

*The Celebration of Two Hearts
Joining in One*



Weddings by Art of the Party

Tray Passed Hors d'oeuvres

Choice of 3 \$ 15.00 pp

Choice of 5 \$ 20.00 pp

Please Choose Three to Accompany Sit Down and Dinner Buffet Menus

Bites

BBO Short Ribs

Mini Lettuce Wraps with Grilled Chicken Crispy Wontons Ginger Soy Dressing

Crab Cakes topped with Tropical Fruit Salsa

Lamb and Rosemary Meatball

Grilled Sausage with Basil Chimichurri

Coriander Pork Testada with Charred Tomatillo Salsa

Stuffed Mushrooms with Pancetta and Gorgonzola

Filet Mignon with Maytag Bleu Cheese

Blackened Ahi and Cucumber with Ginger Aioli

Chipotle Chicken Testada with Green Onions and Cabbage Slaw

Sticks

Lemongrass Chicken with Peanut Sauce

Deconstructed Shrimp Ceviche

Moroccan Chicken with Saffron Aioli

Baby Mozzarella, Kalamata Olive and Tear Drop Tomato

Grilled Prosciutto wrapped Shrimp with Pesto Drizzle

Marinated Lamb with Mint Yogurt

Five Spice Salmon with Citrus Glaze

Baby Roasted Potato with Caramelized Onion Dip

Caprese with Pesto, Olive Oil and Sea Salt

Shooters

Roasted Butternut Squash with Herbed Crème Fraiche

Beet Gazpacho

Mini Shrimp Cocktail

Chilled Watermelon

Chilled Honeydew and Mint

Puree of White Bean with Pancetta and Thyme

Roasted Corn with Avocado

Roasted Tomato with Basil Crème Fraiche

Balsamic and Tomato

Carrot and Candy Ginger

Yukon Potato with Bacon Cheddar Sour Cream

Additional Stationary Hors d'oeuvres Menus and Pricing Available Upon Request

Chef's Table includes cheeses, artisan breads, vegetable crudité and dips

*Fresh Seafood Station **

*Martini Mash Bar ***

*Martini Baja Taco Bar ***

*Needle Boxes ***

California Grill Buffet

\$36 per person

Prices do not include 8% sales tax and 20% service charge

Choice of Three Tray Passed Hors d'oeuvres

(Please see Separate Hors d'oeuvres Menu)

Salad - Please Select two

Mixed Greens, Cherry Tomatoes, Tri-color Bell Peppers, Roasted Pine Nuts, Aged Parmesan and Balsamic Vinaigrette

Mixed Baby Greens, Gorgonzola, Green Apples, Candied Pecans, Caramelized Onions and Champagne Vinaigrette

Chopped Romaine, Smoked Applewood Bacon, Crumbled Bleu Cheese, Fresh Tomato, Red Onion and Balsamic Vinaigrette

Mixed Baby Greens, Fresh Raspberries, Goat Cheese, Candied Walnuts, and Raspberry Vinaigrette

Entrees - Please Select two

Stuffed Bell Peppers with Roasted Vegetables, Rice, Toasted Pine Nuts and Marinara Sauce

Butter Nut Squash Ravioli, Fresh Sage and Brown Butter Sauce

Herb Roasted Chicken Breast with Natural Au Jus

Pistachio Crusted Chicken Breast with Papaya Relish

Roasted Pork Tenderloin with Apricot Mash

Baked Macadamia Encrusted Mahi Mahi with Mango Salsa

Poached Salmon in Lemon Butter and Fresh Dill

Coconut Shrimp with Sweet Chili-Lime Sauce

Braised Boneless Short Ribs with Dijon Mustard Sauce

Sliced Beef Sirloin with Red Wine Reduction

Accompaniments - Please Select Two

Sautéed Medley of Mixed Vegetables with Lemon Butter

Green Bean Almandine

Broccoli Spears with Herbed Cheese Sauce

Steamed Asparagus with Hollandaise Sauce

Wild Rice Pilaf

Jasmine Basmati Rice

Creamy Rice with Lemon, Herbs and Parmesan Cheese

Garlic Mashed Potatoes

Roasted Red Potatoes

White Cheddar Scalloped Potatoes

Includes Artisan Rolls and Butter

Cake Cutting

Coffee Station

Gourmet Coffees Garnished with Fresh Whipped Cream, Chocolate Shavings, Cinnamon and Nutmeg

Specialty International Buffet Menus and Pricing Available Upon Request

Italian Buffet, Mexican Buffet, Mediterranean Buffet, and Indian Buffet

Sit Down Menu

\$38 - \$50 per person Depending on Selection of Entrée

Prices do not include 8% sales tax and 20% service charge

Choice of Three Tray Passed Hors d'oeuvres

(Please see Separate Hors d'oeuvres Menu)

Salad – Please Select One

Mixed Baby Greens, Herbed Goat Cheese, Dried Sour Cherries and White Balsamic Vinaigrette

Mixed Baby Greens, Gorgonzola, Granny Smith Apples, Candied Pecans, Caramelized Onions and Champagne Vinaigrette

