WEDDING

MENU









Orange Blossom

Salads

Choice of 1
Served with Artisan Rolls & Butter

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



Plated Entreé

Choice of 1
First menu selection includes 1 Vegetarian Option for Dietary Needs. Each additional menu selection shall incur a $5.95 per plate fee.

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



PACKAGE INCLUDES:

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

Vegetarian **Vegan** **No Gluten Added** **Dairy Free** **Healthy Community Option**

*All Menus are Subject to an Administrative Charge Fee and Applicable Sales Tax. Prices and Menu Item Availability are Subject to Change. Please Consult your Convention Service Coordinator for More Information.

Raincross

Hors D'oeuvres



IMPORTED AND DOMESTIC CHEESE DISPLAY
Served with a variety of Breads & Crackers

VEGETABLE CRUDITÉS
With Lemon Basil Parmesan Dip & Buttermilk Ranch Dip

Salads

Choice of 1
Served with Artisan Rolls & Butter

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

SPINACH SALAD
Crispy Tabasco Shallots with a Roasted Tomato Bacon Vinaigrette

Plated Entrée



Choice of 1
First menu selection includes 1 Vegetarian Option for Dietary Needs.
Each additional menu selection shall incur a $5.95 per plate fee.

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

PACKAGE INCLUDES:

Hot Tea, Coffee and Iced Tea. 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

Vegetarian **Vegan** **No Gluten Added** **Dairy Free** **Healthy Community Option**

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Mission Bells

Hors D'oeuvres



IMPORTED AND DOMESTIC CHEESE DISPLAY
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 PASSED
- Steak Crostini, Caramelized Onion & Horseradish Cream
- Boursin Stuffed Red Skin Potatoes
- Assorted Vegetarian Tarts



Salads
Choice of 1
Served with Artisan Rolls & Butter

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

Plated Entreé
Choice of 1
First menu selection includes 1 Vegetarian Option for Dietary Needs.
Each additional menu selection shall incur a $5.95+/per plate fee.

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

PACKAGE INCLUDES:
Hot Tea, Coffee and Iced Tea. 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

Vegetarian · Vegan · No Gluten Added · Dairy Free · Healthy Community Option

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