



WEDDING/ SOCIAL MENU

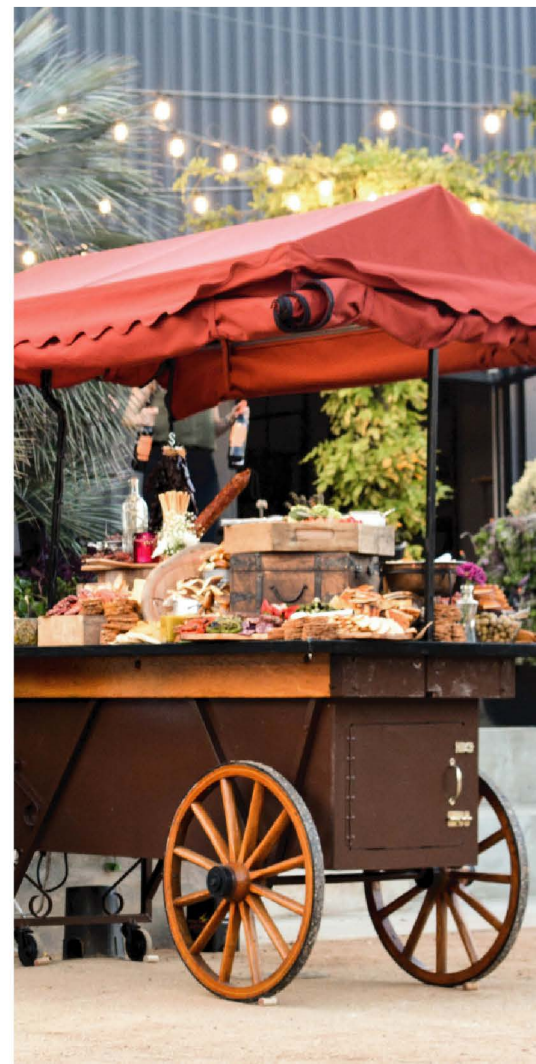


Our pre designed packages are traditional options, however for those that are looking for something exceptional or specific, please request a custom chef designed menu.

Tastings are also available and recommended to fine tune your menu... Every couple months we hold a tasting that gives clients the opportunity to experience our food in a unique setting. Held at our sister company, Fete the Venue, this tasting is presented as an example of what your event could look like. If you prefer to have a more intimate experience, private tastings are available at our headquarters. Some require a fee while others may be complimentary.

From linens, tables, lighting, tenting, lounge furniture and more... Let our event team assist in designing and securing your rentals for your special event. Inquire for more details.

Also available is our "Chef Experience". A one-on-one menu planning meeting to discuss all your details and particular menu options. Your professional and creative sales manager will guide you through all aspects of your event.



BUFFET PACKAGES

INCLUDES: FRESH BAKED ROLLS & BUTTER

SELECT ENTRÉES

Chicken Florentine

Crispy Artichokes, Heirloom Tomatoes, Creamy Spinach Sauce

Herb Grilled Chicken

Creamy Mushroom-Madeira Sauce

Sonoma Grilled Chicken

California Artichokes, Sundried Tomatoes, Basil, Buerre Blanc

Grilled Cauliflower Steak

Smothered with Garlic, Peppers, Mushrooms, Onions and Tomatoes

Chicken Monterrey

Pico de Gallo, Jack Cheese, Bacon, Chipotle Barbecue

Roasted Acorn Squash

Orzo, Feta, Sundried Tomatoes, Basil, Creamy Tapenade

Brown Sugar Brined Pork Roast

Brandy Poached Apples, Sage, Onion Cider Reduction

Spanish Stuffed Chicken

Spanish Chorizo, Garlic, Artichokes, Spinach, Manchego, Tomato-Caper Vera Cruz

Spaghetti Squash Primavera

Roasted Vegetables, Parmesan, Pumpkin Seeds, Tomato-Basil

Oregano Chicken Breast

Cracked Mustard Sauce, Garlic Confit

Polenta with Feta and Rosemary,

Roasted Vegetables, Creamy Pesto

Cider Brined Pork Chops

Apple Butter Demi, Sage, Brandied Cherries

CHOICE ENTRÉES

Beef Burgundy

Wild Mushroom, Onions, Rosemary, Burgundy Wine Sauce

Tri-Tip Pepper Steak

Summer Squash, Razor Onion, Cognac-Green Peppercorn Sauce

Tri-Tip Chimichurri

Blistered Tomatoes, Crispy Potatoes, Merlot Demi

Airline Chicken

Tarragon Brine, Mustard Cream Sauce

BUFFET PACKAGES

INCLUDES: FRESH BAKED ROLLS & BUTTER

CHOICE ENTRÉES CONT.

