WEDDING MENU

Displayed Hors D'Ouevres

ARTISAN CHEESE

Assorted Artisan Cheese and Candied Nuts with Sliced Baguette & Gourmet Crackers

FRESH FRUIT

Seasonal Fruit

GARDEN VEGETABLE CRUDITE

With Ranch Dip

WARM BRIE EN COUTE

Puff Pastry Baked Brie, & Cranberry Relish

MEATBALLS

Swedish or Sweet & Sour

TASTE OF ASIA

Choose One: Pot Stickers, Mini Won Tons, or Spring Rolls with Three Dipping Sauces

BRUSCHETTA BAR

*Choose One: Artichoke Dip, Italian Crostini, Spinach Dip or Jalapeño-Lime Humus
Served with Crostini*

WEDDING MENU

Hand-Passed Hors D'Ouevres

CHICKEN SATAY

With Sweet Spicy Thai or Peanut Sauce

ENGLISH CUCUMBER CANAPES

With Choice of Smoked Salmon or Bleu Cheese Mosse

JUMBO MUSHROOMS

Choice of Sweet Italian Sausage or Garlic Parmesan Cream Cheese

SPANAKOPITA

Puffed Pastry with Spinach, Feta & Balsamic Reduction

CRAB BAGUETTES

Warm Carb Herb Cream Cheese & Toasted Almonds on Sliced Baguettes

GRILLED MARINATED BEEF SKEWERS

Teriyaki or Argentinean Chimichurri Sauce

CHEF DAMIAN'S BAJA BITES

Carnitas on a Housemade Tortilla Chip Tossed with Guacamole & Pico De Gallo

ROASTED GRAPE CROSTINI

Roasted Red Grapes with Balsamic Reduction on Bleu Cheese Toasted Baguette

ITALIAN CROSTINI

Roma Tomato, Artichoke, Kalamata Olives Tapenade on Toasted Baguette

MINI SMOKED QUESADILLAS

with Chipotle Sauce

WEDDING MENU

Upgraded Hand-Passed Hors D'Ouevres

CRAB STUFFED MUSHROOMS

Warm Crab Herb Cream Cheese & Toasted Almonds

$3 PER PERSON

SMOKED SALMON TOAST POINTS

With Chive Mascarpone

$3 PER PERSON

JUMBO PRAWNS

With Housemade Cocktail Sauce

$4 PER PERSON

BACON WRAPPED PRAWNS

With Basil-Pesto Sauce

$5 PER PERSON

AHI TUNA TARTER ON CRISPY WON TON

With Sriracha Aioli, Red Onion & Micro Greens

$4 PER PERSON

WEDDING MENU

Salads

FRESH FIELD GREENS

With Choice of Dressings

HEARTS OF ROMAINE CAESAR SALAD

*Chopped Romaine with Parmesan Cheese, Garlic Croutons
& Classic Caesar Dressing*

SPINACH SALAD

With Hard Boiled Egg, Bacon, Red Onion & Raspberry Vinaigrette

MEDITERRANEAN SALAD

*With Feta Cheese, Green and Kalamata Olives, Red Onion
& Cherry Tomatoes with Champagne Vinaigrette*

RANCHO SOLANO SALAD

*With Candid Walnuts, Cranberries, Red Onion, Bleu Cheese Crumbles
& Champagne Vinaigrette*

FUJI SALAD

*With Fuji Apples, Roasted Pecans, Dried Cranberries, Mandarin Oranges
& Honey Poppyseed Dressing*

WEDDING MENU

Entrees

ROASTED MARINATED TRI-TIP

With Carbernet Demi Glaze

SANTA MARIA PEPPER CHICKEN BREAST

With Au Jus & Creamy Horseradish

GRILLED LEMON PEPPER CHICKEN BREAST

With Lemon Cream Sauce

CHICKEN PICCATA

With Buffalo Mozzarella Cheese, Roma Tomatoes & Basil

CHICKEN CAPRESE

With Buffalo Mozzarella Cheese, Roma Tomatoes & Basil

WEDDING MENU

Entrees

ARTICHOKE CHICKEN

With Tomatoes, Artichoke Hearts, & Roasted Garlic

TERIYAKI CHICKEN BREAST

With Fresh Pineapple, Sweet Peppers & Onions

MAHI MAHI

With Fresh Tropical Salsa

PARMESAN ENCRUSTED TALAPIA

Topped With Caprese Salsa

TRI-COLORED CHEESE TORTELLINI

With Sundried Tomato & Pesto Cream Sauce

WEDDING MENU

Upgraded Entrees

BAKED SALMON FILET

With Dijon-Dill Cream Sauce

$3 PER PERSON

SONOMA FREE RANGE CHICKEN

With Fresh Pineapple, Sweet Peppers & Onions

$4 PER PERSON

ROASTED PRIME RIB OF BEEF

With Au Jus & Cream Horseradish

$4 PER PERSON

NEW YORK STEAK

With Bleu Cheese Butter

$4 PER PERSON

SEAFOOD SCAMPI

With Garlic Butter Sauce

$4 PER PERSON

WEDDING MENU

Upgraded Entrees

FILET MIGNON

With Bearnaise Sauce

$6 PER PERSON

ROASTED TENDERLOIN MEDALLIONS

With Garlic-Peppercorn Sauce

$6 PER PERSON

BAKED HALIBUT

With Tropical Salsa (Subject to Availability)

Market Price

WEDDING MENU

Accompaniments

PENNE PASTA
With Sundried Tomato Pesto Sauce

WILD RICE PILAF
With Fresh Vegetable Medley

POTATOES AU GRATIN

ROASTED VEGETABLE MEDLEY

ROASTED HERBED NEW POTATOES

CREAMY GARLIC MASHED POTATOES

JASMINE RICE

RICE PILAF

Our Chef will be happy to create custom menu items upon request
All selections are served buffet style
Plated service is available for an additional $5.00 per person

Children under 4 years old are complimentary
Children 5-10 years old are $22.00 for any of the packages

WEDDING MENU

Enhancements

CHAMPAGNE GREET $4PP

CHOCOLATE COVERED STRAWBERRIES $4.50PP

DONUT STATION $4PP

Late Night Snack

Ask your sales representative for pricing

MINI PULLED PORK SANDWICHES

FLATBREAD PIZZA

POTSTICKERS

MINI WON TONS

SPRINGS ROLLS

CHICKEN WINGS

Choice of Spicy Buffalo or Thai Sweet & Sour Sauce

TRI COLORED TORTILLA CHIPS

With Salsa & Fresh House Made Guacamole