



Wedding Classics

Price includes:

*Attended buffet service
China dinner plate, knife and fork
Buffet attendants (up to two hours)
Buffet equipment
Buffet serving pieces
Buffet risers & standard decoration*

Prime Rib

Classic top loin of beef, rubbed with herbs, garlic and black pepper, and slow roasted to perfection. Served with horseradish sauce, au jus, baked potatoes with sour cream and butter, roasted vegetables, traditional Caesar salad, assortment of breads and focaccia with butter...\$77

Add a la carte prime rib carving station to any dinner menu...\$22

The Duet

Our famous Cabernet-braised short rib with either our Chicken Marsala or Salmon with Lemon Butter. With Parmesan garlic mashed potatoes, petite green beans with roasted red bell peppers, Spring salad, assortment of breads and focaccia with butter...\$69

Classic Chicken Marsala

Tender and flavorful classic chicken Marsala with sauteed mushrooms. With baked Parmesan polenta, roasted asparagus (in season), Tuscan salad, assortment of breads and focaccia with butter...\$39

Cabernet-Braised Beef

Tender boneless beef short rib braised slowly in Cabernet with onions and garlic. With garlic Parmesan mashed potatoes, buttered baby carrots, Harvest salad, assortment of breads and focaccia with butter...\$45

Smoky Island Pork Tenderloin

Spice-rubbed and marinated, then wrapped in bacon before roasting. With fragrant pineapple-jasmine rice, petite green beans with roasted red bell peppers, fresh fruit, garlic-brushed Hawaiian rolls with butter...\$39

Salmon with Lemon Butter

Salmon filet with lemon, dill, and a touch of sherry and lemon-butter sauce. With wild rice pilaf, roasted vegetables, Spring salad, assortment of breads and focaccia with butter...\$42

Chicken Saltimbocca

Chicken breast pan seared, then baked with prosciutto, provolone and fresh sage, with a light white wine sauce. Spinach & bacon salad with vidalia onion vinaigrette, roasted garlic & Romano risotto, roasted vegetables, assortment of breads and focaccia with butter... 39

Prices are per person, based on 50 or more guests. For less than 50 guests, add \$9 per person.
Additional wait staff must be arranged in advance. Standard hourly staff charge is \$45 / staff person / hour.
All prices are subject to 22% Service/admin charge and California sales tax, currently 9.5%.



Bistro Selections

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Melting Pot

Our all-star, all-appetizer menu. Sophisticated comfort foods, and our best “apps” from all around our menus. We suggest a mix of tray-passed and stations.

Hoi-sin glazed cocktail meatballs

California rolls

Curried mango & chicken salad sliders with red grapes

Spicy Thai chicken skewers with peanut sauce

Peri-peri shrimp

Chopped veggie & feta mini-wraps

Grown up four-cheese mac & cheese with bacon

Fresh fruit platters

Petite crab cakes with chipotle aioli

\$59

Santa Fe Station

Select one entree from:

Chicken enchiladas with green sauce

Beef enchiladas with red sauce

Poblano chicken breast

Chile Colorado

Chicken fajitas

Veggie fajitas

Choice of rice: cilantro-lime rice, Spanish rice, yellow rice

Choice of beans: traditional refried beans, Cuban-style black beans, ranch-style beans

Salsas, tortilla chips & choice of two sides

\$49

Add two additional sides from:

Fiesta salad (mixed greens, avocado, grape tomatoes, roasted corn, cilantro-lime dressing)

Sweet corn cake

Fresh fruit platters

Cheese enchiladas

Chipotle mashed potatoes

Poblano scalloped potatoes

Add additional Santa Fe entree...\$9 each

Add additional sides...\$3 each

Add guacamole & sour cream...\$3.50

Add peri-peri shrimp...\$5 each

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Farmhouse Menu

Select one entree from

Spiced Bourbon Tri tip - Dry-rubbed, marinated, cooked to medium, and finished our house Bourbon sauce...\$42

Tangy BBQ chicken - Tender marinated chicken quarters finished with our tangy BBQ sauce...\$29

Baby Back Pork Ribs - Slow-cooked ribs with our signature dry rub, in our smoky BBQ sauce...\$39

Roasted half hens - basted with garlic & herb butter...\$39

Choice of salad: Garden, Caesar or Fiesta

With: Honey-brushed cornbread, rolls with butter & choice of two sides

Add two additional sides from:

Hog Heaven - Green beans sautéed in bacon fat, given a turn in brown sugar and topped with crispy bacon

Chuck wagon sweet corn - Crispy bacon, sweet corn, sour cream, sugar, salt and pepper

Ranch Beans - Pinto and black beans, tomatoes, garlic, onion and chiles

Santa Fe coleslaw - Shredded cabbage and carrots with a lightly spiced tangy dressing

Ranch Hand Mac and Cheese - Creamy Four cheese macaroni with topped with crispy seasoned bread crumbs and bacon

Add additional Farmhouse entree ...\$9 each

Add additional sides...\$3 each

Cali Italian

Starters:

Bruschetta with fresh basil and feta

Wild mushroom filo pouches

3M sliders: meatball, marinara, mozzarella

Tuscan "martini" salads (station)

Dinner buffet:

Chicken Saltimbocca

Creamy pesto bow-tie pasta

Lightly roasted asparagus with toasted almonds

House-made focaccia, herb-infused olive oil

\$49

Appetizers & Mini-Desserts



Mini Desserts *before dinner...after dinner...hey, it's your party!*

"Tiger stripe" chocolate covered strawberries (price higher out of season, 25 pcs).....	\$99
Zesty lemon bars with fresh berries (24 pcs).....	\$72
Chocolate-pecan carmelita bars - a meltingly rich dessert bar (24 pcs).....	\$72
Cherry cheesecake "shooters" (24 pcs).....	\$96
Cupcakes:	
Devil's food with Grand Marnier buttercream (2 doz).....	\$96
Red Velvet cupcakes with cream cheese icing (2 doz).....	\$96
Guinness chocolate with whipped cream and praline crumbles (2 doz).....	\$99
Orange-scented butter shortbread with chocolate chips (24 pcs).....	\$70
Deluxe cookie assortment - White chocolate cranberry pecan, Orange-scented chocolate chip shortbread, pecan sandies (36 pcs).....	\$89
Classic cookie assortment - Chocolate chip, Oatmeal raisin-walnut, Peanut butter (36 pcs)...	\$64
Double chocolate brownies - Moist chocolate brownies, studded with chocolate chips (24 pcs)...	\$72
Rocky road brownies - Classic brownie, topped with chocolate-peanut butter fudge & mini marshmallows (24 pcs)...	\$72

Pick & Choose *each item has 25-30 servings*

Fresh fruit and berry platter - Colorful seasonal berries and fresh fruit.....	\$110
Bruschetta - with fresh tomatoes, feta and basil (60 pcs).....	\$130
Grapevine antipasto - Salami, roasted peppers, chevre cheese, red grapes, sundried tomato tapenade, crackers.....	\$130
Imported cheese board - Garnished with fruit, presented with assorted crackers.....	\$125
Large shrimp platter - marinated with garlic, lemon, cilantro, olive oil.....	\$170
Hummus, veggies & dip - Colorful and crisp fresh veggies with house-made hummus, Ranch dip.....	\$90
Festive little gourmet wraps (48 pcs / platter):	
Roasted turkey & bacon.....	\$144
Roast beef & white cheddar with chipotle mayo.....	\$168
Lemony pesto chicken salad.....	\$144
Chicken Caesar with Romano cheese.....	\$144
Fresh chopped veggies with feta and garlic aioli.....	\$144

Specialty canapes (50 pieces each):

Peppered beef, boursin cheese on polenta rounds	\$250
Salmon and cream cheese canape.....	\$225
Fresh mozzarella and sun-dried tomato on crostini.....	\$200
Cucumber cups - with blue cheese and topped with caramelized walnuts (50 pcs)..	\$150
Bacon and cheese stuffed mushrooms (50-60 pcs).....	\$145
Petite crab cakes with chipotle aioli - made with blue crab meat (50 pcs)...	\$250



Some Like It Hot

Spicy chicken or beef mini-empanadas - savory little turnovers (60 pcs).....	\$240
Thai chicken skewers with spicy peanut sauce - tender and flavorful (60 pcs).....	\$210
Jamaican chicken skewers - spicy and sweet jerked chicken with fresh pineapple.....	\$210
BBQ beef - tender slow-cooked shredded beef in tangy BBQ sauce, with basket of split rolls.....	\$240
Wild mushroom filo pouches , filled with sauteed mushrooms, onions, garlic, red wine (60 pcs).....	\$240
Lemon-oregano chicken brochettes with fresh rosemary (60 pcs).....	\$210
Southwest sliders - tender shredded chicken in tangy green sauce with melting jack cheese (60 pcs)....	\$245
Citrus pulled pork sliders - with caramelized onions on Hawaiian rolls (60 pcs).....	\$260



Additions & Wedding FAQ

Feeling lost? We're happy to help, whatever stage of the wedding planning process you have found yourself in!

Additions

Appetizers - starting at \$4.50 per piece

Trio beverage station - Citrus-infused water, strawberry or raspberry lemonade, coffee...\$6 per person

Plated/served dinner service - \$12 per person, covers equipment and additional culinary staff

Wedding cake - starting at \$7 per person

Additional staff time - \$45/ server / hour, minimum of 4 hours

Glassware - wine glasses, champagne flutes, water goblets etc....\$1.00 per piece

Cake plate & fork - \$2 per person

Linen napkins - \$10 per set of 10. White...turquoise...lime green...pretty much any solid color

Bar service - priced on request

Bartender - \$375 per bartender for up to four (4) hours, \$75 per hour thereafter

Wedding coordination - Our "Essentials" planning package starts at \$1,850. Please ask for our complete planning packages.

Referrals - We are happy to refer our clients to qualified Dj's, florists, photographers, videographers, bakers, wedding planners, photobooths, horse & carriage, accommodations, venues, officiants and more.

Wedding FAQ

Q: How do I reserve my date?

A: We will reserve your wedding date with an approved catering contract and deposit.

Q: How far ahead do I need to book?

A: We accept wedding bookings from 2 to 18 months in advance, depending on our availability.

Q: When do you need my final guest count?

A: We will need your final guest count two weeks prior to your wedding.

Q: Can you provide gluten-free meals?

A: We can accommodate most requests for special meals, including children's menus, vegetarian and Vegan options, kosher-style meals etc. We would just need to know in advance.

Q: What about making substitutions on your menus? Can we do that?

A: Absolutely. Our chefs love to craft the perfect menu for your wedding.

Q: Can you provide rentals (tables, chairs, canopy etc.)?

A: Yes! Our "Essentials" planning package includes ordering and coordination of rental set up and delivery, along with a detailed site layout.