

# *Sunset by the Bay*

## *Buffet*

### *Includes:*

Mixed Baby Greens with a Selection of Three Homemade Dressings  
Salad Bar with a Bouquet of Fresh Condiments  
Italian Vegetable Pasta Salad  
Cucumber and Avocado Salad  
Fresh Seasonal Fruit & Berry Display  
Imported & Domestic Cheese Display  
Steamed Fresh Vegetables in Season  
Herb-Roasted Red Potatoes or Rice Pilaf  
Fresh Rolls & Butter

### *Entrées*

*(Select Two)*

**Carved Roasted New York Strip Loin** with Au Jus & Horseradish  
**Carved Roasted Turkey Breast** with Traditional Gravy  
and Warm Cranberry Compote  
**Grilled Hawaiian Mahi-Mahi** with Tropical Fruit Salsa  
**Roasted Halibut Fillet** with Chive Crème  
**Seared Salmon Fillet** with Cardamom Vinaigrette  
**Herb-Marinated Chicken Breast** with Grape Tomato  
and Shitake Mushroom Vinaigrette  
**Chicken Breast Stuffed** with Fresh Spinach, Caramelized Onions, Dijon Crème  
**Grilled Vegetable Pesto Lasagna**  
**Mosaic Cheese Ravioli** with Cambozola Crème & Leeks

### *Dessert*

Our Pastry Chef's Deluxe Wedding Cake  
Coffee, Tea, & Decaffeinated Coffee

**\$114.00++ per person**

*Prices are subject to applicable sales tax & 20% service charge. Prices are subject to change without notice.*

# *Sunset by the Bay*

## *Plated Meal*

### *Salads*

*(Select One)*

Our Classic Caesar Salad with Foccacia Croutons  
& Parmesan Cheese Curls

Baby Spinach Salad with Toasted Hazelnuts, Edible Flowers,  
Crumbled Feta Cheese, with Citrus Vinaigrette

Tuscan Salad with Whole Leaf Romaine, Fresh Tomatoes, Nicoise Olives, Capers,  
Parmesan Cheese, Olive Oil & Lemon Juice

Organic Mixed Baby Lettuces, Edible Flowers, Candied Pecans  
With Roast Lemon Vinaigrette

### *Entrées*

*(Select Three) Exact Counts & Place Cards Required*

**Herb Marinated Chicken Breast** with Grape Tomato  
and Shitake Mushroom Vinaigrette

**Chicken Breast** Stuffed with Fresh Spinach  
and Caramelized Onions, Dijon Crème

**Roasted Chicken Breast** set atop Artichoke and Yukon Gold Potato Salad  
With Sun-Dried Tomato and Balsamic Vinaigrette

**Grilled Mahi-Mahi** with Tropical Fruit Salsa

**Hard Seared Salmon** Fillet with Cardamom Vinaigrette

**Carved Rosemary-Roasted Prime Rib**, Marsala Jus & Horseradish

**Grilled Rib-Eye Steak** with Caramelized Onions and Garlic-Whipped Potatoes

**Mesquite-Roasted Vegetables** enclosed in Phyllo Pastry

With Sun Dried Tomato Pesto Crème & Feta Crème

**Chef's Pasta** with Roasted Vegetable Bruschetta and Agrumato Oil

**Grilled Chicken Breast Paired with Jumbo Prawns** Piccata

### *Dessert*

Our Pastry Chef's Deluxe Wedding Cake  
Coffee, Tea & Decaffeinated Coffee

**\$114.00++ per person**

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# *A Taste of California Buffet*

## *Includes:*

Organic Mixed Baby Greens with Salad Bar & Assorted Homemade Dressings  
Our Classic Whole Leaf Caesar Salad with Focaccia Croutons  
& Parmesan Cheese Curls  
Cobb Salad with Crumbled Gorgonzola, Hard Boiled Egg, Haricot Vert, Crumbled  
Bacon and Finely Minced Chicken with Creamy Blue Cheese Dressing  
Tuscan Style Platter with Imported Olives, Polenta, Sweet Roast Peppers, Fresh  
Mozzarella and Cherry Tomato Bruschetta  
Imported & Domestic Cheese Display  
Steamed Fresh Vegetables in Season & Rice Pilaf  
Herb-Roasted Red Potatoes *or* Yukon Gold Garlic-Whipped Potatoes  
Fresh Rolls & Butter

