

Pasatiempo Plated Wedding Dinner



Cheese Board

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

Tray Pass Hors D'oeuvres

Two Options Selected 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 and a Raspberry Vinaigrette

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

Tossed Mixed Green Salad- Mixed Green, Seasonal Vegetables and a 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

Panko Crusted Chicken Breast – Stuffed with Prosciutto, Fontina Cheese with a tomato Cream Sauce

Miso Glazed Salmon

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

Beef Tenderloin – Topped with Grilled Shrimp

*All Entrees Come with a Side of Vegetables Selected by the Chef

Sides

(Select one)

Wild Rice

Fingerling Potatoes

Mashed Potatoes

Scalloped Potatoes

Coffee Service During Cake

\$80.00 Per Person

All above Food & Beverage is subject to a 20% service fee + 8.5% tax

Pro Am Wedding Buffet



Antipasto Platter

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

Tray Pass 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

Salads

Spinach Salad – Spinach, Goat Cheese, Dried Cranberries, Candied Walnuts and a Raspberry Vinaigrette
Caesar – Crisp Romaine Lettuce Served Classically Tossed in Caesar Dressing Topped with Grated Parmesan Cheese and Herb Seasoned Croutons.
Grilled Vegetables – Chilled and served in a Balsamic Vinaigrette

Entrée

Chicken Marsala
Tri-Tip – Served with a Red Wine Demi Glaze and Bleu Cheese Butter
Seasonal Vegetable Lasagna

Sides

Zucchini and Sundried Tomatoes – Tossed in Garlic, Olive Oil and Parmesan
Mushroom Risotto – Topped with Asparagus, and Parmesan Cheese
Fresh Focaccia Bread

Coffee Service During Cake

\$85 Per Person

All above Food & Beverage is subject to a 20% 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

2 Options Selected 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 and a Raspberry Vinaigrette

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

Tossed Mixed Green Salad - Mixed Green, Seasonal Vegetables and a Balsamic Vinaigrette

Pear Salad – Spring Green, Sliced Pears, Candied Walnuts, Gorgonzola and a Champagne Vinaigrette

Entrée - Buffet

(Select Two)

Seasonal Vegetable Lasagna

Season Vegetable Ravioli

Mediterranean Chicken – Served with Artichoke Hearts and Kalamata Olives

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

Miso Glazed Salmon

Sides - Buffet

Seasonal Vegetable

Scallop Potatoes

Carving Station **Additional \$125 Labor fee*

(Select One)

Prime Rib

Roast Turkey

Tri Tip

Roasted Beef Tenderloin

Coffee Service with Cake

\$90.00 Per Person

All above Food & Beverage is subject to a 20% service fee + 8.5% tax