



Perfectly Planned Wedding Receptions

Wedding reception menu packages start at \$135 per person and include the following:

HORS D'OEUVRES

Choice of three hors d'oeuvres tray-passed to your guests during your cocktail reception.

PLATED OR BUFFET DINNER

Choice of two-course plated dinner service or stationed dinner buff et.

WINE SERVICE

One glass of white or red wine per person.

SPARKLING TOAST

One glass of sparkling wine or non-alcoholic sparkling cider per person.

COFFEE SERVICE

Freshly brewed coffee and tea following dinner service.

*Packages are based on a minimum of 50 guests.



Starters

TRAY-PASSED HORS D'OEUVRES

Select three hors d'oeuvres served to guests during the cocktail portion for either plated or buffet-style receptions.

Cool Selections

CITRUS POACHED PRAWN

Bloody Mary Cocktail Sauce

LEMON RICOTTA

Pistachio & Prosciutto Canapé

ENGLISH CUCUMBER

Smoked Salmon, Caper Crème Fraîche

SUGAR CURED TOMATO BRUSCHETTA

Fresh Mozzarella

SEASONAL MELON & PROSCIUTTO

Merlot Sea Salt

BEEF TARTARE

Horseradish Crème Fraîche, Crostini, Micro Mizuna

Hot Selections

STUFFED BELLA MUSHROOM

Quinoa, Aged Gouda

FRENCH BRIE TARTLET

Candied Apple, Pecan Praline

LUMP CRAB CAKE

Lemon Caper Aioli

MESQUITE CHICKEN SKEWER

Parsley Pesto

BACON WRAPPED DATES

Blue Cheese, Balsamic Reduction

WILD MUSHROOM RISOTTO

Truffle Oil



PLATED DINNER STARTERS

Choice of one salad or one soup for your entire party for plated-style receptions.

ROASTED TOMATO BISQUE

Basil Oil

WILD MUSHROOM SOUP

Parmesan Cream

CLUB CLAM CHOWDER

Garlic Chive

BABY ICEBERG WEDGE

Crisp Applewood Smoked Bacon, Cherry Tomatoes, Chives, Buttermilk Blue Cheese Dressing

GEM ROMAINE CAESAR

Shaved Belgiosio Parmesan, House Crouton, Caesar Dressing

WILD ARUGULA

Shaved Fennel, Hickory Smoked Almond, Sun-Dried Cranberry, Goat Cheese, Caramelized Shallot Vinaigrette

LOCAL FIELD GREENS

Artichoke Heart, Feta, Golden Beets, White Balsamic Vinaigrette Top of Form



Plated Main Course

Select up to two entrées from any tier and one vegetarian option for your entire party. The highest price will prevail for all selections.

TIER 1 ENTRÉES

\$135 per person

ORGANIC HALF CHICKEN

Heirloom Roasted Potatoes, Broccolini, Basil Pesto, Thyme Butter Sauce

MUSTARD GLAZED SALMON

Whipped Buttermilk Yukon Potato, Cured Tomato, Pencil Asparagus, Beechwood

BRAISED PRIME SHORT RIB

Yellow Corn & Mascarpone Polenta, Cider Glazed Carrots, Cippolini Onion, Parsley Gremolata

PAN SEARED SEABASS

Wild Rice Pilaf, Sautéed Bloomsdale Spinach, Bella Mushroom, Mango Relish, Thyme Butter Sauce

TIER 2 ENTRÉES

\$150 per person

100Z PRIME RIB

Bacon Scallion Yukon Potato Hash, Grilled Asparagus, Creamy Horseradish, Natural Au Jus

GRILLED SWORDFISH

Beluga Lentil, Rainbow Swiss Chard, Blistered Heirloom Tomato, Lemon Butter Reduction

PACIFIC SNAPPER

Citrus Risotto, Seasonal Farmers Market Vegetables, Charred Lemon, Tomato Relish

TIER 3 ENTRÉES

\$160 per person

PEPPERCORN CRUSTED BEEF TENDERLOIN

Roasted Yukon Garlic Mashed Potatoes, Bacon Wrapped Asparagus, Artichoke Mushroom Ragu, Bordelaise

PETRA SOLE

Marble Potatoes, Swiss Chard, Butternut Squash, Kalamata Olive Relish, Lemon Capers Sauce

