

Pasatiempo Plated Wedding Dinner



Cheese Board

Artisanal Cheese Selection with Crackers, Baguettes, Dried Fruits and Nuts

Tray Pass Hors D'oeuvres

Selected (2) Pass Hors D'oeuvres
(From Hors D'oeuvres List by Chef)

First Course

(Select One)

Roasted Tomato Soup with Parmesan Cheese

Cream of Mushroom Soup

Spinach Salad – Spinach, Goat Cheese, Dried Cranberries, Candied Walnuts
Raspberry Vinaigrette

Caesar Salad – Crisp Romaine Lettuce Served Classically Tossed in Caesar Dressing. Topped with
Grated Parmesan Cheese and Herb Seasoned Croutons

Tossed Green Salad – Salad Greens, Seasonal Vegetables
Balsamic Vinaigrette

Bibb Salad – Bibb Lettuce, Silvered Almonds, Dried Apricot, and Golden Raisins with a
Champagne Vinaigrette

Entrée Course

(Select Two)

Mushroom Risotto – Topped with Asparagus, and Parmesan Cheese

Seasonal Vegetable Ravioli

Pepper Rubbed Filet – Topped with a Red Wine Demi Glaze and Bleu Cheese Butter

Beef Tenderloin – Topped with Grilled Shrimp

***All Above Plated Meals Include**

Rolls and Butter

Chef's Choice Starch and Seasonal Vegetables

Coffee Service

\$80.00 Per Person



All Above Food and Beverage is Subject to a 22% Service Fee + 8.5% Tax

Pro AM Wedding Buffet



Antipasto Platter

Artisan Cheese
Cured Meat
Roasted Marinated Vegetables
Sourdough Baguettes, Lavash, Artisan Bread
Whole Grain Mustard

Tray Passed Hors D'oeuvres

Assorted Flat Bread – Four Cheese, Peperoni and Arugula, Caramelized Onion with Gorgonzola
Arancini – Risotto Ball Filled with Cheese
Deep Fried Artichoke Hearts

Buffet

Spinach Salad – Spinach, Goat Cheese, Dried Cranberries, Candied Walnuts
Raspberry Vinaigrette
Caesar Salad – Crisp Romaine Lettuce Served Classically Tossed in Caesar Dressing. Topped with
Grated Parmesan Cheese and Herb Seasoned Croutons
Fresh Focaccia Bread
Grilled Vegetables – Chilled and Served in a Balsamic Vinaigrette
Zucchini and Sundried Tomatoes – Tossed in Garlic, Olive Oil and Parmesan Cheese.
Fingerling Potatoes
Chicken Marsala
Tri Tip – Served with a Red Wine Demi Glaze and Bleu Cheese Butter
Seasonal Vegetable Lasagna

Coffee Service

\$85.00 Per Person



All Above Food and Beverage is Subject to a 22% Service Fee + 8.5% Tax

Masters Wedding Package



Champagne Toast

Cheese Board

Artisanal Cheese Selection with Crackers, Baguettes, Dried Fruits and Nuts

Tray Pass Hors D'oeuvres

Selected (2) Pass Hors D'oeuvres

(From Hors D'oeuvres List by Chef)

First Course – Buffet

(Select Two)

Roasted Tomato Soup with Parmesan Cheese

Cream of Mushroom Soup

Spinach Salad – Spinach, Goat Cheese, Dried Cranberries, Candied Walnuts

Raspberry Vinaigrette

Caesar Salad – Crisp Romaine Lettuce Served Classically Tossed in Caesar Dressing. Topped with

Grated Parmesan Cheese and Herb Seasoned Croutons

Tossed Green Salad – Salad Greens, Seasonal Vegetables

Balsamic Vinaigrette

Pear Salad – Spring Greens, Sliced Pears, Candied Walnuts, Gorgonzola

Champagne Vinaigrette

Buffet Served with

Seasonal Vegetable and Scalloped Potatoes

Entrée – Buffet

(Select Two)

Seasonal Vegetable Lasagna, Seasonal Vegetable Ravioli

Mediterranean Chicken – Served with Artichoke Hearts and Kalamata Olives

Stuffed Pork Loin – Filled with Herbs, Dried Fruits, Vegetables and Wild Rice

Miso Glazed Salmon

Carving Station

(Select One)

Prime Rib, Roast Turkey, Tri Tip or Roasted Beef Tenderloin

**Additional \$125 Labor Fee*

Coffee Service

\$90.00 Per Person



All Above Food and Beverage is Subject to a 20% Service Fee + 8.5% Tax