



IN PARTNERSHIP WITH



WEDDING MENU 2021

WEDDING PACKAGES

(50 PERSON MINIMUM)

BRONZE \$50 PP

Includes:

- Buffet-style dinner service
 - Three stationary appetizers, one salad choice, one entree choice, two sides
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SILVER \$70 PP

Includes:

- Buffet-style dinner service + bread & butter enjoyed family-style
 - Five stationary appetizers, one salad choice, two entree choices, two sides
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GOLD \$100 PP

Includes:

- Plated dinner service + bread & butter enjoyed family-style
 - Three tray-passed appetizers, one salad choice, one entree choice, two sides
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PLATINUM \$125 PP

Includes:

- Plated dinner service + bread & butter enjoyed family-style
- Five tray-passed appetizers, one salad choice, two entree choices, two sides

**Package prices include waitstaff/chef(s) needed for service style*



APPETIZERS & SMALL BITES

HAWAIIAN POKE CUPS ADDITIONAL \$2 PP

*ahi tuna + avocado + cucumber + scallion + ginger
soy sauce + sesame wonton crisp*

CEVICHE CUPS (GF)

*shrimp + jalapeno + tomato + red onion + cilantro +
lime*

DEVEILED EGGS (GF)

smoky cajun spice + bacon + jalapeno

ANTIPASTO SKEWERS

*tortellini + salami + fresh mozzarella + cherry tomato +
marinated artichoke heart + olive + pesto*

GRILLED ITALIAN SAUSAGE + PEPPER BITES (GF)

*spicy or mild italian sausage + charred rainbow
peppers + pesto*

TERIYAKI BEEF MEATBALLS (GF)

beef + pork + sesame + scallions + sweet soy glaze

TINY TACOS (GF)

*Choice of grilled chicken or carnitas
corn tortilla + cilantro + white onion + fire-roasted salsa*

CHICKEN SATAY (GF)

*grilled marinated chicken + ginger almond sauce +
scallion*

PUFF PASTRY CUPS

*flaky puff pastry + double cream brie cheese + berry
preserves + microgreens*

SEASONAL JAM CROSTINI

goat cheese + prosciutto

CANDIED BACON (GF)

*pork belly + brown sugar + salted butter + crushed
black pepper*

BALSAMIC BBQ GRILLED WINGS (GF)

bone-in chicken wings + balsamic bbq sauce

SPRING ROLLS (GF/VEGAN)

*rice paper + kale + carrots + bell peppers + cabbage +
cucumbers + almond satay*

SEASONAL BRUSCHETTA CROSTINI (VEGAN)

*finest seasonal produce + balsamic vinegar + garlic oil
+ fresh herbs on crostini*

COWBOY PICO DE GALLO CUPS (VEGAN/GF)

*corn tortilla scoop + tomato + charred corn + black
beans + avocado + red onion*

GRILLED POLENTA BITES (VEGAN)

chipotle hummus

SALADS

KALE CAESAR

lacinato kale + garlic croutons (GF crouton available)
+ toasted almonds + lemon caesar dressing

CAPRESE SALAD

compressed heirloom tomatoes + fresh mozzarella +
basil + balsamic reduction + maldon salt

SUMMER BERRY SALAD

mixed berries + spinach + candied nuts + feta +
balsamic dressing

MIGUEL'S ARUGULA

dried apricots + house-made candied walnuts +
toasted almonds + shaved parmesan + orange
balsamic dressing

CLASSIC WEDGE

cherry tomatoes + shaved shallots + bacon + bleu
cheese

ROASTED BEET

mixed greens + red beets + goat cheese + candied
walnuts + champagne vinaigrette

GREEK CHOP

romaine + feta + cherry tomatoes + persian cucumber
+ kalamata olives + red onions + chickpeas + quinoa
+ lemon oregano vinaigrette

GARDEN SALAD

romaine + cucumbers + tomatoes + carrots + onions +
sunflower seeds + ranch

MAINS

Entrees served with pre-selected sides – substitutions may be accommodated upon request

GRILLED SKIRT STEAK

fire-roasted tomatoes + chimichurri
(served with mashed potatoes + haricot verts)

CAJUN BUTTER SIRLOIN STEAK

grilled sirloin + spicy cajun butter
(served with mashed potatoes + asparagus)
*upgrade to filet mignon additional \$10 pp

GRILLED ROSEMARY GARLIC LAMB

CHOPS ADDITIONAL \$12 PP

rosemary + garlic marinated lamb lollipops
(served with rice pilaf + haricot verts)

STEAK KABOBS

white bean hummus
(served with rice pilaf + grilled seasonal vegetables)

CREAMY POBLANO CHICKEN

grilled chicken breast + creamy poblano sauce
(served with cilantro lime rice + stewed black beans)

TERIYAKI PINEAPPLE CHICKEN

ginger soy teriyaki glaze + grilled pineapple
(served with rice pilaf + grilled seasonal vegetables)

CHICKEN MARGHERITA

grilled chicken + fresh tomatoes + basil + garlic +
parmesan
(served with mashed potatoes + asparagus)

CHICKEN KABOBS

white bean hummus
(served with rice pilaf + grilled seasonal vegetables)

GRILLED CITRUS SHRIMP

seasonal fruit salsa
(served with cilantro lime rice + stewed black beans)

SEARED SALMON

lemon herb butter
(served with mashed potatoes + haricot verts)

GRILLED CRAB CAKES

chipotle aioli
(served with rice pilaf + asparagus)

BAJA STYLE GRILLED LOBSTER ADDITIONAL \$15 PP

lobster tails split in half & grilled + drawn butter + grilled
lemon
(served with cilantro lime rice + stewed black beans)

FALAFEL (VEGAN)

lemon tahini sauce + assorted pickles
(served with rice pilaf + green beans)

BLACK BEAN CAKES (VEGAN)

seasonal fruit salsa
(served with cilantro lime rice + grilled seasonal vegetables)

GRILLED VEGETABLE KABOBS (VEGAN)

seasonal marinated vegetables
(served with white bean hummus + rice pilaf)

CAULIFLOWER STEAKS (VEGAN)

chimichurri + roasted tomatoes