

# Wedding Menu



# Wedding Package



Congratulations on your special day! Our inclusive Wedding Package offers:

- A five-hour hosted, premium level bar
- A cocktail hour with your selection of five passed hors d'Oeuvres
- A three-course dinner with wine service and champagne toast
- All tables, fine china, flatware, glassware, and votive candles
- Your choice from our collection of table linens and napkins
- Complimentary Chiavari chairs with your choice of cushion color
- One bartender for every 100 guests

Custom menus are available upon request. We look forward to creating an unforgettable wedding experience for you, your family, and guests. We vow to impress.

# Table of Contents



## COCKTAIL HOUR

Hors d'Oeuvres

Cocktail Hour Enhancements

## LATE NIGHT SNACKS

## PLATED DINNERS

First Course

Entrées

Desserts

## BEVERAGES

Hosted Bar Service

Wine List

Wine Enhancements



# Cocktail Hour



HORS D'OEUVRES | COCKTAIL HOUR ENHANCEMENTS

# Hors d'Oeuvres



Please choose five passed Items for your cocktail hour.

## COLD ITEMS

### SEAFOOD

SMOKED SALMON DEVILED EGG (GF)

MINI LOBSTER ROLL (NF)

LOBSTER MEDALLION (NF)

on Cucumber Toast with Coriander Seedling Mayonnaise

SALMON TATAKI (GF)

Yuzu Sauce

ROASTED SHRIMP (NF)

Chimichurri Tomato Salsa

### MEAT

JAMBON BEURRE (NF)

on Brioche Toast

ANTIPASTO SKEWER (NF)

Cherry Tomato, Mozzarella, Salami, and Cheese Tortellini

FILET MIGNON CROSTINI (NF)

Balsamic Onion Marmalade and Blue Cheese Crumbles

### POULTRY

BLACKENED BREAST OF CHICKEN (NF)

Avocado and Black Bean Salsa on a Tortilla Chip

TANDOORI CHICKEN (GF)

in Cucumber Cup with Yogurt Raita

### VEGETARIAN

ROASTED VEGETABLE AND TOMATO SALAD (NF)

in A Miniature Phyllo Basket

GOAT CHEESE AND PORT WINE SHALLOT CONFIT (GF)

on Walnut Toast

GRANNY SMITH APPLE SLICES (GF)

Roquefort Mousse

MOZZARELLA AND WATERMELON LOLLIPOP (GF)

Balsamic Syrup

GRILLED ARTICHOKE

Asiago Cheese on Walnut Toast

## HOT ITEMS

### SEAFOOD

MINI SMOKED SALMON CROQUE MONSIEUR (NF)

Purple Mustard Sour Cream

MOROCCAN CHERMOULA MARINATED SHRIMP (NF)

Tzatziki Sauce

BLUE CRAB CAKE

Avocado and Lemon Aioli

### MEAT

CHILEAN STYLE BEEF EMPANADA (NF)

Mango Salsa

LAMB MEATBALL (NF)

Tomato Za'atar Sauce

SHORT RIB BURGER (NF)

Caramelized Onions

MINI BARBECUED PORK TACO (NF)

LAMB LOLLIPOP

Chimichurri Sauce

### POULTRY

ROASTED CHICKEN AND BRIE (NF)

with Cranberries on a Baguette Toast

CHICKEN CARNITAS SERVED IN PHYLLO CUP (NF)

Chimichurri Sauce

CHICKEN SATAY

Plum Sauce

### VEGETARIAN

VEGETARIAN SAMOSA (NF)

Raita Sauce

SPANAKOPITA (NF)

Phyllo Envelope filled with Spinach and Feta

WILD MOREL MUSHROOM QUICHE (NF)

FRIED BUFFALO MOZZARELLA (NF)

Pomodoro Sauce

BAKED CAULIFLOWER TURMERIC SHOOTER (NF)

VEGETARIAN EMPANADA (NF)

Harissa Hummus

# Cocktail Hour Enhancements

## SUSHI NORI AND SASHIMI (GF)

Three pieces per person. Sushi attendant required (reserve two weeks in advance).

