



WEDDING & SOCIAL MENU



WEDDING & SOCIAL MENU

We specialize in personalized experiences and affordable luxury. Our experienced team of professionals all work to ensure flawless execution of your event with meticulous planning, impeccable service, mouthwatering cuisine, and access to the industry's finest resources. Each element is infused with your unique personality, palate and preferences.

From buffets, plated dinners, interactive stations, to full premium bars. Our events are remembered for amazing food & beverages, spectacular service, and beautiful presentations. Allow us to bring your vision to life and surpass all expectations.



Your Package Includes Fresh Baked Rolls & Butter
Entrees are Served with Boneless/Skinless Portioned Chicken Breast; Unless
Otherwise Noted.

Add a Vegetarian Option to any Order in Addition to a Silver Entree
Selection. (Minimum of 10 per Order)

Additional Charge Per Person for Platters, Bowls, and Dishes.
All Entrees can be plated upon request.

WEDDING & SOCIAL MENU

SILVER ENTREES

Chicken Florentine

Crispy Artichokes, Heirloom Tomatoes, Creamy Spinach Sauce

Herb Grilled Chicken

Creamy Mushroom-Madeira Sauce

Sonoma Grilled Chicken

California Artichokes, Sun Dried Tomatoes, Basil, Creme Sauce

Chicken Monterrey

Ortega Chilis, Pepper Jack cheese, Cream Sauce

Brown Sugar Pork Loin

Bourbon Glazed, Golden Raisins, Rosemary Cider Jus

Spanish Stuffed Chicken

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

Oregano Chicken Breast

Cracked Mustard Sauce, Garlic Confit

Chicken Provencal

Rich tomatoes, olives, rosemary, garlic sauce

Perfect Chicken

Mushrooms, Garlic, Rosemary, Sage, Capers, Chardonnay Cream Sauce

Marry Me Chicken

Garlic, Oregano, Thyme, Bacon, Parmesan Cream Sauce

Chicken Shawarma

Garlic, Coriander, Cumin, Cardamom Cayenne Pepper

Beef Burgundy

Wild Mushroom, Onions, Rosemary, Burgundy Wine Sauce

Eggplant Parmesan

breaded and fried eggplant w. melted mozzarella, spicy arrabiata sauce

Quinoa Bell Peppers

stuffed bell peppers w. quinoa, feta and leeks baked in marinara

Grilled Tofu

cilantro lime sauce, jet fresh mangos

Vegetable Puff

grilled vegetables in puff pastry, goat cheese, tomato jus

We Welcome Customizing Your
Menu & Selections.

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GOLD ENTREES

Tri-Tip

- Roasted Garlic Demi

- Chimichurri: Blistered Tomatoes, Crispy Potatoes

- Au Poivre: Pepper Crusted, Wild Mushrooms, Green Peppercorn Brandy Sauce.

Chicken Breast

Stuffed with Crispy Pancetta & Mozzarella, Finished off with a Lemon Butter Sauce

Seared Mahi Mahi

Grilled Pineapple Salsa, Toasted Macadamia Nuts, Preserved Lemon

Pan Roasted Atlantic Salmon

Garlic, Dill, Lemon, Beurre Blanc, Toasted Almonds

Braised Short Rib

Cabernet Demi

Pork Tenderloin Medallions

Apples & Crispy Sage with an Apple Cider Glaze.

Spice Marinated Coulotte Steak

Onion Marmalade, Barolo Beurre Rouge

PLATINUM ENTREES

Pepper Crusted Filet Mignon (6oz.)

Vidalia Onion Jam, Truffle Compound Butter

Pan Roasted Sea Bass

Herbed Lemon Butter Sauce

Grilled Ribeye Steak (8oz.)

Thyme Roasted Mushrooms, Rosemary-Saba Demi

Prime Strip Steak (8oz.)

Sauce Robert, Crispy Onion Strings

Filet Medallions (6oz.)

Pearl Onion, Maitake Mushroom, Balsamic Creme Fraiche

WEDDING & SOCIAL MENU

Salads & Sides

SALAD

SELECT ONE

Caesar Salad

Romain, Shaved Parmesan Cheese, Crostini,
Tomatoes, Caesar Dressing

Garden Fresh Salad

Ranch and Balsamic Dressings

Romaine Salad

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

UPGRADES

(Add \$1.50 pp)

Fall Greens

Cranberries, Candied Walnuts, Crumbled Feta
Cheese, Dark Balsamic Dressing

Apple-Arugula Salad

Celery, Roasted Almonds, Parmesan Cheese,
Champagne Vinaigrette

Green Goddess

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

Summer Delight (April - July)

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

BLT

Crisp Bacon, Romaine & Green Leaf, Vine Ripened
Tomatoes, Gorgonzola Cheese, Sweet Basil
Vinaigrette

Sonoma Salad

Spring Mixed Greens, Orange Segments,
Sonoma Goat Cheese, Tomatoes, Candied Pecans
Champagne Vinaigrette

