







Sample Wedding Menu and Pricing

Select 4 tray passed hors d'oeuvres for cocktail hour

-  Boursin stuffed dates wrapped with peppered bacon
-  Chicken Piccata Meatballs on a bamboo knot skewer
-  Five spiced Ahi Tuna on an English cucumber round
-  Honeydew Serrano Gazpacho crowned with Mexican shrimp

Select 2 Main Entrees (One Beef and One Chicken or One Beef and One Fish)

-  Grilled Hanger Steak with a Chimichurri Sauce
-  Herb and Whole grain mustard encrusted Tri-tip
-  Sage and Citrus stuffed under skin Roasted chicken
-  Honey Dijon and Rosemary Roasted Chicken
-  Basil, Mascarpone stuffed white fish with a Panko breading
-  Grilled Salmon with a Japanese Pesto

Select 2 Side Items (One Starch and One Vegetable)

-  Wild Mushroom Risotto
-  Scallion bound vegetable medley (Asparagus, baby carrot and green bean)

Select 1 salad served with Artisan Dinner Rolls and Butter

-  Roasted Beet, Heirloom tomato, Burrata Cheese, Arugula with a Basil Vinaigrette
-  Watermelon, Spinach, Feta, Mint with a Champagne Vinaigrette

Above menu starts at \$55 per person plus applicable taxes & event administration fee