

Buffet Style Wedding

Stationary Platters

Raw Vegetable Crudites, Imported Cheese Platter
with assorted flatbreads

Butler Style hors d'oeuvre

Mini Gourmet Pizzas

Fresh Mozzarella with Tomato-Basil Sauce
and Wood-Grilled Vegetables
with goat cheese and basil pesto

Grilled Bruschetta

*Wood-grilled Panelle bread with fresh tomato coponata
and grated Asiago cheese*

Sesame Chicken Fingers

with a sweet & sour sauce

Cocktail Franks

*all-beef franks hand rolled in puff pastry, baked to a golden brown
and served with a zesty honey mustard*

Mini Vegetable Quesadillas

with lime sour cream and tomato salsa

Entrées

Caesar Salad

*fresh Romaine lettuce tossed with grated Asiago cheese
and our "Homemade" dressing, topped with Chili corn croutons*

Penne Ala Vodka

a customer favorite, Penne pasta in a light cream sauce with fresh tomato

Wood-Grilled Chicken

with a honey-balsamic glaze

House Roasted Prime Rib

with Au Jus

Garlic Mashed Potatoes

Fresh Mixed Vegetables

Rolls and Butter

Dessert

Fresh Fruit

Coffee & Tea

\$33.99 per person

Cocktail Style Wedding

Butler Style Selections

Mozzarella and Roasted Pepper Canapés

Gourmet Pizzas

*fresh mozzarella with tomato-basil sauce and
wood-grilled vegetables with goat cheese and basil pesto*

Vegetable and Cheese Quesadillas

with red Chile sauce and lime sour cream

Sesame Chicken Fingers

with a sweet & sour sauce

Wood-Grilled Shrimp Cocktail

*Jumbo shrimp tossed in a lemon-butter sauce,
served with our own zesty cocktail sauce*

Phyllos

with Goat Cheese and sun-dried tomatoes

Scallops Wrapped in Bacon

Displays

Grand Tapas, Cheese and Fruit Display

Stations

Fajita Station

with chicken, beans and all the fixings

Assorted Quiche Display

with assorted salads

Seafood and Pasta Station

with shrimp and scallops in a Vodka sauce

Grilled Beef Tenderloin

with roasted potatoes and assorted sauces

Grilled Lamb Racks

with mint jelly

Assorted Rolls and Breads

Dessert

Coffee and Tea Service

Viennese Table

\$44.99 per person

Grand Buffet Style Wedding

Butler hors d'oeuvres

Chilled Shrimp Cocktail

with lemons and a zesty cocktail sauce

Mini Crab Cakes

with remoulade

Sesame Chicken Fingers

with Asian dipping sauce

Phyllos

stuffed with sun-dried tomatoes, goat cheese and spinach

Crab Stuffed Mushrooms

fresh button mushroom caps filled with Jumbo lump crab meat

Mini Vegetable Quesadillas

with lime sour cream and fresh tomato salsa

Stationary Platters

Grand Tapas Display

*a large display of assorted fresh salads, meats, cheeses
and other "Homemade" delicacies prepared by our Chefs*

Entrées

House Tossed Salad

with a red wine vinaigrette and creamy peppercorn dressing

Pasta Station

choice of one pasta and two sauces

Chicken Portobello

with spinach, tomatoes, Portobello mushrooms and a sherry demi-glace

Rack of Lamb

with mint jelly

Shrimp & Lobster Royale

in a shrimp cream sauce

Garlic Mashed Potatoes

Wood Grilled Vegetables

Dinner Rolls and butter

*All entrées include wood grilled vegetables,
roasted new potatoes, dinner rolls and butter*