Seared Mahi Mahi

Grilled Pineapple Salsa, Toasted Macadamia Nuts, Preserved Lemon

Pan Roasted Atlantic Salmon

Sweet Corn Salad, Shiitake Mushroom Sauce

Top Sirloin

Marsala Demi, Black Truffle Butter

Boneless Angus Beef Short Rib

Portabella-Spring Onion Ragout, Fennel Tomato

Red Wine Short Rib

Garlic, Onion, Sunday Tomato Gravy

Pork Tenderloin Medallions

Braised Olives, Caramelized Onion Herb Jus

Spice Marinated Coulotte Steak

Onion Marmalade, Barolo Beurre Rouge

Red Snapper

Pea Sprouts, White Balsamic Vinaigrette

White Shrimp

Select One Sauce: Vera Cruz, Scampi, Carbonara

PRIME ENTRÉES

Pepper Crusted Filet Mignon

Vidalia Onion Jam, California Zinfandel Sauce

Four Bone Rack of Lamb

French Mustard-Parsley Sauce, Garlic Confit

Pan Roasted New Zealand Sea Bass

Herbed Lemon Butter Sauce

Grilled Ribeye Steak

Thyme Roasted Mushrooms, Rosemary-Saba Demi

Prime Strip Steak

Sauce Robert, Crispy Onion Strings

Prime Flat Iron

Vietnamese Chimichurri

Filet Medallions

Pearl Onion, Maitake Mushroom, Balsamic Crème Fraiche

BUFFET ACCOMPANIMENTS

SIDES, CHOOSE TWO

ALL ITEMS ARE BASED ON AVAILABILITY AND CONDITIONS, WHICH THEY MAY BE SUBSTITUTED FOR OF EQUAL OR GREATER VALUE.

Ricotta Whipped Mash Potatoes

Garlic-Rosemary Roasted Rainbow Potatoes

Baked Macaroni

Creamy 3 Cheese Sauce, Garlic Panko Crust

Wild Rice Pilaf

Mushrooms, Carrots, Celery, Onions, Fine Herbs

Local Seasonal Vegetables

Herbs, Sea Salt, Olive Oil

Green Beans*

Balsamic Roasted Sweet Onions, Crispy Garlic - Seasonal

Honey-Thyme Roasted Heirloom Carrots

Buttered Broccoli

Farfalle

Peas & Carrots, White Truffle Cream Sauce, Parmesan

Citrus Baby Corn & Zucchini

Sweet Corn Risotto

Gnocchi

Prosciutto, Asiago, Sage Cream

Roasted Brussels Sprouts*

Bacon, Caramelized Onion, Maple Gastrique

Yukon Potato Gratin

Onion, Parmesan, Blue Cheese, Spinach

Roasted Asparagus*

* *Seasonal Selections*

BUFFET ACCOMPANIMENTS

SALAD

Garden Fresh Salad

Ranch and Balsamic Dressings

Romaine Salad

Tomato, Cucumber, Red Cabbage, Olives, Red Wine Croutons, Asiago, Red Wine Honey Vinaigrette

Fall Greens

Cranberries, Candied Walnuts, Crumbled Goat Cheese, Balsamic Dressing

Apple-Arugula Salad

Celery, Roasted Almonds, Blueberries, Parmesan Cheese, Champagne Vinaigrette

Grain Salad

Spring Mix, Farro, Cherry Tomato, Red Onion, Cranberry, Bosc Pear, Pecans, Gorgonzola, White Balsamic Vinaigrette

Green Goddess

Baby Gem, Red Onion, Cucumber, Shaved Carrot, Watermelon Radish, Creamy Tarragon Dressing

Summer Delight*

Arugula, Spring Mix, Red Onion, Watermelon, Feta, Strawberry, Toasted Almond, Balsamic Dressing

BLT

Crisp Bacon, Baby Arugula, Vine Ripened Tomatoes, Fresh Mozzarella Cheese, Sweet Basil Vinaigrette

Knife and Fork Caesar

Romaine Hearts, Shaved Asiago Cheese, Crostini, Heirloom Tomatoes, Caesar Dressing

Kale and Wheat Berry Salad

Fennel, Brandied Cherries, Pears, Crispy Goat Cheese, Sherry Dressing

* *Seasonal Selections*

ADD COFFEE OR HOT TEA TO YOUR PACKAGE!

Station or Table Service: Stationed Service is served in polished urns, assorted creamers, sugars, stir sticks and disposable cups. Table Service is served with creamer and sugar. Both include Glass Irish Mugs. Other glassware options available.

ADDITIONS

EVENT RENTALS

Everything you can imagine from linens, tables, lighting, tenting, lounge furniture and more...Let our event team assist in designing and securing your rentals for your special event.

LABOR RATES

All employees are regulated by the State to take mandatory scheduled breaks. It is never in your best interest to have only one attendant present on any event over two hours as it will likely cause a service interruption during your event.

CAPTAIN- \$35.00 PER HOUR AND \$52.50 PER HOUR OVERTIME RATE

In charge of all aspects of your contracted services. This person makes sure everything goes smoothly with our staff and will work with other vendors hired for the event. They will also be in charge of scheduling breaks at the best time possible to avoid any service issues with your event. A majority of the time, they are the first one from our team to be on-sight and the last to leave.

SERVER- \$30.00 PER HOUR AND \$45.00 PER HOUR OVERTIME RATE

LEAD CHEF- \$35.00 PER HOUR AND \$52.50 PER HOUR OVERTIME RATE
Lead Chefs are mandatory for some events. They will direct and oversee all back of the house kitchen staff operations to execute the event successfully.

ASSISTANT CHEF- \$30.00 PER HOUR AND \$45.00 PER HOUR OVERTIME RATE
Not all events require a lead Chef. For those events, assistant chefs are used.

BARTENDERS- \$35.00 PER HOUR AND \$52.50 PER HOUR OVERTIME RATE

Good bartenders are crucial to the quality of your event and are in high demand. To be able to access quality bartenders, there is a mandatory gratuity required for all contracted bartenders. Your event professional will assist you in determining the right amount of bartenders needed.

BARBACKS- \$30.00 PER HOUR AND \$45.00 PER HOUR OVERTIME RATE

Some events will require the use of barbacks and not just bartenders. These individuals typically help with the logistics and fulfilling the needed services.