



WEDDING MENU

BUFFET

(included in Wedding Package)

SALAD (select one)

Classic Caesar Salad

Caprese Salad



SIDES

Pasta Florentine

Lemon Roasted Potatoes

Market Fresh Vegetables

Dinner Rolls & Butter



ENTREES (select two)

Sliced Tenderloin

- with Port Wine Reduction

Pan Seared Chicken Breast

- with Mushrooms, Herbs, Garlic, and Olive Oil

Honey Balsamic Salmon

Stuffed Zucchini

Steak Chimichurri



DESSERT

Chef's Dessert Table

Please inform your server of any dietary restrictions or allergies.

Please note- All pricing is subject to a 24% service charge (19% gratuity, 5% administrative fee) and 7.75% sales tax.



RECEPTION/COCKTAIL

HAND PASSED HORS D'OEUVRES

50 Pieces per Order - two included in wedding package

Cucumber Cup Stuffed with Smoked Salmon	\$350++
Tenderloin with Wasabi Cream on Wonton Crisp	\$370++
Spicy Shrimp Shooters	\$370++
Roasted Vegetable Skewers	\$225++
Tomato Caprese Skewers	\$225++
Poke Cup	\$370++
Mini Crab Cakes with Remoulade Sauce	\$370++
Chicken Pot Stickers with Thai Chili Sauce	\$300++
Spinach & Feta Spanakopita with Tzatziki Sauce	\$310++
Grilled Shrimp with Mango Glaze	\$370++
Vegetable Spring Rolls	\$310++
Prosciutto & Blue Cheese Bacon Wrapped Dates	\$350++

RECEPTION DISPLAYS

Priced per person

Antipasto	\$28++/PP
<i>-Herb Grilled Portobello Mushrooms, Selection of Seasonal Roasted Vegetables, Salami, Imported Olives, Parmigiano Reggiano, Mozzarella, Crusty Breads, Herb Olive Oil, Balsamic Vinegar</i>	
Artisan Cheese Board	\$26++/PP
<i>-Selection of Artisan Cheese, Berries, Grapes, Seasonal Fresh Fruit, Baguettes, Crackers</i>	
Crudité	\$20++/PP
<i>-Selection of Seasonal Vegetables, Ranch Dip, Roasted Red Pepper Dip</i>	
Hummus	\$20++/PP
<i>-House Made Red Pepper Hummus, Horseradish Hummus, Cilantro Hummus, Pita Chips</i>	



Pork Loin

\$250++

-Marinated Port Loin, Apple Bourbon Glaze, Dinner Rolls

Baked Ham

\$370++

-Whole Grain Mustard, Cream Sauce, Dinner Rolls

Turkey Breast

\$420++

-Cranberry Aioli, Dinner Rolls

CARVING STATIONS

Requires Culinary Attendant - \$250



Tenderloin of Beef

\$475++

-Horseradish Cream, Au Jus, Dinner Rolls

Strip Loin of Beef

\$400++

-Black Pepper Crusted Angus Beef Strip, Brandy

Peppercorn Sauce, Dinner Rolls

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BAR MENU

Bar Based on Consumption

STANDARD BAR

Domestic Beer	\$9++
<i>-Bud Light, Budweiser, Coors Light</i>	
Imported Beer	\$11++
<i>-Corona, Heineken, Death Valley IPA, Deschutes IPA</i>	
Wine by the Glass	\$15++
<i>-White: Cypress Chardonnay, Campagnola Pinot Grigio, La Playa Sauvignon Blanc</i>	
<i>-Red: Mark West Cabernet Sauvignon, Avalon Pinot Noir</i>	
<i>-Blush/Sparkling: Bieler Rose, Brut Faire La Fefe</i>	
Mixed Drinks	\$15++
Signature Cocktail (max 2)	\$20++
Available Liquors:	
<i>Vodka- Absolut</i>	<i>Bourbon- Jim Beam</i>
<i>Gin- Bombay Sapphire</i>	<i>Scotch- Dewars White Label</i>
<i>Rum- Captain Morgan</i>	<i>Cordial- Bailey's</i>
<i>Whiskey- Jack Daniels</i>	<i>Liqueurs- Triple Sec</i>

PREMIUM BAR

Domestic Beer	\$11++
<i>-Bud Light, Budweiser, Coors Light, Michelob Ultra</i>	
Imported Beer	\$14++
<i>-Corona, Heineken, Death Valley IPA, Modelo, Stella Artois</i>	
Wine by the Glass	\$18++
<i>-White: Tolosa Chardonnay, Di Bruno Pinot Grigio, Jules Taylor Sauvignon Blanc</i>	
<i>-Red: Borne of Fire Cabernet Sauvignon, Fableist Pinot Noir</i>	
<i>-Blush/Sparkling: Bieler Rose, Mionetto Prosecco</i>	
Mixed Drinks	\$18++
Signature Cocktail (max 2)	\$20++
Available Liquors:	
<i>Vodka- Grey Goose</i>	<i>Bourbon- Makers Mark</i>
<i>Gin- Hendricks</i>	<i>Scotch- Glenlivet 12</i>
<i>Rum- Mount Gay</i>	<i>Cordial- Disaronno, Kahlua, Baileys</i>
<i>Whiskey- Crown Royal</i>	<i>Liqueurs- Grand Marnier, Cointreau</i>

CORKAGE FEE \$25 PER BOTTLE

You may bring your own wine with a corkage fee of \$25. You may not bring in any hard alcohol or beer to any event.

DRINK TICKETS

You may purchase a certain number of drink tickets per guest in advance, followed by cash bar. Prices based on beverages selected.



BARTENDER FEE \$250

- Bartender Fee is Non Negotiable
- One Bar Per 50 Guests Required

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