

PERFECTLY PLANNED WEDDING RECEPTIONS

Wedding reception menu packages start at \$135 per person and include the following:

HORS D'OEUVRES

Choice of three hors d'oeuvres selections tray-passed to your guests during your cocktail reception.

PLATED OR BUFFET DINNER

Choice of two-course plated dinner service or stationed dinner buffet.

WINE SERVICE

Two bottles of wine per table.

SPARKLING TOAST

One glass of sparkling wine or non-alcoholic sparkling cider. Served to your guests for your toast.

WEDDING CAKE

Tiered wedding cake with your choice of filling and buttercream frosting, simple banding or ribbon. Upgrades are available for an additional charge.

COFFEE SERVICE OR STATION

Freshly brewed coffee and tea following dinner service.

RECEPTION SET-UP

Tables and chairs (up to 150 guests), white linens, china and silverware.

ACCOMMODATIONS

Complimentary guest room with special amenity for the bride and groom on the night of the wedding.

*Packages are based on a minimum of 50 guests. Service charges and applicable sales tax apply.

TRAY-PASSED HORS D'OEUVRES

Select three hors d'oeuvres served to your guests during the cocktail portion for either plated or buffet-style receptions.

COLD SELECTIONS

- Chilled Baja Shrimp** Tomato Horseradish Jam
- Smoked Goat Cheese** Oven Dried Tomatoes, Candied Onion Toast
- Foie Gras Mousse on Brioche** Petit Greens, Fig Vincotto
- Poached Pear** Cabrales Blue Cheese, Puff Dough
- Togarashi Spiced Tuna on Lavash** Wasabi Cucumber Relish, Tobiko
- Prosciutto, Tomato and Mozzarella Skewer** Basil Pesto

HOT SELECTIONS

- Bacon Wrapped Scallops** Maple Glaze
- Caramelized Onion Brie** En Croute
- Mini Maryland Blue Crab Cakes** Whole Grain Mustard, Old Bay Aioli
- Sautéed Spinach and Feta Cheese** Phyllo Crust
- Thai Style Chicken Skewers** Kaffir Peanut Sauce
- Wild Mushroom Risotto Bites** Truffle Oil

PLATED DINNER STARTERS

Choice of one salad or soup for plated-style reception.

SALADS

- Harvest Chopped** Kale, Cherries, Goat Cheese, Pepitas, Sangria Vinaigrette
- Wild Arugula Petals** Candied Walnuts, Poached Pear, Blue Cheese, Maple Vinaigrette
- Baby Iceberg Wedge** Maple Mustard Glazed Bacon, Cherry Tomatoes, Chives, Buttermilk Blue Cheese Dressing
- Spears of Romaine Caesar** Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing
- Tabbouleh** Bibb Lettuce, Persian Cucumber, Preserved Lemon, Feta, Extra Virgin Olive Oil

SOUPS

- Chicken Orzo** Lemon Basil, Pesto
- Cauliflower Cream** Smoked Paprika Oil
- Roasted Tomato** Pepitas, Tarragon Pesto
- Potato Leek** Crispy Prosciutto
- Club Clam Chowder** Sunflower Seeds
- Maine Lobster Bisque** Dry Sack Sherry

PLATED MAIN COURSE

ENTRÉE SELECTIONS

Select one entrée (for multiple entrée options if there is a price difference, the highest price will prevail for all selections).

Pan Seared Natural Salmon Cargo Red Rice, Shiitake, Baby Bok Choy, Honey Ginger Glaze

Asian Roasted Sea Bass Brown Rice, Baby Bok Choy, Thai Basil Tangerine Sauce

Herbes de Provence Chicken Breast Au Gratin Potatoes, Haricot Verts, Cognac Mustard Sauce

Braised Angus Beef Cheeks Truffle Whipped Potatoes, Root Vegetables, Mushrooms, Petite Syrah

\$135 per person

Slow Roasted Angus Prime Rib Twice Baked Potato, Carrots, Asparagus, Creamy Horseradish, Natural Jus

Grilled Swordfish Black Barley, Mustard Greens, Miso Glaze

Almond Crusted Butterfish Sweet Potato Succotash, Black Kale, Sun Dried Tomato Pesto, Citrus Butter

Maple Glazed Natural Pork Tenderloin Sweet Potato Puree, Roasted Brussels Sprouts, Apple Cider Jus

