

Catering to your every desire



The Santa Clara County Fair is proud to offer our guests the conveniences of an exclusive caterer. Ovation's Fanfare is a full-service Catering and Concessions Service that specializes in formal sit-down dinners, elegant receptions, casual luncheons, concession stand service and everything in between.

Ovation's Fanfare's commitment to excellence, attention to detail, knowledgeable and friendly staff, exceptional food selection and affordable prices make each event special in its own way.

Choose from a variety of menu ideas including:

- Breakfast and Brunch Buffets
- Box Lunches
- Themed Buffets
- Extensive Hors D'oeuvre Selections
- Full Beverage and Bar Service featuring Pepsi Cola and Budweiser products.

We look forward to the opportunity of bringing the imaginative menus, exceptional value and specialized service of Ovation's Fanfare Catering to your next special event. Please feel free to email us at jnovationssccf@sbcglobal.net



As the Master Concessionaire for The Santa Clara County Fair, Ovations Fanfare is committed to the highest standards of quality and service.

The following is information regarding the catering policies that will assist you in planning for your next event

Menus and Pricing -

All Food and Beverage Service served at the Santa Clara County Fair will be supplied and prepared by **OVATIONS FANFARE**. Our Menu package features our most popular items. While they are only suggestions, we are quite flexible and would be more than happy to design a menu to accommodate your particular needs. All prices are subject to change without notice. Menu prices may be confirmed up to 90 days prior to your event upon signing a Food Service Agreement and Catering Event Order. All menu prices are subject to an 20% Service Charge, State of California and local state taxes in accordance with California Regulation 1603F.

Beverage Service -

OVATIONS FANFARE as a licensee at The Santa Clara County Fair is responsible for the administration of the sale and service of any alcoholic beverages in accordance with the California Liquor Commission's Regulations. Therefore, in compliance with state law, all alcoholic beverages must be supplied by **OVATIONS FANFARE**. Guests must be prepared to show proper and valid identification, upon request, when ordering or consuming alcoholic beverages. Any guest that appears to be 30 years of age or under must be able to show proof of birth date.

Cancellation and Guarantee Policy -

Deposits will not be refunded for any cancellation made by the customer 14 days prior to the event. For all Holiday Parties or Events greater than 1,500 guests, the deposit will not be refunded for any cancellation made by the customer less than 45 days prior to the event.

Parties of less than 1,500: Confirmation of attendance of each meal function must be received before noon at least three (3) business days prior to the event. The "guarantee" may not be reduced.

Parties greater than 1,500 and Holiday Parties: A preliminary guarantee which cannot decrease will be due three weeks prior to the event. A final guarantee will be required one week prior to the event.

All events: Any increases over the final guarantee will be handled to the best of our ability and will be subject to a \$2.00 per person surcharge. **OVATIONS FANFARE** will be prepared to serve up 10% above the "final guarantee" with the same entrée. If we do not receive a confirmed guarantee as stated above, the "expected attendance" specified in the original order will be considered your guarantee. Charges will be based on the guaranteed attendance or the actual number served, whichever is greater.

Deposits and Payments -

Full payment is required in advance of the function. An advance deposit equal to 50% of the estimated total order is required 30 days prior to the event. For all Holiday Parties or Events greater than 1,500 guests, the 50% deposit is due 45 days prior to the event. The balance is then due three (3) business days prior to the event when the final guarantee is determined. Should you wish to pursue the option of credit; an application can be obtained through the Ovations Office. All applications must be submitted no less than 30 days prior to the event. Please be advised that if you plan on paying by credit card **OVATIONS FANFARE** assigns a 3% convenience fee to any balance over \$5000.00.

Amenities -

OVATIONS FANFARE will provide any necessary linen, serving utensils and equipment needed for the buffet it self as part of our service.

Should you require clothed eating tables, skirted meeting tables for registration or any other amenities, these can be rented through **OVATIONS FANFARE** or may be contracted out through local rental companies. Tables that are to be rented from through **OVATIONS FANFARE** will need to be ordered 5 business days prior to the event.

Floor Plans -

All floor plans for groups requiring Catering Services must be approved by **OVATIONS FANFARE** and The Santa Clara County Fair prior to the event. By doing this it assures us and you that you receive the best service areas and adequate room for buffet lines as well as proper locations if your event requires bars or other food related areas.





