Light Sour Cream Dressing (*Best Served on Buffet*)

## *Fresh Seasonal Fruit Platter*

A Tantalizing selection of Fresh Fruit in Season  
Displayed on Decorative Trays

## *Hearts of Romaine Salad*

Served with Buttermilk Blue Cheese Dressing  
(*Not available for Buffet*)



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# Entrees

Please select *one* from the following **entrée** selections for *single* entrée choice or *two* from the following **entrée** selections for *double* entrée choice. No split menu options please.

## Poultry

### *Chicken Sienna*

Breast of Chicken sautéed in Olive Oil and served with Prosciutto, Artichoke Hearts, Fresh Sage, Rosemary and topped with a White Wine Sauce

### *Chicken Picatta*

Breast of Chicken sautéed in Lemon Zest and White Wine topped with a Lemon Caper Sauce

### *Chicken Del Mar*

Breast of Chicken stuffed with sautéed Watercress, juicy Shrimp and laced with a Light Champagne Sauce

### *Caribbean Chicken*

Marinated and grilled Breast of Chicken topped with a Refreshing Peach, Mango and Kiwi Salsa

## Beef

### *Tournedos of Beef*

Tender Filet served in a Shallot-Merlot Reduction

### *Beef Terrine*

Filet layered with Shitake Mushrooms, Sun-dried Tomatoes, Fresh Basil and Parmesan Cheese, Grilled and Roasted over a Rich Madeira Wine Sauce

### *Petit Filet*

Filet grilled and served with a Blue Cheese Butter Medallion



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# *Entrees*

## *Seafood*

### *Grilled Salmon*

served with a Citrus Grapefruit Basil Sauce

### *Blackened Salmon*

served with a Tomato Herb Sauce

### *Grilled Mahi Mahi*

served with Olive Oil, Lemon and Fresh Herbs

### *Macadamia Encrusted Mahi Mahi*

\*Other Varieties of Seafood Available at Market Prices (please inquire)

## *Carvery*

All items carved by Chef at Station.

### *Prime Rib of Beef*

Tri-colored Peppercorn encrusted and served with Creamy  
Horseradish Sauce

### *Smoked Breast of Turkey*

served with Traditional Gravy (traditional side dishes available)

### *Spiral Cut Ham*

served with Honey Mustard Glaze

### *Pork Loin*

stuffed with Fresh Herbs and served with an Aromatic Apple  
and Apricot Chutney



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# *Accompaniments*

Please select two side dishes.

## *Potatoes*

Scalloped Potatoes  
Twice Baked Potatoes  
Garlic Mashed Potatoes  
Mashed Sweet Potatoes  
Baby Red Skin Potatoes

## *Rice*

Wild Rice Pilaf  
Spanish Rice  
Saffron Rice  
Jasmine Rice

## *Vegetables*

Grilled Vegetables with Fresh Herbs,  
Olive Oil, and Lemon  
Broccoli, Cauliflower and Carrots Sautéed in Butter & Garlic  
Maple-Glazed Carrots with Pistachios  
Vegetables according to Season

*\* Custom Menus are available upon request.*



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# Bar Services

## Premium Hosted Bar

Premium Brand Liquor and Cordials (including Bombay Sapphire, Grey Goose, Glenlivet, Johnnie Walker Black), Penfold Wines, Imported and Domestic Beers, Assorted Soft Drinks

\$10.50 per person (for one hour)

\$ 27.50 per person (for five hours)

## Deluxe Hosted Bar

Call Brand Liquor and Cordials (including Tanqueray, Absolut, Dewers, Bacardi, Jack Daniels), DeLoach Wines, Imported and Domestic Beers, Assorted Soft Drinks

\$9.50 per person (for one hour)

\$24.50 per person (for five hours)

## Standard Hosted Bar

Well Liquor, House (Delicato) Selection of Chardonnay, Cabernet, Merlot and White Zinfandel, Imported and Domestic Beers, Assorted Soft Drinks

\$ 8.50 per person (for one hour)

\$ 21.50 per person (for five hours)

## Wine and Beer Hosted Bar

House Selection of Chardonnay, Cabernet, and Merlot and White Zinfandel, Imported and Domestic Beers, Assorted Soft Drinks

\$7.50 per person (for one hour)

\$ 18.50 per person (for five hours)

## Non-Alcoholic Beverages

Assorted Soft Drinks, Juices and Punch

\$ 7.50 per person (for five hours)

## Cash Bar

\$ 150.00 Bar set-up and bartender (for five hours)

Domestic Beer \$ 3.75	Premium and Imported Beer \$ 4.50
Well Brands \$ 4.50	Call Brands \$5.50
Premium brands \$ 6.50	House Wine \$5.00
Soft drinks \$2.50	Juices \$ 2.50



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# *Wedding Cake Packages*

*(The following prices apply with Keith & Torrance Bakery. There is a cake cutting fee of \$3.00 with any other outside bakers).*

## *Deluxe Package*

Includes your choice of Wedding Cake,  
Cake Cutting, and Champagne or Cider Toast.  
*(toast can be anytime during reception)*  
\$6.50 per person

## *Classic Package*

Includes your choice of Wedding Cake and Cake Cutting  
\$ 4.50 per person

## *Deluxe Package & Chocolate Fountain*

Includes your choice of Wedding Cake,  
Cake Cutting, Champagne or Cider Toast and Chocolate Fountain.  
\$9.95 per person

## *Chocolate Fountain*

Available in White or Milk Chocolate  
Strawberries, Bananas, Assorted Melons, Pineapple, Marshmallows, Graham Crackers  
and Rice Crispy Treats  
\$6.95 per person  
*(Custom chocolate fountain packages are available)*



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# *Dessert Selections*

## *Mini Gourmet Desserts*

Choose two per person from Mini Éclairs, Macaroons, Biscotti, Butter Cookies, Brownies, Cream Puffs, or Chocolate Dipped Strawberries (*in season*)  
\$6.00 per person

## *Apple Brown Butter Tart*

A buttery tart shell is filled with apples and vanilla crème and topped with sliced apples  
\$6.00

## *Pecan Crunch Cheesecake*

An almond graham cracker crust surrounds a light cheesecake  
Flavored with swirls of praline and caramel  
\$6.00

## *Chocolate Fantasy*

A real chocolate lover's cake layered with dark chocolate filling and topped with chocolate icing and dark chocolate wafers  
\$4.50

## *Gourmet Carrot Cake*

Freshly grated carrots combine with toasted walnuts, raisins and spices to flavor a whimsically decorated treat  
\$4.50

## *Crème Brulee*

Homemade rustic tart shell filled with custard topped with crystallized sugar.  
\$6.00

## *Fresh Fruit Tart*

A baked tart shell topped with three tantalizingly colorful fruits.  
\$6.00



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