



# WEDDING MENUS 2019



# PASSED APPETIZERS

Passed or displayed.

Priced per piece, 30 piece minimum, sold in 10 piece increments

## COLD

**ASSORTED CROSTINI** | \$3

wild mushroom with fresh herbs  
tomato caper and basil  
caramelized onion and tapenade

**CURRIED CHICKEN SALAD CUCUMBER CUP** | \$3

organic chicken salad, currants and golden raisins

**GRAPE AND POINT REYES BLUE CHEESE** | \$3

candied pecans and belgian endive

**WATERMELON BITES** | \$3

feta, julienne mint and balsamic gastrique drizzle

**BLACK BEAN CRISP CORN CUP** | \$3

fire roasted tomato, cotija cheese

**MINI VEGGIE FRITTATA** | \$4

toy box tomatoes

**SCOTTISH SMOKED SALMON ON ROSEMARY ROASTED GARLIC FOCACCIA** | \$4

mascarpone, red onion and capers

**AHI TUNA POKE** | \$4

crispy wonton, nori sauce

**GRILLED SHRIMP LOLLIE** | \$4

marinated shrimp skewer with chipotle aioli

**SEARED RARE TENDERLOIN OF BEEF** | \$4

toasted garlic crostini, garlic herb cream cheese

**SHRIMP CEVICHE IN CRISP CORN CUP** | \$4

tomato, green onion, jalapeño



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## HOT

### **QUESADILLAS** | \$3

Sonoma goat cheese, sundried tomato and cilantro

### **SESAME GINGER CHICKEN SATAY** | \$3

sweet chili sauce

### **CRISPY POLENTA** | \$3

sundried tomato tapenade

### **ROASTED PORTABELLA SKEWERS** | \$3

with rosemary aioli

### **HOUSEMADE SPANAKOPITA** | \$3.50

goat cheese, spinach and flaky filo

### **ARANCINI BALLS** | \$4

stuffed with risotto, fontina cheese, dusted with parmesan and fresh parsley

### **ASPARAGUS SPEARS** | \$4

wrapped in Sonoma goat cheese and prosciutto

### **GRILLED BLACK MISSION FIGS** | \$4

stuffed with gorgonzola, wrapped with smoked prosciutto on arugula with balsamic gastric

### **VEAL AND PORK MEATBALL** | \$4

marinara and fresh basil

### **PETIT DUNGENESS CRAB CAKE** | \$5

chipotle aioli

### **APPLEWOOD SMOKED BACON WRAPPED SCALLOPS** | \$5



Customize your event by adding the following items:

## SLIDER STATIONS

Priced per person, 20 piece minimum sold in 10 piece increments

**BEEF WITH SHARP NY CHEDDAR** | \$4

**PULLED PORK WITH ASAIN BBQ SAUCE** | \$4

**AHI TUNA WITH SESAME, GINGER AND SAMBAL** | \$4

**FRIED CHICKEN WITH LEMON AIOLI** | \$4

**PORTABELLO** | \$4

## PLATTERS

Priced per person, minimum of 30 people

**AU GRATIN MAC AND CHEESE** | \$3

**GARLICKY HUMMUS WITH PITA CHIPS AND VEGETABLES** | \$4

**CRUDITÉS** | \$4

grilled vegetables with chipotle aioli

**FRESH SEASONAL SLICED FRUIT** | \$4

**CHEESE AND CHARCUTERIE BOARD** | \$10

assorted cured meats, artisan cheeses, olives, dried fruit, nuts,  
caper berries, cornichons, mustard and assorted crackers

## ADD

**CLASSIC FRENCH FRIES, SWEET POTATO FRIES OR GARLIC FRIES** | \$3/person

ketchup, ranch or chipotle aioli

**BOWLS OF PRETZELS AND NUTS** | \$1.50/person



# ASPEN MENU

Vegetarian options upon request.  
Can be served buffet, plated or family style.  
For plated or family style option, there is a \$3 per person surcharge.

## PASSED APPETIZERS

- ASSORTED CROSTINI** | wild mushroom, tomato-caper, caramelized onion
- MINI VEAL AND PORK MEATBALLS** | marinara and fresh basil
- SESAME GINGER CHICKEN SATAY** | served with sweet chili sauce

## SALADS

Choice of two

- SEASONAL GREEN SALAD** | cucumber, carrot, toy box tomato and sherry vinaigrette
- CAESAR SALAD** | romaine, garlic croutons and creamy caesar dressing
- SPINACH SALAD** | button mushroom, chopped egg, red onion, orange sections and poppy seed dressing
- PENNE PASTA SALAD** | toy box tomato, calamata olive, green onion, fresh basil, extra virgin olive oil and balsamic vinegar

## ENTRÉES

Choice of two

- ROASTED ORGANIC FREE RANGE CHICKEN BREAST**
- ASIAN GLAZED NATURAL SALMON**
- ROASTED HONEY MUSTARD GLAZED PORK LOIN**

## SIDES

Choice of two

- whipped potatoes, lemon orzo, creamy parmesan polenta or au gratin potatoes
- grilled asparagus, glazed carrots, or roasted cauliflower

**\$55.95** per person

fresh artisan bread and butter included  
dessert options available for an additional charge



# ALPENGLOW MENU

Vegetarian options upon request.  
Can be served buffet, plated or family style.  
For plated or family style option, there is a \$3 per person surcharge.

