

# Wedding Menu

*Menu starting at  
\$62/person*

## PRE CEREMONY BEVERAGE

BASIL LEMONADE

ICED WATER WITH CITRUS FRUITS

## PASSED HORS D'OEUVRES

TOMATO & GARLIC BRUSCHETTA WITH BURRATA ON FRESH BAKED CROSTINIS [V]  
ALL GRASS FED BEEF SLIDER WITH DILL PICKLE SLICES & CARAMELIZED ONIONS  
COW GIRL CREAMERY RED HAWK TOASTS WITH AVOCADO AND ORANGE

## TABLE PLACEMENTS OF...

RUSTIC BREADS AND OLIVES  
ASSORTED CHEESE AND ITALIAN MEATS

## SERVED SALADS OF...

ORGANIC DRISCOLL FARMS STRAWBERRY AND BABY SPINACH SALAD  
WITH ARUGULA, MARCONA ALMONDS, FENNEL, AND CHEVRE CHEESE  
WITH BLUSH CHAMPAGNE VINAIGRETTE

## FAMILY STYLE DINNER SERVICE

COGNAC MARINATED TENDERLOINS OF BEEF WITH CHIMICHURRI SAUCE  
AND

LEMON-THYME GRILLED, BONELESS BREAST OF PETALUMA CHICKEN  
AND

PORTABELLO MUSHROOM RAVIOLI WITH SAUTEED MUSHROOMS AND WILTED SPINACH  
BROWN BUTTER SAUCE

AND

VEGETABLE TAIN WITH LAYERED SQUASHES, TOMATOES, OREGANO, AND ONION  
AND

ROASTED RED POTATOES WITH ROSEMARY

## DESSERT DISPLAY OF...

ASSORTED PETITE DESSERT PLATTER  
TILLAMOOK ICE CREAM

WITH SUMMER BERRY MEDLEY, FREE TRADE CHOCOLATE SYRUP,  
SALTED CARAMEL SYRUP

ASSORTED CUPCAKES (ADDITIONAL \$2/CUPCAKE)  
COFFEE AND STASH TEA STATION

