



# A Tasteful Affair

SINFULLY DELICIOUS CATERING

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## Wedding Menus

### \$19 Bronze Dinner Menu

#### Salad

- Baby Greens, Sliced Pears, Roasted Pecans and Gorgonzola with Champagne Vinaigrette

#### Entrée (Choose Two)

- Grilled Tri-Tip of Beef with Cabernet Mushroom Sauce
- Breaded Italian Chicken Breast with Whole Grain Mustard Cream Sauce
- Pork Loin Stuffed with Fresh Spinach, Carmelized Onions and Wild Mushrooms with Marsala Wine Sauce
- Grilled Salmon with Tarragon Béarnaise Sauce

#### Side Dishes

- Medley of Baby Carrots, Broccoli and Cauliflower
- Rosemary Roasted Potatoes
- Warm Rolls with Butter

#### Beverages

- Premium Organic Coffee Bar
- Spring Water with Cucumber and Mint

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### Congratulations!





## Wedding Menus

### \$26 Silver Dinner Menu

#### Served Salad

- Fresh Spinach, Teardrop Tomatoes, Red Onion and Bacon Bits with Warm Shallot Vinaigrette

#### Entrée (Choose Two)

- Roast Prime Rib of Beef with Au Jus and Horseradish Cream
- Steak Pinwheels Stuffed with Swiss Chard, Fresh Garden Herbs and Provolone Cheese
- Macadamia Nut Crusted Mahi Mahi with Mango Pineapple Salsa
- Grilled Chicken with Madeira Sun-Dried Tomato and Shitake Mushroom Sauce
- Baked Seafood Stuffed Shrimp with Roasted Garlic Butter
- Grilled Marinated Shrimp and Scallop Skewers

#### Side Dishes

- Fresh Asparagus Spears with Balsamic Reduction
- Wheat Berry Wild Rice Pilaf
- Roasted Red Potatoes
- Warm Rolls with Butter

#### Beverages

- Premium Organic Coffee Bar
- Spring Water with Cucumber and Mint

### Your Perfect Day

*Your upcoming wedding is your personal expression of style and taste. That's why every wedding we cater is unique and exciting as our first! It's important for us to bring your vision to life. Whether your perfect day is an opulent seated dinner or a casual country buffet, we will listen carefully to your ideas and help design a fantastic menu. Our goal is to make your wedding as memorable and stress-free as possible!*

*The menus shown are simply suggestions and are completely customizable. Give us a call today for a personalized proposal with no obligation.*





## Wedding Menus

### \$35 Gold Dinner Menu (Sit Down Service)

#### First Course

- Tri-Colored Couscous Crab Tower with Lemon Vinaigrette and Citrus Aioli

#### Second Course

- Roasted Butternut Squash Soup with Toasted Pumpkin Seeds and Honey Crème Fraiche

#### Third Course

- Baby Greens, Fresh Raspberries, Mandarin Oranges, and Candied Walnuts with Raspberry Vinaigrette

#### Fourth Course (guests choose one)

- Peppered Beef Tenderloin in a Cognac Demi-Glace served with Roasted Asparagus and Fingerling Potatoes
- Chicken Versailles, Lightly Breaded and Stuffed with Spinach, Mozzarella, and Pinenuts with Mushroom Béchamel Sauce with Zucchini, Squash, and Roasted Potatoes
- Mesquite Grilled Salmon with a Lemon Dill Buerre Blanc served with Zucchini, Squash, and Rice Pilaf
- Stuffed Truffled Roulade with Chanterelle and Royal Trumpet Mushrooms topped with a Mushroom Glace served with Asparagus and Fingerling Potatoes

#### Fifth Course

- Demitasse Petit Four
- Premium Organic Coffee and Tea Service

### Food For Thought

*The event time is a primary factor when selecting your reception menu. Breakfast is usually served until 11AM; brunch from 11AM until 2PM; lunch from 12:30PM to 3:30PM; tea or desserts from 3PM to 5PM; cocktails from 5PM until 7PM; dinner from 6PM to 9:30PM; and a late-night dessert from 9PM until 10:30PM.*

*Many couples try to stick with foods that appeal to a wide variety of guests. Most gatherings include members of every generation and social background.*

