



WEDDING BUFFET PACKAGE I

Minimum 75 people

Includes

HOUSE CALIFORNIA CHAMPAGNE TOAST

WEDDING PUNCH Guava-Passion fruit in a punch bowl, self-service (no alcohol)

HORS D'OEUVRES

Garden Vegetable basket with pesto-ranch dressing
Market Place Cheese Assortment with gourmet crackers

SALADS (Choice of two)

Bay View Caesar Salad * California Fresh Fruit Medley
Tomatoes on the vine, fresh basil and Mozzarella salad
House baby green salad with glazed pecans, Maytag Bleu Cheese, Balsamic vinaigrette

ACCOMPANIMENTS (Choose one)

Golden Harvest rice * Ziti with basil butter & Parmesan cheese
Oven-roasted rosemary Yukon potatoes * White Cheddar mashed red skin potatoes

CHEF'S SPECIAL BUFFET SELECTIONS:

ROAST TOP ROUND OF BEEF

Finest quality, slowly-roasted, buffet-carved, served with au jus and creamed horseradish sauce.

HONEY-GLAZED HAM

Served with warm with spiced chunky apple sauce.

CHARBROILED SALMON

Always fresh, served with tarragon aioli.

SIX-CHEESE RAVIOLI

Jumbo round pasta with flavorful cheese filling and sauce of fresh tomato, basil and cream.

HERBED BREAST OF TURKEY

Moist and flavorful with pan gravy and whole cranberry sauce.

CHEDDAR-BROCCOLI STUFFED CHICKEN

A bread crumb coated boneless breast of chicken with a filling of broccoli florets and mild Cheddar; served with a mellow artichoke-Parmesan Cheese sauce.

CHICKEN CORDON BLEU

A petite breast stuffed with smoked ham and Swiss cheese; served with a zesty four-cheese sauce

CHICKEN BREAST WITH FOREST MUSHROOMS & MOZZARELLA

With a mellow tomato wild mushroom red wine sauce with melted cheese.

RECEPTION SET-UP, CAKE CUTTING, PLATING AND SERVING included

Also included: Head Table with Skirting, Gift Table with Skirting,
Cake Table with Skirting, Choice of Linens, Color Coordinated Cloth Napkins,
Guestbook Table, All Dishware and glassware, Coffee and Iced Tea.

TWO ENTRÉES 33.50 ** THREE ENTRÉES 38.95

A service charge of 19% will be added to all food and hosted beverages.

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