The Great Start Breakfast Buffets

Classic Continental Breakfast \$13.95 per person

Energize morning meetings and events with this classic selection

Fresh Brewed Regular and Decaffeinated Coffee

Fresh Orange Juice and Herbal Tea

A Medley of homemade muffins, fresh fruit filled Danishes and delicious bagels served with butter and cream cheese

Fresh seasonal sliced fruit

The All American Breakfast \$18.95 per person

Enjoy all the flavors of all your breakfast favorites

Fresh Brewed Regular and Decaffeinated Coffee

Fresh Orange Juice and Herbal Teas

A Medley of homemade muffins, fresh fruit filled Danishes and delicious bagels served with butter and cream cheese

Fresh seasonal fruit salad

Fresh Scrambled Eggs with Cheese

Fluffy Buttermilk Pancakes with Maple Syrup

Home style Potatoes with Peppers and Onions

Succulent Breakfast Sausage and Bacon



Early Riser Buffet \$10.95 per person

A light breakfast perfect for business meetings and events

Fresh Brewed Regular and Decaffeinated Coffee

Fresh Orange Juice and Herbal Tea

A Medley of homemade muffins, fresh fruit filled Danishes and delicious bagels served with butter and cream cheese

Extras

Compliment one of the above menus with these delicious extras.

Whole fresh fruit

\$1.00 per person

Assorted Fresh Baked Donuts

\$1.25 per person

Sliced seasonal fruit

\$1.50 per person

Multigrain Granola and Yogurt

\$2.00 per person

Assorted Cereals with Milk

\$1.50 per person

Lox, Capers and Sliced Tomato

\$3.50 per person

Assorted Cereals with Milk

\$1.50 per person

Fresh Apple, Cranberry or Tomato Juice

\$1.25 per person





Morning and Afternoon Break Time

Beverages

Fresh Brewed Ice Tea	\$25.00 per gallon
Specialty Tea (Variety)	\$20.00 per gallon
Fruit Punch (minimum one gallon).....	\$20.00 per gallon
Assorted Can Sodas	\$36.00 per case
Bottled Spring Water	\$28.00 per case
Bottled Juice	\$2.25 each
Fresh Brewed Coffee	\$20.00 per gallon

Mid Day Snack Enhancements

Snack Breaks are limited to 1 hour of service per break

Assorted Candy Bars	\$2.00 per person
Assorted Granola Bars	\$2.00 per person
Fudge Brownie Tray	\$36.00 per tray
Assorted Fresh Baked Cookie Tray	\$24.95 per tray
Bowl of Mixed Nuts	\$14.95 per bowl
Bowl of Salted Pretzels	\$12.95 per bowl
Assorted Whole Fresh Fruit.....	\$12.95 per basket
Assorted Pre Packaged Crackers	\$26.95 per basket
Carrot and Celery Tray	\$21.50 per tray
Cheddar Cheese and Cracker Tray.....	\$36.00 per tray

Signature Breaks

Fiesta Break

Corn Tortilla Chips served with Hot Nacho
Cheese, Fresh Salsa and Guacamole
\$6.95 per person

The Salty Break

Butter Popcorn, Mixed Nuts, Soft Baked
Pretzels and Potato Chips
\$8.95 per person





Casual Box Lunches

This is the ideal meal for a Business Luncheon or for a small group of people that are in need of a quick and hearty lunch

Business Box Lunch

Sandwiches

All Sandwiches come accompanied with Red Skin Potato Salad, Whole Fruit, Fresh Baked Cookie and a Canned Soda or Bottled Spring Water

California Turkey Hoagie

Breast of Turkey thinly sliced on a Fresh Croissant with Provolone Cheese

Roast Beef Delight

Thick pieces of Roast Beef stuffed onto a Sourdough Roll with Cheddar Cheese

The Big Tuna



Fresh Albacore Tuna with Celery and Red Onion served on Rye Bread

\$12.95 per person

Healthier Box Lunches

Salads

All Salads are accompanied by a Sourdough Roll, Fresh Baked Cookie and a Canned Soda or Bottled Spring Water

California Cobb Salad

Fresh California Greens, Julienne Turkey Breast and Ham, Cucumber, Tomato, Crisp Bacon, Haas Avocado and Egg with Crumbled Bleu Cheese

Traditional Chicken Caesar Salad

Marinated and Grilled Chicken Breast, thinly sliced atop a bed of Romaine Hearts and topped with Garlic Croutons, Parmesan Cheese and Caesar Dressing

\$13.95 per person

Vegetarian Boxed Lunches are available upon request





Specialty Buffets

Perfect for Market research or Ride n Drives where timing is an issue

The California Fair Picnic

Choose from one of following three Picnics Menus which are accompanied by Fresh Sliced Breads and Rolls, Condiments, a selection of side dishes and Fresh Cookies and Brownies

Menu Selection A - \$16.95 pp

Pulled Pork Sandwiches dripping in Tangy BBQ Sauce

Marinated Breast of Chicken Sandwiches grilled and served with a Sun Dried Tomato Mayo

NEW

Menu Selection B - \$14.95 pp

Grilled Italian Sausage with Peppers and Onions and Polish Sausage with Sauerkraut

