

Base Price of Menu Package \$74.50

Hors d'oeuvres Menu

Assorted Dips and Spreads Display

served with Seasonal Crudités and Pita Triangles or Crostini

(choose 3 from below)

- Hummus
- Baba Ganoush
- Tzatziki
- Lemon Curry Aioli
- Fresh Herb Aioli
- Ginger Peanut Dipping Sauce
- Spicy Lemony Tahini Dipping Sauce
- Tuscan White Bean Spread with Pesto
- Artichoke Hummus +\$1
- Roasted Red Pepper Hummus +\$1
- Feta with Mediterranean Herbs +\$1
- Olive and Eggplant Tapenade +\$1
- Roasted Garlic Goat Cheese +\$2
- Spinach and Herb Dip +\$1
- Crab/Artichoke Dip w/sourdough +\$3
- Artichoke Hummus +\$1

OR

Individually Prepared Crostini Display +\$3

(choose up to 3)

- Eggplant Caponata with Fresh Mint and Crème Fraiche
- Herbed Ricotta and Sundried Tomato
- Fresh Mozzarella and Pesto
- Tomato with Fresh Herbs and Balsamic Dressing
- Roasted Garlic and Parmesan
- Herbed Soft Cheese and Marinated Artichoke Heart
- Bruschetta with Tomato, Basil and Pesto +\$1
- Brie and Blackberry Preserves +\$1
- Smoked Salmon and Lemon-Chive Cream Cheese +\$1
- Brie and Caramelized Onions +\$1
- Fresh Mozzarella with Prosciutto and Truffle Oil +\$1
- Goat Cheese and Melted Leeks or Sautéed Wild Mushrooms +\$1
- Brie with Bacon and Red Onion Jam +\$1.5
- Crab Salad Crostini garnished with Chives +\$1.5
- Grilled Tri-Tip with Onion Relish +\$1.5

Add on one of the following displays to enhance your cocktail hour

Imported and Domestic Cheese Display

Served with Crackers and Rustic Breads and Garnished with Fresh and Dried Fruits and Nuts +\$3.5

Antipasti Display

Assorted Italian Cheeses and Cured Meats served with Pepperoncini, Roasted Red Peppers, and Artichoke Hearts

And Roasted Garlic tossed in Olive Oil and Balsamic Vinegar

served with assorted Rustic Breads, and Crackers

+\$5.5

Additional Hors d'oeuvres

*Enhance your cocktail hour with up to 2 additional appetizers
2 to 3 pieces per person*

- \$2.5
- Date Stuffed with Cambozola Cream Cheese and Fresh Basil
 - Mini Grilled Cheese Sandwiches with Tomato Bisque Dipping Sauce
 - Grilled Asparagus, and Sundried Tomato with Ricotta on Polenta Tartlets
 - Belgian Endive Leaves Stuffed with Bleu Cheese and Candied Roasted Walnuts
- \$3
- Grilled Chicken, or Tofu Satay with Spicy Peanut Sauce (*Substitute Prawns for +\$1*)
 - Lomi Lomi Salmon served in Wonton Cups
 - Grilled Tri Tip with Onion Relish served on Baguette
 - Caramelized Sliced Corralitos Sausages topped with Whole Grain Mustard
- \$3.5
- House Cured Gravlax with Honey Mustard Dill Sauce served on Rye or White Toast Points
 - Ceviche of Fresh Local Fish served in Baby Romaine Leaf Cups
 - Pork and Shrimp Meatballs with Spicy Lime Dipping Sauce
 - Teriyaki Pork Belly on Garlic Bruschetta with Chili Sambal
- \$4
- Assorted Sushi and Nigiri with Pickled Ginger and Lemon Wasabi Dipping Sauce
 - Mini Dungeness Crab Cakes with Creamy Sherry-Herb Sauce or Citrus Aioli
 - Ahi Tuna Tartar or Ahi Poke with Lime Aioli served in Wonton Cups
- \$4.5
- Asian BBQ Duck Confit with Shitake Mushrooms served atop Wonton Crisps
 - Seafood Salad with Crab, Prawns and Scallops served atop your choice of Belgian Endive Leaves, Baby Romaine, or Wonton Cups
 - Chilled Large Champagne Prawns with House-made Cocktail Sauce and Citrus Aioli

All Hors d'oeuvres are served Tray Passed with an additional tray pass server fee of +\$1 per person

