

# *Chanteclair Restaurant*

## *Banquet and Catering Menu*

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**Restaurant:** The Chanteclair Restaurant is a full service fine dining restaurant and banquet facility located at 18912 MacArthur Boulevard in Irvine, California. The Chanteclair has been recognized for more than thirty years for its excellent food and impeccable service. The Chanteclair has received numerous awards and distinctions including the AAA 4 Diamond Rating & Zagat Award for Excellence.

The Chanteclair is a prime location for large or small events. It is across the street from John Wayne Airport, and close to several major hotels. Two hotels are within walking distance of the restaurant, and many of the surrounding hotels will provide complimentary shuttle service to the Chanteclair.

The Chanteclair is a beautifully decorated restaurant that closely resembles a French cottage. Comprised of seven different dining rooms, six fireplaces, traditional French décor and an outdoor area on the property with an Atrium. The Chanteclair is a perfect place for outdoor events, private parties, meetings, luncheons, weddings, receptions, rehearsal dinners and Corporate Executive Luncheon and Diner Meetings.

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**Food & Beverage** The Chanteclair Restaurant provides all Food and Beverage items for any event held at the restaurant and off premise. Additionally, in planning a lunch or dinner menu, we recommend limiting the number of choices to three selections. Lastly, some products are subject to availability and prices are subject to change at any time.

**Contract:** An agreement outlining the services for the banquet, private party or catered event will be produced. This agreement will include the location, date, time, menu, any special instructions and an estimate of pricing. Once all terms of the agreement have been finalized, a deposit is required to guarantee the contract and secure the event in our calendar.  
Changes to the agreement, subsequent to the deposit and confirmation, if determined to be substantial will result in a revised agreement and deposit.

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**Sales Tax & Gratuity:** A 20% service charge and 7.75% Sales Tax will be applied to all Food, Beverage and miscellaneous charges.

**Guarantee:** A confirmed guest count is required three business days before the event. This is very important as it determines the amount of food to prepare and staffing to schedule. This will be considered the minimum guarantee and is not subject to change more than 5% in either direction without incurring an additional charge for last minute preparation changes. If a guarantee is not provided, the original estimate will automatically become the minimum guarantee.

**Deposit:** A \$500.00 is required to confirm a banquet, private party or catered event. Deposits are refundable if Chanteclair is notified of the cancellation more than 30 days in advance of the event date. The deposit will be applied towards the final bill. Any remaining balance due is required at or before the conclusion of the event.



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**ROOM RENTAL:** A room rental charge will not apply for guests who exceed a minimum food and **CHARGES:** beverage purchase. Minimum amounts are listed below:

<u>BANQUET ROOM</u>	<u>MINIMUM PURCHASE</u>
Outdoor Area & Atrium	\$500.00
Grand Salon & Veranda	\$1000.00
Grill Room, Bar & Patio	\$750.00
Conservatory	\$500.00
Garden Room	\$500.00
Wine Cellar	\$500.00
Library	\$200.00
Rotunda	\$200.00

**ADDITIONAL SERVICE:** Chanteclair can assist with additional items including decorations, rentals, event planning and entertainment for the event for a nominal additional charge.

**MENU SELECTION:** The Chanteclair provides an award winning menu selection and our ability to provide our guests dining selections from traditional to gourmet choice is what separates our restaurant from others.

**BEVERAGE SERVICE:** **MENU CHOICE:**

<b>Non-Alcoholic Beverage Service</b> Unlimited refills of Soft Drinks, Coffee, Tea and Water	<b>\$3.00/pp</b>
<b>Hosted Wine Service (House Wine)</b> Bottles of white or red wine to accompany your event. <b>House Wine by the glass</b>	<b>\$7.00/glass</b>
<b>Hosted Bar Service (Well Brands)</b>	<b>\$6.00/drink</b>
<b>Hosted Bar Service (Call Brands)</b>	<b>\$8.00/drink</b>
<b>Hosted Bar Service (Premium Brands)</b>	<b>\$10.00/drink</b>
<b>After Diner Cordials</b>	<b>\$12.00/drink</b>

**Premium Wines & Champagne also available from our Wine List.**

To ensure a proper matching of the wines and food and that an adequate amount is in stock for the event, a meeting to select the most appropriate wine(s) from our list for the event will take place prior to finalizing the agreement.