Served with Pickled Ginger, Wasabi, and Soy Sauce

### NIGIRI

Salmon, Shrimp, White Fish, Eel, Yellowtail, Salmon Roe

### MAKI

California Roll, Eel Roll, Avocado Roll, Two Varieties of Vegetable Rolls

## INTERNATIONAL STREET FOOD

### CHICKEN AND GREEN ONION YAKITORI

Soy Sauce

### PORK SHOULDER MINI BAO BUN

Shredded Vegetables, Cilantro and Plum Sauce

### CHICKEN KEBOB

Spicy Peanut Sauce

### CHIMICHURRI FISH TACO

Tomato Salsa served on a Crispy Tortilla Shell

### POTATO AND VEGETABLE PATTIE

Mint Chutney

## HUMMUS BAR

Soft and Silky Chick Pea Dip served with Pita Bread

### CLASSIC, ROASTED GARLIC, AND HARISSA HUMMUS

Assorted Toppings including Toasted Pine Nuts, Feta Cheese, Diced Tomatoes, Carrots, Celery, and Cucumber Dip

## BURRATA BAR

A Creamy, Mozzarella Style Cheese

Orange, Arugula, Toasted Pine Nuts, Sun Dried Tomato, Roasted Garlic, Heirloom Cherry Tomatoes, Pesto, Balsamic Vinegar, and Extra Virgin Olive Oil

## TAPAS STYLE

### GRILLED GOAT CHEESE SANDWICH (NF)

Baby Seedling Salad

### MIDDLE EASTERN STYLE LAMB KEBOB

Biryani Rice

### SLOW COOKED SHORT RIBS (NF)

Roasted Garlic Mashed Potatoes, and Red Wine Sauce

### MEDITERRANEAN BRANZINO

Roasted Garlic Mashed Potatoes, Carrots, Cumin Sauce

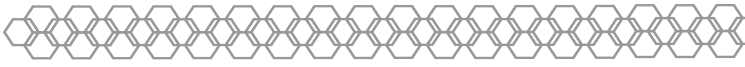
### VEGETABLE RATATOUILLE

Black Olive Sauce over Farro

### ROASTED BALSAMIC MARINATED PORTOBELLO MUSHROOM (GF)

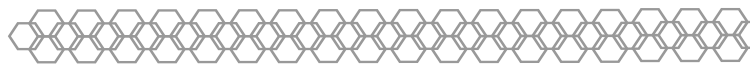
Medley of Grain Pilaf

# Plated Dinners



FIRST COURSE | ENTRÉES | DESSERTS

# Plated Dinners



Three-course plated dinners include freshly baked breads and coffee service.

## FIRST COURSE

### BLUE CRAB BISQUE (GF)

Brioche Croutons and Aioli

### ROASTED CAULIFLOWER AND TURMERIC SOUP (GF, NF)

### CHILLED TOMATO CONSOMME (GF, NF, VG)

### WATERMELON, WILD WATERCRESS AND CRUMBLLED GREEK

#### FETA (GF, NF)

Citrus Dressing

### MIXED BABY GREENS (GF)

Goat Cheese Crumbles, Toasted Pine Nuts,  
Duck Prosciutto Garnish, Basil Goat Cheese Emulsion

### BABY SPINACH (GF, NF)

Roasted Yellow and Red Beets, Dried Apricot,  
Raspberry Vinegar Emulsion

### WARM GOAT CHEESE CIGAR (VG)

Baby Greens, Pomegranate Vinaigrette

### FRESH BURRATA AND SEASONAL TOMATO CARPACCIO (GF, NF)

Saba and Extra Virgin Olive Oil

### ROASTED ASPARAGUS SALAD (NF)

Pecorino Shavings, Brioche Croutons, Ravigote Emulsion

## ENHANCEMENTS

### TRUFFLED POTATO LEEK SOUP AND BABY GREENS SALAD

#### (GF, NF)

Provençal Artichoke and Baby Green Salad,  
Roasted Bell Pepper Emulsion

### CIOPPINO SOUP AND TOMATO MOZZARELLA SALAD

#### (GF, NF)

Mini Tomato and Mozzarella Pearl Salad, Balsamic Vinaigrette

### TRIO OF DOMESTIC SHRIMP (GF)

Tandoori Shrimp on a bed of Chayote Slaw  
Roasted Charmoula Marinated Shrimp  
Shrimp Bisque Shooter

### MINI LOBSTER ROLL (GF)

Raw Vegetable Slaw, Tarragon Aioli

### BLUE CRAB CAKE AND LAMB LETTUCE SALAD

Spicy Tomato Aioli



# Plated Dinners



Three-course plated dinners include freshly baked breads and coffee service. Pricing based on entree selection.

