

# ELBOW ROOM

BANQUET



**MICHAEL SHIRINIAN, OWNER**

**ERIC RODRIGUEZ, CHEF DE CUISINE**

**DANIEL MCGEE, GENERAL MANAGER**

**ABIGAIL MARTINES, BANQUET MANAGER**

GREAT CATERING | GREAT BANQUETS | GREAT CELEBRATIONS

# Appetizers

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**\$15 per person**

***Choose 4:***

Spanakopita

Berries & Melon

Bruschetta

Crudité

Italian Mini Meatballs

Assorted Cheeses

**\$21 per person**

***Choose 3 of the Above Plus One of the Following:***

Antipasti

Portabella Mushrooms

Chicken Satay Skewers

Italian Sausage & Peppers

Deviled Eggs

Calamari

**\$26 per person:**

***Choose 4 of Any Above Plus One of the Following:***

Prime Rib Sliders

Ginger Teriyaki Steak Bites

Caprese Skewers

Chicken Salad Quinoa Lettuce Cups

# Buffet Menus

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## BRUNCH BUFFETS

### **All American Breakfast: \$25 per person**

Cheesy scrambled eggs, breakfast potatoes, Crème Brule French toast, and a fresh fruit platter.  
Select One: Italian sausage, bacon, breakfast sausage, or black forest ham

### **Ultimate Brunch Buffet: \$29 per person**

Cheesy scrambled eggs, quiche, breakfast potatoes, bacon or sausage, and a fresh fruit platter.  
Select One: Turkey Club Panini or Ultimate Prime Rib French Dip  
Select One: Kale & Quinoa Chicken Salad or Chicken Caesar Salad

## SANDWICH BUFFET

**Choose two**

*\$25 per person*

*All sandwich buffets served with choice of Elbow Room House Salad, Caesar Salad or Fresh Fruit Platter.*

### **Turkey Club**

Served on toasted sourdough, with our Applewood smoked bacon, lettuce and pesto aioli

### **Chicken Caesar Wrap**

Chopped grilled chicken, romaine lettuce and Asiago cheese tossed in our classic Caesar dressing wrapped in a spinach tortilla

### **French Dip Sandwich**

Sliced roast beef on La Brea baguette, Au Jus

## SALAD BAR

*\$23 per person*

*Served with Garlic Sour Dough Rounds  
Champagne Vinaigrette & Ranch Dressing*

### **Salad Bar Items:**

Sliced Bistro Steak  
Chopped Grilled Chicken  
Mixed Greens, Kale, Cabbage  
Romaine  
Parmesan Cheese  
Walnuts

Tomatoes  
Cucumbers  
Marinated Artichokes  
Chopped Eggs  
Bacon Bits  
Croutons

## BURGER BAR

*\$25 per person*

*Served with French Fries or a Fresh Fruit Platter*

### Burger Bar Items:

Half Pound All Natural Black Angus Patty  
Max's Artisan Breads Custom Hamburger Bun  
Lettuce  
Tomatoes  
Onions  
Choice of Two Cheeses: Cheddar,  
Havarti, Goat Cheese, or Crumble Bleu  
Choice of Spreads: Barbeque, Ketchup, Mustard,  
Mayonnaise, House Burger Sauce

Additional Toppings: \$1.75  
Applewood Smoked Bacon  
Avocado  
Sautéed Mushrooms

## HEARTY BUFFET

*\$34 per person*

*Served with Garlic Sour Dough Rounds*

### Salad (Select one)

Elbow Room House Salad

Caesar Salad

Fresh Fruit Salad

### Starch (Select one)

Roasted Red Potatoes

Yukon Gold Potatoes

### Vegetable (Select one)

Sautéed Spinach

Vegetable Medley

Grilled Asparagus- *\$2 per person*

### Entrees (Select two)

Chicken Picatta

Roasted Seasonal Vegetable with Red Quinoa

All Natural Black Angus Tri Tip

Sixty South Salmon

Beef Medallions in Red Wine Reduction- *\$2 per person*

Ratatouille- *\$2 per person*

# Plated Menus

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*\$36 per person – Select up to two entrées, Entrée counts required  
Served with our Small House Salad, Yukon Gold Potatoes, Seasonal Vegetable & Ciabatta Rolls*