Menu Selection C - \$13.95 pp

Sliced Smoked Turkey Breast, Honey Ham, Salami and Roast Beef served with assorted Cheeses and Relish Tray

Choose three side dishes

- Assorted Potato Chips
- Fresh Vegetable Medley Salad
- Sundries Tomato Pasta Salad
- Crispy French Fries
- Macaroni Salad
- Tossed Green Salad
- Traditional Caesar Salad
- Country Potato Salad
- Fresh Seasonal Fruit Salad
- Creamy Coleslaw

The All American BBQ

Choose from one of following three BBQ Menus which are accompanied by Fresh Sourdough Rolls, Condiments and a selection of hot and cold side dishes and Dessert that will satisfy even the hungriest individual

Menu Selection D - \$18.95 pp

Marinated Santa Maria Tri Tip grilled to perfection and served with Fresh Pico de Gallo

Chicken Leg Quarters marinated with Tequila Lime, Garlic and Cilantro served hot off the grill

Menu Selection E - \$16.95 pp

BBQ Pork Ribs and Chicken Quarters grilled in our tangy grill' in sauce and served piping hot

Menu Selection F - \$14.95 pp

Let us bring the backyard feel to you. Grilled 1/4lb. Cheeseburgers and Hot Dogs served hot off the grill

Choose two hot side dishes

- Ranch Style Beans
- Fresh Seasonal Vegetables
- Corn on the Cobb
- Mashed Potatoes

Choose two cold side dishes

- Tossed Green Salad
- Traditional Caesar Salad
- Country Potato Salad
- Fresh Seasonal Fruit Salad
- Creamy Coleslaw



SANTA CLARA COUNTY FAIRGROUNDS

CATERING MENUS



Specialty Buffets

Perfect for Market research or Ride n Drives where timing is an issue

A Taste of Italy

Join us for a trip to Venice, Italy for a small taste of some of the finest in Italian Cuisine Choose from these three delicious and very filling menus. Each meal will be accompanied by fresh Garlic Bread, three side selections and Dessert.

Menu Selection G - \$17.95 pp

Chicken Parmesan topped with Fresh Mozzarella and Oregano
Tri Colored Tortellini with Creamy Alfredo Sauce and Chopped Basil

Menu Selection H - \$16.95 pp

Breast of Chicken in a Lemon Pepper. White Wine Sauce
Angel Hair Pasta tossed with Olive Oil, Basil and Garlic

Menu Selection I - \$15.95 pp

Penne Pasta with Chicken tossed in a Tomato Cream Sauce
Homemade Meat Lasagna with Marinara Sauce

Choose two hot side dishes

- Steamed Zucchini in Butter Sauce
- Spinach, Lemon and Garlic
- Asparagus sautéed in Garlic and Olive oil
- Broccoli, Lemon and Garlic

Choose one cold side dishes

- Tomato and Cucumber Salad
- Traditional Caesar Salad
- Antipasto Salad

South of the Border



Tantalize your taste buds with a blend of spices from South of the Border. All Selections are accompanied by Warm Flour Tortillas, Fresh Condiments, Fresh Salsas and Dessert

Menu Selection J - \$21.95 pp

Carne Asada marinated in Jose Cuervo, Lime and Garlic with Tri Colored Peppers and Onions
Grilled Southwestern Breast of Chicken sliced into strips with Red Onion

Menu Selection K - \$17.95 pp

Build your own Taco Bar with Spicy Ground Beef and Chipotle Chicken with Onions
Handmade Cheese Enchiladas with Red Sauce

Menu Selection L - \$15.95 pp

Chicken Enchiladas topped with Green sauce, cream sauce and melted cheese
Authentic Spicy Beef Tamales

Choose two hot side dishes

- Spanish Rice
- Seasonal Vegetable Medley
- Roasted Red Potatoes
- Refried Beans with Cheddar Cheese
- Chipotle Black Beans

Choose one cold side dishes

- Mexican Caesar Salad
- Traditional Green Salad
- Black Bean and Corn Salad





Classic Creations

Tantalizing Entrees created by our Chef to take your event to the next level

All dinners include your choice of Salad, Fresh Warm Dinner Rolls, two side dishes and Dessert

Surf and Turf

A popular blend of 4oz. Gulf Stream Lobster Tails with Garlic Butter Sauce and 6oz. Filet Mignon topped with a Wild Mushroom Sauce
\$27.95 per person

The Classic Touch

Slow Roasted Herb and Garlic Rubbed Prime Rib served with Au Jus and Creamy Horseradish Sauce. All Prime Ribs are served medium rare
\$26.95 per person

The Resorter

A Tasty combination of tender Rosemary Breast of Chicken with sautéed Mushrooms and Garlic Stuffed Tri Tip grilled medium rare to melt in your mouth
\$24.95 per person

