

Sample Wedding Menu

TRAY PASSED HORS D'OEUVRES

Mini Beef Wellington with Bordelaise Sauce
Heirloom Tomato and Buffalo Skewers Balsamic Reduction
Smoked Salmon and Lemon Mascarpone Crepe Stack
Brie Cheese Canapé with Caramelized Pear

SIGNATURE COCKTAIL

Honey Lavender Champagne Cocktail

PLATED DINNER

First Course

Lobster Risotto with Chanterelle Mushrooms

Second Course

Trio of Endives, Frisee and March Lettuces, Crispy Shallots,
Shaved Aged Goat Cheese, Lemon Thyme Dressing

ENTRÉE

Grilled Brandt Beef Tenderloin, King Crab Tempura,
Yukon Gold Potatoes, Tomato Béarnaise Sauce

French Rolls and Butter

DESSERT

Chocolate Lava Cake with Sea Salt Caramel Sauce
Freshly Brewed Gourmet Coffee and Assorted Teas

WINE SERVED WITH DINNER

Sonoma-Cutrer, Russian River, Chardonnay
La Crema, Sonoma Coast, Pinot Noir

CHAMPAGNE TOAST

Veuve Clicquot Yellow Label, France

END THE NIGHT ON A SWEET NOTE

Fresh From the Oven Assorted Cookies and Milk
Housemade Mini Donuts
Shots of Espresso

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Truffle Macaroni and Cheese Bites
Vine-Ripened Tomato Gazpacho Shooters
Grilled Lamb Chops with Rosemary and Sea Salt
Seared Ahi, Roasted Garlic Aioli, Cherry Tomatoes

SIGNATURE COCKTAIL

Pomegranate Mojitos

PLATED DINNER

First Course

Short Rib Ravioli with Roasted Forest Mushrooms,
Rosemary Mascarpone Sauce

Second Course

Kenter Farms Mixed Greens, Maple and Balsamic Reduction,
Orange Segments, Candied Pecans

ENTRÉE

Pan Roasted Chilean Sea Bass, Fava Beans, Baby Artichokes, Red Wine Butter Sauce

Country Style Breads and Butter

DESSERT BITES & GOURMET COFFEE STATION

Chocolate Covered Strawberries, Cheesecake Lollipops and Assorted Biscotti
Freshly Brewed Gourmet Coffee and Assorted Teas
Chocolate Shavings, Rock Candy Sugar Sticks, Flavored Whipped Creams

WINE WITH DINNER

ZD, Napa, Chardonnay
Frog's Leap, Napa, Merlot

CHAMPAGNE TOAST

Piper-Heidsieck, Brut, France

LATE NIGHT STATION

Kobe Beef Sliders
Truffle Fries, Parmesan Aioli
Mini Corn Dogs, Honey Mustard Sauce
Crispy Onion Rings

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Sushi Bites with Wasabi and Soy ♦ Jerk Chicken Sates with Mango Relish
Coconut Prawn with Mandarin Dipping Sauce ♦ Petit Filet with Tempura Shallots, Black Hawaiian Salt on a Crostini

SIGNATURE COCKTAIL

Sunset in a Glass

DINNER BUFFET

APPETIZERS

Local Spiny Lobster, Lemon Thyme Ricotta Gnocchi, Citrus Sauce
Jumbo Lump Crab Cakes with Green Goddess Drizzle

SALADS

Organic Baby Greens with Balsamic Vinaigrette
Farmers Market Chopped Salad with Raspberry Vinaigrette
Seared Sesame Crusted Tuna, Yuzu Honey Sauce, Red Cabbage and Pepper Slaw

ENTRÉES

Grilled Catalina Island Swordfish, Oven Dried Tomato and Black Olive Sauce
Roasted Brandt Beef Tenderloin, Tri-Colored Baby Carrots, Truffle Jus
Pan Roasted Jidori Chicken Breast, Rainbow Swiss Chard, Mustard Tarragon Sauce

ACCOMPANIMENTS

Grilled Seasonal Vegetables ♦ Yukon Gold Mashed Potatoes
Barbeque Potato Gratin
Rustic Breads and Butter

HOUSEMADE CUPCAKES

Blueberry Lavender Cake, Vanilla Buttercream
Red Velvet Cake, Cream Cheese Icing, Sugared Pecans
Chocolate-Espresso Cake, Kahlua Buttercream, Chocolate Dipped Espresso Beans
Freshly Brewed Gourmet Coffee and Assorted Teas

WINE WITH DINNER

La Crema, Sonoma Coast, Chardonnay
Erath, Oregon, Pinot Noir

CHAMPAGNE TOAST

“J” Brut, Sonoma

SEND THEM HOME WITH A PERSONALIZED TREAT

Heart Shaped Sugar Cookies with your Initials