



WEDDING  
MENU

# ORANGE BLOSSOM

## 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

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## HORS D' OEUVRES

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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:

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### 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:

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### 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

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## HORS D' OEUVRES

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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

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## BUTLER STYLE

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

Assorted Vegetarian Tarts

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## SALADS ■ Your choice of one:

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### 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*



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## PLATED ENTRÉE ■ Your choice of one:

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### 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.*

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## 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*

