

# Buffet Style Wedding Receptions

## **Starter Appetizer Options**

*Optional pre-dinner fare for your waiting guests.*

*Each platter feeds about 25 persons*

### **\$60 Platters\***

Gourmet Cheese Platter

Shaved Italian Meat Platter

Vegetable Platter

Cut Fruit Platter

Artichoke Dip with Crustini Breads

### **\$150 Platters\***

Iced Shrimp Platter

Oysters on the Half Shell

Grilled Oysters

Broiled Bayside Oysters

Asian Shrimp Wonton Tostadas



## **Dinner Buffet Options**

\$69 Per Person\* (minimum 100 Persons)

\$79 Per Person\* (50 – 99 Persons)

### **Salad Stations**

*(Choose 1)*

~ Our Famous House Bleu Cheese Caesar ~

~ Spinach with roasted almonds with Balsamic Vinaigrette ~

~ Insalada Fresca with Fresh Basil, Tomatoes and Capers ~

### **Carving Stations**

*(Choose 1)*

~ 24 Hour Slow Roasted Prime Rib Au Jus with Horseradish ~

~ Turkey Breast Roulade with Cranberry Compote ~

~ Rosemary Roasted Lamb Shank with Spicy Jellies ~

~ Pork Loin with Creamy Current Sauce ~

### **Pasta Stations**

*(Choose 1)*

Chicken Carbonara

Garlic Shrimp Scampi with Spinach Fettuccini



**Entrée Stations**

(Choose 1)

~ Fresh Wild Caught Salmon with Coconut Rosemary Glaze ~

~ Baked Mahi-Mahi with Caper Cream Sauce ~

~ Roasted Lamb with Fresh Mint and Goat Cheese ~

~ Dijon-Crusted Chicken Breast ~

~ Bacon Wrapped Petite Top Sirloin Steak with Peppercorn Sauce ~

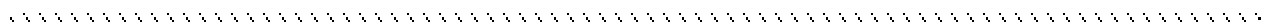
***All Buffets Include:***

Wild Rice Pilaf | Roasted Red Potatoes | Seasonal Vegetables | Parmesan Rolls

***Also Included:***

White on White Linen, Champagne & Cider Toast, Cake Cutting (you bring the cake) and serving, Dance Floor, No Host Bar or Cocktail Servers ,Coffee/Tea Station, 4 hour Room Rental

\*Please add 18% Gratuity and CA Sales Tax



Add One Additional Entrée or Carving \$8 Per Person\*

Add Two Additional Entrées or Carvings \$15 Per Person\*

Add Three Additional Entrées or Carvings \$21 Per Person\*

