

# THEMED WEDDING BUFFET PACKAGE



## **\$60.00 PER PERSON**

Domestic Cheese Display

One (1) Salad

One (1) Themed Buffet Menu

Beverage Station  
featuring Coffee, Decaffeinated Coffee, Hot  
Tea and Iced Tea

Champagne/Sparkling Cider Toast

## **YOUR RECEPTION INCLUDES:**

6 Hours for your Wedding and Reception

Day-of Wedding Coordinator

Cocktail Tables and Chairs for Cocktail Hour

Guest Seating at 60" Rounds with  
standard linens

Draped Sweetheart or Head Table for  
Wedding Party

China, Flatware and Stemware

Complimentary Cake Cutting & Cake Table

Standard Linens & Votive Candles for Tables

18x18 Dance Floor  
Market Patio Lighting

6 Complimentary Umbrellas and  
Space Heaters

Ceremony Rehearsal with Day-of Wedding  
Coordinator.

Complimentary Group Tasting event included  
for up to four guests.

*For an elegant touch, Chiavari chairs, upgraded  
linen and additional rental items can be arranged  
through your Catering Manager.*

# THEMED WEDDING BUFFET PACKAGE MENU



**\$60.00 PER PERSON**

## **APPETIZER**

### **Domestic Cheese Display**

Cheddar, Swiss, Smoked Gouda,  
Assorted Crackers

## **SALAD SELECTIONS**

*Select One*

**House Salad**, Cherry Tomatoes, Shredded Carrots, Red Onion, Sliced Cucumbers, Choice Of Two House Dressings

**Classic Caesar Salad**, Focaccia Croutons, Shaved Parmesan Cheese

## **BUFFET SELECTIONS**

*Select One*

### **BAJA BUFFET**

*Select Two*

Carne Asada, Achiote Chicken or Carnitas  
*Substitute Crispy Fried Mahi Mahi Taco With Mexican Crème For \$4/Person*

Fajita Vegetables

Spanish Rice

Frijoles De La Olla

Warm Corn And Flour Tortillas, Guacamole, Pico De Gallo, Sour Cream And Shredded Cheddar Cheese

Jalapeno Cheddar Cornbread

## **ITALIAN BUFFET**

Chicken Marsala Or Chicken Picatta

Pasta Choice Of One: Vegetable Lasagna, Meat Lasagna, Penne Pasta Primavera With Marinara Or Alfredo Sauce

Sautéed Seasonal Vegetables

Sourdough Rolls With Garlic Butter

Shredded Parmesan

## **HAWAIIAN BUFFET**

Teriyaki Glazed Chicken Breast

Kalua Pork

*Add Pineapple Glazed Grilled Mahi Mahi For \$8.00/Person*

Macadamia Nut Rice Pilaf

Grilled Sesame Vegetables

Hawaiian Rolls