*When giving your final head count, don't forget to include the other wedding professionals (musicians, DJ, wedding coordinator, photographer, etc.) who will be on hand.*

*Many couples are so busy that they miss out on much of the menu served at the reception. We can prepare a special selection of food samples for you. It'll make a great snack when you collapse in your hotel room and realize you're starving!*



### What's Included

*Linens and floral arrangement for buffet table.*

*Salt and pepper shakers*

*Cocktail napkins*



## Wedding Menus

### \$23 Silver Brunch Menu

#### Salad

- Baby Greens, Fresh Raspberries, Mandarin Oranges, and Candied Walnuts with Raspberry Vinaigrette
- Fresh Fruit Display

#### Traditional Breakfast

- Assorted Pastries and Muffins
- Blueberry, Cinnamon Raisin, and Plain Bagels with a variety of Flavored Cream Cheeses
- Buttery Scrambled Eggs
- Hickory Smoked Bacon
- Honey Baked Ham
- Country Rosemary Potatoes

#### Station

- Pecan Praline French Toast Station served with Sausage, Warm Syrups, Berry Compote, Whipped Cream, and Butter

#### Beverages

- Premium Organic Coffee Bar
- Pitchers of Apple Juice and Orange Juice

### Meal Styles

*Seated Dinner: Ideal for more formal occasions, complete with a set menu and courses selected by you with help from Executive Chef Kevin*

*Buffet: Less formal than a seated dinner, offers your guests more menu choices, and creates a casual, sociable atmosphere*

*Combination: Strikes a balance between buffet and sit down service. Offers table service for the first course and dessert, while providing a buffet for the main course*

*Brunch: If your wedding is early in the day, consider a brunch reception for a refreshing twist from tradition*

*Hors d'Oeuvre and Cocktails: Let your guests mingle while sampling an array of hot and cold appetizers*





## Wedding Menus

### \$32 Gold Brunch Menu

#### Salad

- Baby Greens, Fresh Raspberries, Mandarin Oranges, and Candied Walnuts with Raspberry Vinaigrette
- Fresh Fruit Display

#### French Toast Breakfast

- Assorted Pastries and Muffins
- Blueberry, Cinnamon Raisin, and Plain Bagels with a variety of Flavored Cream Cheeses
- Buttery Eggs Benedict
- Pecan Praline French Toast with Warm Syrups, Berry Compote, Whipped Cream, and Butter
- Hickory Smoked Bacon
- Honey Baked Ham
- Country Rosemary Potatoes

#### Stations

- Bloody Mary Station with an array of condiments, including Tabasco, horseradish, Clamato, tomato juice, Worcestershire sauce, olives, celery, green onion sticks, and marinated vegetables. Served in traditional glassware, garnished with succulent shrimp
- Chef Attended Omelet Bar with guests' choice of grated cheese, ham, sausage, bacon crumbles, mushrooms, green onions, tomatoes, black olives, and peppers

#### Beverages

- Premium Organic Coffee Bar
- Pitchers of Apple Juice and Orange Juice

### Menu Pricing

*Many factors affect the price of a menu such as the number of menu selections, the type of food selected, the amount of preparation time required, and the number of guests to be served. Although we generally create custom menus for our clients, we have provided a general price structure based on 100 or more guests to assist you in planning your event. Please note that all event prices vary based on your final menu selections and seasonal availability of ingredients.*

*These catering prices do not include event staff, taxes, 18% catering fee, or rentals (such as china, glassware, linens, etc).*



### Event Staff Guidelines

*Plated meal with rentals:*

*1 server per 15-20 guests*

*Buffet service with rentals:*

*1 server per 25 guests*

*Buffet service with disposables:*

*1 server per 30 guests*

*Full bar:*

*1 bartender and 1 barback per 50 guests*

*Beer and wine only:*

*1 bartender per 75-100 guests*

*Note that at least two servers are required for all events with service. Even for small events, the work required to load in and prep food in a timely manner requires at least two staff members on site.*



## Wedding Menus

### Hors d'Oeuvre Additions

#### Pacific Breeze

- Bacon Wrapped Seared Scallops with a Teriyaki Glaze
- Island Spice Rubbed Pork and Pineapple Skewers served with a Mango Habanero Mojo
- Maui Ahi Poke with sashimi grade Ahi Tuna and a Soy Sesame Glace

