

Breakfast at The Presidio

Presidio Box Breakfast

Breakfast Burrito (Ham & Cheese, Bacon & Cheese, Egg & Cheese), Seasonal Whole Fruit,
Bottled Orange & Apple Juice, Coffee, Decaf & an Assortment of Teas.

\$19.00 per person

Continental Breakfast Buffet

Assorted Breakfast Pastries, Seasonal Whole Fruit, Freshly Squeezed
Orange Juice, Apple Juice, Coffee, Decaf & an Assortment of Teas

\$17.00 per person

Bagel Breakfast Buffet

Assorted Bagels & Smears, Seasonal Sliced Fresh Fruit, Freshly Squeezed
Orange Juice, Apple Juice, Coffee, Decaf & an Assortment of Teas.

\$18.00 per person

Smoked Salmon with Tomatoes, Caper Berries & Onion - Additional **\$8.00 per person**

The Classic Breakfast Buffet

(Choose one)

Scrambled Eggs with Cheddar Cheese & Chives

~ or ~

Buttermilk Pancakes with Maple Syrup

~ or ~

Irish Cream French Toast

*Sourdough baguette soaked in sweetened cream, Baileys & eggs,
served with Chef's whipped cream, maple syrup, and fresh berries*

Cherrywood Smoked Bacon and Chicken Apple Sausage

Roasted Breakfast Potatoes and Seasonal Sliced Fresh Fruit

Freshly Squeezed Orange Juice, Apple Juice, Coffee, Decaf & an Assortment of Teas

\$25.00 per person for one option

\$29.00 per person for two options

Brunch at The Presidio

Presidio Brunch Buffet

Saturday and Sunday only

Frittata Lorraine

~ or ~

Scrambled Eggs with Cheddar Cheese & Chives

and

Buttermilk Pancakes

~ or ~

Irish Cream French Toast

*Sourdough baguette soaked in sweetened cream, Baileys & eggs,
served with Chef's whipped cream, maple syrup, and fresh berries*

Chicken Caesar Salad with Classic Caesar Dressing & Parmesan Cheese

Roasted Breakfast Potatoes

Cherrywood Smoked Bacon and Chicken Apple Sausage

Assortment of Breads for Toast with Jam & Butter

Assortment of House-made cookies

Sodas, Freshly Squeezed Orange Juice, Apple Juice, Coffee, Decaf & an Assortment of Teas

\$34.00 per person

Golden Gate Brunch Buffet

Saturday and Sunday only

Vegetarian Frittata

Buttermilk Pancakes ~ or ~ Irish Cream French Toast

Scrambled Eggs with Cheddar Cheese & Chives

Roasted Breakfast Potatoes

Assortment of Breads for Toast with Jam & Butter

Spinach Salad with Toasted Hazelnuts, Red Onion, Bacon, Goat Cheese & Whole Grain Mustard

Vinaigrette

Pan Seared Salmon or Marinated & Grilled Chicken Breast

Oregano & Garlic Green Beans

Assortment of House-made cookies

Seasonal Fresh Fruit

Sodas, Freshly Squeezed Orange Juice, Apple Juice, Coffee & an Assortment of Teas

\$44.00 per person

Boxed Lunches

Presidio Box Lunch

Premium Deli Style Sandwich

(Turkey & Jack, Ham & Swiss, Roast Beef & Cheddar or Balsamic Grilled Vegetable)

Sandwiches are served on a Roll & packaged with
Snack Chips, House Baked Cookie, Fresh Fruit & 16 oz. Bottled Water

\$18.00 per person

Ocean View Box Lunch

(Choose one)

Grilled Chicken Breast, Jack Cheese, Leaf Lettuce,
Tomato and Pesto Aioli on Torpedo Roll

OR

Sopresetta Salami, Fresh Mozzarella Cheese, Pepperoncini,
Red Onion, Leaf Lettuce and Dijonnaise on Torpedo Roll

