



## De-Light Wedding Package

### Appetizer Platters

*Choose any combination of 6 total platters*

Assorted Seasonal Vegetables with Ranch Dipping Sauce

Assorted Seasonal Fruits

Creamy Spinach Dip with Baguettes

Roasted Garlic Hummus with Pita Chips

Flaky Spanikopita

Bruschetta on Toast Points with Parmesan Cheese

Caprese Skewers with Balsamic Reduction

Meatballs / BBQ, Teriyaki or Swedish

Chicken Satays / Teriyaki or Curry

## Serene Wedding Package

### Appetizer Platters

*Choose any combination of 4 total appetizers*

Assorted Seasonal Vegetables with Ranch Dipping Sauce

Assorted Seasonal Fruits

Creamy Spinach Dip with Baguettes

Roasted Garlic Hummus with Pita Chips

Flaky Spanikopita

Bruschetta on Toast Points with Parmesan Cheese

Caprese Skewers with Balsamic Reduction

Meatballs / BBQ, Teriyaki or Swedish

Chicken Satays / Teriyaki or Curry

Fig, Caramelized Onion & Goat Cheese Flatbread

### Silver Menu Entree

*All dinners include a green salad and bread, as well as water, ice tea or lemonade and coffee beverages*

*Choose 2 Entrees and 2 Sides*

# Peak Wedding Package

## Appetizer Platters

*Choose any combination of 4 total appetizers*

Assorted Seasonal Vegetables with Ranch Dipping Sauce

Assorted Seasonal Fruits

Creamy Spinach Dip with Baguettes

Roasted Garlic Hummus with Pita Chips

Flaky Spanikopita

Bruschetta on Toast Points with Parmesan Cheese

Caprese Skewers with Balsamic Reduction

Meatballs / BBQ, Teriyaki or Swedish

Chicken Satays / Teriyaki or Curry

Fig, Caramelized Onion & Goat Cheese Flatbread

## Gold Menu Entree

*All dinners include a green salad and bread, as well as water, ice tea or lemonade and coffee beverages*

*Choose 2 Entrees and 2 Sides*

# Majestic Wedding Package

## Served Appetizers

*Choose any combination of 5 total choices*

Assorted Seasonal Vegetables with Ranch Dipping Sauce

Assorted Seasonal Fruits

Creamy Spinach Dip with Baguettes

Roasted Garlic Hummus with Pita Chips

Flaky Spanikopita

Bruschetta on Toast Points with Parmesan Cheese

Caprese Skewers with Balsamic Reduction

Meatballs / BBQ, Teriyaki or Swedish

Chicken Satays / Teriyaki or Curry

Fig, Caramelized Onion & Goat Cheese Flatbread

Prawn Cocktail Shooters

Beer Sausages with Assorted Mustard Dips

Garden Harvest or Chicken Salad Pinwheels

## Platinum Menu Entree

*All dinners include a green salad and bread, as well as water, ice tea or lemonade and coffee beverages*

*Choose 2 Entrees and 2 Sides*

# Plated Menu

All dinners include bread baskets served to the table, as well as pitcher water, ice tea or lemonade and hot beverage service

## SILVER MENU

### Salad - Choose 1

Garden Harvest / mixed greens with cranberries, crumbled blue cheese and pine nuts, tossed in house vinaigrette  
Cesar / tossed romaine with parmesan cheese and croutons  
Summer Spinach / baby spinach leaf, red onions, feta and candied walnuts tossed in house vinaigrette

### Entree - Choose 2

San Luis Style Tri-Tip  
BBQ Chicken Quarters

### Vegetarian Plate Option - Choose 1

Vegetable Stir Fry with Rice  
Vegetable Primavera

### Sides - Choose 2

Creamy Mashed Potato  
Rice Pilaf  
Oven Roasted Potatoes  
Green Bean Almondine  
Candied Baby Carrots

## GOLD MENU

### Salad - Choose 1

Garden Harvest / mixed greens with cranberries, crumbled blue cheese and pine nuts, tossed in house vinaigrette  
Cesar / tossed romaine with parmesan cheese and croutons  
Summer Spinach / baby spinach leaf, red onions, feta and candied walnuts tossed in house vinaigrette

### Entree - Choose 2

San Luis Style Tri-Tip  
Braised Beef Short Ribs  
Roast Beef  
BBQ Chicken Quarters  
Grilled Salmon  
Chicken Marsala  
Deconstructed Chicken Cordon Bleu