SIDES

SELECT TWO

Garlic Mashed Potatoes

Garlic-Rosemary Roasted Potatoes

Baked Macaroni

Creamy 3 Cheese Sauce, Garlic Panko Crust

Local Seasonal Vegetables

Herbs, Sea Salt, Olive Oil

Honey-Thyme Roasted Carrots

Buttered Broccoli

Farfalle

White Truffle Cream Sauce, Parmesan

Zucchini, Red Onion, & Tomatoes

Herb Rice

UPGRADES

Basmati Rice (+.50¢)

Jasmine Rice (+.50¢)

Scalloped Potatoes (+.50¢)

Green Beans*

Balsamic Roasted Sweet Onions, Crispy Garlic

Roasted Brussels Sprouts*

Balsamic Glaze & Cranberries

Roasted Asparagus*

*Seasonal Selections at Market Price

CUSTOMIZE YOUR PACKAGE!

Whether it's your wedding day or a birthday celebration or an intimate dinner with some close friends; we have you covered. Consult with your event specialist to add on linens, china, party rentals, hors d'oeuvres, dessert, bar & beverage to get the full experience.

WEDDING & SOCIAL MENU

Bar & Beverage

BEVERAGE MENU 2022

Whether your event is hosted or cash bar, we understand that each event is unique in character with styles and drinking preferences. We strive to accommodate and exceed your expectations; however, we need as much information in advance to prepare and service you and your guests. We are not just a bartending service, we emphasize presentation and professional friendly service.

ALL BAR SERVICES INCLUDE THE FOLLOWING:

Clear acrylic glassware in two sizes, napkins, paper straws, ice, all operational equipment for your Bar Service type, a full range of mixers and garnishes, as well as Liquor Liability Insurance and ABC License and/or permits as required (permit fees are extra). All items may be substituted with items of equal or greater value.

SOFT BAR

Beer Service:

Bottled Domestic (choice of two)
Bottled Import/Craft/Microbrew
(choice of one)

Wine Service:

Chardonnay, Cabernet Sauvignon

CALL BAR

Liquor Service:

Pearl Vodka, New Amsterdam Gin, 7
Crown, Old Forester Bourbon, Bacardi
Rum, Malibu Rum, Spiced Rum, El
Jimador Tequila, JB Scotch, Korbel
Brandy, Kahlua, Midori, Triple Sec,
Amaretto, Peach Schnapps

Beer Service:

Bottled Domestic (choice of two)
Bottled Import/Craft/Microbrew
(choice of one)

Wine Service:

Chardonnay, Cabernet Sauvignon

GOLD BAR

Liquor Service:

Ketel One & Tito's Vodka, Fords Gin,
Monkey Shoulder Scotch, Crown Royal,
Bulleit Bourbon, Jack Daniels, Bacardi
Rum, Malibu Rum, Captain Morgan's,
Casamigos, Hennessy VS, Jameson Irish
Whisky, Kahlua, Midori, Triple Sec,
Grand Marnier, Amaretto, Peach
Schnapps

Beer Service:

Bottled Domestic &
Import/Craft/Microbrew
(choice of four total)

Wine Service:

Chardonnay, Cabernet Sauvignon

WEDDING & SOCIAL MENU

Cakes & Desserts

WEDDING CAKE OPTIONS

Vanilla*	Decadent white cake that is super moist & flavorful
Vanilla Strawberry	Same vanilla cake with fresh strawberry filling
Chocolate	Devils food cake with semi sweet chocolate chips
Chocolate Raspberry	Same chocolate cake with fresh raspberry filling
Chocolate Peanut Butter ...	Same chocolate cake with peanut butter cream cheese filling
Cookies & Cream*	White cake with crushed oreo cookies in the batter
Champagne Orange*	A light champagne cake with subtle orange flavor
Strawberry	Pretty pink cake with real strawberries
Lemon	Luscious lemon goodness
Carrot	Moist and chunky with carrots & walnuts + cream cheese filling
Red Velvet	Smooth southern favorite w/ a hint of cocoa & cream cheese filling
Coconut	Creamy coconut cake with toasted coconut baked in
Cappuccino	White cake flavored with espresso for a light coffee taste
Mud Pie	Our cappuccino cake with crushed oreos baked in
Banana Chocolate Chip	Banana flavored cake studded with chocolate chips
Snickerdoodle	White cake flavored with cinnamon, just like the cookie
Salted Caramel	A golden butter cake topped with caramel drizzle & sea salt
Margarita	White cake flavored with tequila & fresh lime
Moscato	Unique yellow cake with sweet white wine & nutmeg
German Chocolate	A lighter chocolate cake filled with a caramel coconut pecan icing
Pumpkin Spice	Spiced pumpkin cake with cream cheese filling

MORE DESSERT OPTIONS AVAILABLE UPON REQUEST

*Most Popular Flavors

GLUTEN FREE Cake -Chocolate or Yellow- is available as a 6" cake or cupcakes only.

VEGAN Chocolate Cake is available as a 6" cake or cupcake only.