

Traditional Wedding Reception Package

The Affair

First Hour Hosted Bar of House Brands
Ivory Chair Covers
Champagne or Sparkling Cider Toast
Glass of Premium California Wine Served with your meal
Complimentary Cake Cutting
Complete Reception Set-up

Hors D'oeuvres

Choice of "4" from our Hors D'oeuvres menu

Salad

Choice of "1"

California Greens salad (Mixed greens, Carrots, Tomatoes, Croutons and choice of dressing)

Caesar salad (Hearts of Romaine, Caesar Dressing, Parmesan cheese and Croutons)

Entrees

All Entrée's are served with Seasonal Chef Selected Vegetables and a Choice of Rice Pilaf, Garlic Mashed Potatoes or Roasted Rosemary Red Potatoes

"Choice of"

Herb Crusted "Tri Tip" Roast (USDA "Choice" Midwest Corn Fed Beef) With a Mushroom and Red Wine Reduction

Chicken Scaloppine (Mushrooms, Capers in a Lemon Butter Sauce)

Fresh Atlantic Salmon with a Chardonnay Beurre Blanc Sauce

Accompaniments

Freshly Baked Rolls and Butter

Coffee or Tea

** Vegetarian option Available upon request

All Charges Subject to 20% Service Charge and Applicable Sales Tax All