**18912 MacArthur Boulevard, Irvine California      949-752-8001      FAX 949-476-2403**

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### *Les Hors D'oeuvres*

*Hors D'oeuvres can be served Butler style, Individual or Buffet.*

*Buffet and Butler style, a minimum of 24 pieces is required.*

*Additionally, we can prepare custom canapés and hors d'oeuvres for any event.*

### *Les Hors d'oeuvre Froids*

<i>Vegetable Crudités Display</i>	<i>\$ 4.95 /pp</i>
<i>International Cheese Display</i>	<i>\$ 7.95 /pp</i>
<i>Seasonal Fruit &amp; Nut Display</i>	<i>\$ 6.95 /pp</i>
<i>Smoked Salmon Display</i>	<i>\$ 9.95 /pp</i>
<i>Filet Tenderloin Tartar and condiments</i>	<i>\$ 9.95 /pp</i>
<i>Ahi Tartar and condiments</i>	<i>\$ 9.95 /pp</i>
<i>Alaskan King Crab</i>	<i>\$ 10.95/pp</i>
<i>Garlic Bruschetta</i>	<i>\$ 4.95 /pp</i>
<i>Smoked Salmon Rolls</i>	<i>\$ 4.95 /pp</i>
<i>Seared Ahi on Cucumbers</i>	<i>\$ 5.95 /pp</i>
<i>Shrimp Cocktail</i>	<i>\$ 12.95/pp</i>
<i>Blue Point Oysters on half shell</i>	<i>\$ 6.95 /pp</i>
<i>Clam on half shell</i>	<i>\$ 6.95 /pp</i>
<i>Pate &amp; Brie</i>	<i>\$ 10.95/pp</i>
<i>Cheese and Fruit Brochettes</i>	<i>\$ 6.95 /pp</i>
<i>Belgium Endive with Salmon mousse</i>	<i>\$ 8.95 /pp</i>
<i>Beluga Caviar</i>	<i>\$Market</i>
<i>Assorted Miniature Quiche</i>	<i>\$ 4.95 /pp</i>
<i>Spanakopita</i>	<i>\$ 5.95 /pp</i>
<i>Sesame Shrimp with Sweet &amp; Sour Sauce</i>	<i>\$ 5.95 /pp</i>
<i>Spicy Chicken Brochette with Sweet Chili Glaze</i>	<i>\$ 5.95 /pp</i>
<i>Bacon wrapped Shrimp</i>	<i>\$ 6.95 /pp</i>
<i>Crab Cakes with Lemon Butter Remoulade</i>	<i>\$ 6.95 /pp</i>
<i>Shrimp Scampi</i>	<i>\$ 6.95 /pp</i>
<i>Filet Mignon &amp; Veg Brochettes with Cabernet Sauce</i>	<i>\$ 6.95 /pp</i>
<i>Moon shaped fried Ravioli</i>	<i>\$ 5.95 /pp</i>

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SOUP:	MENU CHOICE	LUNCH	DINNER	SELECT
	<b>POTATO AND LEEK SOUP</b>	<b>\$6.50</b>	<b>\$6.50</b>	<input type="checkbox"/>
	<i>Potato and Leek soup garnished with Crème Fraiche and Chives.</i>			
	<b>LOBSTER BISQUE</b>	<b>\$7.95</b>	<b>\$7.95</b>	<input type="checkbox"/>
	<i>Creamy Lobster Bisque laced with Brandy, Crème Fraiche and Chives</i>			
	<b>FRENCH ONION SOUP</b>	<b>\$6.50</b>	<b>\$6.50</b>	<input type="checkbox"/>
	<i>French Onion Soup with Crouton baked with Gruyere and Parmesan Cheese</i>			

