



Wedding Menus

Beef:

Salad

California Strawberry

Fresh field greens layered with local strawberries, spiced walnuts, and goat cheese.
Served with our House Strawberry vinaigrette

Dinner

Braised Short Rib

Slowly braised choice beef short rib in a burgundy broth. Finished with a red wine reduction

Sides: Roasted Garlic Yukon Gold Mashed Potatoes and Grilled Asparagus finished with olive oil and shaved parmesan cheese

Salad

Chipotle Caesar

Chopped Romaine, tortilla strips, pepitas, & cotija cheese tossed in a chipotle Caesar dressing

Dinner

Chimichurri Flank Steak

Choice Flank steak marinated and grilled to perfection topped with a fresh herb chimichurri sauce

Sides: Roasted marble potatoes and broccoli florets garnished with shaved carrots



Poultry:

Salad

Roasted Beet & Feta

Wild arugula tossed with red & yellow roasted beets, feta cheese, & candied pecans in a champagne vinaigrette

Dinner

Champagne Chicken

Chicken breast stuffed with Portobello mushrooms, spinach, & mozzarella cheese served with a champagne cream sauce

Sides: Creamy Parmesan risotto & grilled seasonal vegetables drizzled with a Balsamic glaze

Fish:

Salad

Spinach Quinoa Salad

Baby Spinach & red quinoa tossed with carrot ribbons, grapes, raisins, and toasted almonds in a mango vinaigrette

Dinner

Pan-seared Tilapia lightly dusted with lemon pepper & drizzled with a cilantro cream sauce

Sides: Fresh green bean Amandine & roasted fingerling potatoes



Salad

Roasted pear & pomegranate

Romaine lettuce, roasted pear slices, pomegranate kernels, toasted pepitas, & cotija cheese tossed in a cilantro-lime vinaigrette

Dinner

Grilled Salmon

Choice of sauce: Lemon dill cream, Piccata glaze, Maple glaze, or Pineapple relish

Sides: Sautéed spinach with blistered grape tomatoes and vegetable rice pilaf

Food & beverage charges are subject to 7.75% Sales Tax & 16% Service Fee with on-site service