

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!

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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 house-made 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

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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.



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