### Vegetarian Plate Option - Choose 1

Wild Rice Stuffed Bell Pepper  
Vegetable Stir Fry with Rice  
Vegetable Primavera

### Sides - Choose 2

Wild Rice  
Steamed Broccoli with Lemon Oil  
Rice Pilaf  
Roasted Seasonal Vegetables  
Roasted Asparagus  
Garlic Mashed Potatoes  
Oven Roasted Red Potatoes  
Green Bean with Grilled Onion &

Bacon

## PLATINUM MENU

### Salad - Choose 1

Garden Harvest / mixed greens with cranberries, crumbled blue cheese and pine nuts, tossed in house vinaigrette  
Cesar / tossed romaine with parmesan cheese and croutons  
Summer Spinach / baby spinach leaf, red onions, feta and candied walnuts tossed in house vinaigrette

### Entree - Choose 2

Prime Rib, Au Jus  
Herb Crusted Pork Loin  
Jumbo Garlic Prawns  
Bacon Wrapped Filet  
Half Rack Lamb / Mint Sauce  
Chicken Marsala  
Crab Topped Salmon  
Deconstructed Chicken Cordon Bleu

### Vegetarian Plate Option - Choose 1

Wild Rice Stuffed Bell Pepper  
Vegetable Stir Fry with Rice  
Vegetable Primavera  
Grilled Portobello Mushroom Stack

### Sides - Choose 2

Wild Rice  
Steamed Broccoli with Lemon Oil  
Rice Pilaf  
Roasted Seasonal Vegetables  
Roasted Asparagus  
Garlic Mashed Potatoes  
Oven Roasted Red Potatoes  
Green Bean with Grilled Onion & Bacon  
Twice Baked Ranch Potato

*\*Vegetarian, Gluten Free and any specialty allergy requests are always accommodated to our guests and do not count towards the event menu selections*

# Add-On Menu Options

## Rehearsal Dinner Packages

*All dinner packages include water and your choice of Iced Tea or Lemonade*

### *Pizza & Salad Dinners*

2 Slices of fresh pizza, green salad and home-baked brownie \$16.00 pp

3 Slices of fresh pizza, green salad and home-baked brownie \$19.00 pp

### *Taco Bar Dinners*

2 Meat, Flour & Corn Tortillas, Spanish Rice and Refried Beans, Pico de Gillo, lettuce, onions & cheese,

Vanilla Ice Cream with Fried sugar & cinnamon Tortilla and honey drizzle \$18.00 pp

2 Meat, Flour & Corn Tortillas, Spanish Rice, Refried Beans, Black Beans, Pico de Gillo, lettuce, onions & cheese,

Guacamole & sour cream, Vanilla Ice Cream with Fried sugar & cinnamon Tortilla and honey drizzle \$21.00 pp

### *BBQ Dinner*

San Luis Style Tri-Tip and BBQ Chicken quarters, Corn on the Cobb, watermelon, green salad & dinner Rolls,

Home-made berry cobbler dessert \$26.00

### *Pasta & Salad Bar Dinners*

2 pasta choices, 2 sauces, garnish with cheese & fresh basil, Green Salad, bread rolls,

and home-baked Brownie dessert \$17.00 pp

2 Pasta choices, meatballs and sausages, 2 sauces, garnish with cheese & fresh basil,

Green Salad, bread rolls, and home-baked Brownie dessert \$21.00 pp

## Late Night "Munchies"

*Perfect party food for bar service at the end of reception*

French Fries & Tater Tots	\$2.00 pp / \$40 Platter (Serves 24)
Tri-Tip Sliders	\$3.00 pp / \$65 Platter (Serves 24)
Chicken Sliders	\$3.00 pp / \$65 Platter (Serves 24)
Pepperoni Pizza	\$5.00 per slice / \$35 per pizza
Popcorn Cart	\$150 Flat Rate/ 4 hours

## Post Wedding Brunch

*Delicious additions to our continental breakfast options*

Breakfast meat Frittata	\$2.80 pp / \$50.40 Platter (Serves 18)
Breakfast vegetable Frittata	\$2.75 pp / \$49.50 Platter (Serves 18)
Frosted Cinnamon Rolls	\$2.75 pp / \$49.50 Platter (Serves 18)

*Have something else in mind??*

*Just let us know your vision and the chef is happy to work up an estimate that suites your taste!*