



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](mailto:liz@cedarcreekbrea.com)

[manager@cedarcreekbrea.com](mailto:manager@cedarcreekbrea.com)

Phone: (714) 255-5600

Fax: (714) 255-5606

## 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 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

\*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 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

**\*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 one 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 Sauteed 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 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

**\*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. A 3% set-up charge is also required. 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.***

**[liz@cedarcreekbrea.com](mailto:liz@cedarcreekbrea.com) or [manager@cedarcreekbrea.com](mailto:manager@cedarcreekbrea.com)**

***Thank you for choosing cedar creek for your special event!***

-----  **For Cedar Creek Brea 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 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 3% 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](mailto:liz@cedarcreekbrea.com) or [Manager@CedarCreekBrea.com](mailto:Manager@CedarCreekBrea.com) to secure your reservation.