

PRE-CEREMONY Fresh basil lemonade, iced tea & water upon guest arrival BEVERAGE SERVICE

FOUR-TRAY PASSED HORS D'OEUVRES

STRAWBERRY BRUSCHETTA Aged balsamic, honey & crispy basil

TRUFFLE SLIDER

Petite brioche bun, black truffle cheese, heirloom tomato, garlic aioli & crispy onion strings

MINI CHARCUTERIE CONE

Salami, white cheddar, dried fruit, green olive & grissini bread stick

CALIFORNIA CRAB CAKE

Avocado mango relish & micro cilantro

FIRST COURSE

FARMER'S MARKET SALAD

Mesclun greens, hot house cucumber, watermelon radish $\mathscr E$ pepitas

BREAD BASKET

Rosemary focaccia, brioche knot rolls, multi-grain pretzel baton, herb grilled flat bread & creamery butter

ENTRÉE

ROMA BAKED SALMON

Herb compound butter, shallots & lemon zest

(Choose two or make a dual entrée plate)

Basil Basmati

Zucchini, red peppers & pine nuts

Asparagus Spears Lemon zest butter Carrot Soufflé

VINTNER'S CHICKEN

Herb marinated chicken breast & fire-roasted tomato fig sauce

Tri-Color Pee Wee Potatoes

Chervil butter

Haricots Verts

Almond brown butter

Carrot Soufflé

ZINFANDEL-BRAISED SHORT RIBS

Slow-braised, rich Zinfandel jus & gremolata

Mashed Yukon Gold Potatoes

Caramelized onions

Broccolini

Marcona almonds & sherry vinegar

Glazed Baby Carrots

Vegetarian option included:

BUTTERNUT SQUASH RISOTTO CAKES

Goat cheese, basil, zucchini & tomato coulis

COFFEE & DECAF SERVICE

Chocolate chips, cinnamon sticks, sugar, French vanilla and hazelnut flavoring, black & herbal teas



BEVERAGE PACKAGE Includes PARTIAL BAR set up: bartender, equipment, ice, unlimited

soft drinks, mineral waters & iced tea Alcohol not included

FULL BAR UPGRADE If including alcohol please add \$3.50 per person

• All standard mixers, juices & garnishes are included

• All alcohol to be provided by CLIENT and served by Command Performance Catering

ADDITIONAL CHARGES

• Service charge of 18%

· Applicable sales tax added to all charges

WHAT'S INCLUDED

- Pre-ceremony beverage table, standard linen
- 66" round seating tables (8-10 guests)
- 300 gray Willow dining chairs and 300 white folding chairs
- · Catering kitchen: oven, flooring, lighting, tent, small wares, equipment, etc.
- Head table or sweetheart table and linens (40 colors to choose from)
- Table and linens (40 colors to choose from) for: gifts, place cards and cake
- All white china for dinner, flatware for tables, glassware for tables (water and champagne or wine glass)
- Disposable ware is provided at the bar, coffee station and cake table
- Table linens and cloth napkins (40 colors to choose from)
- 8 Mayflower cocktail tables
- Dance floor
- Cake cutting, wedding cake to be provided by CLIENT