

BABA YEGA cafe

Event Booking at Baba Yega

Thank you for inquiring about Baba Yega's private banquet room and/or semi-private rooms and patios. It is our goal to assist you in planning a memorable event in our unique room overlooking a beautifully landscaped herb garden and waterfall.

FOOD & BEVERAGES: We have several set menus from which to choose or you can customize the menu for your special event. It is important to submit your menu as soon as possible so that we can place a special order for your event. Also, it is our policy that no food or beverages may be brought into the restaurant. Cakes are allowed with a cake cutting fee is \$2.00 per person. Baba Yega offers full beverage service. Bar service can be requested at an additional charge of \$100.00 for a minimum of 3 hour event per bartender, if bar package not purchased, at the rate of 1 bartender per 40 guests. Last day to decrease guest count is 1 week prior to event, guest count must equal or exceed count given on signed confirmation.

STAFF: Our experienced restaurant staff will extend courteous, professional service to you and your guests. Service fees are covered by a 20% gratuity added to the total bill. Seated dinner events or special events requiring more service personnel may necessitate an additional service fee.

DEPOSIT: While there is no charge to rent the room itself, a deposit will be requested at the time the room is reserved based on the size of your event. This amount will be applied to the total bill at the end of your event. The deposit is fully refundable up to two weeks prior to your event if a cancellation is necessary, with the exception of parties scheduled in December, which are non refundable.

PAYMENT: The balance of your payment is expected in full at the end of your event. We accept all major credit cards. No checks, please.

BOOKING MINIMUMS: Food and beverage booking minimums must be met to avoid any additional room fees. Wedding Reception Fee in our Courtyard \$500 for 1.5 hours

ADDITIONAL FEES: Audio Visual Fee \$75-\$150 Screen Rental for projector \$15
Rentals: Designer Trays \$15 each, Cocktail Tables \$50 each include linen
Furniture Removal Fee \$200 (not inclusive of rentals charge)

We would like to thank you for considering Baba Yega for your next event. If you wish to book your event or have any further questions please contact Vanesa Hernandez at vanesa@babayega.com

BABA YEGA cafe

BOOKING MINIMUMS

Food & Beverage minimum (3 hour event, does not include tax or gratuity)

Jasmine Room (sit down capacity up to 90 guests)

Buffet option available for guest 60 or less

\$1000 Tuesday-Thursday all day

\$1500 Groups larger than 50 guests

\$1500 Friday, Saturday & Sunday after 4 pm.

\$1500 During the 3 first weeks of December Tuesday-Saturday

\$4500 Sunday Brunch any time between 9 am-3 pm

Courtyard (sit down capacity up to 50 guests)

Buffet option available for guest 40 or less

Subject to weather and may be rescheduled to next available date,

No cancellations allowed.

\$500 Tuesday-Thursday all day

\$1000 Friday & Saturday

\$2500 Sunday Brunch

\$1000 Sunday Evening

Veranda Semi Private or Covered Patios (sit down capacity up to 30 guests)

Seated lunch or dinner only

\$500 Lunch Tuesday- Saturday

\$750 Saturday Brunch and Dinner

Sunday not available for booking.

**All prices, menus, wine lists, beverages, room accommodations and rentals are subject to change without notification.

BABA YEGA cafe

DINNER BUFFET MENU

\$28.95 PER PERSON

(Tax & gratuity not included)

First Course | Choose One

- Assortment of cheeses & delectable fruits
- Baba Yega's Caesar Salad
- Mixed field greens with sesame vinaigrette

Main Course | Choice of Two

- Fresh Norwegian Salmon, marinated & grilled to perfection, topped with our flavorful dill sauce
- Grilled chicken, covered with a mushroom cream sauce seasoned with Marsala Wine
- Chicken Piccata, pan sautéed with white wine, & lemon butter topped with capers
- Mouth-Watering Beef Brisket
- Homemade Mom's Meatloaf
- Anaheim Grilled Chicken- roasted poblano mushroom cream sauce

Your main course is served with 2 of the following:
vegetables , French green beans , mashed potatoes or herb basmati rice

A delicious selection of mini desserts

**We also offer Our "South of the Border" Menu which includes:
Beef & Chicken Fajitas served with tortillas, black beans, rice, guacamole, grilled peppers and onions

Specialty cakes available at \$3.00 per person up charge

Includes your choice of coffee, tea or soft drink

BABA YEGA

cafe

SEATED DINNER OPTION **\$40.00 PER PERSON**

First Course I Choose One

Mix green salad or Caesar salad

Second Course I Choose One

- All Natural Grilled Chicken Breast

Topped with green onion chef sauce, herb basmati rice and sautéed vegetables

- Maple Mustard Grilled Salmon

Garlic mashed potato and sautéed vegetables

- Certified Angus 12 oz. Ribeye

Garlic mashed potatoes and French green beans

- Pasta Puttanesca with Grilled Shrimp or All Natural Chicken

Kalamata olives, capers, artichoke hearts, fire roasted tomatoes, basil garlic and olive oil served over linguini topped with parmesan sauce (vegetarian option)

Third Course I Choose One

Oreo Cheesecake

Carrot Cake

Tiramisú Tres Leches

Includes your choice of coffee, tea or soft drink

BABA YEGA cafe

LUNCH BUFFET MENU

\$18.95 PER PERSON

Available Tuesday-Saturday until 3 pm.

