

WEDDING PACKAGE AND MENUS

All menus are priced per person.

Minimums required for some menus.

(for events with a guest count below 100 there will be an additional charge per person)

RENTAL PACKAGE......\$7.00

Chinaware

Dinner Plates Salad Plates

Dessert Plates

Flatware

Dinner Forks
Salad Forks
Knives
Dessert Forks

Water Goblets

water and ice not included

Table Linens

for seating only

Linen Napkins



HORS D'OEUVRES MENU

More Selections Available on

Hors D'oeuvres Menu

Beef Sliders\$3.95 caramelized onions, brioche buns	Swedish Meetballs\$1.75
Beef Teriyaki Satay\$2.75	Sweet and Sour Meatballs\$1.75
teriyaki sauce	Asparagus\$2.00 wrapped with prosciutto
Chicken Satay\$2.50 peanut sauce	Figs\$2.25
Crab Cakes\$3.25	stuffed with ricotta cheese, wrapped with prosciutto
panko breading	Shrimp\$2.95 with pesto on a crostini
Dates\$2.00 stuffed with parmesan cheese, wrapped with bacon	Tartlets\$2.50
Empanadas\$2.00 beef, chicken, pork, or black bean and corn	filled with mango chicken
Fried Chicken and Waffles\$2.95	Bruschetta\$2.00 tomatoes, basil, buffalo mozzarella on crostini
Grilled Cheese Sandwich\$2.00	Caprese Skewers\$2.75 mozzarella cheese, basil, tomato, balsamic reduction
gouda, applewood smoked ham, roasted peppers	Empanadas\$2.00
Mushrooms\$2.00 stuffed with andouille sausage	beef, chicken, pork, or black beans and corn
Puff Pastry\$2.75 stuffed with smoked chicken and walnuts	Fava Bean Spread\$1.95 crispy prosciutto on crostini
Roasted Eggplant\$2.00 with olive tapenade on toast	Lemon Potatoe Cakes\$2.50 ginger avocado cream
Soup Shooters\$2.75 ask about our choices	Morocan Eggplant\$2.00 on a crostini
	Spankopita\$2.25 phillo triangle filled with spinach and feta



SALADS

Choice of One:

Field of Greens Salad

feta cheese, walnuts, raspberry vinaigrette

Spicy Pear Salad

candied pecans, shaved gouda, poppy seed dressing

Kale Salad

apples, cranberries, pecans, goat cheese, apple cider vinaigrette

Fatoush Salad

pumpkin seeds, fried pita strips, meyer lemon vinaigrette

Spinach Salad

pecans, bleu cheese crumbles, creamy balsamic vinaigrette

Traditional Caesar Salad

shaved parmesan, garlic croutons, caesar dressing

Mixed Green Salad

tomatoes, cucumber, carrots, Italian or buttermilk ranch dressing

Greek Salad

with bermuda onions, kalamata olives, feta and balsamic

Caprese Salad......add \$2.00

tomatoes, buffalo mozzarella, basil, balsamic reduction

Arugula

sweet beets, walnuts, feta cheese, sherry vinaigrette

Asian Chopped Salad

mandarin oranges, green onions, carrots, crispy wontons, sesame dressing

SIDES

Choice of Two:

