

WEDDING PACKAGES

ALICANTE PACKAGE

Includes: Rolls, Butter, Water & Ice Tea on table
Coffee & Hot Tea available upon request

Two Hand-Passed Appetizers of your choice
One Salad of your choosing
Entrée Style

*Two Selections from the Single Entrée Menu
or One Selection from the Duo Entrée Menu*

One Vegetable & One Starch
Selection from Accompaniments Menu

Complimentary Cake Cutting & Champagne Toast

SINGLE PLATE \$98 per person

DUO PLATE \$112 per person

COPPER RIVER PACKAGE

Includes: Rolls, Butter, Water & Ice Tea on table
Coffee & Hot Tea available upon request

Three Hand-Passed Appetizers of your choice
One Salad of your choosing
Entrée Style

*Two Selections from Single Entrée Menu
or One Selection from Duo Entrée Menu*

One Vegetable & One Starch
Selection from Accompaniments Menu

Complimentary Cake Cutting & Champagne Toast
Two Complimentary Bottles of House Wine Per Table

SINGLE PLATE \$120 per person

DUO PLATE \$130 per person

ACCOMPANIMENTS MENU

SALAD OPTIONS

Pick *one* of these fresh seasonal salads as a beautiful way to start a memorable meal on your special day.

FALL HARVEST SALAD

Arugula & Friese
Honey Crisp Apples
Gold Beets
Cranberries
Spiced Pepitas
Candied Pecans
Feta & Pear Vinaigrette

BEET SALAD WITH HONEY

Friese Salad
Candied Pistachio
Asian Pear
Treviso
Goat Cheese Velvet

WEDGE

Baby Ice Berg
Bacon
Tomatoes
Candied Pecans
Shaved Gorgonzola

CAESAR

Baby Gem Lettuce
Garlic Croutons
Caesar Dressing
Shaved Grana Padano

SIDES

STARCH

Celery Root Puree
Pomme Puree
Whipped Potatoes
Garlic Whipped Potatoes
Brown Butter Potatoes
Creamy Polenta

VEGETABLE

Vegetable Medley
Roasted Parsnip & Crispy
Brussel Sprouts
Heirloom Carrots
Asparagus
Garlic Broccolini

Entrée

Plated Options

Select two different options to offer your guests as the core of your elite feasting experience.

You may select one starch and one vegetable of your own choosing from our Accompaniments menu to be served alongside both proteins.

Plated Entrée Options

Seared Filet

with Cabernet Jus

Zinfandel Braised Short Rib

With Garlic Gremolata

Herb Roasted Chicken

Lemon Thyme Pressed Chicken with Chicken Jus

Chicken Marsala

Creamy Marsala Sauce with Mushrooms

Seared Salmon

With a Lemon Thyme Cream Sauce





Entrée

Duo Plate Options

Duo plates help alleviate the task of collecting individual meal preferences. Select one of the following options and offer your guests the best of both worlds. There is 11 oz of combined protein on the Duo Plates. Choose your favorite vegetable and starch from our Accompaniments menu.

Plated Duo Entrée Options

Seared Filet & Herb Roasted Chicken

Cabernet Jus, Chicken Jus

Seared Filet & Chicken Marsala

Cabernet Jus, Marsala Sauce

Seared Filet & Herb Roasted Chicken

Cabernet Jus, Chicken Jus

Seared Filet & Salmon

Cabernet Jus, Thyme Cream Sauce

Zinfandel Braised Short Rib & Herb Roasted Chicken

Cabernet Jus, Chicken Jus



Vegetarian Entrees

Price per plate is the same as the main entree chosen. Gluten free and special allergy options are available.

Mushroom Alfredo

Homemade Pasta, Mushroom Cream Sauce, Chive, Shaved Grana Padano

Potato Gnocchi

Tomato Essence, Shaved Grana Padano

Butternut Squash Ravioli

Brown Butter Cream Sauce, Sage, Pepitas, Shaved Grana Padano

Chef's Choice Risotto

Mushroom / Tomato & Asparagus

Rigatoni Pomodoro

Asparagus, Cherry Tomatoes, Yellow Squash, Red Onion, Zucchini, Basil Olive Oil



APPETIZERS

COLD HORS D'OEUVRES

SMOKED SALMON EVERYTHING BELLINI

Crème Fraiche, Egg Crumble, Dill

TOMATO BRUSCHETTA

Sourdough Crostini, Capers, Grana Padano

SEASONAL GAZPACHO

With Seasonal Toppings

FOCACCIA BITES Sundried Tomato

Chutney, Burrata, Arugula & Frieze

HOT HORS D'OEUVRES

SOUTHWEST EGG ROLL (V)

Chipotle aioli, Pico de Gallo, Cilantro

ARANCINI (RISOTTO BALLS)

Bianco DiNapoli Tomatoes, Basil Pesto

BEEF MEATBALLS

Choice of BBQ Sauce, Marinara, Spicy Chili
Glaze

BRIE EN CROUTE

Apricot Marmalade, Candied Pecans

SHORT RIB BITES

Creamy Polenta, Cabernet Jus

CHICKEN TAQUITOS

Avocado Crema, Queso Fresco

CRAB CAKE

Arugula Aioli

BACON WRAPPED SHRIMP

Fresno Chili Tomato Jam

SEASONAL SOUP SHOOTER

Tomato Bisque, Butternut Squash, Mushroom
Bisque

