



Lunch – Spring 2022  
Event Contract

Menu offerings may change due to market availability.

**Welcome** to Albatross and thank you for choosing us for your upcoming special event. We understand how magical & special your event is to you and we will make every effort to help you make your event wonderful & memorable.

**Deposit:** We require a deposit of \$400 to secure the reservation. This can be made by credit card or checks payable to: Keja d.b.a. Albatross.

**Menu Selection & Pricing:** For every occasion based on your preferences and criteria we create a personalized food menu for you which would be presented to your guests on the day of your event. Based on your event's date, time and your menu choices there is a set price per person for the 1st course, entrée course and optional dessert course. This set price per person does not include soft drinks nor alcoholic beverages, appetizers, customary (suggested) gratuities and mandatory sales tax.

**Beverages:** All beverages are not included in the set price per person and will be added to the final bill. We will customize your beverage preferences according to your style of event and budget restrictions. i.e.: wine only, beer only, a specific wine menu with or without spirits, etc.

**Gratuities & Taxes:** Pricing does not include customary gratuities and mandatory sales tax. Suggested and customary gratuities are about 20% and final bill is subject to 8.75% sales tax.

**Parking Space:** While we do not have the luxury of our own designated parking lot, there is ample parking in the municipal lot across the street (next to the Lunardi's grocery store).

**Decorations & Special Table Arrangements:** Outside decorations and floral arrangements are always welcome. That being said, none of our guests are permitted to use a ladder or table tops to decorate the ceilings or upper area of the walls. We do not have hooks on the walls and thus request no decorations be taped or pinned on them.

**Cancellation Policy:** A cancellation fee of \$250.00 will be charged if you cancel your event 1 week in advance of your event's date. A cancellation fee of \$400.00 will be charged if you cancel your event 3 days before your event's date.

**No Show Charge:** Please be informed that kitchen & dining room staffing, table setup, and food preparations are based on the host's guaranteed number of the guests attending the event (due 48 hours in advance). No-show guests (any guests not attending the event as planned) in excess of 3 people will be charged the full price per person price on the final bill. For proper food safety handling and kitchen timing, Albatross refrains from making food for to go for no show guests (not present in the restaurant.)

**Payments:** The final bill is due at the end of your event and will be presented to you or your designated main contact for your event at the conclusion of your event. The balance after any advance payment (booking deposit) shall be paid in full with cash or credit card(s) in your possession.

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# Banquet Lunch Menu

Food Menu Base Price Per Person before Gratuities & Taxes: \$29

No menu changes are allowed day of. Please notify us of any allergies or dietary restrictions in advance.  
No Soft Drinks nor any Alcoholic Beverages are included in above food menu pricing.

## Menu Greeting or Special Message

1st Salad (Included in base price per person)  
2nd optional Salad (Add \$2.00 to base price per person)

## Main Course

**3 Entrees from List A & 1 Entree from List B**

1st Entrée from List A (Included in the base price per person)  
2nd Entrée from List A (Included in the base price per person)  
3rd Entrée from List A (Included in the base price per person)  
2 optional Entrées from List B (See List B for pricing)

## Desserts

1 Dessert - Add \$7.00 to base price per person  
2 Desserts - Add \$8.00 to base price per person  
**Outside Desserts** - Add \$3.50 to base price per person

No food (including desserts) or any beverages may be brought to your event by either host(s) or guests without prior Albatross written approval.

We are proud to be a full service restaurant. We will cut and or serve all deserts.

All soft drinks & alcoholic beverages served during your event will be added to the final food bill - Outside Wines: \$25.00 per each 750mL Bottle (maximum 2 bottles). \$500 booking deposit required for all parties.

Pre fixe food menu, beverage selection & contract must be finalized no later than 1 week prior to your event. A minimum expenditure of \$2,000 for a partial buyout (indoor or out) or \$4,000 for a full buyout (before taxes & customary gratuities) is required for private events only. All no shows charged full set price per person. Appetizers are optional and will not be included in the set price person.

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## Appetizers

Appetizers are optional and are not included in the base price per person. All appetizers are charged by the plate individually. Appetizers served as small plates at your tables. You may choose different combination of plates and as many plates as you wish. Each plate serves 3 – 4 guests.