## ENTRÉES

### SEAFOOD

*To preserve and protect our oceans, only farm-raised fish is served, unless noted otherwise.*

#### **BAKED WILD ARCTIC CHAR (GF, NF)**

Cauliflower and Broccoli Risotto, Oyster Mushroom Fricassee, Pinot Noir Beurre Rouge

#### **PAN ROASTED HERB MARINATED WILD HALIBUT FILLET (NF)**

*Not Available November–March*

Sea Asparagus, Mashed Potatoes, Clam Sauce

#### **FILLET OF SALMON (GF, NF)**

Fingerling Potatoes, Sautéed Green Beans, Purple Mustard Sauce

#### **MEDITERRANEAN BRANZINO FILLET (GF, NF)**

Vegetable Paella, Saffron Sauce

#### **POMEGRANATE GLAZED RED DRUM (GF)**

Sundried Fruit Rice Pilaf, Saffron Orange Sauce

#### **BUTTER POACHED LOBSTER (GF, NF)**

Chive Mustard Mashed Potatoes, Braised Leeks, Pinot Noir Beurre Rouge

#### **CRAB CRUSTED SALMON FILLET (GF, NF)**

Roasted Garlic Mashed Potatoes, “Le Puy” Lentil Casserole, Balsamic Beurre Blanc

### POULTRY

#### **MACADAMIA NUT CRUSTED BREAST OF CHICKEN (NF)**

Mashed Hawaiian Sweet Potatoes, Oyster Mushroom Fricassée, Lilikoi Sauce

#### **OVEN SEARED BREAST OF CHICKEN (GF)**

Leek, Spring Onion and Medjool Date Confit, Pinot Noir Sauce

#### **GREEN CURRY CHICKEN BREAST (NF)**

Shiitake Mushroom Risotto, Green Beans, Red Wine Sauce

#### **ROASTED PARMESAN CRUSTED CHICKEN BREAST (NF)**

Roasted Cherry Tomatoes, Farro, Basil Beurre Blanc

#### **PAN SEARED CHICKEN BREAST (GF, NF)**

Trio of Roasted Fingerling Potatoes, Oregon Morel Mushrooms Fricassee, Champagne Cream Sauce

### MEAT

#### **PAN SEARED BEEF TENDERLOIN (GF, NF)**

Medley Of Roasted Potatoes, Sautéed Wild Mushrooms, Juniper Berry Sauce

#### **PAN SEARED BALSAMIC MARINATED BEEF TENDERLOIN (NF)**

Asparagus Tips with Caramelized Onions, Crushed Fingerling Potatoes, Shallot Cabernet Reduction

#### **OVEN ROASTED BEEF TENDERLOIN (GF, NF)**

Potatoes “Risotto Style”, Yellow And Green French Beans, Madeira Onion Sauce

#### **PAN ROASTED BEEF TENDERLOIN (GF, NF)**

Raclette Potatoes Gratin, Sauteed Green Beans, Juniper Berry Sauce

#### **AUSTRALIAN LAMB LOIN (GF, NF)**

Gorgonzola Creamy Polenta, Braised Fennel, Balsamic Bell Pepper Sauce

#### **SLOWLY BRAISED SHORT RIBS (GF, NF)**

Roasted Garlic Mashed Potatoes, Sauteed Spinach, Cabernet Sauvignon Red Wine Sauce

# Plated Dinners



Three-course plated dinners include freshly baked breads and coffee service. Pricing based on entree selection.