## *Entrées (Select Three)*

**Carved Rosemary-Roasted Prime Rib of Beef** with Au Jus & Horseradish  
**Carved Roasted Turkey Breast** with Traditional Gravy  
and Warm Cranberry Compote  
**Carved Leg of Lamb** with Madeira Jus  
**Carved Stuffed Pork Loin** with Winter Fruit Compote  
and served with a Marsala Jus  
**Carved Filet of Beef Wellington** with Mushroom Duxelle,  
Enclosed in Puff Pastry  
**Herb Marinated Chicken Breast** with Champagne Tarragon Crème  
**Hard Seared Salmon Fillet** with Ancho Sauce and Crème Fraiche  
**Grilled Halibut** with Thai Glaze and Asian Salad  
**Seared Sea Bass** with Citrus Beurre Blanc  
**Skewered Seafood and Prawns** with Lemon Caper Butter  
**Seafood & Pasta Bar:**  
A Selection of Three Fresh Pastas Sautéed by a Uniformed Chef with  
Scallops and Shrimp and a selection of local fresh vegetables  
Homemade Pesto, Alfredo & Fresh Tomato Sauces

## *Dessert*

Our Pastry Chef's Deluxe Wedding Cake  
Coffee, Tea, & Decaffeinated Coffee

***\$124.00++ per person***

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# *A Taste of California Plated Meal*

## *Salads (Select One)*

Our Classic Caesar Salad with Focaccia Croutons & Parmesan Cheese Curls  
Gem Lettuces with Fresh Pear Slices, Exotic and Local Mushrooms, Candied Pecans,  
Gorgonzola Toasts, Fresh Anjou Pear Vinaigrette  
Limestone Lettuces with Citrus & Papaya Segments, Crumbled Goat Cheese,  
Roasted Macadamia Nuts, Roast lemon Vinaigrette  
Creole Spinach Salad with Fresh Tomato, Fresh Corn, Spicy Croutons,  
Candied Pecans & Roasted Lemon Vinaigrette

## *Entrées*

*(Select Four) Exact Counts & Place Cards Required*

**Chicken Breast** Stuffed with Truffle Mousseline,  
Rosemary Demi Crème and Served with Soft Polenta  
**Filet Mignon & Jumbo Prawn** with  
Demi-Glace and Caramelized Shallot Whipped Potatoes  
**Herb-Seared Filet of Beef Medallion** with Demi-Glace Paired  
And Lobster Tail topped with Citrus Glaze  
**Filet Mignon** with Caramelized Shallot Whipped Potatoes and Demi-Glace  
**Hard-Seared Pacific Salmon** with Cardamom Vinaigrette  
**Miso-Glazed Sea Bass** with Thai-Style Vegetables and Wasabi Whipped Potatoes  
**Grilled Swordfish** with Fresh Mango Chutney and Scallop Risotto  
**Garlic & Herb-Encrusted Rack of Lamb** topped with Bordelaise Sauce  
**Honey & Juniper Berry Glazed Pork Tenderloin** with Savory Bread Pudding,  
Dried Cherry Rosemary Glaze  
**Mesquite-Roasted Vegetable Sauté** Wrapped in Phyllo with  
Yellow Pepper Coulis and Feta Crème  
**Grilled Portobello Mushrooms set atop a Polenta & Yukon Gold Potato Tian**  
Potato Dumplings, and Tomato-Basil & Truffle Oils  
with a Selection of Olive Purees  
**Chef's Pasta** Tossed with Imported, Local & Domestic Mushrooms,  
Porcini Crème, Deep-Fried Enoki and Parmesan Sticks

## *Dessert*

Our Pastry Chef's Deluxe Wedding Cake  
Coffee, Tea & Decaffeinated Coffee

**\$124.00++ per person**

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# *Fleur de Lys Buffet*

*Includes your choice of  
Mignardise or Long-Stemmed Strawberries with Dessert*

## *Includes:*

Organic Mixed Baby Lettuces with Salad Bar & Assorted House Made Dressings  
Baby Spinaches tossed with Candied Pecans, Crumbled Feta Cheese,  
Mandarin Orange Segments, Papaya and Edible Flowers  
Our Classic Whole Leaf Caesar Salad with Focaccia Croutons & Asiago Cheese  
Whole Poached and Decorated Salmon Display  
Charcuterie Display: A selection of Pates, Corralitos Sausages,  
Prosciutto and Imported Olives and Cornichons served with Crostini  
Pasta Salad with Caramelized Onions and Wilted Greens,  
Dressed with House Made Pesto Vinaigrette  
Imported & Domestic Cheese with Seasonal Fruit Display  
Steamed Fresh Vegetables in Season & Rice Pilaf  
Roasted Fingerling Potatoes *or* Yukon Gold Garlic-Whipped Potatoes  
Fresh Rolls & Butter

