

Pajaro Wedding Package

~Appetizers- Choose Four Passed Selections~

Bruschetta w/Pesto, Diced Tomato & Parmesan
Crab Cakes with Spicy Remoulade Sauce
Mushroom Caps with Corralitos Sausage
Ceviche Shooter
Baked Brie Puffs with Apple Pear Chutney
Meatballs in Peppercorn Brandy Sauce
Chicken Satay with Spicy Peanut Sauce
Spring Rolls with Pineapple Sauce
Phyllo Triangles w/Spinach, Feta, & Pinenuts
Grilled Sausages with Dipping Sauce
Chicken Spinach & Bleu in Puff Pastry
California Rolls with Wasabi
Phyllo Cup with Artichoke and Feta
Assorted Canapés
Seasonal Fresh Fruit Kebobs with Strawberries

~Salads- Choose Two Selections~

Organic Field Greens with Strawberries, Crumbled Goat
Cheese, Toasted Almonds & Raspberry Vinaigrette
Traditional Caesar
Tomato, Mozzarella, Basil with Balsamic Vinaigrette
Spinach Salad w/Pears, Walnuts & Bleu
Mediterranean Pasta & Artichoke Salad
Marinated Mushroom Salad with Peppers
Fresh Garden Salad with Assorted Dressings
Cucumber & Tomato Salad with Vinaigrette
Asparagus Salad with Toasted Almonds

~Centerpiece Entrées- Choose Two Selections~

Sliced Marinated Tri-Tip with choice of Honey Ginger
BBQ, Port Mushroom Sauce, Peppercorn Sauce
Chicken Breast Stuffed with Fontina,
Fresh Basil, & Pine Nuts
Fresh Snapper in Garlic, Capers &
Mushroom Sauce
Chicken Breast with Hazelnuts &
Marsala Wine Sauce
Mediterranean Lasagna with Artichokes & Feta
Grilled Chicken Breast with Fresh Pineapple Salsa
Roast Beef with Au Jus & Horseradish
Cheese Tortellini with Pesto Cream Sauce
Herb Crusted Pork Loin with
Jalapeno Apricot Glaze
Grilled lemon Marinated Chicken Breast
Grilled Skirt Steak with Rosemary (adds \$1)

~Accompaniments- -Select Three for Variety~

Garlic Mashed Potatoes
Roasted New Red Potatoes Rosemary
Vegetable Rice Pilaf
Herbed Butter Rice
Wild Rice Pilaf
Potatoes Au Gratin
Potatoes Anna ~ sliced thin & Simmered in Herbed Broth
Green Beans Almondine
Baby Carrots with Orange Glaze
Julienne Medley of Seasonal Vegetables
in Butter Sauce
Grilled Vegetable Tray Drizzled with
Extra Virgin Olive Oil & Balsamic Vinegar

Fresh Dinner Rolls and Herb Focaccia

\$45++ per person

**Menu Pricing includes: China, Silverware, One Water and
Champagne Glass per person, In-House Tables/Chairs, Linens, and
Catering Staff**

Hall Rental Included for \$150+ guests. Add \$2/pp for 100-149 guests.
Parties under 100 add \$800 hall rental
City Entertainment Permit, Security, and Bartending not included

Add Two Non-Alcoholic Beverages for \$2/pp
Service Charge & Sales Tax Apply