## PASSED APPETIZERS

- CURRIED CHICKEN CUCUMBER CUPS** | organic chicken salad, currants and golden raisins
- GRILLED SHRIMP LOLLIE** | marinated shrimp skewer with chipotle aioli
- SPANAKOPITA** | layers of greek filo pastry stuffed with spinach and Sonoma goat cheese

## SALADS

Choice of two

- SEASONAL GREEN SALAD** | cucumber, carrot, toy box tomato and sherry vinaigrette
- CAESAR SALAD** | romaine, garlic croutons and creamy caesar dressing
- ARUGULA SALAD** | baby beets, candied pecans, orange sections, Sonoma goat cheese, blood orange vinaigrette
- WATERMELON AND ARUGULA SALAD** | with calamata olive, feta cheese, olive oil and fresh lime
- MIXED GRAIN AND KALE SALAD** | with lemon dressing

## ENTRÉES

Choice of two

- ROASTED ORGANIC FREE RANGE CHICKEN BREAST** | stuffed with herbs, goat cheese, smoked prosciutto
- ASIAN GLAZED NATURAL SALMON**
- WILD ALASKAN HALIBUT** (seasonal)
- GRILLED TEQUILA LIME TRI-TIP**

## SIDES

Choice of two

- whipped potatoes, lemon orzo, creamy parmesan polenta or au gratin potatoes
- grilled asparagus, glazed carrots, or roasted cauliflower

**\$60.95** per person

fresh artisan bread and butter included  
dessert options available for an additional charge



# EUER VALLEY PLATED DINNER OPTIONS

## PASSED APPETIZERS

**SEARED RARE TENDERLOIN OF BEEF** | on toasted garlic crostini with garlic herb cream cheese

**AHI TUNA POKE** | on crispy wonton with nori sauce

**PETIT CRAB CAKES** | with chipotle aioli

## SALAD

Choice of one

**SEASONAL GREEN SALAD** | cucumber, carrot, toy box tomato and sherry vinaigrette

**CAESAR SALAD** | romaine, garlic croutons and creamy caesar dressing

**SPINACH SALAD** | with button mushrooms, chopped egg and orange poppy seed dressing

**BEEFSTEAK TOMATO, MOZZARELLA AND BASIL SALAD** | olive oil, balsamic vinegar

**WATERMELON AND ARUGULA SALAD** | with calamata olive, feta cheese, olive oil and fresh lime

## ENTRÉES

Choice of two

**CALIFORNIA SEABASS** | salsa verde | \$65.95

**PAN ROASTED SWORDFISH** | with lemon caper meunière sauce | \$65.95

**GRILLED ANGUS RIB EYE STEAK** | \$63.95

**ANGUS NATURAL PETIT FILET** | \$69.95

**ROASTED PORK RACK CHOP** | \$54.95

**ROAST COLORADO RACK OF LAMB** | with rosemary lamb demi | \$74.95

## SIDES

Choice of two

whipped potatoes, lemon orzo, creamy parmesan polenta or au gratin potatoes

grilled asparagus, glazed carrots, or roasted cauliflower

fresh artisan bread and butter included

dessert options available for an additional charge



# DESSERT OFFERINGS

## DESSERT STATION

Choose from the following to create your custom dessert station. All served in bite size portions.

Priced by the piece with a minimum of (30) pieces per each variety.

**LEMON POUND CAKE** | \$3

**CHEESECAKE** | \$3

**CARROT CAKE** | \$3

**MINI CHOCOLATE CHIP AND OATMEAL COOKIES** | \$2

**CHOCOLATE MOUSSE WITH MINT CHANTILLY CREAM** | \$4

**ASSORTED CLASSIC PETIT FOURS** | \$4

## S'MORES STATION

Honey graham crackers, Herehey's chocolate, marshmallows | \$7

## PLATED DESSERTS

Choice of one

**SUSIE'S BROWNIE WITH VANILLA ICE CREAM AND VAHLRONA CHOCOLATE SAUCE** | \$5.95

**CHOCOLATE, NEW YORK OR LEMON CHEESECAKE** | \$6.95

**CHOCOLATE SOUFFLÉ CAKE WITH VAHLRONA CHOCOLATE SAUCE** | \$8.95

**BERRY COBBLER** | cobbler sauce, vanilla bean ice cream | \$8.95 (summer only)

**GRILLED LEMON POUND CAKE** | lemon curd, fresh berries | \$8.95

**CARROT CAKE** | \$8.95

## ADDITIONAL

**CAKE CUTTING FEE** | \$3/person





## BEVERAGE OPTIONS

### SOFT DRINKS

Hosted \$3 each, No-host \$4 each  
Pellegrino Sparkling Water, Assorted soft drinks include Coke, Diet Coke, Sprite, Lemonade, Iced tea

### BEER

Bottled domestic, craft and imported  
Hosted \$6-9 each, No-host \$7-10 each  
Kegs of beer \$425 and up depending on variety

### WINE

Sold by the 750 ml bottle starting at \$28 each  
Splits of Prosecco at \$8 each  
Splits of sparkling rose at \$12 each

### WELL BAR

Hosted \$8 each, No-host \$9 each  
Prosecco, Segrain's Vodka and Gin, Jim Beam Bourbon, Campo Azul Tequila, Ron Rio Rum, Dewar's

### PREMIUM BAR

Hosted \$10 each, No-host \$11 each  
Titos, Tanqueray, Hornitos, Maker's Mark, Bacardi Silver, Johnny Walker Red, Captain Morgan's

### SUPER PREMIUM BAR

Hosted \$11 each, No-host \$12 each  
Kettle One, Bombay Sapphire, Patron Silver, Cazadores Reposado, Crown Royal, Johnny Walker Red, Glenlivet 12, Bulleit Rye

## ADDITIONAL OPTIONS

Fresh herb and fruit infused water | \$1/person

Champagne toast | \$3/person

Coffee service | \$3/person

either set as a station for all guests or from the bar

charged upon consumption

hosted bar prices add on 20% service charge and tax

\$50 per hour bartender fee will be incurred if a minimum of \$500 in sales is not reached