**8oz. Center Cut Top Sirloin**

All natural black angus

**Chicken Picatta**

Extra virgin olive oil, lemon juice, capers

**Sixty South Salmon**

Antarctic salmon

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*\$49 per person – Select up to two entrées, Entrée counts required  
Served with our Small House Salad, Yukon Gold Potatoes, Seasonal Vegetable & Ciabatta Rolls*

**14oz. USDA Prime New York Steak**

Smoky garlic butter

**Chicken Oscar**

Topped with lump crab & house lemon butter

**Tiger Prawns Scampi**

White wine garlic sauce with diced heirloom tomatoes, spinach and Trotole pasta

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*\$53 per person – Select up to two entrées, Entrée counts required  
Served with our Small House Salad, Yukon Gold Potatoes, Seasonal Vegetable & Ciabatta Rolls*

**8oz. Filet Mignon**

Bordelaise sauce

**Asian Pork Chop**

Hoisin, soy, garlic sherry & white wine vinegar, ginger, black bean chili sauce

**Alaskan Halibut**

Tarragon fish fumet broth

# Multi Course Chef's Special

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*\$60 per person*

## **First Course**

Hand Passed (Choose one):

Chicken Salad Quinoa Lettuce Cup

Bruschetta Crostini

## **Second Course**

Salad (Choose one):

Specialty Salad of the Month

Caesar Salad

Elbow Room House Salad

Wedge Salad

## **Third Course:**

Entrée (Choose one):

Chicken Picatta

Sixty South Salmon

Shrimp Scampi Pasta

## **Fourth Course**

Dessert (Choose one):

Mini Dessert Quartet

Gelato

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*\$75 per person*

## **First Course**

Hand Passed (Choose one):

Chicken Salad Quinoa Lettuce Cup

Bruschetta Crostini

## **Second Course**

Salad (Choose one):

Specialty Salad of the Month

Caesar Salad

Elbow Room House Salad

Wedge Salad

## **Third Course:**

Entrée (Choose one):

8 oz Filet Mignon

Chicken Picatta

Asian Pork Chop

Shrimp Scampi Pasta

## **Fourth Course**

Dessert (Choose one):

Mini Dessert Quartet

Gelato

Chocolate Mousse

# Desserts

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*Select one. Dessert counts required*

**Petit Fours** - \$9 per person

Mini Carrot Cake, Red Velvet Cake, Double Chocolate Cake and Chocolate Truffle

**Ricotta Cheese Cake** - \$9 per person

**Chocolate Mousse** - \$9 per person

**Tiramisu** - \$10 per person

**Cake Cutting Fee** - \$25

# EVENT POLICES

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## SEATING CAPACITY

- Reservations of 15 or more require selections from the event packet menus and require entrée counts
- Banquet Room: 48 Guests
- Main Dining Room/Main Patio: 120 Guests  
\*Special Approval Required for Privacy
- Vineyard Patio: 70 Guests
- Wine Cellar: 20 Guests

## FACILITY CHARGE

- **Room Fee Applied to all banquets and retained by The Elbow Room: \$50 for the Wine Cellar, \$50 for the Banquet Room during lunch hours, \$125 for the Banquet Room during dinner hours and \$175 for the Vineyard Patio.**
- Includes white linen table cloths and black linen napkins

## DECEMBER FACILITY CHARGE

- **Room Fee Applied to all banquets and retained by The Elbow Room: \$125 for the Wine Cellar, \$125 for the Banquet Room, \$175 for the Vineyard Patio and \$200 for the Main Patio.**

## BANQUET MENU CHOICES

- Vegetarian and special menus are available upon request
- Multi-course menus prepared with Chef Eric Rodriguez are available upon request
- Iced teas and sodas are included with banquet.