*Private Bridal Party Chef's Choice Hors d'oeuvres platter, and Champagne Service Items for 12, available for an additional fee
(Champagne not included)*

Salads

All salads are served buffet style

(choose 1)

- Baby Greens, House Pickled Beets, Carrots and Sunflowers Seeds with Raspberry Vinaigrette
- Crisp Romaine Lettuce with Traditional Caesar Dressing, Rosemary Croutons and Parmesan +\$1
- Dried Cranberries, Pine Nuts, Goat Cheese served over Field Greens with Oregano Vinaigrette +\$1.5
- Wild Baby Arugula topped with Tangerines, Toasted Pecans, and Grilled Yams with Poppy Seed Vinaigrette +\$2
- Field Greens with Kalamata Olives, Feta, Red Onion, Tomato, Artichoke Hearts, and Roasted Red Peppers with Balsamic Vinaigrette +\$2
- Pear and Bleu Cheese served atop Baby Spinach with Toasted Walnuts and Balsamic Vinaigrette +\$2
- Baby Spinach, Crispy Prosciutto, Tomato, Artichoke Hearts, Toasted Almonds, and Feta with Citrus Vinaigrette +\$3
- Romaine Lettuce, Maple Cured Bacon, Artisan Bleu Cheese, and Tomatoes with Bleu Cheese Dressing +\$3.5

Entrees

Signature Fresh Baked Italian Wedding Bread with Pine Nuts and Artichoke Hearts

served at each table with Roasted Garlic Infused Olive Oil with Balsamic Vinegar or Roasted Garlic Butter

(choose 2)

- Slow cooked, Braised Beef with Merlot Demi Glace
- Roasted Pork Loin with House-made Savory BBQ Sauce or Caramelized Onions and Orange Marmalade glaze
- Grilled Lemon Rosemary Chicken with Fresh Tomatoes and Chardonnay Veloute
- Chicken Breast Marsala with Fresh Mushrooms and Basil
- Chicken Breast Picatta with Capers and Garlic in Lemon Butter Sauce
- Roasted Garlic and Herb Crusted Turkey Breast with Apricot Chutney***Carving Station* +\$3
- Grilled Fish with Thai Red Coconut Curry Sauce (Chef's Choice Fish)
- Eggplant Parmesan with Mushrooms and Roasted Tomato Sauce **Vegetarian/Gluten Free*
- Squash stuffed with Whole Grains and Vegetables served with Pumpkin Sauce **Vegan/Gluten Free*
- Gourmet Mac and Cheese with Truffle Oil **Vegetarian*
- Seared Savory Wild Rice/ Mushroom Medallions with Roasted Red Pepper Miso Sauce

Additional Entrees

Maximum Entrees per menu 3

Rates reflect price to add (A) or substitute (S) entrees listed on previous page.

All additions must be approved by the Chef

+\$7A +\$3S

- Penne Pasta with Gorgonzola Cream Sauce, Spinach, and Toasted Pine Nuts * *Vegetarian*
- Moroccan Butternut Squash Tagine with Couscous and Spicy Harissa Yogurt Sauce * *Vegetarian*
- Shepherd's Pie with Roasted Vegetables and Garlic Mashed Potatoes **Vegetarian/Gluten Free* - w/*Beef +\$1, Lamb +\$2*
- French Cut Chicken Breast w/Lemon-Caper Beurre Blanc, Brown Butter Sage Sauce, or Brandy Cream Sauce with Roasted Shallots
- Chicken Saltimbocca Roulade filled with Prosciutto and Sage and served with Savory Cream Sauce
- Coconut Macadamia Encrusted Fish with Island Salsa (Chef's Choice Fish)
- Roasted Portabella Mushrooms filled with Whole Grains and Savory Vegetables **Vegetarian/Gluten Free*

+\$8A +\$4S

- Grilled Portabella Mushrooms filled with Tomato, Mozzarella, and Fresh Herbs * *Vegetarian*
- Marinated and Grilled Vegetables with Tofu Steak, Asian or Mediterranean Style **Vegan/Gluten free*
- Tempe and Vegetable Sauté with Ginger and Scallions **Vegan/Gluten free*
- Summer Squash Baked in Phyllo with Fresh Tarragon and a Three Cheese Custard **Vegetarian*
- Vegetarian Cassoulet with Cannellini Beans, Portabella Mushrooms, and Barley **Vegetarian/Gluten Free*
- Seared Salmon Filet with Dill Sauce, or Lemon Beurre Blanc
- Slow-Braised Brisket of Beef with Roasted Baby Carrots and Onions and Cabernet Demi-glace ***Carving Station +\$3*

