

Married Danny & Chloe

MENU

STARTERS

Cucumber Fruit Salad

Cucumbers. Sliced Fruit. Basil Lime Dressing.

Warm Roll Plate

Assorted Breads. Compound Butters.

MAIN COURSES

New York Steak

Burgundy Demiglace.
White Pepper Potato Mash.

Country Roast Chicken

Onion Gravy.
White Pepper Potato Mash.

DESSERTS

Chocolate Cake

Three Layer Yellow Cake
Chocolate Frosting

Wedding Cake

White on White
Buttercream Frosting

Palomar Ranch. Escondido.

06.22.2025

Joe & Heidi

September 16th

Villa Mara - La Jolla

MENU

APPETIZERS

Tomato "Carpaccio" Crostini
Macala Orchards EVOO
Aceto Balsamico Tradizionale

Grilled Cheese al Fungo
Brioche. Mushroom Saute.
Gruyere. Porcini Dust.

Sausage Calzoncini
Marinara. Mozzarella.
Basil Oil. Sea Salt.

MAINS

Portobello Risotto
Garlic Rapini
Baby Carrots

Balsamic Roast Chicken
Roasted Fingerlings
Garlic Rapini

Balsamic Short Rib
Roasted Fingerlings
Garlic Rapini

DESSERT

Tiramisu Panna Cotta



MENU

First Course

Caesar Wedge
Crunchy Iceberg Wedge
with Green Apple Caesar Dressing,
Shaved Parmesan, Shallots,
& Grape Tomatoes

Garlic Aioli Toast

Main Course

Assortment of Grilled Vegetables
Roasted Fingerlings
Herbed Olive Oil

Lemon Grilled Chicken
Roasted Fingerlings & Carrots
Herbed Olive Oil

Dessert

Wedding Cake



Appetizers

Spinach & Butternut Tartlet

Cumin White Bean Toast

Main Course

Beef Tenderloin

Whiteskin Potato Mash

Garlic Butter Green Beans

Apple Brined Pork Tenderloin

Whiteskin Potato Mash

Garlic Butter Carrots

Dessert

Apple Tart

Chocolate Bread Pudding

Menu

Kyle & Dora

Salad

Buratta Panzanella

Torn Bread, Tomatoes, Onions, and Cucumbers.
Tossed in Herbed Olive Oil Vinaigrette. Buratta Cheese.

First

Crab Cake or Artichoke Cake

w Smooth Remoulade & Lemon Dressed Arugula.

Entrées

Beef Tenderloin Pot Pie

Red Wine Demiglace Gravy. Mixed Vegetables.

Mushroom Pot Pie

Truffle Gravy. Carrots. Peas.

Dessert

Wedding Cake

Assorted Bars & Cookies



Menu

First Course

Jamaican Beef Patties.
Curried Potato Patties. Spinach Patties.

Main Course

Curry Habanero Roasted Half Chicken
Ground Provisions
Mixed Green Salad

Dessert

Black Cake with Rum Icing
Vanilla Ice Cream

Wedding Cake

Served With Coffee



Menu

Course 1

Heirloom Tomato Plate
w Arugula & Balsamic Glaze
EVOO & Crouton Toast

OR

Grilled Pear Plate
w Arugula & Balsamic Glaze
EVOO & Crouton Toast

Second Course

Lobster in Drawn Butter
Fettucine in Gruyere Alfredo
Sauteed Vegetable Medley

Dessert

Wedding Cake





We're Married Now, Let's Eat!

