



2026 Wedding Menus

Table Of Contents

GETTING STARTED.....	3
APPETIZERS.....	4
ENTREES.....	5
SALADS.....	6
SIDES.....	7
STATIONS.....	8
DESSERT & LATE NIGHT.....	9
SAMPLE MENUS.....	10

Getting Started...

First things first: congratulations on your engagement! We're so excited you're here and truly honored to be considered as part of your wedding day.

Food is one of the most memorable parts of any celebration, and our goal is to make your menu feel intentional, personal, and undeniably delicious—while keeping the planning process easy and enjoyable.

Inside this guide, you'll find two easy ways to approach your wedding menu.

If you enjoy customizing details, you're welcome to build your menu by selecting from the categories that follow. We've included a recommended framework based on what we've seen work best across hundreds of weddings.

If you'd prefer a more guided approach, turn to the chef-created sample menus on page 10 & 11. These thoughtfully composed menus are refined, well-balanced, and consistently loved by guests—many couples use them as inspiration, while others choose them just as written!

Cocktail Hour

Cocktail hour is where the celebration begins! We recommend choosing **2-3 appetizers**, passed, displayed, or a mix of both—just enough to keep guests happy and mingling without filling them up before the big, beautiful dinner to come.

Dinner Service

Dinner is the heart of the evening. We suggest **1-2 proteins, 1 vegetable, 1 warm side, a salad, and a choice of bread**—a tried-and-true combination that feels generous, balanced, and works beautifully for both plated and buffet service.

Desserts

Dessert is always a favorite! While we don't offer wedding cakes in-house, we're happy to recommend some wonderful local bakers. Dessert tables are just as fun—we recommend choosing three dessert options for a playful, crowd-pleasing spread.

Appetizers

ARTISAN APPETIZERS

- Caprese Skewers (GF, Veg)
- Smoked Gouda Arancini (Veg)
- Whipped Goat Cheese, Thyme, and Preserves (Veg)
- Pastry Tart w/Fig Jam (Veg)
- Confit Tomatoes w/ Goat Cheese Crostinis (Veg)
- Artichoke & Jalapeno Tarts (Veg)
- Apple Cider Summer Sausage Bites (GF)
- Potato Bites (GF)
- Bacon Wrapped Dates (GF)
- Petite Ceviche Tostada (GF)
- Chicken Skewers (*Buffalo, Gingered Teriyaki, or Thai PB+J*)
- Steak Bites (GF)
- Shrimp & Polenta Rounds w/ Chimichurri (GF)
- Shrimp Cocktail (GF)
- Apricot Bourbon Cocktail Meatballs
- Smoked Salmon Crostini
- Baby Lobster Rolls
- New England Crab Cakes
- Poke Wonton Nacho
- Petite Blinis with Caviar & Crème Fraîche

TABLE DISPLAYS

CHARCUTERIE BOARD

An assortment of domestic and imported meats and cheeses paired with roasted nuts, seasonal fruit, olives, honey, and house-selected jams, alongside assorted breads and crackers.

MEZZE BOARD

Marinated Feta, Tzatziki, Baba Ghanoush, and Tabbouleh, Served With Crisp Cucumber Chips, Rainbow Carrots, Bell Peppers, Mixed Olives, Chickpea Hummus, and Fresh Pita Pieces (Veg)

CRUDITE BOARD

A Colorful Selection of Seasonal Raw and House-Pickled Vegetables, Served With Creamy Housemade Ranch for Dipping (Veg)

Chef Crafted Entrees

CHICKEN

MARRY ME CHICKEN
(GF)

CAPRESE CHICKEN
(GF)

ROASTED GREEK CHICKEN
(GF)

CHICKEN CORDON BLEU

FRENCH ONION GRUYERE
CHICKEN

BEEF

BEEF MEDALLIONS with AU POIVRE
CREAM SAUCE

BEEF TIPS with MUSHROOM GRAVY
(GF)

WINE BRAISED SHORT RIBS

BBQ BRISKET SLICES
(GF)

HERBED PRIME RIB
(GF)

PORK & FISH

ROASTED PORK TENDERLOINS with
CHIPOTLE ANCHO CREMA

MACADAMIA CRUSTED SALMON
with PINEAPPLE BUTTER

MEDITERRANEAN SALMON
(GF)

BLACKENED MAHI MAHI with
MANGO SALSA
(GF)

Need a vegetarian entree? Please let us know!