OR

Roasted Peppers, Grilled Zucchini, Oven Dried Tomatoes,
House Made Hummus and Baby Greens on Torpedo Roll

Sandwiches are served with Pasta Salad, House Made Cookie,
Fresh Fruit & 16 oz. Bottled Water

\$21.00 per person

Presidio BBQ's

Double Bogey BBQ

All Beef Hot Dogs, Hamburgers & Cheeseburgers

OR

Barbecued Chicken

served with:

Potato Salad

Baked Beans with Cherrywood Smoked Bacon

Mixed Greens with Toybox Tomatoes, Cucumbers & Poppyseed Vinaigrette

All the Trimmings

Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

\$25.00 per person

Both entrée options: **\$30.00 per person**

Presidio Par BBQ

Barbecued Chicken

Specialty Sausages

Presidio Vegetarian Chili

Mixed Greens with Toybox Tomatoes, Cucumbers & Poppyseed Vinaigrette

Potato Salad

House-Made Cornbread

All the Trimmings

Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

\$34 per person

Golfer's BBQ

Hardwood Smoked Tri-Tip

Marinated & Grilled Chicken Breasts

Baked Ziti with Grilled Vegetables and Italian Cheeses

Mixed Greens with Tomatoes, Cucumbers & Poppyseed Vinaigrette

Potato Salad

Seasonal Vegetable

Gourmet Dinner Rolls

Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea, Lemonade & Aqua Fresca

\$39 per person

Presidio Buffets

Market Buffet

Mixed Green Salad with Baby Greens, Toybox Tomato, English Cucumber, & Poppyseed Vinaigrette
Italian Pasta Salad with Seasonal Vegetables, Olives, & Fresh Mozzarella

Assorted Sandwiches

Smoked Turkey Breast, Jack Cheese, Bacon, Lettuce, Tomato, Herb Mayonnaise on Sourdough
Black Forest Ham, Swiss Cheese, Whole Grain Mustard, Leaf Lettuce, Tomato on Ciabatta Bread
Sopresetta Salami, Fresh Mozzarella Cheese, Pepperoncini, Red Onion, Lettuce, Dijonnaise on a Hoagie Roll
Roasted Peppers, Grilled Zucchini, Oven Dried Tomatoes, House-Made Hummus, Baby Greens on Herb Ciabatta

Assorted Kettle Chips

Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

\$34 per person

Twin Peaks Buffet

Spinach Salad with Laura Chenel Goat Cheese, Bacon, Pickled Red Onion,
Whole Grain Mustard Vinaigrette

Grilled Chicken Breast

Wild Mushrooms, Sherry Cream Sauce

Seasonal Pasta

Chef's Choice of Pasta with Roasted Vegetables & Seasonal Sauce

Wild Rice Pilaf

Seasonal Vegetables

Assorted Dinner Rolls

Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

\$38 per person

Presidio Heights Buffet

Presidio Waldorf Romaine Hearts, Apple, Spiced Pecans,
Blue Cheese Crumbles, Sherry-Honey Vinaigrette

Pan Seared Wild Salmon Filet

Dill Beurre Blanc

Grilled Flat Iron Steak

with Herbed Butter

Mashed Potatoes

Seasonal Vegetable

Assorted Dinner Rolls

Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

\$42 per person

Bay View Plated Luncheon

Salad

Preselect One for all guests

Mixed Greens *toybox tomatoes, cucumbers & poppyseed vinaigrette*

Caesar Salad *classic caesar dressing, sourdough croutons & parmesan cheese*

Presidio Waldorf *romaine hearts, apple, spiced pecans, blue cheese crumbles, sherry-honey vinaigrette*

Spinach *laura chenel goat cheese, bacon, pickled red onion, whole grain mustard vinaigrette*

Entree

Preselect Two

Precounts due 7 days prior to event.

It is the host's responsibility to provide an entrée card, escort card or place card indicating the choice of entrée for each guest.