Dessert

Viennese Table

Coffee and Tea Service

\$51.99 per Guest

Grand Sequoias Wedding Dinner

Stationary Platters

Cold Poached Salmon Platter

Grand Tapas

imported cheese, fresh fruit and grilled vegetables

Butler Style hors d'oeuvres

Cocktail Franks

Crab Stuffed Mushrooms

Wood-Grilled Shrimp Cocktail

Beef Sate

with Peanut dipping sauce

Phyllos

stuffed with Goat Cheese, spinach and sun-dried tomato

Clams Oreganato

Sesame Chicken Fingers

with an Asian dipping sauce

Salad

Spinach and Goat Cheese Salad

with a Mandarin Orange Vinaigrette

Pasta

Penne Ala Vodka

Entrées

(choice of one)

Grilled Rack of Lamb

with Mint Jelly, served with garlic mashed potatoes

Grilled Swordfish

with a roasted corn and tomato salsa, served with garden rice

Grilled Filet Mignon

*with a shiitake mushroom and tomato demi-glace,
served with garlic mashed potatoes*

Stuffed Chicken Breasts

*with prosciutto, ricotta cheese, roasted peppers and eggplant,
served with garden rice*

All entrées include asparagus, dinner rolls and butter

Dessert

Coffee and Tea Service

Viennese Table

Fresh Fruit

\$56.99 per person

Redwoods Wedding Dinner

Stationary Platters

Grand Tapas

Imported Cheese and Fresh Fruit Display

Butler Style hors d'oeuvres

Mini Crab Cakes

Clams Casino

Sesame Chicken Fingers

Phyllos

stuffed with Goat Cheese, spinach and sun-dried tomato

Sausage Stuffed Mushrooms

Cocktail Style Meatballs

with tomato-basil sauce

Salad

Caesar Salad

Pasta

Penne Ala Vodka

Entrées

(choice of one)

Pecan Crusted Chicken

with garden rice

Glazed Salmon

with fried leeks, served with garden rice

Wood Grilled Beef Tenderloin

with garlic mashed potatoes

All entrées include wood-grilled vegetables, dinner rolls and butter

Dessert

Coffee and Tea Service

Viennese Table

Fresh Fruit

\$48.99 per person

Sonoma Wedding Dinner

Stationary Platters

Fresh Mozzarella and Tomato

with basil

Fresh Fruit and Assorted Cheese Platter

Butler Style hors d'oeuvres

Cold Sliced Tenderloin

with a dill cream sauce

Mini Gourmet Pizzas

*fresh mozzarella with tomato-basil sauce and
wood-grilled vegetables with goat cheese and basil pesto*

Scallops Wrapped in Bacon

Asparagus in Puff Pastry

Chicken Sate

with a Peanut dipping sauce

BBQ Shrimp Kabobs

Salad

House Tossed Salad

with Balsamic Vinaigrette

Entrées

(choice of one)

Chicken Marsala

Flounder Françaises

House Roasted Prime Ribs of Beef

with Au Jus

*All entrées include wood-grilled vegetables,
roasted new potatoes, dinner rolls and butter*

Dessert

Coffee and Tea Service

Viennese Table

Fresh Fruit

\$41.99 per person

Beverages

Beverages for your party can be handled in a variety of ways.
You may choose one of the options listed below,
or we can develop a plan specifically for your guests.

1. Soda and Juice Bar

For a simple gathering, bottled sodas,
an assortment of juices and fresh brewed Iced Tea
\$4.99 per person

2. Standard Open Bar

Few expressions say “party” better than “open bar”
(one exception, of course, being “blank check”).
\$23.99 per person

3. Premium Open Bar

If Absolut, Tangueray, Dewars, Mondavi, etc. sound like
your guests’ preferences, and you want to treat them to the very best
(or when the boss is buying).
\$27.99 per person

4. Bottled and Draft Beer, House Wine and Soda

\$18.99 per person

5. Draft Beer, House Wine and Soda

\$16.99 per person

*The above prices are based on a **FIVE-HOUR** event.*

All of the above options include ice.

*With the exception of “Premium Open Bar,”
the above options do not include premium wines and liquors.*