



American Classics & Cocktails

Hello!

Cedar Creek Brea has three dining spaces that can accommodate private and semi-private events. Our private dining room seats a maximum of 18 guests, the small back terrace seats up to 35 guests, the large back terrace seats up to 65 guests, and the two terrace areas can be combined to seat up to 100 guests.

Attached are our special event menus and reservation forms. If you would like to reserve, please fill out the *top portion* of the reservation form and the credit card authorization form and return by e-mail so that we can secure the time and date that you have requested. Please note that we cannot log the reservation until we receive both forms. We will call you to confirm that we received your forms and verify your dining space and menu.

If you would like to meet with us in person, please call us to arrange a time so that we can give you our undivided attention!

Thank you for your interest in Cedar Creek. We look forward to serving your party!

Liz & Janice

liz@cedarcreekbrea.com
manager@cedarcreekbrea.com

Phone: (714) 255-5600
Fax: (714) 255-5606

Appetizer platters

- Chicken Piccata Brochettes \$40 (30 Pieces)
- Tomato-Basil Flatbread Pizzas with Fresh Mozzarella \$35 (24 Pieces)
- Coconut Shrimp with Orange-Horseradish Sauce \$60 (20 Pieces)
- Spicy Ginger-Peanut Chicken Satays \$40 (30 Pieces)
- Grilled Vegetables with Basil Dipping Sauce \$35
- Assorted Specialty Cheeses and Crackers \$55 Med / \$90 Lg
- Fresh Fruit Assortment \$40 Med / \$75 Lg
- Fresh Vegetable Tray with Dill and Basil Dipping Sauces \$35 Med / \$70 Lg
- Sesame Calamari & Zucchini Fritter Tray \$50
- Smoked Turkey Zuni Rolls with Raspberry Chipotle Dipping Sauce \$50 (40 Pieces)
- Tomato-Basil-Fresh Mozzarella Skewers \$35 (30 Pieces)
- Crab-Scallop Cakes with Jalapeño Tartar Sauce \$60 (20 Pieces)
- Grilled Sirloin Skewers with Smoky Chimichurri Sauce \$60 (20 Pieces)

Private Party Lunch Menu Options

All lunches include coffee, tea, or soft drink, and dessert we will print menus for you with whatever heading you wish

Lunch A - \$25

Your guests will choose from:

House Salad with Grilled Chicken

Chicken Papaya with Fresh Fruit and Batter Bread

Monte Cristo with Fresh Fruit

French Dip Sandwich with French Fries

Boneless Beef Short-Ribs and Mashed Potatoes

Lunch B - \$35

Start with Caesar Salad or House Salad (Choose one For Your Party)

Your Guests Will Choose From:

Brie and Pecan Chicken with Pear Sage Sauce

Cedar Planked Salmon with A Maple-Soy Glaze

Prime Rib with Garlic Mashed Potatoes and Seasonal Vegetables

Dessert (Choose one For Your Party)

White Chocolate-Raspberry Cheesecake

Lemon Tart with Raspberry Sauce

Triple Layer Chocolate Cake

Coconut Supreme Cake

Chocolate Ganache Tart in a Pecan Crust over Caramel Crème

Vegetarian Options:

Stuffed Portobello Mushroom

Angel Hair pasta

***Pricing exclusive of sales tax and gratuity**

*** Please no Substitutions For large parties**

Private Party Brunch Options

All lunches include Coffee, Tea, or Soft Drink, and Dessert we will print menus for you with whatever heading you wish

Brunch - \$25

Prime Rib Sandwich 10oz Prime Rib of Beef, slow roasted and served on grilled sourdough with creamed horseradish and French fries

Chicken Papaya Mildly curried chicken salad with cashews, onion, and raisins fill half of a ripe papaya served with fresh fruit and batter bread

Salmon-Spinach Salad Roasted salmon over baby spinach with red grapes, oranges, jicama, strawberries, bacon, goat cheese, green onion, and fresh dill and a raspberry vinaigrette

Oaxacan Scramble Three eggs scrambled with fresh jalapeno's, tortilla chips, cilantro, green onion bell peppers, feta cheese, and chorizo, garnished with sour cream and avocado and served with fresh fruit and breakfast potatoes.