Market Chicken

Naturally Raised Chicken Breast, Potato Puree, Wild Mushroom Cream

Pan Seared Wild Salmon Filet

Wild Rice Pilaf, Dill Beurre Blanc with Seasonal Vegetable

Steak Frites

Flat Iron Steak with Herbed Butter and Shoestring French Fries

Seasonal Pasta (Vegetarian)

Chef's Choice of Pasta with Roasted Vegetables & Seasonal Sauce

Dessert

Preselect One for all guests

New York Cheesecake *Flaky graham cracker crust, freshly squeezed orange and lemon juices*

Carrot Cake *Freshly grated carrots, warm spices, and cream cheese icing*

Chocolate Decadence Cake *Chocolate cake layered with fine chocolate ganache*

Beverages

Coffee, Tea, Sodas, Juices

\$42 per person

Nob Hill Plated Luncheon

Available for groups of 25 or more guests.
Groups greater than 24 guests will be required to provide precounts and limit the number of entrees choices.

Salad or Soup (one selection for all guests)

Precounts for each starter type must be received 5 days prior to event for groups of 24 or more.

Mixed Greens with toybox tomatoes, cucumbers & poppyseed vinaigrette
New England Style Clam Chowder with tender clams, bacon, fresh herbs, & cream

Entrees

For Groups of 24 guests or more:

Must limit entrée choices to 3 / Pre-counts for each entrée must be received 7 days prior to event.
It is the host's responsibility to provide an entrée card, escort card or place card indicating the choice of entrée for each guest.

Presidio Club

Smoked Turkey, Rosemary Ham, Bacon, Lettuce & Tomato on Toasted Sourdough served with French Fries

Fairway Burger

Kobe Angus Beef (cooked medium) on a Toasted Bun served with French Fries

Smoked Chicken Cobb

Chopped Romaine with Smoked Chicken, Bacon, Blue Cheese, Avocado, Tomato, Egg & Poppyseed Vinaigrette

Portobello Mushroom Sandwich

Grilled Portobello Mushroom, Roasted Red Bell Pepper, Baby Greens, Jack Cheese, Pesto Aioli

Dessert

Preselect one for all guests

New York Cheesecake Flaky graham cracker crust, freshly squeezed orange and lemon juices

Carrot Cake Freshly grated carrots, warm spices, and cream cheese icing

Chocolate Decadence Cake Chocolate cake layered with fine chocolate ganache

\$32.00 per person

Lunch includes Fresh Baked Bread, Coffee, Tea, Sodas & Juices.

Presidio Plated Dinners

Soup & Salad

(Choice of one)

New England Style Clam Chowder with Tender Clams, Bacon, Fresh Herbs, & Cream

Mixed Greens with Toybox Tomatoes, Cucumbers & Poppyseed Vinaigrette

Caesar Salad with Classic Caesar Dressing, Croutons & Parmesan Cheese

Butter Lettuce with Pears, Manchego Cheese, Toasted Walnuts & Herb Dressing

Spinach Salad with Laura Chenel Goat Cheese, Bacon, Pickled Red Onion & Whole Grain Mustard Vinaigrette

Entrees

(Choice of Two)

Steak Frites

Grilled Flat Iron Steak with Herbed Butter and Shoestring French Fries

Grilled Filet Mignon

Potato Puree, Red Wine Sauce, Herb Butter

Market Chicken

Naturally Raised Chicken Breast, Potato Puree, Wild Mushroom Cream

Pan Seared Wild Salmon Filet

Wild Rice Pilaf, Dill Beurre Blanc

Risotto (Vegetarian)

Chef's Seasonal Choice

\$58.00pp

All Entrees are Served with a Choice of Soup or Salad and Chef's Choice of Seasonal Vegetable. All Entrees include Dinner Rolls, Butter, Coffee & Tea.

