

# ROCKWELL'S CAFÉ AND BAKERY



VILLA PARK

[WWW.ROCKWELLSBAKERY.COM](http://WWW.ROCKWELLSBAKERY.COM)

## Banquet Menu

714-921-0622

714-921-8563 (fax)

17853 Santiago Blvd  
Villa Park, CA 92861

\* Indicates Pricing Monday Through Thursday and \*\* Indicates Pricing Friday Through Sunday

## PLATED BREAKFASTS

Includes Orange Juice, Assorted Mini Muffins, Coffee, Decaf or Tea

### FRESH START

Scrambled eggs with choice of bacon or sausage • breakfast potatoes • fresh fruit \*10 \*\*14  
Served with sausage and bacon \*12 \*\*16

### NY STYLE BENEDICT

Traditional eggs benedict served with fresh fruit • breakfast potatoes \*10 \*\*14

### AWESOME OMELETTE

Eggs • bacon • sausage • ham • cheese • bell peppers • onions \*10 \*\*12

### VEGETABLE OMELETTE

Eggs • broccoli • mushrooms • bell peppers • Swiss • cheddar cheese \*10 \*\*12

### STEAK & EGGS

USDA Choice skirt steak and two eggs served any style • breakfast potatoes • toast \*14 \*\*18

## BREAKFAST BUFFETS

Includes Orange Juice, Assorted Mini Muffins, Coffee, Decaf or Tea  
Minimum 25 Guests

### THE POST

Oatbran pancakes • assorted yogurts • sliced bananas • raisins and strawberries. (Our healthy selection) \*12 \*\*16

### THE GALLERY

Scrambled eggs • bacon or sausage • fresh fruit • breakfast potatoes \*10 \*\*14  
Served with sausage and bacon \*11 \*\*15

### THE AMERICAN DREAM

Marinated skirt steak • scrambled eggs • French toast • fresh fruit • breakfast potatoes \*14 \*\*18

## LUNCH SALADS

Served with Rolls & Butter, Coffee, Decaf, Tea, or Milk  
Includes a Traditional Rockwell's Dessert.

### LORI'S WALDORF

One of our most popular salads • mixed greens • candied walnuts • blue cheese • red grapes • diced • onion, tossed in our homemade raspberry vinaigrette dressing \*12 \*\*16

### RANCH BBQ CHICKEN

Chicken • black beans • tortilla strips • corn • diced tomatoes • avocado, tossed in ranch dressing and BBQ sauce \*12 \*\*16

### CHICKEN CAESAR

Marinated grilled chicken breast, atop romaine lettuce tossed with Caesar dressing & seasoned croutons \*12 \*\*16

### COBB

Grilled chicken breast and mixed greens topped with crumbled bleu cheese • bacon • diced tomatoes • eggs • avocado • artichoke hearts \*12 \*\*16

# LUNCH SANDWICHES

Served with Choice of French Fries, Potato Salad, Cole Slaw, Fresh Fruit, or Pesto Pasta  
Coffee, Decaf, Tea or Milk  
Includes a Traditional Rockwell's Dessert.

## CHICKEN SALAD CROISSANT SANDWICH

Homemade chicken salad, lettuce, tomato, and light mayo

\*12 \*\*16

## OVEN ROASTED TURKEY

With avocado, cucumber and provolone cheese, on sourdough bread

\*12 \*\*16

## GRILLED CHICKEN AND AVOCADO CLUB

Grilled chicken breast with avocado, bacon, tomato, melted Swiss cheese and mayo

\*12 \*\*16

## ROAST BEEF DELUXE

Medium rare roast beef with Roma tomatoes, bleu cheese crumbles, red onion, lettuce and horseradish mayo, on toasted sourdough

\*12 \*\*16

## CHEESE BURGER

1/3 pound lean ground beef with bacon, cheddar cheese, mayo, lettuce and tomato on a sesame seed bun

