



WEDDING & SOCIAL MENU



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We specialize in personalized experiences and affordable luxury. Our experienced team of professionals all work to ensure flawless execution of your event with meticulous planning, impeccable service, mouthwatering cuisine, and access to the industry's finest resources. Each element is infused with your unique personality, palate and preferences.

From buffets, plated dinners, interactive stations, to full premium bars. Our events are remembered for amazing food & beverages, spectacular service, and beautiful presentations. Allow us to bring your vision to life and surpass all expectations.



Your Package Includes Fresh Baked Rolls & Butter
Entrees are Served with Boneless/Skinless Portioned Chicken Breast; Unless
Otherwise Noted.

Add a Vegetarian Option to any Order in Addition to a Silver Entree
Selection. (Minimum of 10 per Order)

Additional Charge Per Person for Platters, Bowls, and Dishes.
All Entrees can be plated upon request.

WEDDING & SOCIAL MENU

SILVER ENTREES

Chicken Florentine

Crispy Artichokes, Heirloom Tomatoes, Creamy Spinach Sauce

Herb Grilled Chicken

Creamy Mushroom-Madeira Sauce

Sonoma Grilled Chicken

California Artichokes, Sun Dried Tomatoes, Basil, Creme Sauce

Chicken Monterrey

Ortega Chilis, Pepper Jack cheese, Cream Sauce

Brown Sugar Pork Loin

Bourbon Glazed, Golden Raisins, Rosemary Cider Jus

Spanish Stuffed Chicken

Spanish Chorizo, Garlic, Artichokes, Spinach, Manchego, Tomato-Caper Vera Cruz

Oregano Chicken Breast

Cracked Mustard Sauce, Garlic Confit

Chicken Provencal

Rich tomatoes, olives, rosemary, garlic sauce

Perfect Chicken

Mushrooms, Garlic, Rosemary, Sage, Capers, Chardonnay Cream Sauce

Marry Me Chicken

Garlic, Oregano, Thyme, Bacon, Parmesan Cream Sauce

Chicken Shawarma

Garlic, Coriander, Cumin, Cardamom Cayenne Pepper

Beef Burgundy

Wild Mushroom, Onions, Rosemary, Burgundy Wine Sauce

Eggplant Parmesan

breaded and fried eggplant w. melted mozzarella, spicy arrabiata sauce

Quinoa Bell Peppers

stuffed bell peppers w. quinoa, feta and leeks baked in marinara

Grilled Tofu

cilantro lime sauce, jet fresh mangos

Vegetable Puff

grilled vegetables in puff pastry, goat cheese, tomato jus

We Welcome Customizing Your
Menu & Selections.

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GOLD ENTREES

Tri-Tip

- Roasted Garlic Demi

- Chimichurri: Blistered Tomatoes, Crispy Potatoes

- Au Poivre: Pepper Crusted, Wild Mushrooms, Green Peppercorn Brandy Sauce.

Chicken Breast

Stuffed with Crispy Pancetta & Mozzarella, Finished off with a Lemon Butter Sauce

Seared Mahi Mahi

Grilled Pineapple Salsa, Toasted Macadamia Nuts, Preserved Lemon

Pan Roasted Atlantic Salmon

Garlic, Dill, Lemon, Beurre Blanc, Toasted Almonds

Braised Short Rib

Cabernet Demi

Pork Tenderloin Medallions

Apples & Crispy Sage with an Apple Cider Glaze.

Spice Marinated Coulotte Steak

Onion Marmalade, Barolo Beurre Rouge

PLATINUM ENTREES

Pepper Crusted Filet Mignon (6oz.)

Vidalia Onion Jam, Truffle Compound Butter

Pan Roasted Sea Bass

Herbed Lemon Butter Sauce

Grilled Ribeye Steak (8oz.)

Thyme Roasted Mushrooms, Rosemary-Saba Demi

Prime Strip Steak (8oz.)

Sauce Robert, Crispy Onion Strings

Filet Medallions (6oz.)

