



Wedding Catering Brochure

Call 760 918-0822 Ext 5
Cell 760 305-3785

Catering Packages Include:

Staffed Service, Tables for Serving, Black Tablecloths, Roll Top Chaffers, China Plates, Fork and Knife Silverware, Color Napkins and Water Goblets

Wedding Silver Package

Price per guest. Served with Choice of 1 Protein, 2 Side Dishes, 1 Salad and Bread. Cheese, Crackers and Veggie appetizer included

Choose from Smoked Tri Tip, Chicken with Lemon Butter Sauce, or BBQ Chicken
\$56 + Tax & Gratuity

Grilled Fresh Salmon served with White Wine, Lemon Beurre Blanc Sauce
\$61 + Tax & Gratuity

Wedding Gold Package

Price per guest. Served with Choice of 2 Protein, 2 Side Dishes, 1 Salad and Bread. 4 appetizers or Grazing Board included

Choose from Tri Tip & Chicken with Lemon Butter Sauce
Air-Line Chicken and Pork Tenderloin with Mushroom Sauce
\$74 + Tax & Gratuity

Smoked Prime Rib & Grilled Salmon with Beurre Blanc Sauce
\$84 + Tax & Gratuity

Wedding Platinum Package Plated

Price per guest. Served with Choice of 2 Protein, 2 Side Dishes, 1 Salad, Bread and Large Grazing Board. 3 Tray Passed Appetizers Plated Salad & Dinner service

Choose from Smoked Tri Tip & Chicken with Lemon Butter Sauce
Roasted Air-Line Chicken and Pork Tenderloin with Mushroom Sauce Sliced
Brisket and Baked Chicken w/ Tarragon Cream Sauce \$99 + Tax & Gratuity

Smoked Prime Rib & Grilled Salmon with Lemon Beurre Blanc Sauce.
Sliced Smoked Brisket and Baked Chicken in a Tarragon Cream Sauce
\$109 + Tax & Gratuity

Salads

House Salad

Local organic field greens, dried cranberries, toasted walnuts, Gorgonzola & balsamic vinaigrette

Classic Caesar Salad

Crisp romaine lettuce, aged Parmesan cheese & rosemary croutons

Local Organic Field Greens

Cucumbers, tomatoes, carrots, kalamata olives & red wine vinaigrette

Spinach Salad

Organic baby spinach with crisp bacon, blue cheese, shaved onions & raspberry vinaigrette

House potato salad or pasta salad

Cole Slaw

SAVORY HORS D'OEUVRES

Grilled Chicken Skewers
with Peanut Dipping Sauce \$4

Hawaiian Meatballs
Sweet Tangy Sauce w/ Pineapple \$4

New England Crab Cakes
Served with Remoulade sauce \$5

Louisiana Fried Okra
Served w/ Fried Green Tomato Sauce \$4.5

Coconut Shrimp
Served w/ Sweet Chili Sauce \$4.5

Bruschetta
Served on a Crostini w/ Balsamic Glaze \$3.5

Fresh Fruit Skewers
Mixed Fresh Fruit on a skewer \$3.5

SAVORY HORS D'OEUVRES

Tuna Poke Bowls
Fresh Tuna, Seasoned Rice, Edamame,
Pineapple, Cucumber, Avocado, Nori and
Poke sauce \$5

Hot Artichoke Dip
Served with sourdough croutons \$3.5

House Deviled Eggs
Mustard, Bacon & Chives \$3.5

Grilled Lamb Chops
Served with a mint Chimichurri Sauce \$7

Short Rib Sliders
Braised Short Rib Slider with Havarti Cheese
and Horsey Sauce \$5

Prosciutto Wrapped Dates
and Goat Cheese \$3.5

Charcuterie Boards

Fruit Display: Sliced Fruit and Carved Fruit Display \$4

Artisanal Cheese, Crackers, Dried Fruits and Jams \$4

Artisanal Cheese, Crackers, Fresh Fruit Slices, Assorted Meats, Veggies, Jams,
Olives \$5

Grand Grazing Table

Artisanal Cheese, Assorted Meats, Crackers, Dried Fruits, Jams, Nuts, Berries, Honeycomb,
Olives. Fresh Fruit, Artichoke Dip and Baked Brie in a Puffed Pastry \$6.5