



## WEDDING BUFFET PACKAGE II

Minimum 75 people

**Includes**

Premium Champagne

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

Chef's Selection, tray-passed, 4 pieces per person

**SALADS (Choice of two)**

Bay View Caesar Salad \* California Fresh Fruit medley

Tomatoes on the vine, fresh basil and mozzarella salad

House Field Green Salad with pecans, Maytag Bleu Cheese and Balsamic vinaigrette

Baby Spinach Salad with walnuts, feta cheese, sun-dried cranberries and house dressing

**ACCOMPANIMENTS (Choose One)**

Golden Harvest Rice \* Ziti with basil butter and Parmesan cheese

Oven-roasted rosemary Yukon potatoes

White Cheddar mashed red skin potatoes

**CHEF'S PREMIUM BUFFET SELECTIONS**

**ROAST PRIME RIB OF BEEF**

Buffet-carved and served with au jus and creamed horseradish sauce.

**BROWN SUGAR LOIN OF PORK**

Pan gravy, caramelized apples and dark cherries

**CHARBROILED SALMON**

Always fresh, served with tarragon aioli.

**PORTOBELLO MUSHROOM RAVIOLI**

With roasted red bell pepper cream sauce

**HERB-BREAST OF TURKEY**

Moist and flavorful with pan gravy and whole cranberry sauce.

**CHICKEN CORDON BLEU**

A petite breast stuffed with smoked ham & Swiss cheese; served with a zesty four-cheese 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 BREAST WITH FOREST MUSHROOMS & MOZZARELLA**

Hunter style 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 42.50 \*\* THREE ENTRÉES 49.95**

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

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