

Congratulations on your engagement!



Photo by Rachel Williams Photographer

Greenside Cafe

*Where you
can afford to
have your
dreams come true*

*430 N. Gilbert Ave.
Anaheim, CA 92801
(714) 535-8770*

Thank you for inquiring into the Greenside Cafe. Please take a few minutes and get acquainted with us. We look forward to arranging your event and making your occasion one you'll look back on fondly for years!

The Greenside Cafe, open almost 15 years, is still the best-kept secret in Orange County! Our total price per person is \$45.00 with a required 100-guest minimum on Saturdays. If a Friday or Sunday is more convenient, your required guest minimum can drop as low as 50. Special discounts apply to parties with 100 guests or more on those days! With all our amenities, should your count run below minimums, we are still an outstanding value and worth looking into!

We offer sit down as well as buffet dining. The enclosed menus are samples. Don't see what you've envisioned? We love to custom menu plan! Isn't that refreshing! If it can be done to perfection and make you happy, nothing is out of the question!

Feeling overwhelmed? Wondering where to start and where to go for referrals? We have a great list of tried and true vendors, or we happily welcome your vendors and do our best to make them feel comfortable and confident at our location.

We are open 7 days a week, and you are welcome to come by anytime. We have photo albums, and though the room may not be set for an event - we believe through our great pictures you'll be able to envision the room for your affair.

The open and airy room features high beam ceilings laced with white twinkle lights. Floor to ceiling windows surround the room and bring the view of Dad Miller Golf Course inside. The large wrap around patio is also adorned with white twinkle lights and increases the capacity of the room to nearly 300. The patio is covered and protected against weather, complete with outdoor heating. Neutral coloring allows the room to appear custom colored with your choice of linens. Chair covers are one of the extras we can add to your package for that extra special touch.



Photo by Fenton Photography

Sit down Wedding Menus

\$45.00 per person

Start out your meal with one of the following salad choices:

*A variety of colorful crisp greens with choice of dressing
Rich Caesar Salad topped with fresh Parmesan cheese
Fruity Waldorf salad with nuts tossed with Poppyseed Dressing*

For \$1.00 more per person, choose:

Fancy spring greens with Raspberry Vinaigrette, Feta Cheese & candied walnuts.

Choose one of the following Entrees:

Lemon Pepper Chicken Breasts
*presented with Broccoli spears
and laced with Hollandaise Sauce*

Marinated London Broil
*Slow Roasted and hand sliced
Served with brown sauce*

Chicken Piccata
*Tender boneless Chicken breast
baked with Lemon Butter sauce with Capers.*

Roasted Pork Tenderloin
*Herb crusted and hand sliced
Served with rich Pork gravy*

Chicken in Phyllo
*Tender chicken breast stuffed with herbed
butter and wrapped in delicate phyllo pastry
This entrée served with Roasted Parsley Potatoes only*

Stuffed Chicken Supreme
*Crumb Coated boneless breast stuffed with Sun dried Tomatoes, mushrooms
and cheese. Served sliced with mild garlic cream sauce.*

Choose one of the following to accompany your entrée with grilled seasonal vegetables:

Cheesy mashed Potatoes
Fluffy Baked Potato

Roasted Parsley Potatoes
Colorful Rice Pilaf

Ask for market pricing for the following entrees:

Carved Prime Rib with horseradish and AuJus
Top Sirloin Steak – topped with garlic butter
Salmon or Halibut steak – topped with lemon herbed butter
Petite Top Sirloin with Salmon steak

Buffet Dinner Menus
\$45.00 per person

Choice of Caesar or Italian Green Salad
Garlic Parmesan Dinner Rolls
Grilled Seasonal Vegetables or
Vegetable Platter with Dip
Chicken Piccata
(Tender boneless breast baked with
Lemon Butter Sauce with Capers)
Penne Pasta with Italian Sausage
in rich Marinara and Cheese
Seasonal Fruit Bowl or Platter

Garden Salad of Choice
Baked Rolls and Butter
Grilled Seasonal Vegetables or
Vegetable Platter with Dip
Fancy Greens Salad with dressing
Buttery Mashed Potatoes
Sage Bread Stuffing
Sliced Turkey and Gravy
Home baked Honey glazed Ham
Seasonal Fruit Bowl or Platter