#### A Taste of Italy

- Black Forest Ham and Parmesan Palmiers, Puff Pastry Spirals topped with Hot Sweet Mustard
- Chicken Pinwheels on Baguette, filled with Pesto, Sun-Dried Tomatoes, and Pinenuts, with an Aioli Spread
- Tortellini Skewers with Herb Marinated Mozzarella, Tri-Color Cheese Tortellini, and Vine-Ripened Cherry Tomato
- Mushroom Stuffed Mushroom with Sautéed Garlic, Onion, Parsley, and lots of Parmesan Cheese

#### Premier

- Beef Wellingtons featuring Bite-sized Cuts of Tenderloin baked in Puff Pastry, served with Cabernet Sauce
- Zucchini Envy painted with Goat Cheese and Fresh Herbs, rolled with Fresh Mint, accented with a slice of Red Pepper
- Cajun Seared Ahi Tuna Lollipops served with Sweet and Spicy Sauce and a Cilantro Aioli Drizzle
- Smoked Salmon on Black Bread with a Dill Crème Fraîche

### Staffing Hours

*In general, staff hours include:*

*1.5 - 2 hours prior to the event for setup*

*The number of event hours*

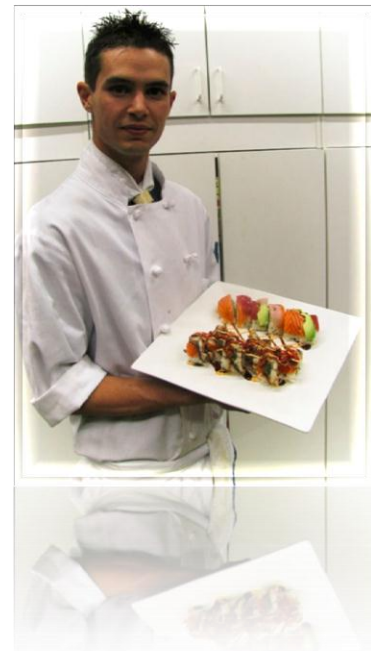
*1 hour after the event for cleanup*

*Drive time to and from the event*

*There is a 5 hour minimum for staffing.*

*Weddings typically require at least 8 hours of service.*

*Call us at (925) 485-3288 for additional information about staffing and staff costs.*





## Wedding Menus

### Hors d'Oeuvre Packages

#### Island Paradise

- Bacon Wrapped Seared Scallops with a Teriyaki Glaze
- Island Spice Rubbed Pork and Pineapple Skewers served with a Mango Habanero Mojo
- Maui Ahi Poke with sashimi grade Ahi Tuna and a Soy Sesame Glaze
- Chicken and Beef Satay with a Sweet Sesame Soy Glaze
- Pineapple Teriyaki Glazed Meatballs
- Skewered Lemon Garlic Prawns
- Variety of Sushi, included California Rolls, Philadelphia Rolls, and Vegetarian Rolls

#### California Sunset

- Bacon Wrapped Chicken brushed with a Teriyaki Glaze
- Beef Wellingtons featuring Bite-sized Cuts of Tenderloin baked in Puff Pastry, served with Cabernet Sauce
- Chevre and Sun-Dried Tomato Phyllo Cups
- Display of Fresh Fruits and Berries
- Gourmet Cheese Tray with a variety of Domestic and International Cheeses served with Crackers, Baguettes, Grapes and Apples
- Smoked Prawns skewered with Pineapple
- Mushroom and Veggie Skewers grilled with Cremini Mushrooms, Squash, Red and Yellow Peppers in a Balsamic Cabernet Syrup
- Pork Tenderloin on Baguette with Aioli topped with Cantaloupe Salsa
- Tiny New Potatoes topped with Bacon Bits, Sour Cream, and Chive

### Staffing Prices

*Event Manager @ \$30.00 per hour*  
*On-Site Chef @ \$40.00 per hour*  
*Bartender @ \$25.00-30.00 per hour*  
*Server @ \$25.00 per hour*  
*Kitchen Staff @ \$21.00 per hour*



### Rentals

*Table linens, overlays, napkins*  
*China*  
*Glassware*  
*Flatware*  
*Barware*  
*Tables and chairs*  
*Chair covers and sashes*  
*...and more!*

