

Children's Menu for Reception \$18

*Served with Fresh Fruit and Baby Carrots with Ranch Dressing
(choose 1)*

Chicken Tenders served with Honey Mustard Sauce

Grilled Cheese Sandwich

Hot Dog on a Bun

Macaroni with Butter

Mac and Cheese

Cheese Pizza

10-person minimum per item

Children 5-11 years old are half price; 4 and under are free of charge, unless the Children's Menu is contracted, then all children 11 and under are included in the Children's Menu.

Pre-Ceremony Refreshments

Available to your guests near the entrance to your ceremony

Lemonade and Minted Iced Tea +\$2.5

Assorted Cookies +\$3.5

Late Night Snack

(Choose up to 2 items)

- Soft Taco Bar with Chicken, Cabbage, Shredded Cheese and Salsa +\$9 *Vegetarian available
- Cheese, Chicken, or Vegetable Quesadillas served with Salsa +\$9, add Guacamole +\$2.5
- Loaded Potatoes +\$8
Roasted Potatoes topped with Shredded Cheddar and Pepper Jack Cheese, Bacon, and Green Onions served with Sour Cream or Ranch Dressing
- Chips and Dips Display +\$7
Potato Chips with Sour Cream and Onion Dip, and Warm, Creamy Spinach Dip with Baguette, Carrots and Celery
- Mac and Cheese +\$7
- Pan Pizza with Cheese +\$7 Add Pepperoni +\$2
- Freshly Baked Chocolate Chip Cookies +\$4

80% of Guest Count Minimum Required for Ordering

Served from 10-11pm in the Celebration Hall with paper plates, paper napkins, and flat wear

Saturday Lunch/Welcome Reception \$18

Summer Salads Buffet

(Choose three)

- Sliced Turkey
- Sliced Roast Beef
- Sliced Ham
- Marinated Tofu
- Tuna Salad with Celery and Lemon-Dill Mayonnaise
- Chicken Salad - Curried, Lemon-Thyme, Home-style +\$2.5
- Crab Salad – Light and Fresh with Tarragon and Celery +\$4

(Choose two)

- Traditional Potato Salad with onions, celery, pickles and egg
- Seasonal Veggie Slaw – Traditional, Asian, Southwestern
- Mixed Greens Salad with Balsamic Vinaigrette or Poppyseed Dressing
- Potato Chips or Corn Chips
- Kale Salad - Chilled Blanched Kale and Spinach with Pickled Ginger and Sesame Vinaigrette +\$2
- Caprese Salad - Fresh Tomatoes, Fresh Mozzarella, and Basil with Balsamic Vinegar and Olive Oil +\$3
- Orzo Salad - Kalamata Olives, Roasted Red Peppers, Toasted Pine Nuts, Sun Dried Tomatoes +\$3
- Wheat Berry Salad - Grilled Marinated Portobello Mushrooms, Roasted Shallots, and Yams +\$3
- Quinoa Salad - Feta Cheese, Cucumbers, and Artichoke Hearts with Mint and Parsley +\$3.5

Served with Chef's Choice Breads

Add Minted Iced Tea or Lemonade for +\$1.5, or both for \$2.5

Minimum of 35 guests

Served from 12-1pm at the Celebration Hall

Includes compostable plates, forks, and paper napkins

Coffee Service \$2.50

Organic Fair Trade French Roast Coffee and Swiss Method Decaf Coffee
Assorted Hot Teas
Creamer and Sweetener Selections
Hot Chocolate and Marshmallows + \$1.5

***Served on the Front Plaza at the Celebration Hall from 9-11am, with To-Go cups
Minimum of 35 guests required***

Continental Breakfast \$15.00

Assorted Bagels with Cream Cheese
Assorted Fresh Fruit
Fresh Brewed Coffee and Tea Service

***Provided for one hour on our Celebration Hall Plaza
Self-serve with paper plates and to-go coffee cups
Service may begin between 9 am -11 am
Minimum of 35 guests required***

S'mores Package \$5.95

Includes 2-3 S'mores per person

Hershey's Chocolate, Graham Crackers, Marshmallows, Skewers

Minimum of 35 guests required

***Applicable California State Sales Tax and a 20% service staff fee
will be added to all food and beverage purchases***

Prices and menu items are subject to change until catering contract is signed.

Please consult with your wedding coordinator regarding available meal times and duration.

For meals that are delayed more than 30 minutes, a charge of \$100 per each half hour will apply