## DUOS

### BEEF TENDERLOIN WITH CRAB CAKE (GF, NF)

Trio Of Cauliflower “Risotto Style”, Sautéed Swiss Chard, Madeira Tarragon Sauce

### BREAST OF CHICKEN WITH “TRUE NORTH” SALMON FILLET (GF, NF)

Creamy Gorgonzola Polenta, Braised Fennel, Sun Dried Tomato Sauce

### BEEF TENDERLOIN WITH NOVA SCOTIA LOBSTER (GF, NF)

Succotash Style Corn, Morel Mushrooms, Baby Spinach

### CUMIN DUSTED BEEF TENDERLOIN WITH CHERMOULA MARINATED DOMESTIC SHRIMP (NF)

Saffron Potato Cake, Yellow and Green Squash Fricassee, Preserved Lemon Sauce

### BEEF TENDERLOIN AND ROCKFISH (NF)

House Made Spaetzle, Green Bean Fricassee, Shallot Red Wine Sauce

### BEEF TENDERLOIN WITH ROASTED BREAST OF CHICKEN (GF, NF)

Truffle Mashed Potatoes, Yellow and Green Beans, Syrah Wine Sauce

### BEEF TENDERLOIN WITH DIVER SCALLOPS (NF)

Leeks Confit Risotto, Port Wine Sauce

## VEGETARIAN OPTIONS

*A vegetarian option may be selected to compliment your chosen entrée.*

### ROASTED SPAGHETTI SQUASH TIMBALE (NF, GF)

Mixed Grain Pilaf, Grilled Tofu, Tomato Oregano Sauce

### STUFFED PEPPERS (NF, GF)

Ratatouille and Couscous, Sauteed Tofu, Charred Tomato Sauce

### ORGANIC QUINOA, CORN, AND FAVA BEAN SUCCOTASH (NF, GF)

Chimichurri Drizzle

### VINE RIPE TOMATO STUFFED (NF, GF)

Provencale Vegetables, Herb Marinated Tofu, Black Olive Sauce

### SEASONAL VEGETABLE RISOTTO (NF, GF)

Impossible “Meatballs”, Smoked Bell Pepper Sauce

### NORTH AFRICAN VEGETABLE TAGINE (NF)

Semolina Couscous with Raisin

## DESSERTS

### CHOCOLATE LADY FINGER NAPOLEON (NF)

Light Chocolate Mascarpone Mousse layered with Lady Fingers and Brownie Crumble, Red Currant Sauce

### TURKISH COFFEE VERRINE

Espresso Sponge, Fresh Orange Custard, Poached Apricots, Pistachio Tuile

### THE SNICKERS BAR

Chocolate Short Bread, Caramel Brulée Center, Peanut Mousse, Roasted Cacahuètes, Vanilla Bean Cream, Raspberry Sauce

### BANANAS FOSTER CRÈME BRÛLÉE (GF)

Caramelized Bananas in Rum, Orange Custard, Cinnamon Pecan Stick

### CANDIED LEMON TART (NF)

Lemon Custard, Red Currants, Spiced Streusel Crunch, Toasted Meringue, Red Currant Sauce

### FLOURLESS CHOCOLATE CAKE SPHERE (GF)

Hawaiian Lava Sea Salt Caramel Center, Hazelnut Crunch, Milk Chocolate Sauce

# Late Night Snacks



# Late Night Snacks



Minimum order of 50% of guest count per item required.

## MINI REUBEN SANDWICH

### MINI GRILLED CHEESE

with House Made Kettle Chips

*PLEASE SELECT TWO:*

**SMOKED SALMON AND MOZZARELLA (NF)**

Purple Mustard

**CLASSIC HAM AND SWISS (NF)**

Sour Cream

**APPLE AND BRIE (VG)**

Basil Pesto

## SHORT RIB MAC AND CHEESE

Creamy, home-style cheddar macaroni and cheese with shredded short ribs. Served individually.

### MINI GRILLED CHICKEN BREAST SLIDER

with Sweet Potato Crisps

### MINI BEEF SLIDER

with Sweet Potato Crisps

## WARM MINI CHURROS

with Chocolate Sauce

### CHOCOLATE CHIP COOKIE

with Milk Shooter

## HOUSE MADE KETTLE CHIPS (GF, NF)

*PLEASE SELECT THREE:*

**CHIMICHURRI SPICE**

Oregano, Basil, Parsley, Kosher Salt, Black Pepper, Smoked Paprika

**MEXICAN MOLE SPICE**

Cumin, Cocoa, Red Chile Powder, Cinnamon

**CHEDDAR CHEESE**

**JERK SPICE**

All Spice, Garlic, Nutmeg, Cinnamon, Cloves

**LEMON PEPPER**

Lemon Zest, Black Peppercorn, Onion Powder, Garlic Powder

# Beverages Menu



# Hosted Bar Service



## PREMIUM BRAND BAR

### COCKTAILS

Tito's Handmade Vodka  
Ketel One Vodka  
Tanqueray Gin  
Bacardi White Rum  
Jose Cuervo Gold Tequila  
Bulleit Bourbon  
Jack Daniels Whiskey  
Johnnie Walker Red Scotch Whisky

