

Wedding Menu Choices

DISCOVER THE GOOD FOOD

All plates come with a dressed salad, dinner rolls, condiments & sauces

\$25 plates

Pick one protein and two sides

Lemon Chicken with Capers

Coconut Chicken Crunch

Roasted Turkey Breast

Vegan/Vegetarian Options:

Beyond Vegan Ribs

Cashew Cheese & Spinach Stuffed Mushrooms

Roasted Mixed Vegetables with Marinated Baked Tofu

Mediterranean Seared Zucchini with Feta & Crushed Pistachios



\$35 plates

Pick one protein and three sides

Traditional Prime Rib with Homemade Horseradish Sauce
Honey Garlic Roasted Wild Salmon
Trip-Tip with Sweet & Spicy Marinade

Starch Sides

Creamy Garlic Mashed Potatoes
Rosemary & Garlic New Potatoes
Potatoes Au Gratin
Twice Baked Potatoes
Rice Pilaf with Nuts & Dried Fruit
Parmesan Lemon Risotto
Long Grain & Wild Rice Blend
Aztec Blend (Whole Grains, Rice & Legumes

Vegetable Sides

Roasted Asparagus with Hollandaise Sauce Rainbow Bean Sprout & Vegetable Fritters Roasted Broccolini with Lemon Broccoli & Feta Fritters Garlic Honey Roasted Carrots with Pine Nuts Maple Garlic Roasted Brussel Sprouts



Salads

Spinach Salad with Bacon, Feta & Strawberries
Green Salad with Apples, Cranberries & Pepitas
Caesar Salad
Mixed Green Salad with Cherry Tomatoes & Red Onion Slices
Cranberry Walnut Broccoli Slaw with Kale

Homemade Salad Dressing Choices

Ranch
Italian
Strawberry Vinaigrette
Caesar
Bleu Cheese
Honey Mustard
Sweet Citrus Vinaigrette



Add-On Desserts (for an additional charge)

Chocolate Raspberry Cheesecake
Apple Crumble a la Mode
Lemon Tart with Raspberry Drizzle

