

# 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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## TRAY PASSED HORS D'OEUVRES

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

# Sample Wedding Menu

## TRAY PASSED HORS D'OEUVRES

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