+\$10A +\$6S

- Asparagus Leek Pot Pie with Three Cheeses**Vegetarian*
- Seared Sirloin Roast of Beef au Jus ***Carving Station +\$3*
- Roasted Cornish Game Hens with Middle Eastern Spice Rub
- Garlic, Herb, and Dijon Encrusted Pork Tender Loin with Mustard-Madeira Demi-glace***Carving Station +\$3*

+\$12A +\$8S

- Teriyaki Grilled Side of Salmon served with Mango Salsa
- Chef's Choice of Seasonal Local Fish, Pan Seared, or Panko Herb Crusted with Lemon-Garlic Sauce or Chili Lime Butter
- Sirloin Roast with Truffled Horseradish sauce and Herbed Cabernet Reduction***Carving Station +\$3*
- Santa Maria Tri-Tip with Forest Mushroom Sauce or Merlot Reduction with Green Peppercorn***Carving Station +\$3*

+\$14A +\$10S

- Roasted Butterflied Leg of Lamb marinated with Fresh Rosemary, Merlot and Garlic ** *Carving Station +\$3*
- Grilled Ahi Tuna Steaks with Ginger Wasabi Sauce
- New York Strip Steak, with Sautéed Mushrooms and Fresh Tarragon

+\$20A +\$16S

- Wild Herb Crusted Pacific Salmon Filet with Lemon Beurre Rouge (*Seasonal*)
- Prawn Scampi Sautéed with Garlic, Lemon, Butter, or al Diablo
- Roasted Halibut with Saffron Curry Sauce or Citrus Gremolata (*Seasonal*)
- Roast Prime Rib of Beef with Merlot au jus and Horseradish Sauce ** *Carving Station +\$3*
- Wild Mushroom and Peppercorn Encrusted Beef Tenderloin with Brandied Mushroom Sauce ** *Carving Station +\$3*

+\$22A +\$18S

- Grilled Baby Lamb Chops with Fresh Mint and Tomato Relish
- Seared Duck Breast with Green Peppercorn Pear Sauce
- Cashew and Herb Crusted Filet Mignon with Wild Mushroom Demi-glace
- Fresh Seared Sea Bass with Mango Avocado Salsa **Dependent upon availability*

+\$26A +\$22S

- Filet Mignon and Jumbo Prawn Surf 'n Turf with Béarnaise Sauce
- Lobster and Scallops with Saffron Cream Sauce in Phyllo Cups
- Pan-Seared Divers Scallops with Heirloom Tomato Salsa on Seafood Risotto Cake

ACCOMPANIMENTS

*Select Farm Fresh Seasonal Vegetables with Herbs
And one from below*

- Savory Couscous seasoned to compliment your entrees
- Roasted Red Potatoes with Rosemary and Garlic
- Basmati White Rice or Brown Rice
- Wild Rice Pilaf with Savory Herb Butter
- Penne Pasta with Extra Virgin Olive Oil, Sun Dried Tomatoes and Garlic , *Gluten Free +1*

+\$1.5

- Garlic Infused, Sweet Cream Smashed Red Potatoes
- Moroccan Couscous with Garbanzo Beans and Savory Herb Butter

+\$2

- Sweet Cream Mashed New Potatoes with Garlic, Truffle, or White Cheddar
- Quinoa and Brown Rice Gratin with Mushrooms and Almonds
- Creamy Polenta with Artichoke Hearts and Mozzarella

+\$3

- Risotto with Arugula, Fresh Herbs, and Parmesan Cheese
- Scalloped Potatoes Gratin

BEVERAGES & COFFEE

Minted Ice Tea or Fresh Squeezed Lemonade +\$1 if you'd like both
Organic Fair Trade French Roast Coffee and Swiss Method Decaf Coffee
Hot Chocolate and Marshmallows +\$1.5
Hot Herbal, Black, and Green Teas
Creamer and Sweetener Selections

DESSERT

*Your Wedding Cake or Dessert Includes cutting, plating, and serving on china plates with formal silverware
Chocolate Dipped Local Organic Strawberries +\$4*

Wedding Menus come with tables and chairs per guest count, white 90" linens, one napkin per guests, one water glass per guests, water carafes for each table, flat wear, china dinner plate, china bread plate and servers.