\$150 per person

Maine Lobster Tail Baby Red Potatoes, Asparagus, Lemon Wedge, Drawn Butter

Petrale Sole Marble Potatoes, Swiss Chard, Butternut Squash, Lemon Caper Sauce

Center Cut Filet Mignon Aged Vermont Cheddar Mash, Broccolini, Tomato Confit, Cabernet Reduction

Herb Crusted Rack of Lamb Eggplant Casserole, Turmeric Potato, Plum Wine

\$160 per person

SURF & TURF

Feta Spinach Chicken Roulade & Scottish Salmon

Red Cargo Rice, Haricot Vert, Fennel Sprouts, Saffron Ginger Sauce

\$145

Angus Beef Short Rib & Jumbo Shrimp

Boursin Polenta, Seasonal Vegetables, Walnut Gremolata, Late Harvest Zinfandel

\$157

Center Cut Filet & Maine Lobster Tail

Whipped Truffle Potatoes, Asparagus, Tomato Confit, Port Reduction, Citrus Beurre Blanc

\$175

VEGETARIAN ENTRÉE OPTIONS

Vegetarian options are gluten free and can be added to any plated reception menu at no additional charge.

Butternut Squash Ravioli Arugula, Compari Tomatoes, Tarragon Vinaigrette

Beemster Gouda Polenta Fennel, Eggplant, Asparagus, Basil Pistou

Ginger Garlic Cauliflower Bowl Broccoli, Snap Peas, Mung Bean Sprouts, Scallions, Jasmine Rice, Ginger Soy

Wild Mushroom Risotto Field Peas, Cipollini, Truffle Gremolata, Parmesan

DINNER BUFFETS

ITALIAN

\$135 per person

Antipasti Cured Italian Meats, Provolone, Fontina, Pepperoncini, Grilled Vegetables, Olives
Vegetable Minestrone Herb Croutons, Parmesan, Opal Basil
Baby Greens Shaved Fennel, Crispy Pear, Citrus Dressing
Cannellini Bean Salad Tomatoes, Olives, Scallions, Aromatic Herbs, Aged Sherry Vinegar
Hot House Roma Tomatoes and Fresh Mozzarella Balsamic Reduction, Basil
Sicilian Style Roasted Salmon Fillet Tomatoes, Olives, Capers, Anchovies, Mint
Tuscan Braised Short Ribs Pancetta, Pearl Onions, Chianti Reduction
Chicken con Cuori di Carciofi Artichoke Hearts, Mushrooms, Prosciutto
Roasted Corn Risotto Mascarpone, Peppers, Herb Oil
Amaretto Mascarpone Tiramisu
Hazelnut Chocolate Cake
Almond Biscotti

LA JOLLAN

\$150 per person

Cheese Board Preserved Fruit, Pecans, Crostini
Sun Dried Tomato Gnocchi Duck Confit, Mushroom, Pine Nuts, Parsley
Seafood Farfalle Pasta Salad Young Green Beans, Green Onions, Meyer Lemon Dressing
Organic Beet Salad Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette
Almond Crusted Sea Bass Braised Fennel, Champagne Saffron Sauce
Honey Spiced Chicken Breast Root Vegetables, Natural Jus
Beef Tenderloin Tips Marengo Tomatoes, Olives, Cremini Mushrooms
Roasted Fingerling Potatoes Lemon Thyme, Sea Salt, Truffle Oil
Steamed Seasonal Vegetables Parsley Butter
Grand Marnier Seasonal Fruit Ambrosia
Bananas Foster Bread Pudding Butterscotch Sauce
Sea Salt Caramel Chocolate Tart

CALIFORNIA

\$160 per person

Grilled Vegetable Crudite Burrata Cheese, Crusty Bread
Feta and Artichoke Dip Lavash
Little Gem Lettuce Pears, Candied Pecans, Pickled Shallot Vinaigrette
Wheat Berry Salad Sweet Pepper, Corn, Smoked Scallion Dressing
Mary's Farm Grilled Chicken Roasted Potatoes, Field Peas, Natural Jus
Angus Beef Braised Short Ribs Goat Cheese Polenta, Pearl Onions, Zinfandel Glaze
Pistachio Crusted Salmon Swiss Chard, Lemon Basil Vinaigrette
Whole Grain Risotto Black Kale, Charred Tomato Cream
Brown Sugar Heirloom Carrots
Chocolate Macadamia Bars
Meyer Lemon Tart
Mango Mousse

A 22% percent service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.