### **Seasonal Hummus (vg)**

pickled vegetables, sumac, pepitas, olive oil  
crackers  
\$15.00

### **Smoked Trout Rillets**

endive, tarro root, trout roe, chives  
\$19.00

### **Fried Chicken Wings**

chipotle, agave  
\$14.00

### **Chicken Lettuce Cups (gf)**

spicy hoisin, pickled vegetables, butter lettuce,  
spiced cashews  
\$17.00

### **Smoked Salmon Toast**

levain, herbed goat cheese, market greens,  
cucumber, crispy capers  
\$18.00

### **Yellowfin Tuna Poke**

yuzu ponzu, cucumber, scallion, wonton chips,  
salmon roe  
\$21.00

### **Cheesemonger's Board (v)**

daily selection of three, honeycomb,  
walnut currant baguette  
\$21.00

### **Truffle Fries (v)**

parmesan, chives  
\$9.00

### **Brussels Sprouts (v, gf)**

serrano, lime, sesame kewpie mayo  
\$13.00

### **Avocado Toast**

Levain, roasted garlic oil, greens, pickled radish,  
tomato  
\$13.00

### **Seafood Platter**

Oysters, shrimp, tuna tartare, caviar  
(serves 12)  
\$130.00

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## Salad Course

Base price per person includes 1 salad of your choice from the Salad List for the first course. You may choose any of the salads listed under Salad List. The base price per person would be \$2.00 higher if you'd like to offer 2 choices for salad course.

### Market Greens (v, gf)

honeycrisp apple, fennel, pomegranate seeds,  
elderflower vinaigrette,

### Wedge Salad

baby iceberg, bacon, red onion, blue cheese,  
tomato. cucumber, herbed buttermilk,

### Soup of the Day

Inquire with event planner

## Lunch Menu - List A Entrées

Base price per person includes up to 3 entrée choices from list A

You can choose up to 3 entrees for the main course off list A which is included in the base price per person..

### Butternut Squash Ravioli (vegetarian)

kale, pepitas, sage

### Rigati

spicy tomato sauce. smoked bacon.  
summer squash. gouda.

### Chilaquiles (gluten free)

braised braised short rib, salsa roja, sunny side  
egg, house tortilla chips, cumin yogurt, cotija

### Albatross Fried Chicken & Waffles

mary's chicken, belgian waffle. spicy maple.  
chives

### Chicken Salad Sandwich

mary's chicken, arugula, pecan, apple, croissant

### BLAT

brioche. applewood smoked bacon. avocado.  
pickled red onion. aioli

### Painted Hills Burger

brioche bun. cheddar. caramelized onion.  
mizuna, garlic aioli

### Fried Chicken Sandwich

mary's chicken, brioche bun. fresno chile aioli.  
spicy maple. slaw

### Short Rib Sandwich

chimichurri, arugula, pickled red onion, garlic  
aioli, ciabatta bun

### French Toast

Mascarpone whip, kumquat

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## Lunch Menu - List B Entrées

Up to 2 optional entrées from List B – See below for pricing

### Seared Salmon

quinoa. wild mushroom. grilled asparagus.  
cumin yogurt  
+\$8.00

### Shrimp & Grits (gf)

ricotta white grits, tomato, bacon  
+\$6.00

### Lamb Ragù

pappardelle, parmesan, ricotta, lemon  
+\$5.00

### Hanger Steak or Ribeye

summer beans, grilled peach,  
romesco sauce, green garlic chimicurri,  
blistered summer peppers  
+\$15.00 / +\$20.00

### Grilled Porkchop

mashed potatoes. sautéed vegetables.  
sherry gastrique  
+\$10.00

### Lamb Shank

grits, hazelnut gremolata, seasonal vegetables  
+\$10.00

### Seared Halibut

forbidden black rice, bok choy,  
harissa coconut cream, togarashi, coconut crisp  
+\$15.00

### Braised Short Ribs

stone fruit-corn salsa, cotija cheese, cilantro-  
lime rice, poblano creme fraiche  
+\$8.00

## Desserts

Dessert course is optional and are not included in the base price per person. Add \$8.00 per person to offer 1 dessert of your choice from the Dessert List. \$9.00 for 2. Banquet dessert portions are smaller than regular dining portions.

**Double 8 Dairy Buffalo Milk Soft Serve (v, gf)**  
chocolate sauce or seasonal fruit preserves

**Salted Chocolate Torte (v)**  
raspberry, hazelnut

**Chocolate Persimmon Mousse**  
aquafaba, pomegranate seeds

**Brioche Bread Pudding**  
vanilla bean creme anglaise, blueberry compote

**Spice Cake**  
mascarpone whip, caramel, fresh figs

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