The Presidio Reception

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Artisanal Breads, Fresh Berries, Grapes, Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

Presidio Carving Station

Herb & Garlic Encrusted Prime Rib

Horseradish Cream Sauce

Herb Roasted Turkey Breast

Cranberry-Orange Chutney

Served with small dinner rolls

Assorted Nourishments

Beef Taquitos

Sour Cream, Guacamole, and Roasted Salsa

Fried Vegetable Egg Rolls

Sweet Chili Dipping Sauce

Cheese Quesadillas

Sour Cream, Guacamole, and Pico de Gallo

\$36.00 per person for Turkey Carving Station
\$41.00 per person for Prime Rib Carving Station

Presidio Appetizers

Beef or Chicken Taquitos
Sour Cream, Guacamole & Roasted Salsa
\$24 per dozen

Fried Vegetable Spring Rolls
Sweet Chili Dipping Sauce
\$24 per dozen

Cheese Quesadillas
Sour Cream, Guacamole & Pico de Gallo
\$22 per dozen

Stuffed Potato Skins
Jack & Cheddar Cheeses, Scallion, Bacon & Sour Cream
\$26 per dozen

Chicken Tenders
BBQ Sauce & Ranch
\$26 per dozen

Shrimp Cocktail
House-made Cocktail Sauce, Lemon
\$32 per dozen

House-made Corn Tortilla Chips
with Pico de Gallo
\$25 serves 20

Gourmet Cheese Display
\$140 serves 20

Seasonal Vegetable Crudités
\$80 serves 20

Seasonal Berry & Fruit Platter
\$92 serves 20

Passed or Stationery Hors D'oeuvres

Hors D'oeuvres Included in Packages or offered Ala Carte
(Pricing includes 2 pieces per person, per hors d'oeuvre)

WARM

- Fried Vegetable Spring Rolls *sweet chile sauce* \$3.75
Mini Beef Wellington *truffle herb aioli* \$4.75
Coconut Prawn Tempura *curry dipping sauce* \$4.75
Mini Crab Cakes *gingered sriracha aioli* \$4.75
Mushroom Puffs *mushroom duxelle, puff pastry* \$3.75
Mini Grilled Cheese *Tillamook sharp cheddar, rustic sourdough* \$3.75
Pesto Mozzarella Arancini *tomato basil sauce* \$4.00
Smoked Ham and Gruyere Croquette *creamy dijon* \$4.25
Crispy Lobster Macaroni and Cheese *tarragon aioli* \$4.75

COLD

- Tuna Tartare *wasabi aioli, avocado, wonton crisp* \$4.75
Beef Tenderloin Crostini *horseradish cream, arugula pesto* \$4.75
Mini Shrimp Tostada *avocado mousse, lime salsa* \$4.75
Chilled Prawn *cocktail sauce* \$4.75
Smoked Salmon *cucumber, dill crème, crispy caper* \$4.50
Herb Cream Cheese and Tomato *cucumber cup* \$4.00

Dessert Selections

- New York Cheesecake *Flaky graham cracker crust, freshly squeezed orange and lemon juices*
Carrot Cake *Freshly grated carrots, warm spices, and cream cheese icing*
Chocolate Decadence Cake *Chocolate cake layered with fine chocolate ganache*

Dessert Buffet

Assortment of Desserts in Bite Size Portions

All Desserts
\$9.00 per person

Assortment of House-made Cookies, Brownies, & Bars - \$6.00 per person

Bar Service Options

Hosted Bar – Based on Consumption

All beverages (or those selected to be hosted) served at the bar(s) are billed based on consumption and added to the master bill. Individual beverage pricing is as follows.

House Brand Liquors (\$9.00), Call Brand Liquors (\$10.00), Premium Brand Liquors (\$11.00), Super Premium Liquors (\$12.00-\$14.00), Beer (\$6.00-\$9.00), Wine (\$10.00-\$13.00), Soft Drinks (\$3.00), Juices (\$4.00), Bottled Water (\$3.00)

Upon request, the host can set a dollar limit for the bar tab.
Guests are charged cash for their beverage once the limit has been reached.

