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Wedding Menu Selections

These are only a sampling of our selections. For additional seasonal offerings or custom menus, please inquire.

[Wedding Menu #1](#), [Wedding Menu #2](#), [Wedding Menu #3](#), [Wedding Menu #4](#)

Wedding Menu # 1

Cost based on 50 Guests Minimum: \$23.00 ea. plus Gratuity and Tax

(Buffet Style Service or Table Side Service)

Hors D'oeuvres

(to be passed)

Puffed Pastry
with Caramelized Leek and Feta

Smoked Salmon
with Dill Cream on Black Bread

Roulades of Marinated Flank Steak
with Peppers and Pesto

Salad

California Field Greens
with English Cucumbers, Yellow Pear Tomatoes, Red Apples Julienne, and
Cracked Hazelnuts with a Champagne Vinaigrette

Entrée

Herb Crusted Tri Tip
with natural juices

Green and White Fettuccine Al Pomodoro
with a Red Tomato and Basil Cream sauce

Vegetable Gratin
fresh seasonal Vegetables, baked with a light Herb Custard and Roquefort
Cheese

Bread Basket with Sweet Butter Disks

Gourmet Coffee and Tea Service

Custom Designed Wedding Cake or Dessert Buffet
created by our own Pastry Chef.

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Wedding Menu #2

Cost based on 50 Guests Minimum: \$22.50 ea. plus Gratuity and Tax

(Buffet Style Service or Table Side Service)

Hors D'oeuvres

(to be passed)

Crostini with Grilled Zucchini
with Feta Cheese, chopped Eggs and Asparagus

Westphalia Smoked Ham Canapé
with Celery Remoulade

Savory Tartlet
filled with Waldorf Chicken Salad and Mango Salsa

Salad

Composed Salad
Endive, hearts of Romaine and Boston Lettuce with Red and Yellow Pear
Tomatoes,
Bermuda Onions and crumbled Walnuts in a Dijon Mustard Dressing

Seasonal Fresh Fruit
sliced and arranged on a tray with whole Fruit display. Served with Strawberry
Chantilly Cream on the side

Entrée

Herbed Grilled Chicken Breast
served with White Port Wine Mushroom Sauce

Lemon Scented Couscous Timbale
with cut Sugar Snap Peas and Gingered Parisian Carrots

Roasted Carrots and Zucchini Julianne

Bread Basket with Sweet Butter Curls

Gourmet Coffee and Tea Service

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Wedding Menu #3

Cost based on 50 Guests Minimum: \$27.00 ea. plus Gratuity and Tax

(Buffet Style Service or Table Side Service)

Hors D'oeuvres

(to be passed)

English Cucumber Cup
with rosette of Cream Cheese, Pimientos, Parsley and Blue Cheese

Shrimp Canapé
with Lemon Garlic Butter

Chicken and Brie Cheese
in Almond Puff Pastry triangles

Salad

Composed Salad
California field greens mixed with Caramelized Pears, Raspberries, Pecans and
Bermuda Onions in a Citric Vinaigrette

Entrée

Filet Beef Tenderloin
sliced and served with a Green Peppercorn Demi-glace

Yukon Potato Croquettes
brushed with Parsley Beurre Blanc and Toasted Almonds

Baby Green Beans
and Gold Squash diamonds with Herbed Brioche Crumbs

Dinner Rolls - Sliced French Bread
and Sweet Butter Rosettes

Gourmet Coffee and Tea Service

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Wedding Menu #4

Cost based on 50 Guests Minimum: \$21.50 ea. plus Gratuity and Tax

(Buffet Style Service or Table Side Service)

Hors D'oeuvres

(to be passed)

Savory Tart

filled with Waldorf Chicken Salad

Ham, Cheese and Caramelized Onion Strudel

Smoked Salmon Rose

with Dill Cream Cheese, Bermuda Onions, Capers and Shrimp

Salad

Sonoma Field Greens

with Arugula, Red Apples Julienne, and Seasoned Walnuts with Goat Cheese
nuggets tossed in a Raspberry Vinaigrette

Entrée

Filet of Boneless Chicken

served with a Lime Butter Sauce

Pasta Primavera

Broccoli Florets, Julienne Zucchini and Carrots in Garlic and Parmesan Alfredo
Sauce

Almond, Pear and Hazelnut Wild Rice Pilaf

Bread Basket with Sweet Butter Rosettes

Gourmet Coffee and Tea Service

Custom Designed Wedding Cake or Dessert Buffet
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