



WEDDING BUFFET DINNER PACKAGE

\$75/person

Passed Appetizers

Tray-passed for up to 30 continuous minutes. Choose three:

Cold

- Beef Tenderloin & Horseradish Cream Potato Pancake
- Fresh Roma Tomato Bruschetta ●
- Asparagus Wrapped with Prosciutto ✨
- Peppered Ahi with Wasabi Caviar on Crostini
- Buffalo Mozzarella, Roma Tomato, Basil, Crostini ●
- Strawberry with Brie, Mandarin & Honey Drizzle ✨
- Smoked Salmon on Cucumber, Dill Crème Fraiche ✨

Warm

- Rolled Cheese Quesadillas with Chipotle Aioli
- Mini Beef Wellington
- Marinated Chicken Skewers with Thai Chili Sauce ✨
- Arancini with Marinara ●
- Artichoke with Ratatouille and Parmesan ● ✨
- Bacon Wrapped Shrimp with Chipotle BBQ Sauce ✨
- Baby Lamb Chop Lollipop with Rosemary Demiglace ✨

Additional appetizer selections +\$4/person per selection / Additional 30 minutes of service time +\$6/person

Salad

Served with dinner rolls & butter. Choose two:

- SIMPLE GREENS** Organic Greens, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette ● ✨
- CAESAR SALAD** Romaine, Parmesan, Croutons, Traditional Caesar Dressing ●
- CAPRESE** Buffalo Mozzarella, Roma Tomato, Fresh Basil, Lemon Olive Oil, Balsamic Glaze ● ✨
- SPINACH SALAD** Spinach, Mushrooms, Asparagus, Tomatoes, Feta Cheese, Onions, Lemon Vinaigrette ● ✨

Entree

Choose two meats and one vegetarian:

- HERB-MARINATED MARY'S CHICKEN** Citrus & Herb Marinated Free Range Chicken ✨
- PAN ROASTED SALMON** Light Cajun Spice, Pineapple Salsa ✨
- GRILLED NEW YORK STEAK** Sauteed Mushrooms, Pan Jus ✨
- GRILLED MAHI-MAHI** Roasted Red Bell Pepper Coulis ✨
- YUCATAN RATATOUILLE** Portobello Mushroom, Marinara, Balsamic Glaze, Italian Lemon Olive Oil ● ✨
- FETTUCCINI PRIMAVERA** Marinara Sauce, Squash, Bell Peppers, Onions, Tomatoes, Gilroy Garlic, Parmesan Cheese & Basil ●

Sides

Choose one from each side:

- | | |
|---|--|
| <ul style="list-style-type: none"> Garlic Roasted Pee Wee Potatoes ● ✨ Garlic Mashed Potatoes ● ✨ Parmesan Polenta ● ✨ Creamy Basil Risotto ● ✨ | <ul style="list-style-type: none"> Roasted Seasonal Vegetables ● ✨ Steamed Baby Vegetables ● ✨ Roasted Brussels Sprouts and Red Onion ● ✨ Carrot Puree ● ✨ |
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Dessert

Served with Starbucks Coffee & Teavana Tea.

- Assorted Miniature Dessert Display** Cup Cakes, European Pastries, Shot Glass Desserts ●

● = Vegetarian ● = Vegan ✨ = Gluten-Free

All pricing and menu items are subject to change at any time without notice.

Food, beverage, site rental, audio visual and any miscellaneous charges are subject to a 9% administrative fee, 15% gratuity, and applicable taxes.



WEDDING PLATED DINNER PACKAGE

\$65/person

Passed Appetizers

Tray-passed for up to 30 continuous minutes. Choose three:

Cold

- Beef Tenderloin & Horseradish Cream Potato Pancake
- Fresh Roma Tomato Bruschetta ■
- Asparagus Wrapped with Prosciutto ✿
- Peppered Ahi with Wasabi Caviar on Crostini
- Buffalo Mozzarella, Roma Tomato, Basil Crostini ■
- Strawberry with Brie, Mandarin & Honey Drizzle ✿
- Smoked Salmon on Cucumber, Dill Crème Fraiche ✿

Warm

- Rolled Cheese Quesadillas with Chipotle Aioli
- Mini Beef Wellington
- Marinated Chicken Skewers with Thai Chili Sauce ✿
- Arancini with Marinara ■
- Artichoke with Ratatouille and Parmesan ■ ✿
- Bacon Wrapped Shrimp with Chipotle BBQ Sauce ✿
- Baby Lamb Chop Lollipop with Rosemary Demiglace ✿

Additional appetizer selections +\$4/person per selection / Additional 30 minutes of service time +\$6/person

Salad

Served with dinner rolls & butter. Choose one:

- SIMPLE GREENS** Organic Greens, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette V ✿
- CAESAR SALAD** Romaine, Parmesan, Toasted Garlic-Parmesan Croutons, Traditional Caesar Dressing ■
- CAPRESE** Buffalo Mozzarella, Roma Tomato, Fresh Basil, Lemon Olive Oil, Balsamic Glaze ■ ✿
- SPINACH SALAD** Spinach, Mushrooms, Asparagus, Tomatoes, Feta Cheese, Onions, Lemon Vinaigrette ■ ✿

Entree

Final Pre-Selected Entrée Count Due One Week Before Event

Choose Two Meats & One Vegetarian:

