



Wedding Packages

Basic Package - \$25.00 per person

- Menu of your choice: 2 entrees, 2 sides, 1 salad, fresh baked bread and butter
 - Staff
 - Plates, Utensils, Napkins
- Water Service – Includes Eco Friendly Plastic Cups

Silver Package - \$30.00 per person

- Everything in the Basic Package
- Cake Service – Staff to cut cake and serve to guests, cake plates and utensils
 - Coffee Service – Regular Coffee, Cream, Sugar, Stirring Straws
 - Punch Service – Includes Eco Friendly Plastic Cups

Gold Package - \$35.00 per person

- Everything in the Silver Package
- Drink Station – Assorted Sodas, 1 Infused Beverage
 - 1 Stationed or 2 passed Hors D'oeuvres

Platinum Package - \$40.00 per person

- Everything in the Gold Package
 - 3rd Entree

Divine Package - \$45.00 per person

- Everything in the Platinum Package
- Every Table is Set with: Glassware, Plates, and Utensils

Plated Package - \$50.00 per person

- Everything in the Divine Package
- Seated Dinner, Plated with Tableside Waiter Service (not buffet)

*** Complimentary Fruit Display added to any package when you like us on Facebook ***

****All packages have the option of subbing Hors D'Oeuvres instead of a buffet dinner.**

- 5 Passed (Hot or Cold) Hors d'oeuvres
 - 4 Stationed Hors d'oeuvres

*****Glassware can be added to any package for \$1 per Guest**

*****Linen service can be added to any package: \$5 per guest.**

*All other packages do **NOT** include linens and are up to the responsibility of the client.

*** Table Setup and Breakdown Service
Can be added to any package: \$600**

Wedding Menus

Menu 1

- Roasted Tenderloin of Beef with a Gorgonzola Cream Sauce (add \$1 per person)
 - Herb Buttered Salmon with a Dill Sauce
- Roasted Yukon Gold Potatoes with Fresh Herbs and Garlic
 - Grilled or Roasted Seasonal Veggies
- Spring Mix with Dried Cherries, Blue Cheese and White Balsamic Dressing
 - Fresh Baked Bread and Truffle Honey Butter

Menu 2

- Blackened Chicken and Andouille Penne Pasta
- Flatiron Steak Skewers with Thai Peanut Sauce
 - Fresh Cut Fruit Salad
 - Grilled or Roasted Seasonal Veggies
- Caesar Salad with Shaved Parmesan and Garlic Butter Croutons
 - Fresh Baked Bread with Garlic Herb Compound Butter

Menu 3

- Caramel Dijon Glazed Salmon with Dill Sauce
- Braised Moroccan Chicken Slow Cooked with Dried Fruits and Spices
 - Coconut Jasmine Rice
 - Cucumber, Strawberry and Red Onion Salad
- Mixed Green Salad with Avocado, Mango and Sesame Honey Mustard Dressing
 - Fresh Baked Bread with Compound Butter

Menu 4

- Pork Carnitas with all the Fixings
- Tamale Casserole with your choice of Chicken, Beef or Vegetarian
 - Spanish Jasmine Rice
 - Sautéed Veggies with Cilantro
- Green Salad with Creamy Southwestern Dressing
 - Steamed Corn Tortillas

Menu 5

- Eggplant Parmesan
- Chicken Alfredo
- Fresh Cut Fruit Salad
- Grilled or Roasted Seasonal Veggies
- Pear and Gorgonzola Salad over Arugula Dressed with White Balsamic Dressing and Honey Drizzle
 - Fresh Baked Bread with Compound Butter

Menu 6

- Flatiron Steaks served with Horseradish Dipping Sauce
- Southwestern Chicken Skewers served with Cilantro Yogurt Sauce
 - Grilled or Roasted Seasonal Veggies
- Pesto Pasta Salad with Aged Parmesan, Cherry Tomatoes and Green Onion
- Mixed Greens with Candied Walnuts, Feta Cheese and White Balsamic Vinaigrette
 - Fresh Baked Bread and Compound Butter

Menu 7

- Sweet Potato and Black Bean Enchiladas with all the Fixings
- Tamale Casserole with you choice of Chicken, Beef or Vegetarian
 - Spanish Jasmine Rice
 - Sautéed Corn, Zucchini and Bell Pepper with Cilantro
- Garden Green Salad with Shaved Veggies and Cilantro Lime Vinaigrette
 - Steamed Corn Tortillas

Menu 8

- Baked Polenta with Provolone Cheese, Red Peppers and Wild Mushrooms
 - Summer Squash Rollatini
 - Lemon Butter Asparagus
 - Mushroom and Asparagus Risotto
- Caesar Salad with Shaved Parmesan and Garlic Butter Croutons
 - Fresh Baked Bread and Butter