The Newporter

New York Steaks marinated in our special seasoning then charbroiled to your desired tenderness
\$23.95 per person

Choose one Salad

- Traditional Caesar Salad
- Spring Mixed Greens with Balsamic Vinaigrette
- Spinach and Mandarin Orange Salad with Crumbled Feta and Toasted Pine Nuts
- Baby Spinach Salad with Mushroom Medley and Red Peppers

The Catch of the Day

Fresh Salmon lightly seasoned and poached to perfection then topped with a Fresh Mango Salsa or Tarragon, Diced Tomatoes and Bay Shrimp
\$17.95 per person

Cordon Bleu

A French classic of sautéed and baked Breast of Chicken filled with Smoked Ham and Swiss Cheese and served with our special Cream Sauce
\$17.95 per person

Chicken Florentine

Breast of Chicken cooked to perfection with our special Spinach and Mushroom Dressing, lightly napped with Hollandaise Sauce
\$16.95 per person

Choose two side dishes

- Mashed Potatoes
- Baked Potatoes with Sour Cream
- Roasted Red Potatoes
- Glazed Baby Carrots
- Seasonal Vegetable Medley
- Fresh Squash, Zucchini and Bell Pepper Medley





Receptions and Hospitality

Appetizers create a festive and elegant atmosphere to any event. Choose from a variety of hot and cold selections. All prices are per piece with a minimum of 50 pieces per item is required. When not accompanied by a meal a minimum of three selections applies

Individual Cold Selections

Roma Tomato Bruschetta	\$1.50
Ham & Asparagus Roll ups	\$1.50
Tenderloin Crostini with Allouette Cheese Spread	\$1.50
Shrimp Ceviche in mini Corn Tortilla Shells	\$1.50
Seasonal Fruit Kabobs	\$1.50
Tomato & Mozzarella Skewers with Basil	\$1.50
Deviled Eggs	\$1.50
Jumbo Prawns with Remoulade Sauce	Market Price

International Cheese Display

A gourmet selection of Brie, Smoked Cheddar, Gorgonzola and others served with seasonal Grapes, Berries and Assorted Crackers
\$225 serves 100 / \$125 serves 50

California Vegetable Display

Enjoy the beautiful display of fresh vegetables such as Carrots, Celery, Mushrooms, Cherry Tomatoes, Broccoli and more served with Herb Dip
\$125 serves 100 / \$65.00 serves 50

Individual Hot Selections

Buffalo Wings of Fire	\$1.75
Stuffed Potato Skins with Sour Cream and Chives	\$1.75
Vegetable Egg Rolls with Sweet and Sour Sauce.	\$1.25
Beef or Chicken Taquitos with Guacamole	\$1.50
Popcorn Shrimp with Cocktail Sauce	\$75.00 per order
Mushroom Caps stuffed with Seafood	\$1.75
Mini Crab Cakes with Remoulade Sauce	\$2.50
Teriyaki Beef & Chicken Skewers	\$1.50
Chicken Tenders with Creole Honey Mustard	\$1.50

Specialty Stations

We have selected a couple of our favorites that are bound to spice any event, though feel free to work with our Catering Manager on creating your own

Carving Station

Succulent New York Strip and Roasted Turkey Breast carved with assorted rolls and uniquely flavored condiments
\$18.95 per person

Fiesta Station

Enjoy an array of Mini Chimichangas, Smoked Chicken Quesadillas, Jalapeno Poppers and Fresh made Chips and Salsa
\$12.95 per person





Beverage Services

Assorted Domestic Beers

\$110.00 per case of 24 bottles

Enjoy a variety of domestic favorites that include Budweiser and Bud Light

Assorted Import / Specialty Beers

\$125.00 per case of 24 bottles

This selection includes a variety of beers sure to please beer aficionados

Wine Selections

Our selection of wines is constantly changing to reflect the wines currently available, so please inquire on brands and pricing with our Catering Manager.

Designated Driver Program

OVATIONS FANFARE is pleased to offer designated drivers a non-alcoholic beverage alternative. Special wristbands are available for a fee of \$4.00 each. These bands enable the wearer to consume non alcoholic beverages (soft drinks, juice and coffee) during the entire event.

NO HOST BAR

House Cocktails	\$6.00
Call Cocktails	\$7.00
Premium Cocktails	\$8.00
Wine	\$5.00
Draft Beer (Domestic)	\$6.00
Draft Beer (Import)	\$6.00
Assorted Pepsi Cola Beverages	\$2.00
Bottled Aquifina Water	\$2.00

Hosted Bar Service

Billed on consumption

If bar sales do not exceed \$550.00 per bar in a four hour period, the difference plus sales tax will apply to each four hour period per bar that the minimum is not met

Ice is provided for all Catered Beverage Services



Drink Responsibly.
Drive Responsibly.



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