\*12 \*\*16

## HOT & JUICY PASTRAMI

With Swiss cheese and pickles, on grilled rye bread

\*12 \*\*16

# PLATED LUNCH OR DINNER ENTREES

Served with Mixed Greens or Caesar Salad, Rolls & Butter, Rice or Potatoes & Vegetables  
Coffee, Decaf, Tea or Milk  
Includes a Traditional Rockwell's Dessert

	<u>Lunch</u>	<u>Dinner</u>
<b>CHICKEN SCALOPPINI</b> Tender chicken breast cooked with mushrooms in a Jameson Whiskey butter sauce.	*15 **19	*23 **27
<b>CHICKEN MARSALA</b> Grilled, boneless breast with a mushroom Marsala wine sauce	*15 **19	*23 **27
<b>LEMON HERB CHICKEN</b> Slow roasted boneless breast in a delicate lemon butter sauce with fresh rosemary	*15 **19	*23 **27
<b>CHICKEN PARMESAN</b> Breaded chicken breast, topped with provolone over marinara and served with angel hair pasta and marinara sauce.	*15 **19	*23 **27
<b>PRIME RIB OF BEEF</b> 8 oz. USDA Choice Beef, slow roasted, cooked to perfection and served with au jus & creamed horseradish	*17 **21	*25 **29
<b>ATLANTIC SALMON FILLET</b> Pan seared Atlantic salmon, topped with a lemon caper butter sauce.	*15 **19	*23 **27
<b>SKIRT STEAK</b> Lightly seasoned and brushed with Maitre D' butter	*17 **19	*25 **29
<b>LASAGNA</b> (min. 25 people) Layers of pasta, homemade marinara sauce, four types of cheese, served with Chef's fresh vegetables (with or without meat)	*15 **19	*23 **27
<b>ROCKWELL'S FAMOUS FILET MIGNON</b> Filet mignon pan-seared with mushroom brandy butter sauce	*22 **26	*30 **34
<b>MARINATED TRI-TIP</b> Slow-roasted sliced beef tri-tip with a tarragon sauce	*15 **19	*23 **27

\*\*\*COMBINATIONS - combine any two entrées by adding per person to the higher priced selection

\*\*\*ADDITIONAL ENTRÉE CHOICES - offer your guests a pre-selected choice, add to the higher priced selection

# THEMED BUFFET LUNCHEES

Includes a Traditional Rockwell's Dessert.  
Minimum 25 Guests

## DELI BUFFET

Mixed greens with choice of dressing • pasta salad • fresh fruit • sliced cold cuts • cheeses • appropriate condiments • assorted breads \*16 \*\*20

## TASTE OF ITALY

Classic Caesar salad • linguine with garlic cream sauce • meatballs • garlic bread \*16 \*\*20

## ALL AMERICAN

Potato salad • coleslaw • fried chicken • corn on the cob • biscuits & honey • watermelon \*16 \*\*20

## DELUXE SALAD BAR

Mixed green salad (with tomatoes, cucumbers, red onions, cheddar cheese, mushrooms, croutons and choice of dressing) • pasta salad • ambrosia salad • potato salad • tuna salad • grilled chicken • rolls & butter \*19 \*\*23

# BUFFET SELECTIONS

Served with Fresh Rolls & Butter, Coffee, Decaf, Tea, or Milk  
Minimum 25 Guests

## SALADS

Mixed greens • Caesar • marinated mushrooms • spinach • Lori salad • artichoke • cucumber • red onions • pasta pesto with salami & cheese • coleslaw • antipasto platter • potato • vinaigrette marinated tomatoes

## VEGETABLES

Carrots with orange dill butter • broccoli-cauliflower mix • fresh spinach • creamed spinach • black or refried beans green beans almandine • corn on the cob

## SIDES

Baked potato • red roasted potatoes • risotto • long-grain wild rice

## ENTREES

Lemon herb chicken • chicken scaloppini • chicken Marsala • chicken parmesan • lasagna • Atlantic salmon • skirt steak • tri-tip