Hosted Hourly Bar

Level of hosted beverages to be selected by the host.
Hosted Hourly Bar Packages (per person pricing listed)

	<u>One Hour</u>	<u>Two</u>	<u>Three</u>	<u>Four</u>	<u>Five</u>
Beer, House & Sparkling Wine, Soda, Juice	\$13.50	\$21.00	\$32.50	\$38.25	\$44.00
House Liquor (Well)	\$15.00	\$23.50	\$36.00	\$42.50	\$49.00
Vodka – Barton’s ● Gin – Barton’s ● Scotch – Dewars ● Rum – Castillo ● Tequila – Montezuma ● Whiskey – Evan Williams					
Call Brand Liquor	\$18.00	\$28.00	\$43.25	\$51.00	\$58.50
Vodka – Tito’s ● Gin – Bombay, Beefeater ● Scotch – Chivas Regal, Johnny Walker Red ● Tequila – Herradura Silver Whiskey – Bulleit, Jameson, Jack Daniels ● Rum – Captain Morgan, Bacardi Light, Meyer’s					
Premium Brand Liquor	\$20.00	\$31.25	\$48.00	\$56.50	\$65.00
Vodka – Ketel One ● Gin – Bombay Sapphire, Tanqueray ● Scotch – Johnny Walker Black ● Whiskey – High West Prairie Bourbon, Makers Mark, Crown Royal ● Brandy – Hennessy VS ● Tequila – Don Julio Blanco, Patron Silver					
Super Premium Brand Liquor	\$24.00	\$37.50	\$58.00	\$68.00	\$78.00
Vodka – Grey Goose ● Gin – Hendricks’s, Botanist ● Scotch – Glenlivet 12yr, Glenfiddich 12yr ● Whiskey – Woodford Reserve, Angel’s Envy, Greenspot ● Tequila – Herradura Reposado, Patron Reposado					

Hosted Tickets Bar

Host provides tickets to guests, which are valid for one beverage from bar(s).
The appropriate fee is then charged to the master bill for each ticket used.
Guests are charged cash for their beverage if they do not have a ticket.

No Host or Cash Bar

Guests pay cash/credit card for all drinks ordered at the bar(s).

Kids Menu

Buffet Only

Penne Pasta with Marinara or Butter and Cheese

Sliders with Fries, Fruit, or Broccoli

Cheese & Pepperoni/Cheese Pizza

Chicken Fingers with Fries, Fruit, or Broccoli

Cheese Ravioli with Marinara

Grilled Cheese

Mac n Cheese

Peas and Carrots

Steamed Broccoli and Cheese Sauce

Pigs in a Blanket

Fruit Salad

3 items

\$30 per person

*Add on an Entrée-\$6

Add on a Side-\$4

MEALS INCLUDE:

Unlimited and Lemonade & Soda Station

Add-On (\$9.50)

Build Your Own Ice Cream Sundae Bar

Vanilla Ice Cream with Chocolate & Caramel Sauces, Sprinkles, Cherries, Whipped Cream & Cookies

Salad Selections

Caesar

Whole Leaf Romaine Hearts, Classic Caesar Dressing, Parmesan & Sourdough Croutons

Roasted Beet

Arugula, Orange, Shaved Fennel, Laura Chenel Goat Cheese, Fig Balsamic

Butter Lettuce

Pear, Manchego Cheese, Toasted Walnuts & Herb Dressing

Mixed Greens

English Cucumbers, Toybox Tomato & Poppyseed Vinaigrette

Spinach

Laura Chenel Goat Cheese, Bacon, Pickled Red Onion, Whole Grain Mustard Vinaigrette

Presidio Waldorf

Romaine Hearts, Apple, Spiced Pecans, Bleu Cheese Crumbles, Sherry-Honey Vinaigrette

Wedge Salad

Iceberg, Cherrywood Smoked Bacon, Toybox Tomato, Pickled Onion, Toasted Breadcrumbs, Bleu Cheese Dressing