- "BRICK" CHICKEN** Citrus & Herb Marinated Free Range Chicken, Garlic Roasted Pee Wee Potatoes, Carrot Puree, Honey Mustard ✿
- PAN ROASTED SALMON** Light Cajun Spice, Squash-Corn-English Pea Ragout, Almond Pesto ✿
- SLOW-BRAISED SHORT RIBS** Parmesan Polenta, Herb Grilled Asparagus, Pan Jus, Horseradish Crema ✿
- GRILLED NEW YORK STEAK** Garlic Mashed Potatoes, Sauteed Mushrooms, Asparagus, Pan Jus ✿
- GRILLED MAHI-MAHI** Creamy Basil Parmesan Risotto, Roasted Red Bell Pepper Coulis ✿
- PORTOBELLO MUSHROOM** Yucatan Ratatouille, Polenta Cake, Marinara, Balsamic Glaze, Lemon Oil V ✿
- FETTUCINI PRIMAVERA** Marinara Sauce, Squash, Bell Peppers, Onions, Tomatoes, Gilroy Garlic, Parmesan Cheese & Basil ■

Dessert

Served with Starbucks Coffee & Teavana Tea. Choose one:

- RED VELVET CAKE** Chocolate Sauce, Whipped Cream & Fresh Berries ■ ✿
- RICOTTA CHEESECAKE** Raspberry Sauce, Whipped Cream & Fresh Berries ■
- CHOCOLATE CRÈME BRÛLÉE** Whipped Cream & Fresh Berries ■ ✿
- ASSORTED MINI CUPCAKES** Two Pieces Per Person, Served Family Style +\$5/person ■
- ASSORTED MINI EUROPEAN PASTRIES** Two Pieces Per Person, Served Family Style +\$5/person ■
- ASSORTED MINI SHOT GLASS DESSERTS** Two Pieces Per Person, Served Family-Style +\$6/person ■

■ = Vegetarian V = Vegan ✿ = Gluten-Free

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WEDDING RECEPTION ENHANCEMENTS

Reception enhancements accompany and compliment your selection of passed or displayed appetizers.
Priced based on up to 30-45 minutes of continuous service.

Displayed Stations

Fresh Seasonal Fruit Display

Cantaloupe, Pineapple, Honeydew Melon, Mixed Berries, Yogurt Dipping Sauce
\$7/person

Fresh Vegetable Crudites Display

Broccoli, Cauliflower, Cherry Tomatoes, Cucumber, Carrots, Celery,
Cajun Buttermilk Dip and Hummus
\$7/person

Grilled Vegetable Display

Grilled Zucchini, Yellow Squash, Eggplant, Baby Carrots, Asparagus, Fennel, Artichokes,
Portobello Mushrooms, Red Bell Peppers, Red Pepper Aioli Dip, Balsamic Drizzle
\$9/person

Italian Meat Display

Prosciutto, Capicola, Salami, Pepperoni, Italian Sausage, Crostini, Mustards, Caperberries
\$14/person

Artisanal Cheese Display

Marin French Triple Crème Brie, Point Reyes Bleu, Humboldt Bermuda Triangle, Fiscalini White
Cheddar, Fresh Berries, Dried Fruits, Honeycomb, Sliced Baguette, Specialty Crackers
\$16/person

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Seacliff Inn • 7500 Old Dominion Ct • Aptos, CA 95003 • (831) 688-7300 • seacliffinn.com



WEDDING RECEPTION OR BUFFET ENHANCEMENTS

Dinner enhancements accompany and compliment your dinner buffet or heavy hors d'oeuvres reception.
Priced based on up to 30-45 minutes of continuous service.

Chef Action Stations

A \$150 Chef Attendant Fee applies per station per 50 guests.

Risotto Station Uniformed Chef Preparing Risotto to Order

Condiments to include Grilled Chicken, Pulled Pork, Bay Shrimp, Bacon, Green Onions, Maitake Mushrooms, Fresh Basil, English Peas and Parmesan Cheese
\$13/person

Macaroni & Cheese Station Uniformed Chef Mixing Mac & Cheese to Order

Condiments to include Grilled Chicken, Pulled Pork, Bay Shrimp, Bacon, Green Onions, Maitake Mushrooms, Parmesan Cheese and Mixed Cheddar & Monterey Jack Cheese
\$13/person

Carving Stations

A \$150 Chef Attendant Fee applies per station per 50 guests.

Carving stations include mini brioche rolls, sour cream, mayonnaise, and mustard.

Roast Tenderloin of Beef 🌿

With Pan Jus and Horseradish Cream

\$325 each (Serves Approximately 15 people)

Salmon en Croute

Topped with Spinach and Mushrooms, Wrapped in Puff Pastry and Baked Until Crispy.

With Dill Mustard Cream Sauce

\$300 each (Serves Approximately 15 people)

Roast Turkey

With Fresh Cranberry Sauce and Turkey Gravy

\$225 each (Serves Approximately 30 people)

Prime Rib au Jus 🌿

With Horseradish Cream

\$30 per person

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WEDDING AFTER PARTY

Cold Items

TORTILLA CHIPS

Fresh Roasted Tomato Salsa and Guacamole
7 per person

FRESH VEGETABLE CRUDITE

Broccoli, Cauliflower, Carrots, Celery, Cherry Tomatoes and Cucumber with Cajun Ranch Dip
7 per person

MEZZE DISPLAY

Hummus, Baba Ganoush, Olive Tapenade, Toasted Naan, Marcona Almonds, Marinated Feta Cheese, Carrots, Celery, and Cucumber
12 per person

POPCORN

5 per person

Hot Items

BEEF SLIDERS

American Cheese, Lettuce, Tomatoes, Pickles, Chipotle Aioli
48 per dozen

MARGHERITA FLATBREAD

Roma Tomatoes, Olive Oil, Mozzarella & Parmesan Cheeses and Basil
18 per flatbread (10 pieces)

CHICKEN & WAFFLE SKEWERS

Spiced Fried Chicken Breast and Buttermilk Waffles
30 per dozen

BEIGNET CROISSANT "CHURROS"

Fried Donuts, Cinnamon, Sugar & Chocolate Sauce
28 per dozen

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