Starters

Mini Lobster Rolls

Jalapeno Fajita Tacos

Mini Philly Cheesesteak

Enchilada Quesadillas

Entree

Salad Bar

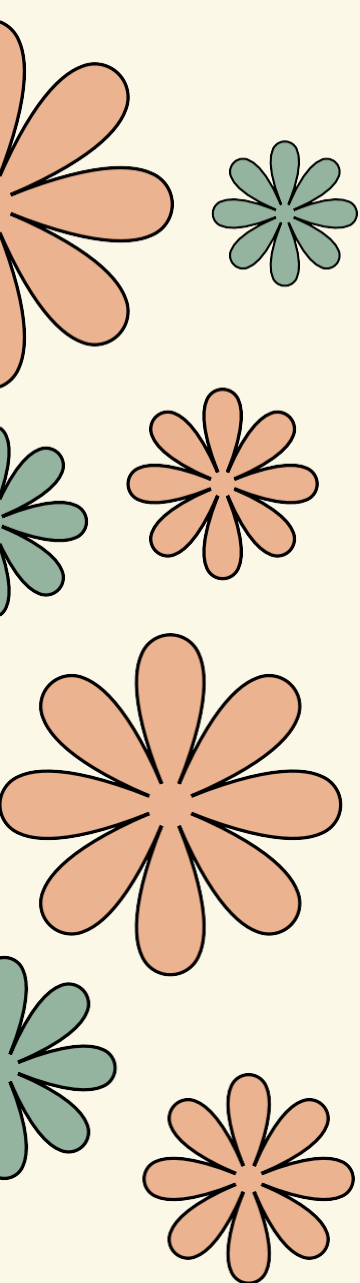
Chicken & Beef Carving Station

Fish Grill

Side Dish Buffet

Dessert

Dessert Table



Menu

Starter

Pear and Golden Beet Salad

Baby Greens. Walnuts. Goat Cheese.

or

Mixed Greens & Tomatoes

Parmesan Vinaigrette.

Entrees

Lime Basil Salmon

Herbed Orzo. Asparagus.

or

Lime Rosemary Chicken

Linguine. Green Beans.

or

Lime Chimichurri Beef

Whiteskin Potato Mash. Green Beans.

Dessert

Wedding Cake

Coffee & Tea Bar



Kelly & Alex

Apps

Lemonade Poached Shrimp

Bacon Jam Scallops

Habanero Crabcake Bites

Teriyaki Salmon Tacos

Entrée

Sliced Flank Steak Salad

Mixed Greens. Grape Tomatoes.
Red Onion. Cucumber. Shredded Carrots.
Chimichurri Vinaigrette.





M E N U

TRANG & PAK NGUYEN

S T A R T E R S

mango & shrimp ceviche tostada
lobster quiche | romesco dollop
gruyere parmesan quiche | gremolata
bacon hushpuppies | cayenne remoulade

BURGUNDY BEEF SHORTRIB

BUTTER POACHED ASPARAGUS

SHALLOT CITRUS SALMON

BUTTER POACHED ASPARAGUS

D E S S E R T

PEACH COBBLER
APPLE COBBLER





Karynne & Matthew

STARTER

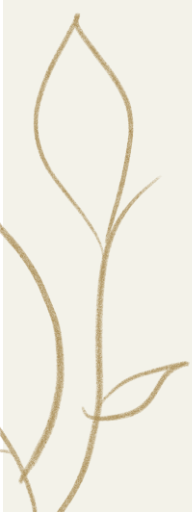
Beef Wellington Bites
Salmon Wellington Bites
Mushroom Wellington Bites

MAIN COURSE

Chardonnay Smothered Chicken
Truffled Potato Puree
White Pepper Carrots
Balsamic Green Beans

DESSERT

Wedding Cake
Morning-After Muffins



AMBER | CHRIS

Menu

Appetizers

Basil Bruschetta Crostini
Nappa Wonton Cups
Hummus Tostaditas

Entree

Chicken & Waffles
Buttermilk Fried Chicken
Belgian Waffle | Cayenne Syrup

Shrimp & Grits
Shrimp Sautee
Cheddar Grits | Etouffee Sauce

Dessert

Wedding Cake
D'Liteful Candy Bars





MENU

Starter

Bread Board

Boule. French. Sourdough. Baguette.
Fruit Spreads. Soft Cheeses.

Mains

The Table

Roasted Whole Chicken. Lamb Chops.
Beef Ribs. Frenched Pork Chops.
Salmon Filets.
Salads. Potatoes. Carrots.

Desserts

Wedding Cake