

Rehearsal Dinner Menus \$42

*All rehearsal dinner menus include Coffee and Tea service, and Lemonade or Minted Iced Tea
Ask about Chef's seasonal desserts to compliment your meal*

Moroccan Celebration

Salads

(Choose one)

- Locally Grown Salad with Tomatoes and Cucumbers, Shredded Carrots and Cabbage with Herbed Vinaigrette
- Mediterranean Salad with Feta Cheese, Kalamata Olives, Marinated Artichokes and Red Onions +\$3

Entrees

- Moroccan Chicken or Lamb (+\$2 for lamb)
- Falafel, or Sumac Crusted Tofu

Sides

(Choose two)

- Couscous with Scallion Herb Broth or Tabbouleh
- Vegetable Tagine with Spicy Harissa Yogurt Sauce
- Garbanzo, Black Bean and Corn Balela Salad +\$3

Add Hors d'oeuvres

- Hummus, Babaganoush, and Fresh Pita +\$3
- Crisp Pita Points with Moroccan Spiced Veggies and Feta Cheese +\$3

Add Dessert

- Baklava +\$4

Italian Trattoria

Served with Garlic Bread

Salads

(Choose one)

- Traditional Caesar Salad
- Locally Grown Salad with Tomatoes and Cucumbers, Shredded Carrots and Cabbage with Herbed Vinaigrette
- Antipasto Salad +\$4

Entrees

(Choose two)

- Eggplant Parmesan
- Polenta Stuffed Portabella Mushrooms, *Gluten Free
- Sirloin, Pork, and Turkey Meatballs with Penne Pasta, *Gluten Free Pasta* +\$1
- Creamy Salmon Alfredo with Penne Pasta and fresh Parmesan Cheese, *Gluten Free Pasta* +\$1

Sides

(Choose one)

- Swiss Chard Sautéed with Garlic, Lemon and Red Chili Flakes
- Tuscan White Bean and Roasted Vegetable Salad +\$2
- Roasted Seasonal Vegetables with Balsamic Drizzle and Fresh Herbs +\$2.5

Add Hors d'oeuvres

- Fresh Mozzarella, Basil Pesto, and Sundried Tomato Crostini +\$3
- Grilled Italian Sausages with Sweet and Spicy House Mustard +\$3

Add Dessert

- Chocolate Panna Cotta +\$4
- Orange Pecan Biscotti dipped in Dark Chocolate +\$4

Thai Night Market

Salads

(Choose one)

- Locally Grown Salad with Tomatoes and Cucumbers, Shredded Carrots and Cabbage with Sesame Ginger Dressing
- Spicy Shrimp and Rice Noodle Salad +\$3

Entrees

(Choose two)

- Thai Green Curry with your choice of Chicken, Beef, or Pork
- Panang Curry with Vegetables
- Coconut Crusted Fish +\$2
- Coconut Peanut Tofu +\$2
- Pad Thai with Tofu, Carrots, and Green Onions +\$2
- Pad Thai with Shrimp, Tofu, Egg, and Green Onions +\$5

Sides

- White or Brown Rice

Add Hors d'oeuvres

- Chicken Satay with Peanut Sauce and Thai Cucumber Relish +\$3
- Spicy Minced Vegetable Salad with choice of Pork, Chicken, or Tofu, (choose one) served in Lettuce Leaves +\$4

Add Dessert

- Mango and Sticky Rice +\$5

Four Corners Southwest

Salad

(Choose one)

- Locally Grown Garden Salad Tomatoes and Cucumbers, Shredded Carrots and Cabbage
- Pineapple Jicama Salad with Chipotle Chili, Lime and Mint +\$2

Entrees

- Fajitas with your choice of Carne Asada, Chicken, or Braised Carnitas
- Vegetarian Enchiladas

Sides

- Spanish Rice
- Black or Pinto Beans
- Cheese, Sour Cream, and Fresh Tortillas
- Grilled Harvest Vegetables +\$3

Add Hors d'oeuvres

- Fire Roasted Tomatillo, Black Bean and Corn, and Mango Chipotle Salsas with Corn Chips +\$4
- Mini Cheese Quesadillas topped with Pic De Gallo +\$2.5

Add Dessert

- Crème Caramel +\$4

Madras to Mumbai

Salad

- Locally Grown Salad with Tomatoes, Cucumbers, Shredded Carrots and Cabbage with Ginger-Orange Vinaigrette

Entrees

(Choose two)

- Chicken Tikka Masala, or Lamb Vindaloo +\$2
- Palak Paneer, or Aloo Gobi

Sides

- Fresh Naan Bread
- Raita, Chutney, and Basmati Rice

Add Hors d'oeuvres

- Potato and Vegetable Vadai with Green Chili Tamarind Dipping Sauce +\$3
- Paneer Croquettes with Sweet Chili Jam +\$3

Add Dessert

- Coconut Almond Kheer +\$3.5

All American

Salad

- Locally Grown Salad with Tomatoes, Cucumbers, Shredded Carrots and Cabbage with Ranch or Herbed Vinaigrette

Entrees

(Choose two)

- Grilled Chicken Breast with BBQ Sauce
- Grilled Sausages
- Grilled Corralitos Sausages +\$3
- Handmade Hamburgers with Freshly Baked Buns
- Veggie-Grain Burgers with Freshly Baked Buns +\$3

Sides

(Choose two)

- Baked Beans with Corralitos Ham
- Traditional Potato Salad
- Coleslaw
- Macaroni Salad
- Corn on the Cob with Chili-lime Butter

Add Hors d'oeuvres

- Warm Spinach Artichoke Dip with Fresh Sourdough Baguette +\$3
- Artisanal Sausages with Whole Grain Mustard +\$4

Add Dessert

- Apple Tart +\$3.5
- Fresh Local Strawberry Shortcake with Bourbon Whipped Cream +\$4.5

Hawaiian Luau

Salad

- Locally Grown Salad with Tomatoes, Cucumbers, Shredded Carrots and Cabbage with Papaya Seed Dressing

Entrees

(Choose two)

- Tofu with Mango Ginger Salsa
- Kalua Pork
- Huli-Huli Chicken
- Coconut Crusted Fish with Mango Ginger Salsa +\$2.5

Sides

(Choose two)

- Big Island Macaroni Salad
- Basmati Rice
- Portuguese Pull Bread +\$2
- "Long Rice" and Vegetables +\$3

Add Hors d'oeuvres

- Fresh Lomi-lomi Salmon with Rice Crackers +\$3
- Mini-Meatballs with Teriyaki Dipping Sauce +\$3

Add Dessert

- Coconut Haupua Pudding with Grilled Pineapple +\$4

French Bistro

Salad

- Locally Grown Salad with Tomatoes, Cucumbers, Shredded Carrots, Cabbage, with Fresh Oregano Vinaigrette

Entrees

(Choose two)

- Grilled Rosemary Lemon Chicken
- Beef Bourguignon
- Great Northern Bean and Crimini Mushroom Gratin

Sides

(Choose two)

- Seasonal Vegetables Sautéed with Fresh Herbs
- Roasted Red Potatoes with Garlic and Rosemary
- Quinoa and Roasted Vegetable Salad +\$3
- Freshly Baked Flat Bread +\$2

Add Hors d'oeuvres

- Salmon Rillettes with Fresh Baked Sourdough Baguette +\$3
- Brie and Mushroom Croquettes +\$3

Add Dessert

- Apple Tart Tatin +\$4