



# Wedding Dinner Menu 3

\$61- Per Person (Plus Tax and Gratuity)

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## APPETIZERS

(Please Select Three)

Crispy Calamari *with chili-citrus basil aioli*

Smoked Salmon Flatbread *with chive crème fraiche*

Tomato Basil Bruschetta *with mozzarella*

Bacon Wrapped White Shrimp *with rosemary and lemon*

Mixed Mushrooms *with creamy garlic, goat cheese, green onion and truffle oil*

Dungeness Crab Fritters *with spicy remoulade*

Corned Beef and Mozzarella Spring Roll *with hot mustard*

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## SALAD COURSE

(Please Select One)

Romaine Hearts

*with Caesar dressing and garlic parmesan croutons*

Organic Local Greens

*with mustard vinaigrette and tomatoes*

Organic Baby Kale

*with lemon fennel vinaigrette, pistachios, thyme caramel and smashed croutons*



## ENTRÉE COURSE

*(Please Select Two)*

Half Mary's Natural Range Chicken

*with spiced green beans, roasted fingerling potatoes and dark chicken jus*

Grilled Natural Pork Chop

*with braised leek-brioche bread pudding and a grilled pineapple parsley salad*

Grilled Wild Salmon

*with potato confit, maple tarragon carrots, wild arugula and tarragon butter*

Pan Seared 'Dry' Scallops

*over quinoa, cauliflower 'rice', mint and a cucumber-coconut Thai curry broth*

Beer Braised Boneless Beef Short Rib

*with creamy corn pudding, French beans, pearl onions and house dried tomato*

Grilled Angus New York Steak

*with lobster mornay, potato confit, French beans and red wine reduction*

Grilled Filet Mignon

*with Maine Lobster, béarnaise, braised potato, sautéed spinach and veal reduction*

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### CAKE CUTTING

*Please select the best sauce to compliment your wedding cake*

Raspberry Coulis

Bittersweet Valrhona Chocolate

Amaretto Crème Anglaise

Vanilla Bean Crème Anglaise

*\*Vegetarian Entrée available for no additional charge*



# Wedding Dinner Menu 2

\$44- Per Person (Plus Tax and Gratuity)

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## APPETIZERS

(Please Select Two)

- Crispy Calamari *with chili-citrus basil aioli*
  - Smoked Salmon Flatbread *with chive crème fraiche*
  - Tomato Basil Bruschetta *with mozzarella*
  - Dungeness Crab Fritters *with spicy remoulade*
  - Wood Fired Pizza *with mushroom and smoked bacon*
  - Mushroom Crostini *with double smoked bacon and arugula*
  - Oatmeal Crusted Brie *with red currant citrus glaze*
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## SALAD COURSE

(Please Select One)

- Romaine Hearts  
*with Caesar dressing and garlic parmesan croutons*
- Organic Local Greens  
*with mustard vinaigrette and tomatoes*
- Organic Beet Salad  
*with Granny Smith apples, walnuts and feta cheese*



## ENTRÉE COURSE

*(Please Select Two)*

Half Mary's Natural Range Chicken

*with spiced green beans, roasted fingerling potatoes and dark chicken jus*

Grilled Natural Pork Chop

*with spiced potato gratin, garlic spinach and apple-pear compote*

Grilled Wild Salmon

*with potato confit, maple tarragon carrots, wild arugula and tarragon butter*

Artichoke Ravioli

*with smoked bacon and arugula in a tomato pesto broth*

Beer Braised Boneless Beef Short Rib

*with mascarpone corn pudding, pearl onions and house dried tomatoes*

Grilled Angus New York Steak

*with garlic whipped potatoes, roasted pearl onions, mushrooms and spinach*

Rosemary Roasted Portobella Mushroom

*with crispy polenta, vegetable ragout and mushroom nage*

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## CAKE CUTTING

*Please select the best sauce to compliment your wedding cake*

Raspberry Coulis

Bittersweet Valrhona Chocolate

Amaretto Crème Anglaise

Vanilla Bean Crème Anglaise

*\*Vegetarian Entrée available for no additional charge*



# Wedding Dinner Menu 1

\$39- Per Person (Plus Tax and Gratuity)

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## APPETIZERS

(Please Select Two)

- Crispy Calamari *with chili-citrus basil aioli*
  - Tomato Basil Bruschetta *with mozzarella*
  - Castroville Artichoke Hearts *with lemon aioli*
  - Wood Fired Pizza *with tomato, basil and mozzarella*
  - Wood Fired Pizza *with mushroom and smoked bacon*
  - Mushroom Crostini *with double smoked bacon and arugula*
  - Grilled Chicken Skewers *with pineapple-chili glaze*
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## SALAD COURSE

(Please Select One)

- Romaine Hearts  
*with Caesar dressing and garlic parmesan croutons*
- Organic Local Greens  
*with mustard vinaigrette and tomatoes*
- Baby Spinach  
*with lemon vinaigrette, thyme caramel and smashed croutons*



## ENTRÉE COURSE

*(Please Select Two)*

Herb-Crusted Chicken Breast

*with spiced green beans, roasted fingerling potatoes and dark chicken jus*

Roasted Garlic-Rosemary Marinated Pork Loin

*with whipped potatoes, sautéed spinach and apple-pear compote*

Grilled Florida Shrimp

*with potato confit, lemon-garlic butter, crispy capers and wild arugula*

Rosemary Roasted Portobella Mushroom

*with crispy polenta, vegetable ragout and mushroom nage*

Penne Rigate

*with fresh and dried local tomatoes, a rich chicken broth and Grano Padano cheese*

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## CAKE CUTTING

*Please select the best sauce to compliment your wedding cake*

Raspberry Coulis

Bittersweet Valrhona Chocolate

Amaretto Crème Anglaise

Vanilla Bean Crème Anglaise

*\*Vegetarian Entrée available for no additional charge*