

Passed Hors D'Oeuvres

Choose Three

Goat Cheese & Sun Dried Tomato Tartlet
Stuffed Mushroom with Spinach & Cheese
Raspberry & Brie in Phyllo Spanikopita
Potato Pancake with Scallion & Sour Cream
Chicken Sate with Peanut Sauce
Beef Brochette with Teriyaki Glaze
Scallops Wrapped in Bacon
Coconut Prawns

Starter

Choose One

*Caesar Salad with Shaved Parmesan Cheese,
Croutons & House-Made Caesar Dressing
Salad of Mixed Greens with Candied Walnuts,
Sun-dried Cranberries & Point Reyes Blue cheese
with Balsamic Vinaigrette
Petite Crab Cake with Fresno Chili Aioli
Miniature Herb Quinoa Cake*

Entree

Choose Two

*All entrées are served with Chef's Choice of Starch, Seasonal
Vegetables, Rolls & Butter.*
Pan Seared Chicken Chop Stuffed with Asparagus,
Pancetta, Mascarpone Cheese & Natural Jus
Grilled New York with Black Garlic Demi-Glaze
Oven Fried Halibut Crusted in Hazelnut Pesto
Vegetable Wellington Puff Pastry Filled with Zucchini,
Squash, Mushrooms, Pesto & Mozzarella Cheese
Duet: Mix & Match any two of the Above Entrees
(Additional \$8.00 per person)



Included in Package

Food Tasting for Two * Floor Length Linen & Napkins * White Chair Covers *
Mirrors & Votive Candles * One Hour House Brands Bar
Champagne Toast for All Guests * Dessert Service * Freshly Brewed Coffee & Tea
Bridal Suite with Breakfast for Two

DELUXE PACKAGE

\$115.00 per person