



Wedding Menu (plated)

\$74.95 per person

THIS MENU REQUIRES A PRE-ORDER

BEVERAGES

Unlimited beer, house wine, coffee, tea & soda

APPETIZERS

choose 2 hot appetizers along with a crudite of vegetables & cheeses

DINNER

SALAD (CHOOSE 1 FOR GROUP)

Classic Caesar or Baby Field Greens

PASTA /FONDUE (CHOOSE 1 FOR GROUP)

Black pepper tortellini with creamy pesto sauce

Zesty cheddar fondue

ENTREES (GUESTS CHOICE)

Prosciutto & Sage Stuffed Chicken Breast-Over Roasted Garlic & Mascarpone Polenta Cake with a Julienne of Vegetables in a Tomato Cream Sauce

Macadamia & 5-Spice Crusted Salmon Filet - With Carrot-Ginger Sticky Rice, Soy Braised Bok Choy & a Chili-Butter Sauce

Wild Mushroom & Goat Cheese Strudel - Topped with a Watercress Salad & Madiera Wine Reduction

Stuffed Pork Loin - Filled With Provolone, Prosciutto, Apples and Red Peppers, with Savory Sourdough Pudding Baked with Chard, Fried Onions & Parmesan Cheese, finished with a Pork Demi Glace

**Applewood Smoked Filet Mignon - Slow Grilled & Served over Potato-Leek Gratin, Spinach, Dried Cherry Glace De Viande & a Point Reyes Blue Cheese Sauce

** There is an additional charge of \$7 per person on the Filet option