(Tax & gratuity not included)

First Course I Choose One

Caesar or Mixed Field Greens Salad

Main Course I Choose One

- Grilled chicken, covered with a mushroom cream sauce seasoned with Marsala wine
- Chicken Piccata, pan sautéed with white wine, & lemon butter topped with capers
- Mouth-Watering Beef Brisket
- Mom's Meatloaf

Your main course is served with two of the following:

Sautéed vegetables, French green beans, mashed potato or herb basmati rice

Includes your choice of one: coffee, tea or soft drink

**Please also view our great Hors d'Oeuvres assortment to compliment you meal

We offer a delicious selection of miniature desserts an additional \$4.00 per person

BABA YEGA cafe

BRUNCH BUFFET MENU

\$18.95 PER PERSON

Available only Saturday until 3 pm

(Tax & gratuity not included)

Scrambled Eggs

Vegetable Frittata

Plain fluffy scrambled eggs with vegetables blended with Swiss, cream cheese & delicately seasoned.

Served with bacon

Breakfast potatoes

fresh seasonal fruit salad

assortment of fresh baked breads & muffins

Brunch includes your choice of one:

- Fresh Squeezed Orange Juice
- Baba Yega's House Special Blend Coffee

**Add a Cold Smoked Salmon Platter with bagels may be ordered to complement your brunch serves 20 guest \$120.00

BABA YEGA cafe

Hors D'Oeuvres Each tray serves 20 guest

NORWEGIAN SMOKED SALMON -Our tender Salmon has a delicate smoked flavor a bed of greens surrounded with Philadelphia cream cheese, fresh slices of Bermuda onion & Spanish capers \$120.00

COCONUT BATTERED SHRIMP -Our large hand battered shrimp are rolled in a mixture of coconut & bread crumbs and deep fried to a savory golden brown perfection \$120

COLD BOILED SHRIMP-A bountiful platter of large, succulent gulf shrimp served chilled with a zesty cocktail sauce \$100

BQ BACON WRAPPED SHIRMP \$120

DELI PLATTER -This delicious combination of smoked turkey, honey ham and cubed cheese is served with gourmet mustard, mayonnaise and crackers \$80

ASSORTED FRUIT TRAY A delightful combination of our fresh fruit \$65

ASSORTED CHEESE TRAY- A delicious combination of our fresh cheese garnished with crackers \$80

HORS D'OEUVRE ASSORTMENT -- This delightful trio consists of Fillo shells, with spinach, zesty feta cheese, sun-dried tomato, pine nuts & tantalizing spices; mixture of shrimp & boursin cheese; and artichoke dip \$65

SWEDISH OR ITALIAN MEATBALLS \$80

FIESTA TORTILLA WRAPS-A tantalizing combination of flavored tortillas filled with a mixture of black beans, roasted red bell peppers, & cilantro, a blend of cream cheese, sun-dried tomatoes, Greek olives & spices, and a blend of spicy roasted tomatillo & cream cheese, sliced into pinwheels, served with our zesty salsa \$60

ARTICHOKE & SPINACH DIP-A delicious combination of artichoke hearts & fresh spinach, blended with parmesan, Swiss & provolone cheese's tortillas chips \$80

CHICKEN SALAD ON ROMA TOMATOES-Homemade roasted chicken salad on plump, garden fresh Roma tomato slices served with freshly baked bread \$50

CHICKEN SATAY-Chicken breast skewers, marinated in an Indonesian soy sauce, grilled to perfection served with a flavorful blend of coconut-peanut sauce \$120

BABA YEGA

cafe

Hors D'Oeuvres

Each tray serves 20 guest

SPICY CHICKEN TENDERS-Marinated chicken breast, lightly seasoned & breaded, dipped in our homemade batter & deep fried, served with a tangy honey mustard sauce \$120

GRILLED VEGETABLE PLATTER-A cornucopia of perfectly grilled garden vegetables, such as zucchini, yellow squash, carrots, mushrooms, asparagus & red bell pepper served with a homemade creamy herb sauce \$80

