



# WEDDING MENU

# ORANGE BLOSSOM

**DINNER**  
**56.00 Per Person**

**CHILDREN** (5 – 12 years)  
**27.95 Per Person**

## **SALADS** ■ Your choice of one:

### **Raspberry, Pine Nut & Feta Salad**

Fresh Raspberry, Feta Salad with Raspberries on Sweet Greens with a Raspberry Vinaigrette Dressing

### **Caesar Salad**

Classic Caesar Salad with House Dried Tomatoes

### **Iceberg Wedge Salad**

Crispy Bacon, Diced Tomatoes and Smoked Bleu Cheese Dressing, Red Onion and Crumbled Blue Cheese

*Your selection served with Artisan Rolls & Butter*

## **PLATED ENTRÉE** ■ Your choice of one:

### **Chicken Basil Marsala**

Marsala Cream Sauce, Toasted Almonds over Quinoa Rice Pilaf, served with Steamed Broccolini

### **Chicken Tarragon**

Shallot White Wine Cream Sauce, served with Garlic Mashed Potatoes and Asparagus with Red Pepper Confetti

### **Mesquite Pepper Rubbed Tri-Tip Steak**

Sliced over Roasted Fingerling Potatoes, drizzled with a Wild Mushroom Demi-glaze and Sautéed French Green Beans

*Hot Tea, Coffee, & Iced Tea Served with Dinner*

*First menu selection includes 1 vegetarian option for dietary needs. Each additional menu selection shall incur a \$2.25+/-per plate fee.*



## **PACKAGE INCLUDES:**

Refreshing Aloha Punch (Served During Reception Only), Wedding Cake & Cutting Fees, Double Draped Custom Color Table Linens & Napkins, Dance Floor Rental, Bartender Fee





# RAINCROSS

## DINNER

68.00 Per Person

## CHILDREN (5 – 12 years)

29.50 Per Person

### HORS D' OEUVRES

A Beautiful Montage of Imported and Domestic Cheese served with a variety of Breads & Crackers

Vegetable Crudités with Lemon Basil Parmesan Dip & Buttermilk Ranch Dip

### SALADS ■ Your choice of one:

#### Raspberry, Pine Nut & Feta Salad

Fresh Raspberry, Feta Salad with Raspberries on Sweet Greens with a Raspberry Vinaigrette Dressing

#### Spinach Salad

Crispy Tabasco Shallots with a Roasted Tomato Bacon Vinaigrette

#### Caesar Salad

Classic Caesar Salad with House Dried Tomatoes

*Your selection served with Artisan Rolls & Butter*

### PLATED ENTRÉE ■ Your choice of one:

#### Chicken Breast in an Apricot Citrus Glaze

Succulent Airline Chicken Breast in an Apricot Citrus Glaze served with Roasted Garlic Mashed Potatoes and French Green Beans

#### Mahi-Mahi

Macadamia Nut Crusted Mahi-Mahi with Tropical Fruit Relish, Sweet Red Rice Pilaf, and Sautéed Seasonal Vegetables

#### Flat Iron Steak

Grilled Flat Iron Steak Resting on a Bed of Herb Roasted Potatoes, Drizzled with Pepper Brandy Demi-glaze, and Sautéed Mixed Vegetables

*Hot Tea, Coffee, & Iced Tea Served with Dinner*

*First menu selection includes 1 vegetarian option for dietary needs.  
Each additional menu selection shall incur a \$2.25++/per plate fee.*

### PACKAGE INCLUDES:

Refreshing Aloha Punch (Served During Reception Only), Champagne or Cider Toast, Wedding Cake & Cake Cutting Fees, Mirrors & Votive Candles, Double Draped Custom Color Table Linens & Napkins, Dance Floor Rental, Bartender Fee

# MISSION BELLS

## DINNER

**137.00 Per Person**

**Special accommodations can be made for children between 5–12 years.**

## HORS D' OEUVRES

A Beautiful Montage of Imported and Domestic Cheese served with a variety of Breads & Crackers

Vegetable Crudités with Lemon Basil Parmesan Dip & Buttermilk Ranch Dip

Antipasto and Bruschetta Display with Marinated Artichokes, Genoa Salami, Prosciutto, Kalamata Olives, & Roasted Red Peppers Served with Petite Rounds of Garlic Toasted French Baguette Slices

## BUTLER STYLE

Steak Crostini, Caramelized Onion & Horseradish Cream, Boursin stuffed Red Skin Potatoes

Assorted Vegetarian Tarts

## SALADS ■ Your choice of one:

### Raspberry, Pine Nut & Feta Salad

Fresh Raspberry, Feta Salad with Raspberries on Sweet Greens with a Raspberry Vinaigrette Dressing

### Quinoa Waldorf Salad

Quinoa, Apples, Grapes, Pecans and Bibb Lettuce

### Iceberg Wedge Salad

Crispy Bacon, Diced Tomatoes and Smoked Bleu Cheese Dressing, Red Onion and Crumbled Blue Cheese

*Your selection served with Artisan Rolls & Butter*



## PLATED ENTRÉE ■ Your choice of one:

### Braised Short Ribs & White Sea Bass

Ancho Chili Braised Short Ribs on Whipped Sweet Potatoes, Pan Seared White Sea Bass with Fire Roasted Corn Puree served with Roasted Asparagus

### Herb Grilled Chicken Breast & Beef Tenderloin

Grilled Chicken in Sweet Shallot Cream and Beef Tenderloin in a Port Wine Sauce, Served with a Creamy Scalloped Potatoes, Sautéed Green Beans in an Almond Brown Butter

### Fennel Dusted Salmon & Beef Medallions

Salmon in a Grand Marnier Fennel Cream and Beef Medallions Topped with Mushrooms and Red Wine Demi-glaze, Served with Garlic Yukon Mashed Potatoes and Orange Ginger Glazed Baby Carrots

*Hot Tea, Coffee, & Iced Tea Served with Dinner*

*First menu selection includes 1 vegetarian option for dietary needs. Each additional menu selection shall incur a \$2.25+/-per plate fee.*

## PACKAGE INCLUDES:

Two bottles of House Wine per Table, Wedding Cake & Cake Cutting Fees, Champagne or Cider Toast, Aloha Punch (Served During Reception Only), Double Draped Custom Color Table Linens & Napkins, Mirrors & Votive Candles, Dance Floor Rental, Bartender fee

*Prices are subject to Administrative Fees and current Sales Tax. Updated 2022*