Caprese Salad with Arugula, Fresh Basil, Roma Tomatoes, Buffalo Mozzarella and Aged Balsamic Vinaigrette

Classic Caesar with Crisp Romaine Lettuce tossed in our House Caesar Dressing with Garlic Croutons and Shaved Parmesan

Stone Fruit Salad with Mixed Greens, Grilled Peaches, Shaved Fennel and Sherry Vinaigrette

Mixed Baby Greens, Fresh Raspberries, Goat Cheese, Candied Walnuts and Raspberry Vinaigrette

Belgium Endive, Watercress, Caramelized Walnuts, Asian Pears, Reguport Cheese and Sherry Vinaigrette

Feeberg Wedge, Smoked Applewood Bacon, Crumbled Bleu Cheese, Fresh Tomato, Red Onion and Country Ranch

Romaine Lettuce, Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers, Red Onion and Greek Vinaigrette Dressing

Entrees – Please Select One

Herb Roasted Chicken Breast with Natural Au Jus \$38

Marinated Chicken Breast Sautéed with Capers, Mushrooms and Chardonnay Sauce \$38

Pistachio Crusted Chicken Breast with Papaya Relish \$38

Spinach and Herb Goat Cheese stuffed Chicken Breast with Madeira Wine Reduction Sauce \$38

Prosciutto, Sun-dried Tomato and Fresh Mozzarella Stuffed Chicken Breast \$38

Baked Macadamia Encrusted Mahi Mahi with Mango Salsa \$40

Grilled Salmon Roulade with Pesto Sauce \$40

Roasted Tuscan Pork Tenderloin with Rosemary and Garlic Au Jus \$40

Pan-seared Scallops with Parsnip Puree \$45

Jumbo Grilled Shrimp Sautéed with a Light Pesto Cream Sauce \$45

Wild Mushroom Encrusted Halibut with a Mushroom Sauce \$45

Osso Bucco – Veal Shank Braised with Root Vegetables and Red Wine and Fresh Herbs \$45

Braised Lamb Shank with Root Vegetables with White Wine and Fresh Herbs \$45

Roasted Rack of Lamb with Balsamic Reduction Sauce \$45

Panko Crusted Rack of Lamb with Pomegranate-Petit Syrah Reduction \$50

Broiled New York Steak Medallions with Mushroom Bordelaise Sauce \$50

Grilled Filet Mignon with Sauce Bearnaise on Portobello Mushroom \$50

Pan Roasted Filet Mignon with Gorgonzola and Herb Butter \$50

Accompaniments – Please Select one

Medley of Sautéed Vegetables with Lemon Butter

Ginger Glazed Baby Carrots

Sautéed Cremini Mushrooms and Shallots

French Green Beans with Champagne Citrus Butter Sauce

Green Beans with Walnut and Garlic Sauce

Broiled Herb-Parmesan Tomato Half

Sautéed Spinach with Truffle Oil and Roasted Garlic

Steamed Broccoli with Lemon-Dill Butter

Broccoli Spears with Herbed Cheese Sauce

Buttered Garlic Asparagus with Lemon Zest

Accompaniments – Please Select one

Baby White Potatoes with Tricolor Roasted Bell Peppers and Parmesan

Garlic Whipped Potatoes

Herb Roasted Baby Red Potatoes

Potato Gratin with Celery Root and Leeks

Scalloped Potatoes with Aged White Cheddar

Basmati Rice with Saffron and Barberries

Wild Rice Pilaf

Wild Mushroom Risotto

Moroccan Couscous

Orzo with Sun-dried Tomatoes and Parmesan

Spaetzle with Herbs

Cake Cutting

Coffee Served Table Side

or

Coffee Station

Gourmet Coffees Garnished with Fresh Whipped Cream, Chocolate Shavings, Cinnamon and Nutmeg

Brunch Buffet Menu

\$30 per person

Prices do not include 8% sales tax and 20% service charge

Please Select two

*Chilled Berry Bisque with Whipped Crème Fraiche
Toasted Granola with Dried Fruit and Cinnamon Rice Pudding
Mosaic of Fresh Fruit with Passion Fruit Coulis
Belgium Endive and Citrus Salad with Toasted Almonds and Honey*

Please Select two

*Cinnamon French Toast with Maple Syrup, Caramelized Bananas and Toasted Walnuts
Perfectly Scrambled Eggs with Fresh Cut Chives and Applewood Smoked Bacon
Biscuits and Gravy – Buttermilk Biscuits with Sage Infused Breakfast Sausage and Bechamel Sauce
Huevos Rancheros – Crispy Corn Tortillas with Poached Eggs, Black Beans and Salsa Fresca
Wild Mushroom Frittata with Roasted Potato, Rosemary and Crème Fraiche
Classic Quiche Lorraine with Delicate Soft Herbs*

Served with

*Muffins, Danish Pastries, Scones, Croissants and Artisan Breads with Homemade Preserves and Jams
Vanilla Scented Whipped Cream and Sweet Butter
Freshly Squeezed Orange and Grapefruit Juices*

Freshly Brewed Regular and Decaffeinated Coffees and Teas