Plated Entrée Selections

Braised Beef Short Ribs

Gremolata, Toasted Breadcrumbs

Grilled Filet Mignon

Red Wine Sauce, Herb Butter

Double Cut Pork Chop

Apricot & Almond, Brandy Demi-Glace

Stuffed Chicken Breast

Spinach and Parmesan, Lemon Pan Jus

Pan Seared Mahi-Mahi

Tomato Butter

Wild Salmon Filet

Dill Lemon Beurre Blanc

Risotto (Vegetarian/Vegan)

Chef's Seasonal Choice

Rainbow Chard Gratin (Vegetarian)

Sweet Potato, Manchego, Herbed Breadcrumbs

Seasonal Vegetarian Selections

Herb & Cheese Ravioli with Creamy Pesto or Lemon Cream Sauce

Crispy Polenta with Rosemary Cream Sauce

Cauliflower Steak with Romesco Sauce

Plated Side Selections

(Choose 1)

Creamy Mashed Potato (garlic optional)

*

Herb Roasted Potatoes

*

Wild Rice Pilaf

*

Rosemary Scalloped Potatoes

*

Citrus Quinoa Pilaf

*

Sweet Potato Hash with Roasted Mushrooms, Smoked Bacon, and Caramelized Onions

*

Thyme and Tomato Farro

*

Olive Oil Croquettes

*

Chipotle Sweet Potato Gratin

Buffet Entrée Selections

Wild Salmon Filet

Dill Lemon Beurre Blanc

Pan Seared Mahi-Mahi

Tomato Butter

Grilled Chicken Breast

Bone In, Wild Mushroom Sherry Cream Sauce

Stuffed Chicken Breast

Spinach and Parmesan, Lemon Pan Jus

Braised Beef Short Ribs

Gremolata, Toasted Breadcrumbs

Prime Rib

Creamy Horseradish Sauce

Hardwood Smoked Beef Tri Tip

House steak Sauce

Seasonal Vegetarian Selections

Herb & Cheese Ravioli with Creamy Pesto or Lemon Cream Sauce

Crispy Polenta with Rosemary Cream Sauce

Cauliflower Steak with Romesco Sauce

Buffet Side Selections

(Choose 1)

Creamy Mashed Potato (garlic optional)

*

Herb Roasted Potatoes

*

Wild Rice Pilaf

*

Rosemary Scalloped Potatoes

*

Citrus Quinoa Pilaf

*

Sweet Potato Hash with Roasted Mushrooms, Smoked Bacon, and Caramelized Onions

*

Thyme and Tomato Farro

*

Chipotle Sweet Potato Gratin

Palmer Package

FIRST COURSE

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Artisanal Breads, Fresh Berries, Grapes, Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

SECOND COURSE

Choice of One Salad Selection, if Plated
Choice of Two Salad Selections, if Buffet
Served with Fresh Baked Dinner Rolls & Butter

THIRD COURSE

Choice of One or Two Entrée Selections
and One Vegetarian Entrée Selection

Chef Selected Accompaniments (Starch & Vegetable)

BEVERAGES

Coffee, Decaf and Hot Tea Station

\$68 buffet / \$73 plated per person
one entrée selection, one vegetarian selection

\$73 buffet / \$78 plated per person
two entrée selections, one vegetarian selection

Passed Hors D'oeuvres and Dessert can be added ala carte.

Pavilion Package

FIRST COURSE

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Artisanal Breads, Fresh Berries, Grapes, Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus
and

Passed or Stationery Hors D'oeuvres

Your Choice of Two Hors D'oeuvre Selections

Additional Hors D'oeuvres can be added ala carte.