### DOMESTIC BEER

Bud Light  
Miller Lite  
O'Doul's Non-Alcoholic

### IMPORT AND CRAFT BEER

Heavy Seas AmeriCannon American Pale Ale  
Devil's Backbone Vienna Lager  
Dogfish Head 60 Minute IPA  
Omission IPA (GF)  
Stella Artois Belgian Lager

### HOUSE WINE

### ASSORTED SOFT DRINKS, BOTTLED WATERS AND JUICES

## SPIRIT ENHANCEMENT

### SUPER PREMIUM COCKTAILS

Grey Goose Vodka  
Bombay Sapphire Gin  
Brugal Anejo Rum  
Patron Silver Tequila  
Woodford Bourbon  
Crown Royal Whiskey  
Johnnie Walker Black Scotch Whisky

# Wine List



## SPARKLING WINE

*Please choose one sparkling wine to be offered for a toast and available at bars throughout your event.*

**FRANÇOIS MONTAND BRUT SPARKLING N/V**  
France

**VOVETI PROSECCO**  
Italy

## WINE SELECTION

*Please choose two wines to be offered for dinner service and available at bars throughout your event.*

### WHITE WINE

**MAX FERDINAND RICHTER RIESLING SIGNATURE EDITION**  
Mosel, Germany

**ALVERDI PINOT GRIGIO**  
Italy

**CHANTEAU DE FONTENILLE BORDEAUX BLANC**  
Bordeaux, France

**BARON HERZOG SAUVIGNON BLANC (KOSHER)**  
California

**VILLA BOTANICA CHARDONNAY / VIOGNIER BLEND**  
France

**YALUMBA Y SERIES UNOAKED CHARDONNAY**  
South Australia

**STEELE SHOOTING STAR CHARDONNAY**  
Monterey, California

**BARON HERZOG CHARDONNAY (KOSHER)**  
California

## RED WINE

**PALLADINO BARBERA D'ALBA SUPERIORE**  
Piedmont, Italy

**EL COTO RIOJA "COTO DE IMAZ" RESERVA TEMPRANILLO**  
Spain

**CHATEAU ST. JEAN MERLOT**  
California

**BARON HERZOG MERLOT (KOSHER)**  
California

**VIGNE DE FER**  
Cotes-Du-Rhone, France

**DOMAINE BOUSQUET MALBEC**  
Tupungato, Argentina

**CHATEAU ST. JEAN CABERNET SAUVIGNON**  
California

**BARON HERZOG CABERNET SAUVIGNON (KOSHER)**  
California

**STEELE SHOOTING STAR CABERNET SAUVIGNON**  
Lake County, California

# Wine Enhancements



## SPARKLING WINE

DOMAINE CHANDON BRUT  
California

DOMAINE CHANDON ROSE  
California

GLORIA FERRER BRUT  
California

GLORIA FERRER BLANC DE NOIRS  
California

## WHITE WINE

IRIS VINEYARDS PINOT GRIS  
Willamette Valley, Oregon

SILVERADO MILLER RANCH SAUVIGNON BLANC  
Napa, California

DOMAINE THOMAS ET FILS PERRIER SANCERRE  
Loire, France

HALL SAUVIGNON BLANC  
Napa, California

DIORA LA SPLENDEUR DU SOLEIL CHARDONNAY  
Monterey, California

ROUX PERE ET FILS BOURGOGNE BLANC  
Burgundy, France

STAG'S LEAP CHARDONNAY  
Napa, California

WALT LA BRISA CHARDONNAY  
Sonoma, California

## RED WINE

LYRIC BY ETUDE PINOT NOIR  
Santa Barbara, California

GLORIA FERRER PINOT NOIR  
Carneros, California

ETUDE PINOT NOIR  
Carneros, California

CARPINETO CHIANTI CLASSICO RISERVA  
Tuscany, Italy

CASANOVA DI NERI TOSCANA ROSSO  
Tuscany, Italy

PEACHY CANYON WESTSIDE ZINFANDEL  
Paso Robles, California

L'ECOLE 41 MERLOT  
Columbia Valley, Washington

STAGS' LEAP MERLOT  
Napa Valley, California

GIRAD CABERNET SAUVIGNON  
Napa Valley, California

STAGS' LEAP CABERNET SAUVIGNON  
Napa Valley, California

CHAPPELLET MOUNTAIN CUVÉE  
Napa Valley, California

JUSTIN ISOSCELES  
Paso Robles, California