



HELLO!

CEDAR CREEK 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!

PATTI & LYSA

Appetizer Platters

- Chicken Piccata Brochettes \$35 (30 pieces)
- Tomato-Basil Flatbread Pizzas with fresh mozzarella \$35 (24 pieces)
- Coconut Shrimp with Orange-Horseradish Sauce \$50 (20 pieces)
- Spicy Ginger-Peanut Chicken Satays \$35 (30 pieces)
- Grilled Vegetables with Basil Dipping Sauce \$35
- Assorted Specialty Cheeses and Crackers \$45 med / \$80 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 \$40
- Smoked Turkey Zuni Rolls with Raspberry Chipotle Dipping Sauce \$40 (30 pieces)
- Tomato-Basil-Fresh Mozzarella Skewers \$35 (30 pieces)
- Crab-Scallop Cakes with Jalapeño Tartar Sauce \$50 (20 pieces)
- Grilled Sirloin Skewers with Smoky Chimichurri Sauce \$50 (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 - \$23.95

Your guests will choose from:

Marcy's Divine Salad
House Salad with Grilled Chicken
Chicken Papaya with Fresh Fruit and Batter Bread
Monte Cristo with Fresh Fruit
Grilled Ahi Sandwich with Caesar Salad
French Dip Sandwich with French Fries
Boneless Beef Short-ribs and Mashed Potatoes

Lunch B - \$29.95

Start with Caesar salad or House Salad (choose 1 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 1 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

***Pricing exclusive of Sales Tax and Gratuity**

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 - \$23.95

Prime Rib Sandwich 10 oz 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

Strata whipped eggs are combined with goat cheese, ham, fresh herbs and French bread to create a savory soufflé served with fresh fruit and breakfast potatoes

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

Dessert (choose 1 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

***Pricing exclusive of Sales Tax and Gratuity**

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 1 for your party)
Caesar Salad or House Salad

Dinner A - \$40.00

- Pot Roast with Braised Cabbage, Garlic Mashed Potatoes, and Warm Spiced Applesauce
- Swordfish with Lemon-Caper Butter, Garlic Mashed Potatoes and Vegetables
- Honey & Herb glazed Organic Chicken Breast with Soft Goat Cheese Polenta or Garlic Mashed Potatoes and Vegetables

Dinner B - \$45.00

- 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 - \$50.00

- Jumbo Prawns over Garlic Mashed Potatoes and Sautéed Spinach
- Chicken Roulade stuffed with Prosciutto and Fontina and served with Crème Fraiche Mashed Potatoes and Vegetables
- New York Steak with a Coffee Crust and a Whiskey Sauce served with Garlic Mashed Potatoes and Vegetables

Dinner D - \$60.00

- 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 1 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

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

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. 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 cedarcreekbrea@att.net.

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 _____

Cedar Creek Inn

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 Inn 20 Pointe Drive Brea, California 92821

Name on Reservation _____

Date _____ Time _____

On site host/hostess _____

Cardholders Name _____

Card
Number _____

Expiration Date _____ Security Number _____

Signature of Card Holder _____

Please email this completed form with your reservation form to cedarcreekbrea@att.net to secure your reservation