## DEPOSIT

- **A function is only confirmed upon receipt of a deposit**
- 15 guests or more: \$150 deposit
- Deposit will be applied to the grand total upon final payment
- Deposit is non-refundable if canceled within 14 days of function
- December functions for 15 guests or more: \$500 deposit

## DESSERTS

- Specialty cakes may be brought in from a retail bakery. Items may not be homemade per health department
- Cake Cutting Fee \$25

## PRICING

- Menu prices are subject to change without notice
- Prices arranged 30 days prior to any function will be honored
- **All prices are subject to a 22% Operational Charge and subject to the local sales tax**
- Private room requires a minimum purchase of \$500 pre- tax during lunch hours

## DINNER PRIVATE FUNCTION MINIMUMS

The following are pre-tax minimums:

- Main Patio- \$7,500 Sunday-Wednesday and \$10,000 Thursday-Saturday
- Vineyard Patio- \$2,500
- Banquet Room- \$1,500
- Wine Cellar- \$600

## DECEMBER PRIVATE FUNCTION MINIMUMS

The following are pre-tax minimums:

- Main Patio: \$7,500 Sunday-Wednesday and \$10,000 Thursday-Sunday
- Vineyard Patio: lunch hours- \$1,000, dinner hours- \$3,500
- Banquet Room: lunch hours- \$1,000, dinner hours- \$2,500
- Wine Cellar: lunch hours- \$600, dinner hours- \$1,000

## CORKAGE

- A corkage fee of \$25 per bottle and \$50 per magnum is required
- Guests may bring in a maximum of 2 bottles per event as long as it is not on our wine list. Prior arrangement is required.

## GUARANTEE

- A minimum guaranteed number of guests is due at time of initial booking
- If the number of guests falls below the minimum guaranteed number of guests, the client will be charged for the minimum guarantee.
- A final guaranteed number of guests is required 14 days prior to your function

## LINENS

- Multiple colors and sizes available
- Advance notice required
- Additional fee may apply for specialty linens or colors



# EVENT POLICIES

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## DECORATIONS

- Centerpieces and decorations are the client's responsibility
- We prohibit confetti or lit candles
- It is the responsibility of you, the customer for items, rentals or anything left behind upon conclusion of event

## DRESS CODE

- We require men to wear shirts with sleeves

## PAYMENT

- **100% payment is due before or upon conclusion of your event**
- We accept cash, MasterCard, VISA, American Express, or Discover

## METHODS OF PAYMENT FOR IN-HOUSE, OFF-PREMISE BANQUETS OR CATERING

- Payments can be made with the following:
  - Cash
  - MasterCard, VISA, American Express, or Discover
  - Pre-approved business check – Must be arranged prior to any event with Elbow Room management
  - Private parties of 80 or more require a credit card on file

Customer initials \_\_\_\_\_

Gift cards or paper gift certificates of any type MAY NOT be used for payment for any banquet or catered event provided by Elbow Room. This includes certificates purchased at Elbow Room, Costco, or any other outlet offering our gift cards for sale, as well as any donation gift cards or paper gift certificates.

Customer initials \_\_\_\_\_

I, \_\_\_\_\_ Date \_\_\_\_\_,  
Print name

Agree to all terms and conditions as set forth in this catering or banquet contract.

Event date and time: \_\_\_\_\_ Minimum guest guarantee \_\_\_\_\_

Venue \_\_\_\_\_

Event name \_\_\_\_\_

I, \_\_\_\_\_  
Print name

Have reviewed and agree with the information stated above.

Signature \_\_\_\_\_

Phone \_\_\_\_\_

Banquet and Special Events Coordinator  
(559) 281-4353 | [abigail@ElbowRoomFresno.com](mailto:abigail@ElbowRoomFresno.com)