



2023 Wedding Sample Menu

25-100 people
Drop off Buffet

BITES & PLATTERS

(Please Pick 1-2)

Crudite Platter (V+GF)

With an assortment of vegetables, nuts, one cheese, hummus & herbed buttermilk "ranch" dressing.

Charcuterie & Cheese Grazing Board

w/ pickled veggies, roasted nuts, homemade membrillo/quince jam, assorted crackers, honey & fresh seasonal fruit.

Spanish Tapas Platter

W/ marcona almonds, cured olives, cured fish, manchego cheese, spanish meatballs, fresh bread, seasonal fruit and homemade membrillo/quince jam.

Prosciutto & Brie Crostinis

w/ arugula, dijon & quince paste

Raw Kumamoto Oysters

w/ pomegranate or cucumber mignonette

Rabbit Rilette

w/ first season apple gele, apple mustard & edible flowers

Wine Steamed Mussels

w/ Roasted garlic & crispy leeks

SOUP & SALAD

(Please Pick 1)

Salads

Endive & Chicory

w/ pear, pecan & point Reyes blue

Watercress & Persimmon (GF)

w/ poached beets, prosciutto & pickled shallot vinaigrette

Roasted Beet & Kale Salad (V)

w/ chèvre, torn croûtons & shallot vinaigrette.

Napa Cabbage Wedge

w/ pancetta, fall radish, cherry tomatoes & shallot-buttermilk dressing.

Soups

Red Kuri Squash Soup (V+GF)

w/ sage oil & toasted pepitas

Roasted Beet Soup (V+GF)

w/ fresh fennel & creme fraiche

Celeriac Soup (GF)

w/ hazelnuts & chorizo oil crisped sage

Sweet Corn Bisque (V+GF)

w/ smoked ricotta & crispy leeks

MAIN COURSE

(Please Pick 1 of Each)

Main Course

Fennel & Seared Scallops

w/ grapefruit & shallot vinaigrette, over cured lemon farro.

Wine Braised Short Rib (GF)

w/ tomato - shallot jam

Local Filet Mignon or Ribeye

w/ charred radicchio & mustard vinaigrette

Pan Seared Halibut

w/ squash puree and summer beans

Roasted Chicken Thigh (GF)

w/ fresh herbs, dried fruit, and red wine

Veggie Main Course

Herb Roasted Cauliflower (V+GF)

w/ Lentils, Pomegranate Seeds & Tahini Cream Sauce

Roasted Delicata & Creamy Lentils (V+GF)

w/ cashew cream & cucumbers

Wine Braised Cabbage (V+GF)

w/ za'atar labneh

SIDE DISH

(Please Pick 1 of Each)

Veggie Side Dish

Sauteed green beans

w/ lemon & pine nuts

Roasted Futsu squash (V+GF)

w/ cranberries & brussels

White beans & Greens (V+GF)

w/ roasted garlic & white wine

Roasted Seasonal Vegetables (V+GF)

with fresh herbs & gruyere

Starch Side Dish

Wild Mushroom Risotto (V+GF)

w/ white wine & spring peas

Wild Rice Pilaf (V)

with shallots & homemade stock

Roasted Fingerling Potatoes (V)

w/ fresh herbs & flakey sea salt

Creamy Polenta (V+GF)

w/ fresh herbs & gruyere