## DESSERTS

Traditional Rockwell's cake • cheesecake with strawberry topping • trifle (the perfect marriage of cake, mousse and fresh fruit)

**BUFFET** – two salads, one vegetable, one side, two entrées & one dessert

\*28 \*\*32

**DELUXE BUFFET** - two salads, one vegetable, one side, three entrées & two desserts

\*32 \*\*36

# HORS D' OEUVRES

Serving 25 Guests

## COLD

Fresh fruit display	*45	**60
Vegetable crudité's with ranch dressing	*45	**60
Domestic cheese board with assorted crackers	*45	**60
Imported cheese board with assorted crackers	*55	**70
Tri-color tortilla chips with salsa & guacamole	*35	**45
Antipasto platter	*75	**90
Sliced smoked salmon with condiments	*75	**90
Hot spinach and artichoke dip with garlic toast	*45	**60
Canapé Trio (Roast beef with horseradish spread • vegetarian with cream cheese spread • smoked salmon with cream cheese spread)	*45	**60
Deviled eggs	*30	**40
Wasabi Ahi rolls	*40	**50
Chocolate-dipped strawberries	*35	**35
Assorted petit fours	*30	**30
Fruit tarts	*65	**75

## HOT

Chicken wings (spicy or mild)	*35	**40
Meatballs Swedish or barbequed	*30	**35
Assorted mini-quiche	*30	**35
Crab-stuffed mushrooms	*35	**40
Teriyaki chicken or beef kabobs	*40	**45

## BEVERAGE SERVICE

### Host Beer & Wine Package Priced Per Person

During a Host Beer & Wine, Beverages are Complimentary to Your Guests (minimum of 2 hours)

Number of Hours	Domestic Beer, House Wine & Soft Drinks
2	11
3	13
4	15
5	17

**Cash Bar** - Guests pay for their own beverages. Cash bar price includes tax.

**Host Bar Based on Consumption** - Host determines a prepaid dollar amount and will only be charged for drinks that guests order

**Host Bar based on Time** - Host sets time period that drinks are complimentary to guests.

**Partial Host Bar** - Host determines the type of beverages to be hosted for consumption.

**Corkage Fee** - We will pre-arrange service of your Wine or Champagne (750ml. Bottle.) Larger bottles charged accordingly. No other food or beverage may be brought on premises.

## **BANQUET ROOM INFORMATION:**

Sq. Ft.	400	<u>Configuration</u>	<u>Capacity</u>
Dimensions	19' X 22	Reception	40
Ceiling Height	7'-11'	Class Room	26
Tables (rectangular)	(5) 50" X 30"	U Shaped	24
Tables (round)	(2) 48" (2) 42"		

## **AUDIO VISUAL LIST**

### **MOST COMMONLY USED AUDIO VISUAL EQUIPMENT PACKAGES**

#### **Use of House Sound System**

Customers provide their own audio equipment, which connects to house sound.

#### **Hi-Intensity Overhead Package**

Includes: One - 5500 Lumen overhead projector, 120' Screen, DVD, 5.1 Surround Sound, RCA, CRT, VGA, CAT5 Hook ups

Set-up Fees waived with minimum food & non-alcoholic beverage purchases. Saturdays & other select days vary.

Capacities are estimates only, and vary based upon set-up requirements.

Holiday prices may vary. Prices & selections subject to change.

## **ADD CUSTOM TOUCHES**

- Custom decorated cookies (bride, groom, baby, photo cookies and more) that can be individually wrapped, and given to your guests as a keepsake
- Fresh flower centerpieces are a perfect way add a splash of your color as a final touch
- Welcome your guests as they arrive with food and beverages (champagne, wine, strawberries, cheese platter, and many others)
- A photomontage or custom made DVD is a great way to keep your guests engaged in the party (projection system is made available to you at no charge)