SECOND COURSE

Choice of One Salad Selection, if Plated

Choice of Two Salad Selections, if Buffet

Served with Fresh Baked Dinner Rolls & Butter

THIRD COURSE

Choice of One or Two Entrée Selections

and One Vegetarian Entrée Selection

Chef Selected Accompaniments

FOURTH COURSE

Traditional Tiered Wedding Cake by Kathy Luzzi

Cake Cutting and Service

Cake Cutting and Plating Service Included

OR

Designer Cupcakes from Baked Blooms

Or

Assorted Seasonal Desserts (Buffet or Plated)

BEVERAGES

Coffee, Decaf and Hot Tea Station

\$80 buffet / \$85 plated per person

one entrée selection, one vegetarian selection

\$85 buffet/ \$90 plated per person

two entrée selections, one vegetarian selection

*** Please see Bar Service Options for beverage packages/pricing**

Please see our complete items list of hors d'oeuvres, salads & entrees

Golden Gate Package

OPEN BAR

Fully stocked open bar service for including
Unlimited Well, Call, and Premium Liquors; Imported & Domestic Beers, House Wine, Champagne &
Soft Drinks

FIRST COURSE

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Artisanal Breads, Fresh Berries,
Grapes, Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

And

Passed or Stationery Hors D'oeuvres

Your Choice of Two Hors D'oeuvre Selections
Additional Hors D'oeuvres can be added ala carte.

SECOND COURSE

Choice of One Salad Selection, if Plated
Choice of Two Salad Selections, if Buffet
Served with Fresh Baked Dinner Rolls & Butter

THIRD COURSE

Choice of Two Entrée Selections
and One Vegetarian Entrée Selection

Chef Selected Accompaniments (Starch and Vegetable)

FOURTH COURSE

Traditional Tiered Wedding Cake by Kathy Luzzi

Cake Cutting and Service

Cake Cutting and Plating Service Included

OR

Designer Cupcakes from Baked Blooms

Or

Assorted Seasonal Desserts (Buffet or Plated)

BEVERAGES

Coffee, Decaf and Hot Tea Station

\$150 per person (buffet or plated)

Champagne Toast & Tableside Wine Service are not included in pricing

Dessert Selections

New York Cheesecake *Flaky graham cracker crust, freshly squeezed orange and lemon juices*

Carrot Cake *Freshly grated carrots, warm spices, and cream cheese icing*

Chocolate Decadence Cake *Chocolate cake layered with fine chocolate ganache*

Warm Fruit Cobbler-*Seasonal Fresh fruit (add vanilla ice cream \$2)*

Dessert Buffet-*Assortment of Seasonal Miniatures*

\$9.00 each

Assortment of House-made Cookies, Brownies, & Bars - \$6.00 per person

Light Hors D'oeuvres Reception

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Artisanal Breads, Fresh Berries, Grapes, Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

Passed Or Stationery Hors D'oeuvres

Your Choice of *three* Hors D'oeuvres Selections

Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

\$39 per person

Medium Hors D'oeuvres Reception

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Artisanal Breads, Fresh Berries, Grapes, Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

Passed Or Stationery Hors D'oeuvres

Your Choice of *three* Hors D'oeuvre Selections

Carving Station

Minimum of 50 guests is required for an on-site carver.
Less than 50 guests will incur a \$100 carving fee, or offered pre-made sandwiches.

Your Choice of *one* from our complete list of Carving Stations
Served with Small Dinner Rolls

Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

\$49 per person

Heavy Hors D'oeuvres Reception

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Artisanal Breads, Fresh Berries, Grapes, Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

Passed Hors D'oeuvres

Your Choice of *four* Hors D'oeuvre Selections

Carving Station

Minimum of 50 guests is required for an on-site carver.
Less than 50 guests will incur a \$100 carving fee, or offered pre-made sandwiches

Your Choice of *two* from our complete list of Carving Stations
Served with Small Dinner Rolls

Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

\$65 per person

Carving Stations

Herb & Garlic Encrusted Prime Rib*
Horseradish Cream Sauce

Hardwood Smoked Tri-Tip
Signature Bourbon BBQ Sauce

Rosemary Brined Pork Tenderloin
Seasonal Chutney

Herb Roasted Turkey Breast
Cranberry-Port Chutney

Roasted Wild Salmon*
Dill Creme Fraiche

Tuscan Porchetta*
Arugula Pesto

Hors D'oeuvre Reception Enhancements

Hors D'oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Artisanal Breads, Fresh Berries, Grapes, Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

\$11.00 per person

Grilled Vegetable Platter

Seasonal Display of Grilled & Marinated Vegetables
served with a Garlic Yogurt Sauce

\$9.00 per person

Mediterranean Platter

Hummus, Baba Ganoush, Tzatziki with Fresh Pita
Garnished with Olives & Pickled Vegetables

\$11.00 per person

Salmon Platter

Smoked Salmon served with Capers, Red Onion,
Chopped Egg, Lemon, Cucumber & Dill Crème Fraîche

\$15.00 per person

Antipasti Platter

Assorted Meats, Cheeses, Olives, Peppers and Roasted Garlic
served with Sliced Bread & Crackers

\$15.00 per person

Sushi & Sashimi Platter

Fresh Tuna, Salmon, and Vegetarian Selections
Pickled Ginger, Wasabi & Soy

\$15.00 per person

Late Night Menu

Savory Snacks

Slider Station (choice of two)

Prime Rib with Hopscotch Cheddar, Caramelized Onions, Horseradish Aioli

Buffalo Chicken with Herb Ranch

Kobe Beef Patties with Tillamook Cheddar and Special Sauce

Shrimp Po'boy with Spicy Pickles and Creole Sauce

\$9.50pp

Street Tacos (choice of two)

Carnitas Tacos with Salsa Verde and Cilantro

Carne Asada with Cilantro, Onion, and Arbol Sauce

Miami Shrimp Tacos with Malibu and Pineapple Salsa

\$10.25

Flat Bread Pizzas (choice of two)

Margarita with Micro Basil and Marinated Tomato

Pepperoni, Asiago, Roasted Mushrooms, and Red Sauce

Grilled Chicken, Pine Nuts, Garlic Confit, Fresh Mozzarella, Pesto Sauce

\$7.50

Mezze Station

Traditional Hummus, Spicy Pepper Hummus, Black Bean Hummus, Warm Pita, Crisp Cucumber,

Marinated Olives, Peppercini, and Feta Cheese

\$9.50pp

Hors d' Oeuvres

(passed or stationed/2pp)

Crispy Pot Stickers with Wasabi Soy Aioli **\$4.25**

Mini Philly Cheesesteaks with Peppers and Onions **\$4.25**

Three Cheese Grilled Cheese Bites on Buttered Sourdough **\$4.00**

Smoked Salmon Bagel Bites with Dill Schmear **\$4.50**

Crispy Mac and Cheese with Chimichurri Sauce **\$4.75**

Smoked Ham and Gruyere Potato Croquettes with Dijon Creme **\$4.00**

Parmesan Dusted Tater Tots **\$4.00**

Truffle Parmesan Popcorn or Chili Dusted Popcorn **\$4.00**

Crispy Chicken Tenders with Ranch and Bourbon BBQ Sauce **\$4.25**

Cheese Quesadillas **\$4.00**

Sweet Treats

Warm Cinnamon Sugar Churros with Chili Chocolate Dipping Sauce **\$4.50**

Caramel Corn with Candied Nuts **\$4.25**

House Made Maple Bacon Donut Holes **\$4.75**

Fruit Skewers with Honey Yogurt Sauce **\$4.00**

S'mores Station

Graham Crackers, Toasted Marshmallows, Shredded Coconut, Chocolate Bars, Caramel Sauce, and

Milk

\$10.25pp

Ice Cream Sunday Station

Vanilla and Chocolate Ice Cream, Sprinkles, Maraschino Cherries, Whipped Cream, Chocolate &

Caramel Sauce, Cookies and Candy Toppings

\$9.50