MAINE LOBSTER TAIL

Lump Crab Risotto, Grilled Broccoli Rabe, Charred Lemon, Drawn Butter

PORK OSSO BUCCO

Truffle Yukon Mash, Cider Glazed Pearl Onion, Baby Broccolini, Garden Herb Gremolata

SURF & TURF DUO

\$175 per person

CENTER CUT FILET & MAINE LOBSTER TAIL

Whipped Yukon Potatoes, Broccolini & Asparagus, Artichoke Tomato Ragu, Bordelaise Sauce

VEGETARIAN ENTRÉES

All Vegetarian options are Gluten-Free

YELLOW CORN & MASCARPONE POLENTA

Fennel, Cured Tomato, Eggplant, Asparagus, Basil Pistou

ORGANIC ROASTED CAULIFLOWER

Rainbow Swiss Chard, Red Quinoa, Crispy Shallot, Pine Nuts, Gremolata

WILD MUSHROOM RISOTTO

Field Peas, Cipollini, Truffle Gremolata, Parmesan



Dinner Buffets

MEDITERRANEAN FEAST

\$135 per person

ARTISAN CHEESE & CHARCUTERIE BOARD

Local Fruits, Artisan Breads & Crackers

PANZANELLA SALAD

Heirloom Tomato, Red Onion, Cucumber, Herb Focaccia Crouton, Fire Roasted Pepper, Dill, Red Wine Vinaigrette

CAVATAPPI

Fennel, Tomato, Snap Pea, Burrata Cheese

CRISP ARANCINI

Parmesan

CHICKEN BREAST

Lemon Cured Tomatoes, Peppers, Mushrooms

BRAISED BEEF SHORT RIB

Kalamata Olive, San Marzano Tomato, Parsley Gremolata

ORZO RISOTTO

Blistered Tomato, Artichoke, Mascarpone

BROCCOLI RABE & HEIRLOOM CARROT

Merlot Sea Salt

ARTISAN BREAD, SWEET BUTTER

CHEF'S TABLE

\$150 per person

CLUB CLAM CHOWDER

Chive, Crisp Pancetta

LOCAL GREENS

Fresh Garden Herbs, Shaved Rainbow Carrot, Charred Corn
Dressing: Buttermilk Ranch, Caramelized Shallot Vinaigrette

GRILLED COLEMAN FARMS ASPARAGUS

Lump Crab, Avocado & Citrus Salt

APPLE CIDER GLAZED ORGANIC CHICKEN BREAST

Cider Glazed Pearl Onion, Gremolata

TI LEAF ROASTED SALMON

Rainbow Swiss Chard, Tomato Fennel Marmalade

ROASTED WEISER FARMS HEIRLOOM POTATO

Dijon Butter

SEASONAL FARMERS MARKET VEGETABLES

California Olive Oil

ARTISAN BREAD, SWEET BUTTER

LAND & SEA

\$160 per person

LOBSTER BISQUE

Toasted Garlic Croutons

ARUGULA SALAD

Shaved Parmesan, Golden Beet, Crisp Pancetta, Pepita Seeds, White Balsamic Vinaigrette

GRILLED ASPARAGUS

Lump Crab, Tomato, Meyer Lemon Vinaigrette

SHAVED PRIME RIB

Grilled Haricot Verts, French Radish, Toasted Hazelnut, Crispy Shallot, Tarragon Aioli

PRIME PETIT FILET & JUMBO PRAWN

Wild Mushroom Ragù, Natural Au Jus

WHISKEY BRINED JIDORI CHICKEN

Fuji Apple Chutney

YUKON POTATO HASH

Bacon, Aged White Cheddar

SEASONAL ROASTED ROOT VEGETABLES

WHOLE GRAIN ARTISAN BREAD

Aged Balsamic & Olive Oil



Desserts and Children

ACTION STATIONS

A minimum of 20 guests is required per station. A Chef Attendant is necessary at a rate of \$175 per 75 guests.

PETIT FOURS

Each petit fours is priced at \$5, with a minimum order of 30 pieces. Available options include Macarons, Opera Cake, Red Berry Opera, Lemon Bars, Dulce de Leche Squares, New York Cheesecake, Tiramisu, and S'mores Bar.

CHILDREN'S MENU

The cost is \$35 per child for those aged 10 and under. Please choose one entrée and one side for all children.

