

Ventana/Pajaro Wedding Package

~Appetizers- Choose Four Passed Selections~

Bruschetta with Pesto, Diced Tomato & Parmesan
Crab Cakes with Spicy Remoulade Sauce
Roasted Mushroom Caps with Pesto, & Jack Cheese
Beggar's Purse with Basil, Pine Nuts & Fontina
Ceviche Shooter
Baked Brie Puffs with Apple Pear Chutney
Meatballs in Peppercorn Brandy Sauce
Grilled Teriyaki Chicken & Steak Skewers
Chicken Satay with Spicy Peanut Sauce
Spring Rolls with Pineapple Sauce
Phyllo Triangles with Spinach, Feta, & Pinenuts
Grilled Sausages with Dipping Sauce
Chicken Spinach & Bleu in Puff Pastry
Mini Spinach and Cheese Quiches
Wild Mushroom Turnover
Assorted Canapés
Seasonal Fresh Fruit Kebobs with Strawberries

~Salads- Choose Two Selections~

Traditional Caesar
Tomato, Mozzarella, & Fresh Basil Salad with Balsamic Reduction
Spinach Salad with Pears, Walnuts & Bleu Cheese
Mediterranean Pasta & Artichoke Salad
Baby Greens with Raspberry Vinaigrette
Marinated Mushroom Salad with Peppers
Fresh Garden Salad with Assorted Dressings
Cucumber & Tomato Salad with Vinaigrette

~Centerpiece Entrées- Choose Two Selections~

Sliced Marinated Tri-Tip with our special Honey Ginger BBQ Sauce
Chicken Breast Stuffed with Fontina Cheese, Fresh Basil, & Pine Nuts
Fresh Snapper in Garlic, Caper & Mushroom Sauce
Chicken Breast with Hazelnuts & Marsala Wine Sauce
Mediterranean Lasagna with Artichokes & Feta
Grilled Chicken Breast with Tangy 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

~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 with Butter or Herb Focaccia

\$45++ per person

Menu Pricing includes:

Facility Rental, China, Silverware,
One Water Glass per person, In-House Tables/Chairs, Linens,
Catering Staff, Bartending, & Security
+Service Charge & Sales Tax Apply.

Pricing based on 100 guests or more.

Contact Morgan Stuart, Event Designer