

ALL INCLUSIVE WEDDING MENUS

Buffet Menu

salads

Please select TWO from the following...

Baby Lettuce from Napa
with a Simple Vinaigrette

Patina Caesar Salad with Parmesan Chips

Endive with Pt. Reyes Blue Cheese
and Caramelized Walnuts

Roasted Beet Salad and Organic Watercress
with Laura Chenel Goat Cheese Vinaigrette

Baby Arugula, Toasted Pecan and Pear
with Sherry Vinaigrette

Grilled Portobello Mushrooms
with Spinach, Crispy Onions and Hobbs Bacon

Fine Green Bean Salad with Little Tomatoes,
Avocado and Tomato Mousse

Organic Tomatoes with Fresh Mozzarella
and Crisp Basil

Harvest Salad of Baby Greens, Roasted Butternut Squash and Pomegranate Seeds

Grilled Jumbo Asparagus,
Vine-Ripened Tomatoes
and Shaved Manchego Cheese

Sides

Please select TWO from the following...

Very French Potatoes au Gratin

Lemon Scented Sauteed Spinach

Roasted Fingerling Potatoes
with Garlic and Rosemary

Local Steamed or Grilled Vegetables

Super Butter Mashed Potatoes

Penne with Basil Pesto, Pine Nuts
and Oven Dried Tomatoes

Wild Rice with Dried Cranberries,
Mushrooms and Toasted Almonds

Creamy Wild Mushroom Polenta

entrees

Please select TWO from the following...

Grilled Salmon with Vegetables à la Grecque

Halibut Niçoise with Baby Vegetables

Tapenade-Crusted Salmon
with Artichoke-Fennel Confit

Chicken Breast Stuffed with Herbed Chèvre
and Wild Mushrooms

Crispy-Skinned Chicken Breast with Braised Artichokes and Herb Jus Serrano Ham and Almond Stuffed Chicken

Grilled Flank Steak "1998"
with Napa Red Wine Sauce

Braised Short Ribs with Herbed Barley
and Caramelized Fennel

Eggplant Lasagna
with Tomato Basil Sauce

Presented with a Rustic Bread Basket
and Sweet Cream Butter

miniature desserts

Please select FOUR from the following...

Snobinette

(Dark Chocolate Mousse with Raspberry)

Pecan Tart

Chocolate Éclair

Miniature Fruit Tart

Chocolate Truffle

Chocolate Mousse

Fresh Fruit Tart

Almond-Orange Bar

Lemon Meringue Tart

Chocolate Dipped Strawberry

With...

Local and Exotic Seasonal Fresh Fruit Platter

Buffet Menu

\$55.00 per person

\$50.00 per person without dessert

Seated Menu (Option 1)

first course

Please select ONE from the following...

Local Mixed Greens
with a California Crouton –
Avocado, Oven-dried Tomato,
Ricotta and Caramelized Onion

Traditional Caesar Salad
with Aged Parmesan and Ciabatta Croutons

Endive with Pt. Reyes Blue Cheese
and Caramelized Walnuts

Roasted Beet Salad and Organic Watercress
with Laura Chenel Goat Cheese Vinaigrette

Baby Arugula and Toasted Pecan Salad
with Pear and Sherry Vinaigrette

Tower of Vine-Ripened Tomatoes,
Fresh Mozzarella and Sweet Basil
with Extra Virgin Olive Oil

Served with French Rolls
and Sweet Cream Butter

entree

Please select ONE from the following...

Potato and Wild Mushroom “Lasagna”
with Cream and Fresh Herbs

Roasted Salmon with Horseradish Potato Puree
and Glazed Baby Vegetables

Shrimp Crusted Halibut on Jasmine Rice Cake
with Curry Sauce and Red Bell Pepper Oil

Tapenade-Crusted Salmon
with Artichoke-Fennel Confit

Roasted Chicken Breast with Baby Vegetables
and Creamy Wild Mushroom Polenta or Mashed
Potatoes

Chicken Breast with Spinach, Goat Cheese
Gratin and Black Trumpet Mushrooms

Marinated Flank Steak
with Herb Pesto, Fingerling Potatoes
and Provencal Vegetables

dessert

Please select ONE from the following...

Lemon Tart
with Burnt Meringue

Pear Tart with Caramel Sauce
and Caramelized Pears

Vanilla and Grand Marnier
Crème Brûlée

Rich Chocolate Soufflé Cake with Pistachio Sauce
and Chocolate Tuile

Seasonal Fruit Cobbler
with Vanilla Bean Ice Cream

Seated Menu - Option 1

<p>\$50.00 per person \$45.00 per person without dessert</p>
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Seated Menu (Option 2)

first course

Please select ONE from the following...

Eggplant and Portobello Mushroom Pavé
with Garlic Parsley Sauce

Scottish Smoked Salmon Salad
of Shallots, Haricots Verts,
Yukon Gold Potatoes and Crème Fraiche

Maine Lobster with Blood Orange,
Baby Mache and Vanilla Vinaigrette
(add \$3.00)

Warm Duck Confit Salad
with Roasted Baby Beets, Wild Ramps
and Toasted Hazelnut Vinaigrette

Asparagus and Artichoke Salad
with 25-Year Old Balsamic Vinegar

Marinated Salmon Cake of Avocado,
Lemon and Tomato
with Confit of Little Potatoes

Blue Lake Bean Salad
with Roasted Shrimp, Mango
and Sesame Vinaigrette

Tower of Number One Ahi Tuna with Avocado,
Basil Oil and Shoyu (add \$2.00)

Served with French Rolls
and Sweet Cream Butter

entree

Please select ONE from the following...

John Dory with Spinach, Roasted Salsify
and Chanterelle Mushrooms

**Seared Halibut
with Artichoke Mashed Potatoes
and Wild Mushroom Nage**

Roasted Chicken Breast
with Baked Polenta, Braised Leeks
and Porcini Mushroom Sauce

Roasted Duck Breast
with Puree of Garnet Yams,
Braised Endive and Foie Gras Jus

**Herb Crusted Lamb Chops with
Garlic-Parsley Sauce, Baked Yukon Potato
and White Truffle Butter**

**Prime Beef Strip Loin and Grilled Short Rib
with Potato Gratin, Pancetta Wrapped
Asparagus and Truffle Jus**

Roasted Filet of Beef
with a Potato-Bacon-Blue Cheese Tart,
Wilted Spinach and Black Pepper Sauce

Whole Roasted Veal Rack
with Smashed Tuscan White Beans
and Oven Dried Tomato Sauce (add \$3.00)

dessert

Please select ONE from the following...

Tiramisu with Dark Rum and Chocolate

Classic French Apple Tarte Tartin with Cinnamon Ice Cream

Lavendar Angel Food Cake with Seasonal Fruits and Fresh Cream

Dark Chocolate Tornado Cake
with Tahitian Vanilla Sauce and Crushed Hazelnuts

Lemon Tart with Raspberry Sorbet, Mint Tuile and Mint Syrup

Seated Menu - Option 2
\$55.00 per person

\$50.00 per person without dessert