



Buffet Menu Offerings

Hot Buffets

Our hot buffets include tables, chairs, china, linen, and an attendant staff to set dining tables, serves beverages, and assist with table service. The buffets menu offerings include fresh La Brea Bakery breads, No Host bar soda, iced and hot tea, and premium coffee regular and decaffeinated coffee.

To ensure the quality of service you expect Buffets are scheduled for two hours. Please consult with your Event Coordinator if your buffet needs to be available longer.

Aviator Casino Banquet & Catering Offerings

\$18.95++ per person

1 Entrée Buffet

1 Side

1 Salad

Bread

Dessert Add \$2.50++

\$21.95++ per person

2 Entrée Buffet

2 Sides

2 Salads

Bread

Dessert Add \$2.50++

\$25.95++ per person

3 Entrée Buffet

2 Sides

3 Salads

Bread

Dessert Add \$2.50++

++ All Charges are Subject to 18% Service Charge and Applicable State Sales Tax ++

Entrée Choices

Select any entrée below and apply them to our pre-priced Banquet and Catering Offerings

Herb Roasted Whole Chicken slow roasted whole chickens quartered (your choice of Pan Au Jus, Lemon Garlic or BBQ Sauces)

Herb Roasted Chicken boneless breast pan seared then roasted with fresh herbs (your choice of Pan Au Jus, Lemon Garlic or BBQ Sauces)

Chicken Parmesan tender boneless breast of chicken, tomato marinara, melted fresh mozzarella & Parmesan cheeses (Can substitute chicken picatta or cacciatore)

Tenderloin Tip Stroganoff Fettuccine Tender strips of beef and mushrooms cooked in sour cream sauce and served over noodles.

Roasted Pork Tenderloin tender lean pork medallions served with your choice of BBQ or Rosemary/Apricot sauces.

Glazed Baked Ham spiral cut tender baked ham

Herb Roasted Turkey Breast served with pan gravy

Chicken Alfredo Pasta tender sliced breast of chicken, fettuccini and creamy Parmesan Alfredo sauce

Vegetarian Options

Butternut Squash Ravioli (Seasonal) * Wild Mushroom Ravioli * Pasta Primavera

Chicken Dijon tender boneless breast of chicken topped with sautéed spinach and garlic, thinly sliced Black Forest ham, aged melted Swiss cheese topped with a warm Dijon cream sauce **Add \$2.00++**

Roasted Tri Tip prepared with a house dry rub Served with Au Jus and creamy Horseradish sauce. (Optional BBQ or Gorgonzola Sauces) **Add \$2.00++**

Sliced Rosemary-Peppercorn Sirloin of Beef w/ Au Jus and gorgonzola cream sauce **Add \$4.00++**

Herb Roasted Prime Rib w/ Au Jus and horseradish cream sauce **Add \$4.00++**

Baked Salmon w/ Lemon Herb Sauce **Add \$4.00++**

Baked Halibut w/ Lemon Herb Sauce **Add \$4.00++**

Side Choices

Yukon Gold Mashed Potatoes

Garlic Mashed Potatoes

Grilled Seasonal Vegetables

Vegetable Medley

Rice Pilaf

Macaroni & cheese

Potato Salad

Marinated vegetable salad

Sweet Potato Mashed

Herb Roasted Baby Red Potatoes

Green Bean Almandine

Roasted Rosemary Corn on the Cob

Wild Mushroom Risotto Add \$1.00++

Penne pasta with fresh tomato-basil sauce

Coleslaw

Sautéed Asparagus Add \$1.00++

Salad Choices

Tossed Green Salad

Spring Mix, julienne carrots and tomatoes (select any two, Ranch, Thousand Island, Blue Cheese, Balsamic Vinaigrette or Raspberry Vinaigrette)

Spinach Salad

Fresh Baby Spinach Tossed in a raspberry vinaigrette finished with Candied walnuts & dried Cranberries

Southwestern Salad

Hearts of romaine lettuce, black beans, jack cheese, cheddar cheese, corn, avocado, & tomato with cilantro balsamic vinaigrette

Caesar Salad

Crisp hearts of romaine lettuce creamy housemade Caesar dressing, garlic croutons and parmigiano reggiano

Mandarin Orange Salad Baby Spinach Salad with Mandarin Orange and Red Onions Orange vinaigrette

Caprese Pasta Salad

Vine ripe cherry tomatoes tossed with fresh mozzarella, basil, olive oil and tri colored corkscrewed pasta

Grilled Salmon Nicoise Salad

Grilled filet of fresh Pacific salmon on field greens with fresh green beans, tomatoes, red potatoes, kalamata olives, & herbed vinaigrette **Add \$2.00++**

Dessert Choices

Strawberry Shortcake

Lemon Drop Cake

Double Chocolate Cake

Dutch Apple Pie Cobbler

Raisin Bread Pudding

Chocolate Chip Brownies

Hors D Oeuvres Selections

(each tray serves 60 pieces)

