

Friday Night Appetizers Party

\$27.00 per person plus tax & gratuity

Chilled Prawn Cocktail with Citrus Cocktail Sauce and
Lemon Vinaigrette

Asparagus Wrapped Prosciutto with Shaved Asiago Cheese
and Cracked Pepper

Oysters in the Half Shell with Selection of Sauces

Sourdough Toast Points with Balsamic Onion Marmalade
and Herbed Chevre Cheese

Ahi Napoleon with Wonton Crisps

Seared Asian Style Crab Cakes with Green Chili Aioli

Domestic and Imported Cheese Board with Seasonal Berries
and Grapes

Cognac Duck Pate with Cranberry-Gherkin Relish

Selection of French Style Pastries

(Served with Lemonade, Iced Tea & Coffee)

Farmers Market Barbeque

(\$19.99 per person + tax and gratuity/200+ ppl)

(\$21.99 per person + tax and gratuity/150+ppl)

(\$23.99 per person + tax and gratuity/100+ppl)

Herb Marinated Angus Tri-Tip with House made Salsa
Fresca

Honey Mustard Barbequed Chicken

Grilled Seasonal Vegetables

Brown Sugar Baked Beans with Smoked Pork

Ranch Fried Potato and Herb Hash

Organic Garden Salad with Buttermilk Dressing and
Red Wine Vinaigrette

Garlic Bread and Focaccia Rolls

Chocolate and Cheesecake with Berry Coulis
(Served with Lemonade, Iced Tea & Coffee)

Wedding Dinner

\$25.00 per person plus tax & gratuity

Dinner

Organic Green Garden Salad with Buttermilk Herb Dressing
and Roasted Shallot Vinaigrette

Sun Dried Apricot Wild Rice Pilaf

Garlic and Chive Whipped Potatoes

Seasonal Vegetable Medley tossed with a Light Garlic Butter Sauce

Lemon Rosemary Roasted Chicken

Chef Carved Roast Beef with Wild Mushroom Au Jus and
Creamed Horse Radish

Assorted French Rolls and Butter

(Served with Iced Tea, Lemonade & Coffee)

Pavilion Dinner

(\$34.00 per person plus tax & gratuity)

Appetizers:

Domestic & Imported Cheese Board with Dried Fruit & Assorted Sliced Breads

Various Tray-Passed Crostinis of:

Smoked Salmon & Dill Crème Fraîche

Tomato Basil Bruschetta

Apricot-Infused Goat Cheese & Caramelized Shallots

Dinner:

Organic Garden Greens with Candied Pecans, Dried Cranberries, and Danish
Bleu Cheese Crumbles tossed in Pomegranate Vinaigrette

Hearts of Romaine Caesar with Shaved Parmesan, Roma Tomatoes & Garlic
Croutons

Wild Rice Pilaf with Fresh Herbs and Sundried Fruits

Three Cheese Potato Gratin

Farfalle Pasta with a Light Lobster Sherry Cream Sauce, Asparagus,
Sautéed Prawns and Roasted Red Peppers

Chef Carved Prime Rib with Creamy Horseradish

French Rolls and Whipped Butter

(Served with Iced Tea, Lemonade & Coffee)

Plated Wedding Dinner

(\$37.50 per person + tax & gratuity)

Assorted Bruschetta

Puff Pastry Bites

Lemon Pepper Poached Shrimp Cucumber Boats

Dinner:

Garden Greens Salad with Tear Drop Tomatoes, Toasted Almonds and Stilton Vinaigrette

Choice of:

Slow Roasted New York Strip loin with Potato Gratin,
Winter Root Vegetables and Veal Reduction

-Or-

Citrus Herb Grilled Alaskan Salmon with Potato Gratin,
Vegetable Medley and Lemon-Caper Butter Sauce

-Or-

Grilled Vegetable Wellington with Basil-Spinach Pesto and
Roasted Root Vegetables

French Baguettes and Butter

Free Cake Cutting Service

(Served with Lemonade, Iced Tea & Coffee)