SALADS:	MENU CHOICE	LUNCH	DINNER	SELECT
	<b>MAISON SALAD</b>	<b>\$6.95</b>	<b>\$6.95</b>	<input type="checkbox"/>
	<i>Mesculin greens with grilled Fennel, red onions, roasted Red Bell Pepper, plum Tomatoes and Pine nuts with Balsamic Herb Vinaigrette.</i>			
	<b>CAESAR SALAD</b>	<b>\$6.95</b>	<b>\$6.95</b>	<input type="checkbox"/>
	<i>Hearts of Romaine wit Herb Garlic Croutons, tossed with Caesar dressing and Parmesan Cheese.</i>			
	<b>SPINACH SALAD</b>	<b>\$7.95</b>	<b>\$7.95</b>	<input type="checkbox"/>
	<i>Fresh Spinach with julienne Apple, red onion and chopped Mushrooms served with Champagne reduction.</i>			
	<b>TOMATO MOZZARELLA</b>	<b>\$7.95</b>	<b>\$7.95</b>	<input type="checkbox"/>
	<i>Beef Steak Tomato, sliced with fresh Mozzarella, Basil, extra virgin Olive Oil and Balsamic Vinegar reduction.</i>			
	<b>PECAN SALAD</b>	<b>\$7.95</b>	<b>\$7.95</b>	<input type="checkbox"/>
	<i>Bibb Lettuce and Radicchio with Gratineed Brie Cheese, caramelized Pecans and Blue Cheese Crumbles with House dressing.</i>			
	<b>ROQUEFORT SALAD</b>	<b>\$7.95</b>	<b>\$7.95</b>	<input type="checkbox"/>
	<i>Frisee lettuce, Radicchio, Belgium Endive and Pears, tossed with Roquefort in Pear Dressing.</i>			

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STEAKS:	MENU CHOICE	LUNCH	DINNER	SELECT
	<b>NEW YORK AU POIVRE</b>	<b>\$24.95</b>	<b>\$32.95</b>	<input type="checkbox"/>
	<i>Aged New York Steak, grilled and topped with crushed black pepper with shallots, Cognac and Dijon sauce.</i>			
	<b>FILET MIGNON</b>	<b>\$26.95</b>	<b>\$36.95</b>	<input type="checkbox"/>
	<i>Filet of Tenderloin, grilled and topped with Black Truffle Demi Glace and Wild Mushrooms.</i>			
	<b>NEW ZEALAND LAMB</b>	<b>\$25.95</b>	<b>\$35.95</b>	<input type="checkbox"/>
	<i>New Zealand rack of Lamb, sautéed with shallots, Figs and Merlot Wine sauce.</i>			
	<b>VEAL WELLINGTON</b>	<b>\$23.95</b>	<b>\$33.95</b>	<input type="checkbox"/>
	<i>Rack of Veal rolled with duxelles mushroom and herbs, wrapped in puff pastry with Port Wine sauce.</i>			
	<b>VEAL SHANK JARDINIÈRE</b>	<b>\$30.95</b>	<b>\$30.95</b>	<input type="checkbox"/>
	<i>Veal Shank braised with mirepois of vegetables with Marsala Wine sauce.</i>			
	<b>VENISON CHOPS</b>	<b>\$24.95</b>	<b>\$32.95</b>	<input type="checkbox"/>
	<i>Venison Chops, marinated and sautéed with demi glace and red berry sauce. Served With chestnuts, artichoke bottom and wild Mushrooms.</i>			