## *Entrées (Select Four)*

**Carved Rosemary Roasted Prime Rib of Beef** with Au Jus & Horseradish  
**Carved Roasted Turkey Breast**, Traditional Gravy & Warm Cranberry Compote  
**Carved Leg of Lamb** with Madeira Jus  
**Carved Stuffed Pork Loin** with Winter Fruit Compote and served with Marsala Jus  
**Carved Filet of Beef Wellington** with Mushroom Duxelle, enclosed in Puff Pastry  
**Carved Salmon Coulibiac** Stuffed with Whole Scallops, Roasted Peppers and  
Fresh Spinach, enclosed in Brioche  
**Grilled Swordfish Medallions** with Rock Shrimp Hash & Citrus Glaze  
**Hard-Seared Salmon** with Cardamom Vinaigrette  
**Thai-Style Sea Bass** with Miso Vinaigrette  
**Lobster & Shrimp Newburg** Vol-au-Vent  
**Marinated Chicken** Stuffed with Duxelle and Porcini Crème  
**Seafood & Pasta Bar** (Action Sauté Station): A selection of three Fresh Pastas tossed  
by a Uniformed Chef with Scallops, Shrimp, Smoked Salmon, Shiitaki Mushrooms  
and Sun Dried Tomatoes, with fresh House Made Pesto, Alfredo & Tomato Sauces

## *Dessert*

Our Pastry Chef's Deluxe Wedding Cake  
Coffee, Tea & Decaffeinated Coffee

**\$154.00++ per person**

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# *Fleur de Lys*

## *Plated Meal*

*Includes your choice of  
Mignardise or Long-Stemmed Strawberries with Dessert*

### *Salads (Select One)*

Our Classic Whole Leaf Caesar Salad with Focaccia Croutons & Shaved Asiago  
Frisee Lettuces with Domestic & Imported Wild Mushrooms,  
Fresh Pear Vinaigrette and Crostini  
Wilted Spinach Salad with Crumbled Blue Cheese, Candied Pecans,  
And a warm Pancetta Apple Vinaigrette  
Tuscan-Style Salad with torn Romaine Lettuces, Kalamata Olives, Roasted Peppers,  
Fresh Basil, Fresh Mozzarella, with Balsamic Vinaigrette  
Heirloom Tomatoes, Fresh Mozzarella, Shaved Sweet Onions,  
Pine Nuts and Pesto Vinaigrette  
Whole Artichoke with Sun Dried Tomato Vinaigrette and Roasted Garlic Aioli,  
Heirloom Tomato and Bufala Salad

### *Entrées*

*(Select Four) Exact Counts & Place Cards Required*

#### **Perigord Pheasant Breast**

with Truffle Demi Jus  
Cambozola Scented Soft Polenta  
Seasonal Baby Vegetables

#### **House Brine & Smoked Veal Chop**

Red Onion Confit and Yukon Potato Gratin with Herb Marsala Jus  
Sweetbread Carnoli

#### **Whole Maine Lobster** (two pounds)

With Sage Butter & Crawfish Soufflé

#### **Individual Beef Wellington**

Mushroom Duxelle & Béarnaise Sauce  
Seasonal Baby Vegetables

# *Fleur de Lys Plated Meal*

## *Entrées(continued)*

### **Grilled Swordfish Medallion Paired with Jumbo Prawn**

Beet Purée Reduction & Jicama Relish  
Lobster Whipped Potatoes and Seasonal Baby Vegetables

### **Garlic & Herb-Encrusted Rack of Lamb**

Fingerling Potato Hash, Fois Gras Demi Glace  
Seasonal Baby Vegetables

### **Filet Mignon with Wild Mushroom Ragout**

Cabernet Demi Glace  
Whipped Potatoes and Vegetable Purées

### **Venison Roulade Stuffed with Black Trumpet Mushrooms and Chanterelles**

with Juniper Berry & Herb Rub and Savory Leek Bread Pudding  
Cherry & Cabernet Demi Jus

### **En Papillote of Sea Bass**

Herb-Infused Citrus Crème  
Sea Scallops, Prawns & Mussels  
Bouquet of Seasonal Vegetables

### **Individual Pasta Terrines**

Roasted Vegetables and Herbed Goat Cheese layered with  
Plum Tomato Coulis, Basil and Sun Dried Tomato Oils

### **Open Faced Ravioli**

Sauté Artichoke Bottoms, leeks, Fennel and Tomatoes  
Asparagus Velouté

## *Dessert*

Our Pastry Chef's Deluxe Wedding Cake  
Coffee, Tea & Decaffeinated Coffee

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