

2012 WEDDING PACKAGES

Thank you for your interest in our wedding services. Our wedding packages include your choice of five hors d'oeuvres, salad, entrée selections and coffee service. Please feel free to ask for a customized package. We look forward to sharing your special day with you!

MISCELLANEOUS INFORMATION

Pre-ordering is required if a choice of entrees is offered.

For base package pricing, you may select a three options for seated and two options for buffet. Additional entrée choices are available with a surcharge. Please feel free to make special menu requests.

A wedding package includes white tablecloths & white napkins.

On-site events include indoor reception tables and chairs; Outdoor seating & Off-site catering requires an additional charge for tables and chairs.

Our capacity for off-site catering services is limited. There is a \$15.00 per person surcharge. Not all menus are available for off-site catering. We offer buffet service only for off-site catering. For off-site catering, you must provide your own bar. We are permitted to serve liquor and will provide staff.

On-site bar charges are charged as follows:

- Full hosted bar: featuring well and call drinks, beer, wine, champagne, soda and juice: \$20.00/person for the first hour and \$6.00/person for each additional hour.
- Well hosted bar: featuring well drinks only, beer, wine, champagne, soda and juice: \$15.00/person for the first hour and \$5.00/person for each additional hour.
- Beer & Wine hosted bar: featuring beer, wine, champagne, soda and juice: \$10.00/person for the first hour and \$5.00/person for each additional hour.
- Cash bar: your guests may purchase drinks on a cash basis.
- Champagne Toast: is available at \$3.00 per person
- Please see our Catering Guide for additional information & options.

COCKTAIL HOUR

Choice of Five (one each per person)

Hot

- Massaman Curried Potato Bisque with a bay scallop
- Cambozola Tartine pan roasted brioche w/ candied walnuts
- Sausage en Croute mild Italian sausage wrapped in puff pastry with Dijon sauce
- Alsation Onion & Applewood Smoked Bacon Tartlett
- Spinach-Ricotta Souffle in phyllo cup
- Mini Pizza Margherita with fresh basil and house mozzarella
- Italian Sausage & Sun-dried Tomato Pinwheel
- House Smoked Salmon & Cream Cheese Mousse on crostini

Cold

- Hummus Bruschetta with roasted pepper compote
- Artichoke, Olive and Roasted Pepper Tapenade in phyllo cup
- Stuffed Endive with creamy beet, blue cheese & walnut spread
- Herbed Boursin Cheese Stuffed Tomato Petal
- Pecan & Honey Stuffed Date
- Pistachio Crepe with dried mango & St. Andre compote
- Roasted Artichoke & Crab Compote in phyllo cup with lemon aioli
- Caprese Crostini tomato, basil & house mozzarella
- Curried Chicken Salad with raisins and almonds in a mini bouchee

DINNER

- First Course -

Spring mixed green salad with cherry tomatoes and English cucumbers
Dressed with house vinaigrette

- Entrée Selections -

All entrees are subject to market price variations

Accompanied with chef's choice of starch, fresh seasonal vegetable and rolls

Barramundi, Chicken, Pork, Vegetarian

\$75.00 per person

Barramundi Picatta with breadcrumbs, capers & lemon

Bistro-Style Bone-In Chicken Breast with Meyer lemon and thyme Jus

Roasted Pork Loin or Boneless Pork Chop with caramelized pear demi-glacé

Wild Mushroom & Truffle Calzone with pesto & goat cheese bechamel

Bass, Sirloin, Petite Filet

\$80.00 per person

Striped Bass with a lobster-tarragon butter (Black Sea Bass when in out of season)

Grilled Black Angus Sirloin topped with a mustard brandy bechamel

Grilled Petite Filet Mignon with wild mushroom & port wine demi-glacé

Swordfish, Salmon, Halibut, Shrimp

\$85.00 per person

Grilled Swordfish with a puttanesca sauce

Roasted Halibut with a grapefruit bierre blanc

Grilled Jumbo Shrimp Kabob with Indonesian peanut sauce

Grilled Pacific Salmon with a basil pesto sauce

Lobster (market price) & Filet Mignon

\$95.00 per person

Grain Mustard Encrusted Rack of Lamb with rosemary demi-glacé

Grilled Filet Mignon with wild mushroom & port wine demi-glacé

Grilled Petite Filet Mignon & Lobster Tail Plate

Coffee & Tea Service