Fresh Salads

CAESAR SALAD

Classic Caesar Salad with crisp homemade croutons and a light caesar dressing (Veg)

ITALIAN SALAD

Classic Italian Salad with Chopped Romaine, Parmesan, Lemon, Sea Salt & Olive Oil (GF, Veg)

CHAMPAGNE GREENS

Spring Mix w/ Pear, Blue Cheese, Champagne Vinaigrette (GF, Veg)

GREEK SALAD

Lettuce, Red Onion, Cucumber, Tomato, Greek Olives, Feta Cheese & Greek Dressing - (GF, Veg)

FRENCH COUNTRY SALAD

With Arugula, Asparagus, Beets, Goat Cheese, And Walnuts Drizzled With A Lemon Dijon Vinaigrette (GF, Veg)

BERRY MEDLEY SALAD

Baby Lettuce with Goat Cheese, Blackberries, Roasted Pecans & Summer Berry Vinaigrette (GF, Veg)

FARMER'S GARDEN SALAD

Romaine Lettuce with Tomatoes, Shaved Carrots, Cucumbers, and House Buttermilk Ranch Dressing or Balsamic Vinaigrette (GF, Veg)

LEMON ARUGULA SALAD

Arugula tossed with Cherry Tomatoes, Toasted Pine Nuts, and Parmesan Cheese And Finished Off With A Lemony, Olive Oil Dressing (GF, Veg)

SILVER SPOONS

SIGNATURE SALAD

Colorful Mixed Greens, Crisp Cucumber, Blue Cheese (on the side), Tart Berries, Sliced Red Onion & Candied Nuts all Tossed with Fresh Herbs, and our House Vinaigrette - (GF, Veg)

Signature Sides

BALSAMIC ROASTED
VEGGIES (GF)

BUTTER BRAISED GREEN
BEANS (GF)

HONEY BLACK PEPPER
CARROTS (GF)

BACON GLAZED BRUSSEL
SPROUTS (GF)

ROASTED BROCCOLINI (GF)

FLASH FRIED ASPARAGUS (GF)

GRILLED SQUASH MEDLEY (GF)

MACARONI AND CHEESE

RED SKIN MASHED POTATOES
(GF)

WHIPPED SWEET POTATOES
(GF)

OLIVE OIL + SEA SALT
ROASTED POTATOES (GF)

CRISPY SMASHED POTATOES
(GF)

WILD RICE PILAF (GF)

RAINBOW CONFETTI BASMATI
RICE (GF)

FOCACCIA SQUARES

BREAD ROLLS

FRENCH BREAD

RUSTIC BREAD

BREAD FLIGHT

**ADD ONS: WHIPPED
HERBED BUTTER OR BUTTER
BALLS**

Server Attended Stations

FANCY MAC AND CHEESE

CAVATAPPI PASTA +
HOUSE MADE THREE CHEESE SAUCE

Toppings: Chipotle Chicken, Garlicky Bread Crumbs,
Crisp Bacon Pieces, Roasted Broccoli, Diced Peppers
and Crispy Shoestring Onions

LOADED MASHED POTATO BAR

CHOICE OF: CREAMY RED SKIN MASHED
POTATOES OR WHIPPED SWEET POTATOES

Toppings: Whipped Butter, Sour Cream, Green Onion,
Crisp Bacon Pieces, Crispy Fried Onions, Mini
Marshmallows, and Dried Cranberries

ITALIAN PASTA BAR

CAVATAPPI + PENNE PASTA

Choice of 2 Sauces: Vodka, Pesto, Cacio e Pepe, Meat Ragù

Proteins: Grilled Chicken, Italian Meatballs

Choice of 4 Toppings: Spinach, Parmesan Cheese, Toasted
Bread Crumbs, Sun Dried Tomatoes, Crispy Pancetta