Red Roasted Potatoes

Garlic Mashed Potatoes

Jasmine Rice

Rice Pilaf

Wild Rice

Macadamia Rice

Baby Potatoes

Parsley

Couscous

Penne

tomato cream sauce or pesto sauce

Vegetable Medley

Asparagus

ed roasted peppers

Green Beans

almonds, caramelized onions

Speard Broccoli

Glazed Carrots

Roasted Brussels Sprouts......add \$1.00

balsamic glaze

Quinoa.....add \$1.95

mushrooms and spinach



CHICKEN ENTRÉES

Chicken Picatta.....\$19.95

mushrooms, lemon herb sauce and mushrooms

Chicken Mango......\$19.95

Chipotle Chicken......\$19.95

Chicken Marsala.....\$19.95

mushrooms, shallots, marsala wine sauce

Moroccan Chicken......\$19.95

preserved lemons, olives

Chicken Florentine......\$21.95

stuffed with spinach, prosciutto, gourmet cheese, in lemon herb sauce

Apricot Chicken.....\$21.95

stuffed with cornbread stuffing, currants, in orange ginger sauce

Artichoke Chicken.....\$21.95

stuffed with artichokes and mushrooms, in champagne cream sauce

Kale Chicken......\$21.95

stuffed with kale and goat cheese, in herb au jus sauce

DUO ENTRÉES PLATED

Chicken and Tri Tip......\$27.95

Chicken and Filet Mignon......\$34.95

Filet Mignon and Shrimp......\$36.95

shrimp stuffed with crab

BEEF ENTRÉES

Tri Tip......\$20.95

sherry wine sauce

Braised Shorts Ribs......\$23.95

beef au jus

Angus Flat Iron Steak......\$22.92

red wine demi glaze

Filet Mignon......\$28.95

port wine reduction

New York Steak Strip......\$27.95

fried onions, garlic butter sauce

Prime Rib......\$25.95

horseradish and au jus

Peppercorn Crushed Beef Tenderloin......\$31.00

on a beefsteak tomato with goat cheese, fried onions and balsamic glaze

FISH ENTRÉES

Salmon Picatta.....\$19.95

mushrooms, lemon herb sauce

Panko Crusted Salmon......\$19.95

orange ginger sauce

Mahi Mahi......\$20.95

mango relish or basil cream sauce

Tilapia......\$19.95

lobster sauce

Sea Bass......Market Price

white wine sauce



GRAND BUFFET I

Field of Greens Salad

feta cheese, walnuts, raspberry vinaigrette

Tri Tip

sherry wine sauce

Chicken Picatta

mushrooms, lemon herb sauce

Red Roasted Potatoes Vegetable Medley Rolls and Butter

\$28.95

MEDITERRANEAN

Greek Salad or Fatoush Salad Beef and Chicken Kabobs Basmati Rice Hummus Stewed Green Beans

almonds, tomatoes

Hummus and Pita Bread

\$21.95

ASIAN FUSION

Asian Chopped Salad

mandarin oranges, green onions, carrots, crispy wontons, sesame dressing

Salmon

orange ginger sauce

Korean Short Ribs
Jasmine Rice and Asian Vegetables
Rolls and Butter

\$28.95

GRAND BUFFET II

Field of Greens Salad

feta cheese, walnuts, raspberry vinaigrette

Tri Tip

sherry wine sauce

Salmon Picatta

mushrooms, lemon herb sauce

Red Roasted Potatoes Vegetable Medley Rolls and Butter

\$30.95

SPANISH

Spinach Salad

bermuda onions, bleu cheese crumbles, balsamic vinaigrette

Empanadas

beef, chicken, pork, or black bean and corn

Traditional Paella Asparagus

wrapped with prosciutto

Mushrooms

stuffed with chorizo

Rolls and Butter

\$24.95

MOROCCAN

An Array of Moroccan Salads: Eggplant, Carrots and Cucumbers Bastilla

Moroccan Chicken Tagin

with preserved lemons and olives

Braised Lamb Shanks Couscous Moroccan Bread

\$39.95



MEXICAN

Caesar Salad
Chicken and Beef Fajitas
Rice and Beans
Poblano Cheese Enchiladas
Chips and Salsa
Fresh Guacamole
Cheddar Cheese
Sour Cream
Flour Tortillas
Chile Rellenos.......\$3.00 per person

\$20.95

ITALIAN I

Antipasto Salad Chicken Parmesan Penne Pasta

tomato cream sauce

Vegetable Medley Rolls and Butter

\$18.95

ITALIAN II

Caesar Salad Lasagna Penne Pasta

tomato cream sauce or creamy pesto sauce

Sausage and Peppers Vegetable Medley Rolls and Butter

\$19.95

TACO BAR

Caesar Salad
Chicken, Carne Asada or Carnitas
Rice and Beans
Flour Tortillas
Chips and Salsa
Guacamole
Sour Cream
Cheddar Cheese
Onions, Cilantro, and Limes

\$16.95

JAMAICAN

Carribean Salad

mandarin oranges, avocado, lemon vinaigrette

Jerked Chicken White Rice Black Beans Fried Plantains Rolls and Butter

\$19.95



A LITTLE SOUTHERN

Spinach Salad

bermuda onions, bleu cheese crumbles, balsamic vinaigrette

Fried Chicken and Waffles
Mashed Potatoes
Macaroni and Cheese
Green Beans

almonds, caramelized onions

Biscuits and Butter

\$23.95

A LITTLE COUNTRY

Mixed Green Salad

bacon bits, tomato, cucumber, carrots, Italian or buttermilk ranch dressing

Pork Loin

apple chutney

Mashed Potatoes Green Beans

almonds, caramelized onions

Cornbread and Butter

\$19.95

HAWAIIAN

Asian Chopped Salad

mandarin oranges, green onions, carrots, crispy wontons, sesame dressing

Chicken Teriyaki Macadamia Rice Macaroni or Potato Salad Fruit

Kalua Pork.....add \$5 per person Salmon Teriyaki.....add \$9 per person Shrimp Brochettes.....add \$9 per person

\$19.95

VEGAN AND VEGETARIAN OPTIONS

Stuffed Eggplant......\$18.95

grilled vegetables

Stuffed Portabella Mushrooms......\$19.95

quinoa, grilled vegetables, spinach

Herb Stuffed Tomatoes......\$18.95

spinach, goat cheese, bread crumbs

Couscous......\$18.95

turnip, rutabaga, cipollini, chickpeas, cabbage, carrots

CARVING STATION

(Carver Required)

Baron or Beef.....\$12.95

horseradish, beef au jus

Whole Salmon.....\$15.00

lemon and capers

Prime Rib.....\$16.95

horseradish, beef au jus

Pork Loin.....\$12.00

Beef Tenderloin.....\$19.95