



## **Wedding Menu Suggested Menu Options**

### **Appetizers**

#### **Caprese Salad**

Fresh sliced tomatoes, fresh mozzarella, and basil layered and drizzled with balsamic

#### **Bruschetta on Melba Toast**

Freshly diced tomatoes, garlic, basil, and olive oil served on crisp melba toast

#### **Vegetable Platter**

The season's freshest baby carrots, celery, broccoli, cherry tomatoes, assorted bell peppers, snap peas, mushrooms, and radishes served with a ranch dipping sauce

### **Main Course**

#### **Rotisserie Roasted Seasoned Tri Tip**

USDA Choice Cut of Meat marinated in a special blend of herbs & spices, slow cooked fresh onsite to seal in the natural juices and carved to order  
served with creamed horseradish & au jus  
(Prime Rib Upgrade Available)



### **Rotisserie Roasted Marinated Free-Range Chicken**

Marinated in a blend of citrus juices then slow roasted to perfection to seal in the natural juices served with our home made hot BBQ sauce on the side

### **Rice Pilaf**

Fluffy rice simmered in a flavorful broth with a mix of garden vegetables and perfectly seasoned

### **Stir Fry Mediterranean Wok'd Vegetables**

A delightful mix of fresh garden vegetables: broccoli, carrots, onions, green, red & yellow bell peppers, zucchini, squash and garlic wok'd on-site in authentic Woks with olive oil and a blend of Mediterranean herbs

### **Classic Caesar Salad**

Crisp romaine lettuce tossed onsite just before serving with a classic Caesar dressing, seasoned croutons and parmesan cheese

### **Seasonal Fresh Fruit Salad**

A selection of the season's freshest fruit: cantaloupe, watermelon, strawberries, mango, kiwi, honeydew, pineapple, red & green grapes

Freshly Baked Rolls & Baguettes