ENTRÉE OPTIONS

Two-Cheese Quesadilla, Golden Fried Chicken Fingers, Kid's Hamburger, Individual Cheese Pizza, Macaroni & Cheese

SIDE OPTIONS

French Fries, Seasonal Fresh Fruit, Mashed Potatoes, Steamed Vegetables, Sliced Apples



Hosted Bar

Charged on Consumption

HOUSE LIQUORS

\$15 each: Tito's Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

PREMIUM LIQUORS

\$17 each: Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

LIQUEURS & CORDIALS

\$13-\$18 each: Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Rémy Martin VSOP

DOMESTIC BOTTLED BEER

\$7 each: Budweiser, Bud Light, Coors Light, Miller

IMPORTED BOTTLED BEER

\$8 each: Corona, Heineken, Amstel Light, Pacifico, Guinness, Stella Artois

CRAFT BOTTLED BEER

\$10 each: Mission Brewery Blonde Ale, Fat Tire, Ballast Point Sculpin, Green Flash Brewing West Coast IPA

NON-ALCOHOLIC

\$7 each: Individually Bottled Juices

\$5 each: Soft Drinks

\$7 each: Bottled Still and Sparkling Water



Bar Packages

All beverage packages include soft drinks, juice, sparkling, and still water.

PREMIUM

\$40 for the first hour per person / \$22 for each additional hour per person

LIQUEURS & CORDIALS

Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Kahlua, Bailey's Irish Cream

WINE

Cambria Chardonnay "Katherine's Vineyard", Santa Maria Valley, California
Cabernet Sauvignon: Franciscan, Oakville Estate, Napa, CA

BEER

Budweiser, Heineken, Amstel Light, Fat Tire

STANDARD

\$35 for the first hour per person / \$20 for each additional hour per person

LIQUEURS & CORDIALS

Tito's Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

WINE

Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA

BEER & WINE

\$30 for the first hour per person / \$18 for each additional hour per person

BEER

Bud Light, Corona, Stella Artois, Fat Tire, Mission Brewery Blonde Ale, Green Flash Brewing Company West Coast IPA

WINE

Ferrari-Carano Sauvignon Blanc, Sonoma, CA; Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA



Wine Cellar

Vintages & pricing are subject to change based on availability. Pricing is per bottle. Corkage fee is \$35 per bottle.

SPARKLING WINE

Avissi, Prosecco, Italy \$45
Mumm's, Napa, California \$56
Domaine Carneros, Brut, Napa, California \$60
Roederer Estate, Brut, Anderson Valley, California \$70

CHAMPAGNE

Nicolas Feuillatte, Brut, Epernay, France \$78
Taittinger, La Française, Brut, Epernay, France \$95
Veuve Clicquot Ponsardin, Brut, Reims, France \$120
Dom Perignon, Moët & Chandon, Brut, Epernay, France \$295

SAUVIGNON BLANC

Ferrari-Carano, Sonoma County, California \$50
Matanzas Creek, Sonoma, California \$48
DAOU, Paso Robles, California \$48
Grgich Hills, Napa, California \$56
Malk, Russian River, Sonoma, California \$68

PINOT GRIS / PINOT GRIGIO

Pinot Gris, "J," California \$46
Pinot Grigio, Scarpetta, Friuli-Venezia Giulia, Italy \$48

CHARDONNAY

Estancia, Central Coast, California \$40
La Crema, Monterey, California \$50
Cambria, "Katherine's Vineyard," Santa Maria Valley, California \$52

Sonoma-Cutrer, Russian River, Sonoma, California \$58

Grgich Hills, Napa, California \$85

PINOT NOIR

Sean Minor, Carneros, Sonoma, California \$50
Cambria, Julia's Vineyard, Santa Maria Valley, California \$64
Anne Amie, Willamette, Oregon \$62
En Route, Russian River, California \$75
Merry Edwards, Sonoma Coast, California \$80

CABERNET SAUVIGNON

Estancia, Paso Robles, California \$40
Arrowood, Sonoma, California \$54
DAOU, Paso Robles, California \$58
Franciscan, Oakville Estate, Napa, California \$60
Decoy, Sonoma, California \$56
Post & Beam, Napa, California \$78
Silver Oak, Alexander Valley, California \$125

OTHER REDS

Tapiz, Malbec, Mendoza, Argentina \$48
Matanzas Creek Merlot, Bennet Valley, Sonoma, California \$55
Hill Family Estate Merlot, Napa, California \$62
Muga, Reserva, Tempranillo, Rioja, Spain \$79