Roasted Tri Tip Mini Sandwiches **\$105.00++ per tray**

BBQ Pulled Pork Mini Sandwiches **\$100.00++ per tray**

Crab Shrimp Mini Sandwiches **\$115.00++ per tray**

Artichoke Tarts **\$65.00++ per tray**

Bruschetta **\$75.00++ per tray**

Vegetable Tray **\$85.00++ per tray**

Fresh Fruit in Season Tray **\$85.00++ per tray**

Mini Pizzas Tray **\$45.00++ per tray**

Cheese & Crackers Display **\$45.00++ per tray**

Vegetable, Cheese & Cracker Display **\$125.00++ per tray**

GENERAL INFORMATION

Deposits

A deposit of \$300.00 is required to confirm the Room, Date & Time of function. The deposit is put towards the estimated cost of the confirmed function. For any functions booked 6 months in advance or more, a \$500.00 deposit is required at the time of booking.

Cancellations

Cancellations of any function must be submitted directly to the Event Coordinator during normal business hours. Messages left at Aviator Casino are not valid cancellations. Deposits are refundable up to 60 days prior to function. Within 60-30 days of function the Engager is liable for 25% of the estimated contract value or deposit, whichever is greater. Within 30-10 days prior to function, engager is liable for 50% of estimated contract value and deposit. Within 10 days of function, the engager is liable for full value of contract and deposit.

Special Conditions

No food or beverages will be permitted to be brought into Aviator Casino by patron, guests or attendees from the outside. No Banquet food or beverages are permitted to be taken off the Aviator Casino premises.

Guarantees'

The engager must provide a specified final number of guests 7 days prior to function. This number will be considered a guarantee not subject to reduction. Prices will be charged according to the guarantee or number of guests served, whichever is greater. It is Aviator Casino policy to prepare for 5% over the guarantee. In the event the final guarantee is not received 7 days prior to the function, the Aviator Casino will assume the guarantee as the last figure given and will proceed accordingly. Aviator Casino will charge the guaranteed number of guests, or actual numbers of guests, whichever is greater.

Decorations

All decorations must be flammable proof and meet all fire protection regulations as stated on the Kerns County Fire Protection Code Manual. No Staples, tacks, tape will be applied to any walls or windows. No confetti of any kind or glitter is permitted, a \$200.00 clean-up fee will apply. Any special decorations must be in approved in writing by the Event Coordinator prior to the function.

Force Majeure : Aviator Casino shall have no responsibility or liability for failure to supply any services when prevented from doing so by strikes, accidents or any cause beyond the Aviator Casino's control such as Force Majeure or by orders of any governmental authority. In no event will Aviator Casino liabilities exceed the total amount of food and beverage contracted heretofore.

Outside Services: Aviator Casino can place the function host in contact with a variety of outside service companies such as D.J.'s, Florist and Photographers etc.

All outside services contracted by the function host are the responsibility of the host. They must be properly licensed, insured and in compliance of all governing bodies. Aviator Casino must be made aware of all such companies and their possible needs that might cause Aviator Casino to prepare for their arrival. Aviator Casino reserves the right to deny any outside services entry to the event if it feels that that it might place Aviator Casino and any of their guests in harm's way or they might in any way compromise any of Aviator Casino policies.

In the event that the Client wishes to extend meal privileges to Outside agents such as D.J.'s and photographers participating in the function, Caterer will charge one-half the menu price per person.

Caterer reserves the right to regulate the volume of music played during the function.

Payments

Full payment of function is due 7 working days prior to function. We accept Company Check, Money Order, Credit Card or Cash.

Service Charges & Tax

All food and beverages are subject to a 18% Service Charge and current state sales tax of 8.25% (California State Board of Equalization Regulations code 1603).

PERMITS/LICENSES

In the event that the Customer's function requires a permit or license from any governing body, local, State or federal, the Customer is solely responsible for obtaining such license or permit at Customer's expense.

The Aviator Casino looks forward to hosting your event. Your signature and return of this contract by _____ (**Date**) will enable us to establish these arrangements on a definite basis. Without a signed agreement by this date Aviator Casino reserves the right to release this space. This agreement constitutes the entire agreement between the parties. No modifications or cancellations thereof shall be valid nor of any force effect unless in writing signed by the Event Coordinator. The undersigned acknowledges that (s) he has read and accepted all the terms of Aviator Casino Agreement and had executed the Agreement on the:

Signature

Date

Printed Name

Company Name

Title

Event Coordinator Aviator Casino

Date

You may fax this agreement back to me at (661) 721-7772 or email at hharraka@theaviatorcasino.com. Should you have any questions or additional requirements you can reach me at _____

Thank you for choosing Aviator Casino for your events accommodations.