# HORS D'OEUVRE SELECTION

\*Please select three options, with one being passed\*

### **Bruschetta**

Fresh tomato, garlic, fresh herbs, extra-virgin olive oil, balsamic vinegar, baguette\*

### Crostini

Whipped ricotta, sun-dried tomato tapenade, fresh herb

**Cucumber "Crostini"** English cucumber, Smoked salmon, lemon crème fraiche, fresh dill

### **Gougeres**

House-made and baked puffs of gruyere cheese, fresh thyme and black pepper

#### **Falafel Bites**

House-made and fried chickpeas, garlic, onion, spices and herbs with Harissa-Tahini sauce\*

### **Hummus and Pita**

House-made hummus and fresh baked pita bread\*

### **Dolmas**

Traditional dolmas served with a drizzle of extra virgin olive oil and lemon wedges\*

### **Pickled Shrimp**

Wild-caught, Patagonia Pink shrimp, pickled with assorted veggies and spices

### **Meatballs**

Beef and pork meatballs in a choice of sauce (housemaid BBQ, Swedish, Tomato)



### **Crudité Platter**

Assorted fresh vegetables served with choice of house-made labneh

### **Charcuterie Platter**

Assorted cured meats, pickled veggies, mustard, cornichons, sliced baguette

### **Cheese Platter**

Assorted aged, blue and soft, artisan cheese, fresh fruit, crackers

Vegan Selection: Inquire with Chef

All food and beverages are subject to a 20% taxable service charge and 7.25% sales tax and may be subject to change due to product availability.

## DINNER MENU

**Buffet Style** service includes a choice of salad and up to two entrée selections. \*including vegetarian options\*

**Two Course Plated** service includes a choice of one salad and one entrée. With advance notice, we will make every effort to accommodate dietary restrictions. Children dine at a reduced rate. Ask us about this option.

### **SALADS**

### **Caesar Salad**

Crisp, sweet, gem lettuce, house-made Caesar dressing, seasoned bread crumbs, Reggiano parmesan

### Wedge Salad

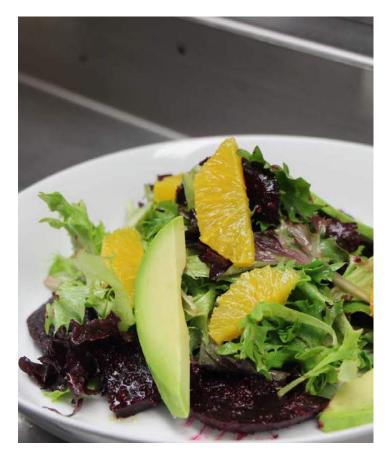
Baby iceberg lettuce, house-made Pt. Reyes Blue dressing, Nueske's applewood bacon, tomato

### **Baby Arugula Salad**

Seasoned fruit, roasted nuts, Pt. Reyes blue cheese, housemaid vinaigrette

### **Lentil Salad**

Kale, almond, scallions, garlic, olives, feta, chile, lemon, herbs, spices, olive oil



# Catalan Style Asparagus Salad (seasonal)

California asparagus, cucumber, sweet pepper, capers, tomato, herbs, hard cooked egg, olive oil, vinegar

### **Chilled Summer Soup (seasonal)**

Ask our chef about how a refreshing, chilled soup might be the perfect course for you!

## DINNER MENU

### **ENTRÉES**

- Served with fresh seasonal vegetables, Chef inspired potato or rice side.
- We're happy to work with you to create your perfect menu.
- Menu is subject to change based on season.

### **Pan-Roasted Chicken Breast**

Mary's non-GMO, a chicken breast, stuffed with fresh herbs and chèvre, with Shakshuka

## Coq au Vin (a classic dish from Burgundy, France)

Mary's non-GMO, chicken thighs marinated in red wine, cognac, garlic and fresh herbs and braised with Porcini mushrooms, pancetta, pear onion, tomato

### **Grilled Bistro Filet**

Certified Angus beef, medium rare, Chimichurri sauce or red wine reduction sauce

#### Roasted Prime Rib or Berkshire Pork

Snake River Farms Kurobuta pork served with Maple-Dijon sauce

### Roasted British Columbia King Salmon Fillet

Certified organic, Creative salmon fillet with lemon-caper beurre blanc

#### Pacific Rock Cod "Vera Cruz"

Fresh, local, hand-cut Pacific cod fillet roasted with tomato, onion, garlic, pickled jalapeño, queen olives, capers, lime, bay leaf, Mexican oregano and fresh parsley



### **Vegan Vegetable Curry**

Seasonal vegetables and tofu in our housemade Italian tomato sauce, jasmine rice

#### CHILDREN'S PRICING

\*Inquire with Chef\* Children 3 and under are free of charge

Ages 4 - 12, \$16.95 per person

All food and beverages are subject to a 20% taxable service charge and 7.25% sales tax and may be subject to change due to product availability.

### BAR PACKAGES

### STANDARD HOST BAR

\*Included in both Wedding Packages\*

- Domestic Beer & Well Liquor
- House Red & White Wine
- Soft Drinks & Juices
- Regular/Decaffeinated Coffee & Tea

\*One hour for cocktail hour and four consecutive hours following dinner\*

Add Sparkling Wine Toast, \$3 per person

### **PREMIUM HOST BAR**

- Domestic & Premium Beer
- Well & Call Liquors
- Regular & Premium Brand Liquors & Cocktails
- House Red & White Wine
- Sparkling Wine Toast
- Soft Drinks & Juices
- Regular/Decaffeinated Coffee & Tea
- Upgrade to premium is an additional \$10 per/person

\*One hour for cocktail hour and four consecutive hours following dinner\*

Ice, Mix, Glassware & Bartenders Provided for both Standard and Premium Host Bar.