PASTA SALAD-A generous mixture of pasta, capers, artichoke hearts, broccoli, & cherry tomatoes, tossed in our homemade basil vinaigrette \$80

TOMATOES CAPRESE OR SKEWERS-A colorful platter of beautifully arranged plump roma tomatoes, fresh mozzarella cheese & our flavorful basil dressing \$80

MEDITERRANEAN SAMPLER-Tasty Hummus and Zesty Baba Ghanouj, decorated with tasty Kalamata olives & spicy Pepperoncini peppers served with slices of pita bread \$100

MUSHROOMS FLORENTINE -Large mushroom caps generously filled with either a delicate blend of spinach, sautéed onions, garlic, & jalapenos or fresh herb stuffing \$80

STUFFED BACON WRAPPED JALAPENO- A large fresh jalapeño stuffed with cream cheese and wrapped with bacon \$80

GUACAMOLE & CHIPS- Our homemade guacamole and tortilla chips \$80

ROASTED QUINOA SALAD- Roasted zucchini, broccoli, red bell pepper, red onion, cauliflower with arugula, lemon zest and roasted garlic vinaigrette \$100

BLACK BEAN ORZO PASTA- A refreshing blend of orzo pasta, red onion, black beans, red and green bell pepper tossed in cilantro-lime-jalapeno dressing \$100

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Vegan/Vegetarian Appetizers Each tray serves 20 people

GARDEN SALAD-with mixed field greens, cucumbers, shredded carrots & cherry tomatoes in a lemon-olive oil vinaigrette \$60 (VEG & V)

PLANTAINS-Served with fresh relish \$60 (VEG & VEGAN)

HUMMUS & ROASTED RED PEPPERS- Homemade & served with cucumbers, kalamata olives & warm flatbread \$80 (VEG & V)

FIRE ROASTED BRUSSELS SPROUTS – tossed sweet chili \$80 (VEG)

GRILLED VEGETABLE PLATTER- Grilled garden vegetables, such as zucchini, yellow squash, carrots, mushrooms, asparagus & red bell pepper \$70 (VEG & V)

VEGAN SPINACH DIP- with fresh tortilla chips \$100 (VEG & V)

VEGAN RUEBEN SANDWICH BITES- sauerkraut, vegan mayo Russian dressing on marble rye \$100 (VEG & V)

VEGAN CLUB SANDWICH BITES- Grilled tofu, sweet chili plantains, American cheese, lettuce, tomato and vegan mayo \$100 (VEG & V)

Additional Vegan Entrée

Add an ala carte entrée to your buffet minimum order for 10 people

PASTA PUTTANESCA- Kalamata olives, capers, artichoke hearts, fire-roasted tomatoes, basil, garlic & olive oil served over gluten free quinoa pasta \$120

HIPPIE MEATLOAF- Vegan/gluten friendly meatloaf made from organic quinoa, black beans, herbs & vegetables topped with gravy \$120

SOUTHWESTERN DELIGHT

Grilled Portabello mushroom, herbed basmati rice topped with black beans, pico de gallo - \$130

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BABA YEGA CONFIRMATION

NAME: _____

EMAIL: _____

PHONE NUMBER: _____

DATE OF EVENT: _____ # OF GUEST _____

TIME FRAME OF EVENT: _____ ARRIVAL TIME _____

MENU SELECTION

SPECIAL

REQUEST: _____

DEPOSIT AMOUNT;\$500.00 DATE OF DEPOSIT: _____

CREDIT CARD _____ EXP & CVN _____

SIGNATURE _____

FINAL HEAD COUNT: _____ QUOTE PROVIDED; _____

FINAL DATE FOR CHANGES: _____ CONFIRMED: _____

The fine print:

*Menus & guest totals must be finalized 1 week prior to event.

*\$1000 minimum on food purchase required for events Tuesday-Thursday

*\$1500 minimum on food purchased required for events Fri-Sunday and first 3 weeks in December.

*Private events in Jasmine room on Sunday Mornings \$4500. Closed on MONDAYS

*\$300 Garden Fee for weddings, 1 hour max for ceremony time.

*\$500 deposit to be applied to total bill at the end of your event.

*Full payment required at end of your event. We accept all major credit cards, checks not accepted. Credit card must be present at event for charging purposes.

*Price reflects a 3 hour event additional hours may be added.

*Deposit refundable up to 2 weeks prior to event, if cancellation is necessary

*December events are non- refundable no exceptions.

*Food totals are final 5 days before event and will not be decreased.

*Cake cutting fee \$2.00 per person additional, substitution may be additional

*Additional Seated Menus available

*\$3.00 Additional charge for specialty cakes on all packages

*20% service fee, additional bartender and/or set up fee may be necessary if alcohol not provided or different service is required.