POULTRY:	MENU CHOICE	LUNCH	DINNER	SELECT
	<b>CORDON BLUE</b>	<b>\$18.95</b>	<b>\$24.95</b>	<input type="checkbox"/>
	<i>Chicken breast with ham and Gruyere cheese rolled and breaded. Served with creamy white Wine sauce.</i>			
	<b>CHICKEN FRANCOIS</b>	<b>\$17.95</b>	<b>\$23.95</b>	<input type="checkbox"/>
	<i>Chicken breast, sautéed and topped with light cream Truffle sauce and caramelized Leek and Walnut paste.</i>			
	<b>CHICKEN MASCARPONE</b>	<b>\$18.95</b>	<b>\$24.95</b>	<input type="checkbox"/>
	<i>Chicken breast filled with Mascarpone, Cream cheese and Herbs. Topped with Marsala Wine sauce.</i>			
	<b>DUCK BREAST</b>	<b>\$22.95</b>	<b>\$26.95</b>	<input type="checkbox"/>
	<i>Duck breast sautéed, sliced and topped with reduction of Raspberry vinegar sauce.</i>			
	<b>QUAILS ARMAGNAC</b>	<b>\$20.95</b>	<b>\$24.95</b>	<input type="checkbox"/>
	<i>Quails filled with Pork and Raisins. Served with Armagnac sauce and wild Mushrooms.</i>			

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<b>SEAFOOD:</b>	<b>MENU CHOICE</b>	<b>LUNCH</b>	<b>DINNER</b>	<b>SELECT</b>
	<b>YELLOW FIN AHI</b>	<b>\$20.95</b>	<b>\$28.95</b>	<input type="checkbox"/>
	<i>Seared Ahi Tuna, thinly sliced and topped with Soy glaze and fresh Ginger.</i>			
	<b>SALMON &amp; PRAWNS</b>	<b>\$22.95</b>	<b>\$30.95</b>	<input type="checkbox"/>
	<i>Atlantic filet of Salmon, topped with Prawns and served with shallots and fresh Spinach in a creamy white Wine sauce.</i>			
	<b>SOLE AMANDINES</b>	<b>\$20.95</b>	<b>\$26.95</b>	<input type="checkbox"/>
	<i>Filet of Sole, sautéed with sliced almonds and flambéed with Grand Marnier, Parsley and dash of Cream.</i>			
	<b>SOLE DU SOLEIL</b>	<b>\$22.95</b>	<b>\$28.95</b>	<input type="checkbox"/>
	<i>Dover Sole filet with cornmeal crust, sautéed and served over cream of corn and Topped with coconut sauce and Truffle oil.</i>			
	<b>HALIBUT COQUILLES</b>	<b>\$22.95</b>	<b>\$30.95</b>	<input type="checkbox"/>
	<i>Grilled Halibut steak with seared Sea Scallops, served with a coulis of Crawfish Sauce.</i>			
	<b>AUSTRALIAN LOBSTER</b>		<b>\$52.95</b>	<input type="checkbox"/>
	<i>10-12OZ Australian Lobster Tail braised with a Coulis of Lobster and drawn butter.</i>			
	<b>BAJA PINK ABALONE</b>		<b>MARKET PRICE</b>	<input type="checkbox"/>
	<i>Baja Pink Abalone seared and topped with Shallots Buerre Blanc.</i>			
<b>DESSERT:</b>	<b>MENU CHOICE</b>			<b>SELECT</b>
	<b>MACADEMIA CHOCOLATE TART</b>		<b>\$7.95</b>	<input type="checkbox"/>
	<b>APPLE TOWER</b>		<b>\$7.95</b>	<input type="checkbox"/>
	<b>CHOCOLATE MOUSSE DOME</b>		<b>\$7.95</b>	<input type="checkbox"/>
	<b>PROFITEROLES</b>		<b>\$5.95</b>	<input type="checkbox"/>
	<b>CRÈME BRULEE</b>		<b>\$6.95</b>	<input type="checkbox"/>
	<b>CHEESECAKE</b>		<b>\$6.95</b>	<input type="checkbox"/>