

# *Festive Wedding Buffets*

*We pride ourselves on our meticulous attention to detail, punctual and reliable set-ups, ease of contact, and our sincere desire to provide gracious and thoughtful service. We hope to be part of your special event.*

*All buffets are priced per person and based on a minimum of 100 people. Sales tax and a standard 18% service charge are additional. We do not charge a corkage fee should you supply your own champagne, beer, wine and ice. We will supply tubs to keep beverages chilled.*

## ***Wedding Services Include:***

- *Set-Up through Clean-Up for a 6 hour period*
- *Uniformed Staff (coordinator, waitstaff, chefs, etc...)*
- *All Disposable Dinnerware and Glassware*
- *Cloth Linen and Skirting for Cake, Sign in, Buffet, and Head Tables*
- *Guest Table Linens*
- *Chafing Dishes and Silver Trays*
- *Buffet Decoration and Color Coordination*
- *Champagne Bucket for the Head Table*
- *Punch Fountain or Crystal Punch Bowl*
- *Complete Coffee and Tea Station*
- *Cutting and Serving of the Wedding Cake (including plates, forks, napkins and cake knife)*
- *Honeymoon Snack Basket*

## ***Additional Charges (if needed):***

*Full China Service                    \$3.50 per guest*

*Staffed Bar Service                \$260.00*

*bar service includes: bar set-up through clean up, one bartender, ice, bar supplies, tubs, ice water, and disposable glassware. We provide one bartender for every 130 guests.*

*We Are Professionally Licensed and Insured*

## CALIFORNIA COOLER

### *Passed Hors d'oeuvres*

*Dungeness Crab Blini*

*Basil Walnut Stuffed Mushroom Cap*

*Swiss Air-Dried Beef Wrapped Melon Balls*

### *From The Buffet*

*Grilled Lemon Herb Breast of Chicken*

*Champagne Sauce*

*Ravioli filled with Roasted Vegetables in a  
Tomato Basil Sauce*

*Spiral Pasta Salad with Asparagus Tips, Smoked  
Salmon and Chives*

*Fire Roasted Tomato Cucumber Salad*

*Walnut and Mandarin Orange Spinach Salad*

*Lavish Array of the Season Best Sliced Fruits*

*Basket of Breads with Sweet Butter and Olive Oil*

*Roast Coffee, Select Teas, Fruit Punch or Lemonade*  
\$25.50

## ITALIAN COUNTRY

### *Passed Hors d'oeuvres*

*Steamed Clams Crostini with Gremolata*

*Spiced Crispy Chicken*

*Artichoke Leaves with Dungeness Crab*

### *From The Buffet*

*Fennel Garlic Rosemary Roasted Pork Tenderloin  
in its own Natural Juices*

*Stuffed Chicken Breast with Artichokes, Ricotta Chesse ,  
Fresh Herbs and Olives*

*Champagne Rissotto with Mushrooms*

*Green Bean Pecan Salad*

*Cornbread and Sweet Butter*

*Chocolate Dipped Strawberries served with  
the Wedding Cake*

*Roast Coffee, Select Teas, Fruit Punch or Lemonade*  
\$27.75

## NAPA VALLEY

### *Passed Hors d'oeuvres*

*Riesling Poached Prawns with Cocktail Sauce*

*Spinach and Feta Cheese Wrapped in Filo Dough*

*Crab Cakes with Chipotle Cream*

### *From The Buffet*

*Memorable Prime Rib Roast  
with Horseradish Cream and Aujus*

*Saute Chicken Breast with a  
Sauvignon Wine Sauce*

*Roasted New Potatoes Roasted with Schallots  
and Gruyere Cheese*

*Fresh Asparagus Beurre Noisette*

*Butterleaf Salad with Roasted Bellpeppers and Dried  
Crannberries, Lemon Poppyseed Dressing*

*Basket of Fresh Breads and Sweet Butter*

*Roast Coffee, Select Teas, Fruit Punch or Mint Ice Tea*  
\$27.00

## CITY LIGHTS

### *Passed Hors d'oeuvres*

*California Sushi Rolls with Wasabi Dipping Sauce*

*Sesame Teriyaki Chicken Skewers*

*Scallop and Waterchesnut Wrapped in Bacon*

### *From The Buffet*

*Roasted Herb Rubbed Beef Tenderloin  
Wild Mushroom Creamed Cabernet Sauce*

*Stuffed Chicken Breast with Diced Vegetables and  
Almonds, Champagne Veloute Sauce*

*Saute Prawns with a Lemon Beurre Blanc Sauce*

*Fluffy Rice Pilaf with Macadamia Nuts*

*A Lavish Array of the Seasons Best Sliced Fruits*

*Classice Caesar Salad, Garlic Croutons*

*Basket of Breads and Sweet Butter*

*Roast Coffee, Select Teas, Fruit Punch or Mint Ice Tea*  
\$29.00

## ***CREATE YOUR OWN MENU***

### ***OTHER SELECTIONS***

*Some menu items may incur additional charges*

#### ***Main Entrees***

*California Style Grilled Chicken Breast, Chicken Cordon Bleu, Macadamia Nut Chicken, Beef Stroganoff, Tequila Lemon-Lime Chicken, Vegetarian Lasagna, Spinach Asiago Ravioli, Chicken Piccata, Prawns Provencale, Pepper Crusted Beef Tenderloin, Poached Salmon with Champagne Sauce, Chicken Saltimbocca, Seared Salmon Filet with Pineapple Salsa, Honey Baked Ham, Italian Veal Cannelloni, Halibut with Cilantro Lime Butter, Roast Porkloin with Calvados Sauce, Roast Turkey Breast with Cranberry, Breast of Chicken Mediterranean, ...etc.*

#### ***Delicious Sides***

*Potato Au Gratin, Seasons Best Fresh Vegetable with Pecan Butter, Rosemary-Garlic Red Potatoes, Mashed Potato, Roasted Vegetables with Fusille Pasta, Roasted Gold Yukon Potatoes, Tri Colored Pasta, Rice Pilaf, Spiral Noodles with Hazelnut Butter, Basmati Rice, Jasmine Rice, Linguini with Pesto & Pine Nuts, Wild Rice Mix.*

#### ***Fresh Salads***

*Artichoke Penne Pasta, Basil Bow Tie, Cucumber Tomato with Shrimp, Grilled Chicken Caesar, Swiss Red Potato, Mediterranean Pasta Salad, Smoked Salmon Spinach Salad, Fruit Salad, Spinach Bacon Salad, Classic Caesar Salad.*

#### ***Hors d'oeuvres***

*Teriyaki Chicken Skewers, Red Pepper Mousse with Smoked Salmon, Red Potatoes Filled with Creme Fraiche, Dungeness Crab Canapes, Macadamia Nut Chicken Skewer, Bruschetta with Clam Bake, Melon Balls Wrapped in Black Forest Ham, Scallops Wrapped in Bacon, Baby Crab Cakes, Petite Cheese Quiche, Cubed Cheeses.*