

Classic Buffet Wedding Menu

**Passed Bites/Stations – priced per selection**

Sweet Thai chili cauliflower wings – 5.5 per guest

Smashed blackberry and chevre toast – crisp crostini, vanilla, mint – 4.25 per guest

Mac n cheese shot – Bacon – 5.5 per guest

Bourbon chicken skewers – Knob creek bourbon, garlic, honey, soy – 4 per guest

Grilled chili lime shrimp skewers – fresh lime and cilantro – 8.5 per guest

Coconut and lemongrass steak skewers – ginger, garlic, coconut milk – 7 per guest

Seasonal vegetable cup – edamame hummus – 3 per guest

Charcuterie - 13.75

# La Fiesta - 10 per guest

Street Taco Bar

Mini corn tortillas, carne asada, grilled chicken

Refried beans & Spanish Rice

Condiments – cilantro, limes onions, red salsa, green salsa, tortilla chips

# Mi Amore - 20.5 per guest

Choice of Caesar or Garden salad

Fresh baked artisan dinner rolls and butter

Tuscan chicken penne – sun dried tomatoes, spinach, cream, parmesan

# The Adventure Begins – 24 per guest

Choice of Caesar or Garden salad

Fresh baked artisan dinner rolls and butter

Grilled chicken with lemon and thyme

Sides – Choice of 2

House pilaf – orzo, thyme, garlic

Yukon gold mashed potatoes

Oven roasted reds and rosemary

Oven roasted seasonal root vegetables

Garlic parmesan roasted broccoli

Honey butter roasted carrots

# “I Do” – 26.25 per guest

## Add grilled chicken with lemon thyme - 6 per guest

Choice of Caesar or Garden salad

Fresh baked artisan dinner rolls and butter

Roasted garlic tri tip

Sides – Choice of 2

House pilaf – orzo, thyme, garlic

Yukon gold mashed potatoes

Oven roasted reds and rosemary

Oven roasted seasonal root vegetables

Garlic parmesan roasted broccoli

Honey butter roasted carrots

# Happily, Ever After – 56 per guest

**Passed Bites/Stations – choice of 2**

Spicy pork skewer

International cheese and farmer’s market

Mini burger with aged cheddar

Petite Italian meatballs in marinara

Smoked tri tip sammi with chimichurri sauce

Coconut and lemongrass steak skewers – ginger, garlic, coconut milk

Prosciutto wrapped Italian breadstick

Seasonal vegetable cup – edamame hummus

Mac n cheese station – pulled pork, crispy bacon, sautéed mushrooms, and jalapenos

Bruschetta station – Tomato basil, roasted peppers, marinated artichokes, fresh mozzarella, olives, fruit

**Salad – choice of 1**

House signature – arugula, roasted beets, crumbled feta, walnuts, citrus vinaigrette

Classic Caesar – crisp romaine hearts, crunchy croutons, parmesan

**Bread- Fresh baked artisan dinner rolls and butter**

**Main Course – choice of 2**

*Chicken*

Creamy lemon thyme chicken

Paprika chicken – boneless chicken thigh, chickpeas

*Meat*

Award-winning fennel boysenberry pork tenderloin

Chianti braised short rib

*Fish and Seafood*

Grilled shrimp skewer with chili lime glaze

Pepita crusted salmon – ancho chili powder, cumin, avocado oil

Grilled swordfish with tomatoes and oregano

*Vegetarian/Vegan*

Quinoa, feta and pistachio stuffed acorn squash

**Sides-Choice of 2**

Steve’s mac n cheese

Oven roasted seasonal root vegetables

Honey butter roasted carrots

Buttermilk boursin mashed potatoes

House pilaf – orzo, thyme, garlic

**Beverage station – Infused water, lemonade, and fresh brewed iced tea**

**Cake cutting**

**Set up, serve and breakdown food and beverage stations**

**Platters and buffet serving utensils**

# Additional Services

**Beverage station – 2.25 per guest**

Infused water, lemonade, and fresh brewed iced tea, disposable cups

**Coffee Bar – 3.50 per guest**

Decaf & regular, creamer, sugar, paper drink cups

**Cake cutting – 1.5 per guest**

Includes high quality disposable fork and plastic plate

**Bartender Service - 250**

One Qualified and Experienced Mixologist, professional bartending tools & equipment, one hour pre-start set up, up to four-hour service time

Client to supply to supply all alcohol, beer, wine, champagne, mixers, garnish, beer, wine, cups, ice, straws

**Serving Staff – 175 each**

Tray pass appetizers

Set up, serve and breakdown food and beverage stations

Table bussing

**Rental Items**

China plate, goblet, 3-piece flatware – 3.25 per

Champagne flute - .85 per

Cloth napkin – 1 per

Dinner plate - .85 per

China Dessert Plate and fork - 1.50 per

**Bride & Groom Send Off Meal – 23.5 per**

**Vendor Meal – 50% of guest pricing**

**Bridal Party Bites – 75 per 12-inch grazing tray**

Delivered to bridal cottage prior to ceremony

**Man Cave Munchies – 85 per 12 inch grazing tray**

Delivered to the man cave prior to ceremony

**Gratuity, Administration Fee and Tax not included**