Monte Cristo Sandwich Ham, turkey, and swiss cheese on egg bread dipped in a light batter and grilled; served with fresh fruit and raspberry preserves

French Toast decadent French toast served with maple syrup, pecan smoked bacon, and fresh fruit

Dessert (choose one for your party)

White Chocolate-Raspberry Cheesecake

Lemon Tart with Raspberry Sauce

Triple Layer Chocolate Cake

Coconut Supreme Cake

Chocolate Ganache Tart in a Pecan Crust over Caramel Crème

Vegetarian Options:

Stuffed Portobello Mushroom

Angel Hair pasta

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*** Please no Substitutions for Large Parties**

Private Party Dinner Menu Options

All dinners include Coffee, Tea, or Soft Drink, and Dessert
We will print menus for you with whatever heading you wish

First course for all options (choose one for your party) Caesar Salad or House Salad

Dinner A \$42.00

- Pot Roast with Braised Cabbage, Garlic Mashed Potatoes, and Warm Spiced Applesauce
- Swordfish with Lemon-Caper Butter, Garlic Mashed Potatoes and Vegetables
- Stuffed Chicken with artichoke, spinach, feta, roasted peppers, served with garlic mashed and vegetables

Dinner B \$50.00

- Cedar Planked Salmon with a Ginger Soy Glaze, Garlic Mashed Potatoes, and Vegetables
- Brie and Pecan Chicken with Pear Sage Reduction, Crème Fraiche Mashed Potatoes, and Vegetables
- Prime Rib with Garlic Mashed Potatoes and Seasonal Vegetables

Dinner C \$55.00

- Jumbo Prawns over Garlic Mashed Potatoes and Sauteed Spinach
- Chicken cordon bleu (ham, gruyere cheese) served with garlic mashed potatoes and vegetables
- New York Steak with a Whiskey Sauce served with Garlic Mashed Potatoes and Vegetables

Dinner D \$65.00

- Lobster Tail with Chardonnay-Butter Sauce, Crème Fraiche Mashed Potatoes, and Vegetables
- Rack of Lamb with Pinot Noir-Tarragon Reduction, Garlic Mashed Potatoes, and Vegetables
- Porcini Crusted Filet Mignon with Fresh Herb Butter, a Three Cheese Potato Gratin, and Vegetables

Dessert (choose one for your party)

White Chocolate-Raspberry Cheesecake
Lemon Tart with Raspberry Sauce
Triple Layer Chocolate Cake
Coconut Supreme Cake
Chocolate Ganache Tart in a Pecan Crust over Caramel Crème

Vegetarian Options:

Stuffed Portobello Mushroom
Angel Hair pasta

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*** Please no Substitutions for large parties**

CEDAR CREEK EVENT FORM

EVENT DATE _____ # OF GUESTS _____ DAY _____ TIME _____ (3 HOURS)

GROUP NAME _____ TYPE OF EVENT _____

CONTACT _____ PHONE _____

EMAIL ADDRESS _____ FAX _____

There is a \$200 non-refundable deposit required to reserve each semi-private and private dining space. A 4% setup fee will be included on all Private Events. We will need the final guest count guarantee for your event one week prior to your reservation. This information is important for us to plan for your event. You will be charged for the final guest count guarantee (whether each guest attends or not). We can accept an increase in the guest count and each additional guest will be charged for at the contract rate. December reservations require seven days advance notice of cancellation.

[Cancellations must be e-mailed to liz@cedarcreekbrea.com](mailto:liz@cedarcreekbrea.com)

Thank you for choosing Cedar Creek for your special event!

-----↓FOR CEDAR CREEK USE ONLY ↓-----

DINING SPACE _____ TABLE ARRANGEMENT _____ LINENS _____

TODAY'S DATE _____ MENU HEADING _____

APPETIZERS _____

SALAD

ENTRÉES _____

DESSERT _____

BEVERAGES _____



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Credit card authorization form

I hereby authorize \$200.00 \$400.00 \$600.00 to be applied to the following credit card to secure my reservation at: Cedar Creek Brea, 20 Pointe Drive, Brea, CA 92821 **Note: There is a \$200 non-refundable deposit required to reserve each semi-private and private dining space. A 4% set-up charge is also required.**

Name on Reservation _____

Date_Time _____

On Site Host/Hostess _____

Circle one: VISA MASTERCARD AMEX DISCOVER CASH

Cardholders Name _____

Card
Number _____

Expiration Date _____ Security Number _____

Signature of Card Holder _____

Please email this completed form with your reservation form to liz@cedarcreekbrea.com or to secure your reservation.