



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

\$29

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

\$24.50



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

\$25

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
\$23



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
\$25

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

Appetizers:

Cold

Tuscan Skewers

Marinated artichoke hearts, sun-dried tomatoes, salami, mozzarella, and Kalamata olives on a knotted skewer

\$4.25

Shrimp & Risotto

Spicy Shrimp and roasted garlic cream cheese atop an herb risotto cake. Garnished with cilantro

\$5

Fig & Brie Crostini

Toasted sliced baguette topped with a fig jam & creamy Brie garnished with dried figs & toasted walnut

\$4.25

Heirloom Tomato Toast

Roasted Heirloom tomatoes on feta & ricotta cheese toast with fresh basil and balsamic reduction

\$4.50



Hot

Chicken & Waffles

Crispy fried chicken on a Belgium waffle cube drizzled with an ancho maple syrup

\$4.25

Angus Beef Slider

Mini Angus Beef patty topped with caramelized sweet onions, gorgonzola cheese, and chipotle aioli served on a brioche bun

\$5.25

Braised Short Rib & Mash

Coffee dusted braised beef ribs served over a savory sweet potato mash and drizzled with a chipotle demi glaze

\$5.25

Mushroom Polenta

Slowly cooked Shiitake & cremini mushroom ragout served in a firm polenta cup topped with Asiago cheese

\$4.75