Pearl Onion, Maitake Mushroom, Balsamic Creme Fraiche

WEDDING & SOCIAL MENU

Salads & Sides

SALAD

SELECT ONE

Caesar Salad

Romain, Shaved Parmesan Cheese, Crostini, Tomatoes, Caesar Dressing

Garden Fresh Salad

Ranch and Balsamic Dressings

Romaine Salad

Tomato, Cucumber, Red Cabbage, Olives, Red Wine Croutons, Asiago, Red Wine Honey Vinaigrette

UPGRADES

(Add \$1.50 pp)

Fall Greens

Cranberries, Candied Walnuts, Crumbled Feta Cheese, Dark Balsamic Dressing

Apple-Arugula Salad

Celery, Roasted Almonds, Parmesan Cheese, Champagne Vinaigrette

Green Goddess

Baby Gem, Red Onion, Cucumber, Shaved Carrot, Watermelon Radish, Creamy Tarragon Dressing

Summer Delight (April - July)

Arugula, Spring Mix, Red Onion, Watermelon, Feta, Strawberry, Toasted Pecans, White Balsamic Dressing

BLT

Crisp Bacon, Romaine & Green Leaf, Vine Ripened Tomatoes, Gorgonzola Cheese, Sweet Basil Vinaigrette

Sonoma Salad

Spring Mixed Greens, Orange Segments, Sonoma Goat Cheese, Tomatoes, Candied Pecans Champagne Vinaigrette

SIDES

SELECT TWO

Garlic Mashed Potatoes

Garlic-Rosemary Roasted Potatoes

Baked Macaroni

Creamy 3 Cheese Sauce, Garlic Panko Crust

Local Seasonal Vegetables

Herbs, Sea Salt, Olive Oil

Honey-Thyme Roasted Carrots

Buttered Broccoli

Farfalle

White Truffle Cream Sauce, Parmesan

Zucchini, Red Onion, & Tomatoes

Herb Rice

UPGRADES

Basmati Rice (+.50¢)

Jasmine Rice (+.50¢)

Scalloped Potatoes (+.50¢)

Green Beans*

Balsamic Roasted Sweet Onions, Crispy Garlic

Roasted Brussels Sprouts*

Balsamic Glaze & Cranberries

Roasted Asparagus*

*Seasonal Selections at Market Price

CUSTOMIZE YOUR PACKAGE!

Whether it's your wedding day or a birthday celebration or an intimate dinner with some close friends; we have you covered. Consult with your event specialist to add on linens, china, party rentals, hors d'oeuvres, dessert, bar & beverage to get the full experience.

**WEDDING
& SOCIAL
MENU**
Cakes & Desserts

WEDDING CAKE OPTIONS

- Vanilla***..... Decadent white cake that is super moist & flavorful
- Vanilla Strawberry**..... Same vanilla cake with fresh strawberry filling
- Chocolate**..... Devils food cake with semi sweet chocolate chips
- Chocolate Raspberry**..... Same chocolate cake with fresh raspberry filling
- Chocolate Peanut Butter**... Same chocolate cake with peanut butter cream cheese filling
- Cookies & Cream***..... White cake with crushed oreo cookies in the batter
- Champagne Orange***..... A light champagne cake with subtle orange flavor
- Strawberry**..... Pretty pink cake with real strawberries
- Lemon**..... Luscious lemon goodness
- Carrot**..... Moist and chunky with carrots & walnuts + cream cheese filling
- Red Velvet**..... Smooth southern favorite w/ a hint of cocoa & cream cheese filling
- Coconut**..... Creamy coconut cake with toasted coconut baked in
- Cappuccino**..... White cake flavored with espresso for a light coffee taste
- Mud Pie**..... Our cappuccino cake with crushed oreos baked in
- Banana Chocolate Chip**.... Banana flavored cake studded with chocolate chips
- Snickerdoodle**..... White cake flavored with cinnamon, just like the cookie
- Salted Caramel**..... A golden butter cake topped with caramel drizzle & sea salt
- Margarita**..... White cake flavored with tequila & fresh lime
- Moscato**..... Unique yellow cake with sweet white wine & nutmeg
- German Chocolate**..... A lighter chocolate cake filled with a caramel coconut pecan icing
- Pumpkin Spice**..... Spiced pumpkin cake with cream cheese filling

MORE DESSERT OPTIONS AVAILABLE UPON REQUEST

*Most Popular Flavors

GLUTEN FREE Cake -Chocolate or Yellow- is available as a 6" cake or cupcakes only.

VEGAN Chocolate Cake is available as a 6" cake or cupcake only.

WEDDING & SOCIAL MENU PRICING

SILVER

Single Entrée.....\$17.95

GOLD

Single Entrée.....\$27.00

PLATINUM

Single Entrée.....\$40.95

DUAL ENTRÉE

Add Silver Entree.....\$8.00

Add Gold Entree.....\$13.00

Add Platinum Entree.....\$20.00

*One Salad and Two Sides are included with Entree Prices

*Plated Pricing is +\$2.00 per person.

Please note there are upgrade options that will
have an additional cost per person