ADD ONS: Grilled Shrimp, Beef Tips, Truffle Oil, Burrata
Cheese, Garlic Mushroom Trio

STREET TACO STATION

CHIPOTLE CHICKEN

SAUCY BARBACOA

ANCHO ORANGE PULLED PORK

Served with: Tortillas, Salsa, Cheddar Cheese, Cilantro
Jalapeno Slaw & Lime Crema

CARVING STATION

CHOICE OF TWO: FLANK STEAK, BEEF
MEDALLIONS, PORK TENDERLOIN, HERBED
TURKEY ROAST

Choice of 3 Sauces: Hoisin Blackberry, Horseradish,
Garlic Aioli, Rosemary Pesto, Pomegranate Chimichurri,
Roasted Red Pepper Romesco

CHILI BAR

BEEFY RED BEAN CHILI (GF)

ROCKY PEAK PORK GREEN CHILE (GF)

THREE BEAN CHILI (VEGAN)

Toppings: Fritos, Sour Cream, Cheddar Cheese,
Scallions. Corn Bread or Flour Tortillas

A Sweet Finish

DESSERTS

VANILLA BEAN PANNA COTTA

NUTELLA BERRY CROSTINIS

CANNOLI DISPLAY

PETITE LAVA CAKES

DOUBLE FUDGE BROWNIES

MINI CUPCAKES

Gluten Free & Vegan Flavors: Vanilla, Chocolate,
Vanilla Cherry

ASSORTED DESSERT SHOOTERS

New York Cheesecake with Cherries, Oreo Cheesecake,
& Summer Fruit

LATE NIGHT BITES

PRETZEL BITES with CHEDDAR FONDUE

INDIVIDUAL CHARCUTERIE CUPS

CHICKEN FINGERS with DIPPING SAUCES

SAYULITA STREET TACOS

Choice of: Pork Carnitas, Chicken Tinga, & Beef
Barbacoa

GOURMET POPCORN TRIO

Rosemary Parmesan, White Cheddar, & Caramel
Almond

Sample Menus

THE FRISCO

CAPRESE CHICKEN

(GF)

CRISPY GARLIC SMASHED POTATOES

(Veg, GF)

GRILLED SQUASH MEDLEY

(Veg, GF)

SIMPLE ITALIAN SALAD W/ CHOPPED
ROMAINE, PARMESAN, LEMON, SEA
SALT & OLIVE OIL

(Veg, GF)

FOCACCIA SQUARES WITH HERBED
OIL

(Veg)

THE SAN MARZANO

SAN MARZANO TOMATO PASTA

SAUCE

(Veg, GF)

CAVATAPPI PASTA

(Veg)

PORK & BEEF MEATBALLS

CHICKEN PARMESAN

CAESAR SALAD w/ SHAVED
PARMESAN & CROUTONS

(Veg)

FRENCH BREAD & BUTTER

(Veg)

Sample Menus

THE VAIL

HERB CRUSTED BEEF MEDALLIONS

(GF)

MARRY ME CHICKEN

TRUFFLE KISSED BABY POTATOES

(Veg, GF)

FLASH FRIED ASPARAGUS

(Veg, GF)

BABY LETTUCE SALAD with GOAT
CHEESE, BLACKBERRIES, ROASTED
PECANS, & SUMMER BERRY

VINAIGRETTE

(Veg, GF)

BREAD FLIGHT w/ BUTTER BALLS

THE ASPEN

BRAISED SHORT RIBS with RED WINE

DEMI GLACE

MACADAMIA CRUSTED SALMON FILET

with PINEAPPLE BUTTER

RAINBOW CONFETTI BASMATI RICE

(Veg, GF)

COLORADO GRILLED VEGETABLES

(Veg, GF)

SPRING MIX with PEARS, BLUE CHEESE,
& CHAMPAGNE VINAIGRETTE

(Veg, GF)

ARTISAN ROLLS w/ BUTTER BALLS