Menu 9

- Wild Mushroom Penne with Fontina and Black Truffle Cream Sauce
 - Grilled Vegetable Lasagna
 - Caprese Salad
- Roasted Veggies and Baby Red Potatoes with Brown Butter Sauce
- Baby Spinach Salad loaded with Fresh Berries, Candied Pecans and Raspberry Vinaigrette
 - Fresh Baked Bread and Compound Butter

Menu 10

- Coriander Salmon served with an *Award Winning* Grilled White Peach and Avocado Salsa
 - Citrus and Garlic Marinated Pork Loin Roasted and served with Plum Chutney
 - Fresh Berry Salad lightly tossed with Honey Mint Vinaigrette
 - Caprese Salad Kabob with Cherry Tomatoes, Fresh Mozzarella and Basil Vinaigrette
- Green Beans cooked slightly and tossed in White Balsamic Dressing with Toasted Hazelnut, Gorgonzola and Pancetta
 - Fresh Baked Bread and Butter

Menu 11

- Roasted Leg of Lamb with Lemon Caper Gremolata served with Cucumber Yogurt Sauce (add \$1 per person)
- Fontina, Sage and Prosciutto Stuffed Breast of Chicken Served with a Roasted Red Pepper Cream Sauce
 - Pasta Salad Loaded with Fresh Veggies and Black Olives in a Garlic and Herb Vinaigrette
 - Roasted Seasonal Veggies
- Mixed Greens with Black Olives, Red Onion, Sweet Red Peppers, Feta and White Balsamic Vinaigrette
 - Fresh Baked Bread and Butter

Menu 12

- Dungeness Crab "Mac and Cheese" in a Rich Creamy Three Cheese Sauce
- Prawn and Artichoke Heart Skewers with Garlic and Lemon drizzled lightly on top
 - Scalloped Potatoes
 - Grilled or Roasted Seasonal Veggies
- Butter Lettuce with Dried Cherries, Gorgonzola and Smoky Bacon
 - Fresh Baked Bread and Butter

Menu 13

- Chicken “Pot Pie” topped with a flaky crust and Loaded with Braised Chicken and Veggies in a Thick Creamy Sauce
 - “Mom’s” Lasagna made with Pork Sausage and Ground Beef
 - Veggie Au Gratin
 - Mashed Potatoes - Creamy, Cheesy, Fennel, Bacon, Whatever Your Heart Desires
- Mixed Greens and Romaine loaded with Fresh Cut Veggies and Avocado with a Trio of House Made Dressings
 - Fresh Baked Bread and butter

Menu 14

- Salmon Cakes with Lemon Caper Sauce
- Plum and Espresso Braised Beef Brisket served with Demi Glaze Gravy
 - Creamy Penne Pasta
- Mixed Greens with Pistachios, Gorgonzola and Citrus Balsamic
 - Lemon Roasted Asparagus
 - Fresh Baked Bread and Butter

Menu 15

- Cumin Grilled Pork Tenderloin with Cilantro Yogurt Sauce
- Southwestern Citrus Shrimp and Scallop Skewers grilled and served with Chimichurri sauce
 - Toasted Corn and Black Bean Salad
 - Grilled Seasonal Veggies
 - Tomato and Avocado Quinoa with Cilantro and lime
 - Fresh Baked Bread and Butter

Menu 16

- Roasted Tenderloin of Beef with Mushroom Demi Glaze (+1 per person)
 - Caramel Dijon Salmon with Oregon Berry Compote
 - Colorful Sweet Cherry Tomatoes with Chevre and Honey
 - Rosemary Roasted Fingerling Potatoes
- Mixed Greens with Toasted Hazelnuts, Gorgonzola, Pears, White Balsamic
 - Fresh Baked Bread and Butter

<p>Other Entrée Options</p> <ul style="list-style-type: none">• Chicken and Dumplings• Beef Wellington• Shrimp Scampi with Noodles• Apple, Feta Stuffed Pork• Chicken Marsala• Beef Stroganoff• Kahlua Pulled Pork• Lemon Roasted Chicken Breast• Apple Braised Pulled Pork• Herb Roasted, Bone-in Chicken	<p>Add-ons:</p> <p>Chef Assisted Carving Station add on or substitute for entree</p> <ul style="list-style-type: none">• Rosemary Rib Roast - \$4.00/ person• Honey Baked Ham - \$3.00/ person• Add an Entrée - \$4.00/ person• Add a Side Dish or Salad -\$2.00/ person
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