Green Salad with chopped peppers and Sour Cream
Salsa dressing & Tortilla strips
Vegetable Tray with Dip
Chips and Homemade Salsa
Spanish Rice and Mexican Refried Beans
Cheese Enchilada Casserole
Chicken or Beef Fajitas with all the Fixings
Seasonal Fruit Salad

Garden Salad of Choice
Baked Rolls and Butter
Grilled Seasonal Vegetables or
Vegetable Platter with Dip
Four Cheese Ravioli and Bowtie Pasta
Chicken Primavera
(Tender Vegetables with grilled
peppers and onions)
Homemade Parmesan Meatballs
Seasonal Fruit Bowl or Platter

Garden Salad of Choice
Baked Sourdough Rolls
Grilled Seasonal Vegetables or
Vegetable Platter with Dip
Stuffed Giant Vegetarian Pasta Shells
Lemon Pepper Chicken
(Sliced marinated Grilled Chicken and
Broccoli Spears laced with Hollandaise)
Cheesy Mashed Potatoes
Seasonal Fruit Bowl or Platter

Fruity Waldorf Slaw or Fancy Greens with Berries
Parmesan Garlic Sourdough Rolls
Grilled Seasonal Vegetables or
Vegetable Platter with Dip
Herb Crusted Tender Pork Tenderloin
Chicken Parmesan in Rich Marinara with Parmesan
Pasta Penne with Marinara and Mozzarella
Seasonal Fruit Bowl or Platter



Our typical Wedding Ceremony fee is an \$800.00 flat fee, plus \$1.25 per guest. The price entitles you to one hour for the ceremony, set -up and tear down of chairs, house arch and runner. It does not include the music, minister, or flowers. The size of your event will determine if we can provide the ceremony on location. The ceremony location is available only with a reception. Keep in mind that if you meet a 100-guest minimum on a Friday or a Sunday, you may receive the above ceremony package for FREE!



Photo By Shelly Shartau Photography

We have fabulous referrals for ministers and all other needs for your ceremony!



Photo by Shelly Shartau Photography



What Exactly do you get for your \$45.00 per person package? You won't believe all we've included!

- 1. Tax and tip are included with our packages! Keep in mind that's almost 25% of your total cost!*
- 2. We offer a selection of 20 linen colors, and if we don't have it, we can find what you need (an additional charge to go outside). Your table will be beautifully set with our bone china and glassware, stylish folded napkins, and if you choose, you are welcome to use our mirror tiles and hurricane lamps for centerpieces. We also scallop and vine the head table and cake table. All this at NO extra charge!*
- 3. Sit down or buffet dining; it's your choice! We include water and coffee, as well as unlimited sodas OR Iced Tea. Champagne and Cider toast also included!*
- 4. You're going to love the fact that we have a full service cash bar! No need to meet bar minimums and we pay for the bartenders. Our prices will please you!*
- 5. Use your favorite cake vendor or one of our referrals. No cake cutting charge at the Greenside! We cut and serve every slice free!*
- 6. You are entitled to a full 4-hour event based on your grand entrance. If you want overtime, it's \$250.00 per hour plus \$25.00 per employee. We never take overtime money up front; you only pay if you decide to do overtime!*
- 7. The best part of booking with us is NO hidden costs! The only way the price goes up is if you choose to purchase appetizers, upgrade a menu, host the bar, or include wine on tables; and you're going to love this! Once you've met your minimum, we have a formula that discounts a percentage of children over that minimum. Be sure and ask for details!*
- 8. You simply must have your favorite ethnic dish? Let us plan the menu around your favorite dishes, and we'll let you bring them in (with a signed waiver).*
- 9. We know you're new at this, so let us help you with the itinerary, and the coordinating! We want you looking forward to your big day stress free and confident!*
- 10. Yes, we offer appetizers at all prices! Yes, you can host the bar! Yes, you're going to love it here!*

For additional information please contact:

*Tina Stenning, Event Coordinator
(714) 535-8770
or email at: Greensde@pacbell.net*



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