



THOUGHTFULLY SOURCED. SIMPLIFIED SELECTIONS.

Our top priority is ensuring that every guest enjoys a memorable and delicious dining experience. Our team is dedicated to delivering friendly and attentive service. Our menus are carefully crafted by our culinary and event experts to prioritize simplicity and taste. We take great care to thoughtfully source the highest quality ingredients, and our dishes are prepared with a focus on flavor and presentation. You can trust us to provide an exceptional dining experience that exceeds your expectations.

We recognize that each attendee has unique preferences and dietary requirements when it comes to their meal choices. To make it easier for you to cater to your guests' needs, we offer the following indicators when selecting your food and beverage menus. These indicators will enable you to create customized meal selections that accommodate your guests' individual preferences.

GF= Gluten Free

*= can be made Gluten Free

V=Vegetarian

VE = Vegan

DF =Dairy Free

FOOD ALLERGY NOTICE Please be advised that food prepared here may contain these ingredients: Milk, Eggs, Shellfish, Wheat, Soybean, Peanuts, Tree Nuts.

All menu selections subject to sales tax & 22% operations fee



STATIONARY DISPLAY

Included in menu package

french & domestic cheeses, savory assortment of marinated mushrooms, artichoke hearts, mediterranean olives, fresh herbed mozzarella balls, salami, seasonal season fruit, vegetable crudites, roasted red bell pepper spread, sliced baguettes & crackers

PASSED BITES

choice of three included in menu package, additional for \$5.00 per piece

- bruschetta | heirloom tomato, goat cheese, garlic, balsamic reduction **V/***
- ceviche | black tiger prawns, calamari, monterey rock fish, cilantro, avocado, citrus **GF/DF**
- chicken tostada | confit, tomatillo salsa, slaw, green chilies, lime, cilantro **GF**
- crispy coconut prawns | lemongrass cilantro tartar
- dungeness crab cakes | new orleans remoulade, chives *
- fried baby artichoke | sriracha-lemon aioli **V***
- ginger "beef" skewer | red beets, black beans, shiitake mushrooms, green onion, toasted sesame seeds **GF/VE**
- grilled chicken skewer | honey-lime & cilantro **GF**
- mac & cheese croquette | gruyere, pt. reyes blue cheese drizzle **V/***
- margherita pizza | tomato, fresh basil & mozzarella cheese **V/***
- stuffed "baby bella" mushrooms | artichoke, baby spinach & manchego **V/***
- zaatar roasted cauliflower | tahini sauce on pita chip, cilantro, dill **VE**



CHEF STATIONS

choose one station from section A & one from section B | \$99 per person
choose 2 stations from section B | \$110 per person
additional station from section A | \$10.00 per person
\$150 chef fee added for each station

SECTION A (choose 1)

PASTA STATION

choose 2 pastas with 2 sauces

pasta | fettuccine*, penne*, butternut squash ravioli, 3-cheese & spinach ravioli
sauces | tomato-cream, marinara **DF**, creamy pesto, alfredo, gorgonzola cream, gorgonzola sundried tomato cream, bolognese **GF**
toppings | frizzled leeks, basil, toasted pecans, shaved parmesan cheese

MAC & CHEESE BAR *

roasted leek, farmhouse cheddar & manchego sundried tomato, fresh basil & gorgonzola toppings | pancetta, peas & crispy shallots

ARTISAN PIZZA *

two thin crust pizzas | choices include:
margherita **V** | tomato, fresh basil & mozzarella cheese
pepperoni | marinara & mozzarella cheese
prawn pesto | black tiger prawns, pesto & mozzarella cheese
bbq chicken | bbq sauce, red onion, mozzarella cheese & cilantro

SECTION B (choose 1)

TACO STATION

choose one of the following

tequila chicken & shrimp | jack/cheddar cheese, chipotle sour cream & fire roasted salsa **GF**
beer battered rock fish | shredded cabbage, chipotle sour cream & fire roasted salsa *
carne asada | onion, cilantro, lime & fire roasted salsa
includes salad selection, spanish rice, beans & corn tortillas **DF/***

MIX & MATCH STATION

includes two proteins & two sauces
tender marinated grilled chicken **GF**
sauteed black tiger prawns **GF**
coriander crusted king salmon **GF** | +5.00 pp
beef bistro filet **GF** | +5.00 pp
flat iron steak **GF** | +\$10 each pp
whole beef tenderloin **GF** | demi glace +\$30 pp
seasonal white fish | market price
sauces | chimichurri, pineapple mango salsa, roasted red pepper relish **GF/DF**
roasted tomato saffron, horseradish cream, pesto, **GF**
sides | seasonal vegetables, choice of rice pilaf, garlic mashed potatoes & salad selection

CUSTOMIZE YOUR MEAL

Creating your own menu is a fun and exciting way to customize your wedding dining experience. So go ahead, get creative, and enjoy your one-of-a-kind meal!

CHOICE OF SALAD

- THE COSMO **V/GF** | baby field greens, butter-leaf, dried cranberries, goat cheese, grilled sweet corn, candied almonds, champagne-citrus vinaigrette
- MONTEREY MARKET GREEN **V/GF** | baby field greens, bib lettuce, tart green apples, shaved manchego, candied walnuts, red grape halves, golden balsamic vinaigrette
- SEASONAL SUMMER STRAWBERRY & FETA **V/GF** | baby spinach, driscoll strawberries, feta cheese, toasted pecans, honey poppy seed dressing
- SEASONAL WINTER BOSCH PEAR **V/GF** | baby field greens, butter-leaf, pomegranate seeds, gorgonzola cheese, candied almonds, honey poppy seed dressing

CHOICE OF TWO PROTEINS

GRILLED TUSCAN LEMON CHICKEN **GF** | \$99 per person
lemon herb sauce, garlic, rosemary, meyer lemon

PARMESAN & PANKO CRUSTED CHICKEN * | \$99 per person
white wine herb reduction

CORIANDER CRUSTED KING SALMON **GF** | \$104 per person
roasted red pepper relish, balsamic gastrique

SEASONAL WHITE FISH | Market Price
chef curated with seasonal ingredients

GRILLED BISTRO FILET **GF** | \$104 per person
white wine demiglace with exotic mushrooms

FILET MIGNON **GF** | \$134 per person
sliced, char-grilled, oven roasted, rich red wine demi-glace

BUTTERNUT SQUASH RAVIOLI **V** | \$99 per person
basil pesto sauce with cream, toasted walnuts, sun dried tomatoes

VEGETABLE TOWER **GF/VE** | \$99 per person
roasted vegetables, portobello mushroom, charred tomato sauce, pea shoots, crispy leeks, quinoa cake

CRISPY STUFFED PHYLLO **VE** | \$99 per person
spinach, exotic mushrooms, charred tomato sauce, hummus, quinoa

CHOICE OF ONE STARCH & ONE VEGETABLE, includes artisan rolls & butter

RICE PILAF **GF/V** | jasmine rice, carrots & fresh herbs
MASHED POTATOES **GF/V** | sour cream, chives
WHOLE ROASTED CREAMER POTATOES **GF/V/DF**
CRISPY SEARED PARMESAN POLENTA CAKES **GF/V**
POTATO GRATIN | garden herbs **GF/V**

HARICOT VERTS | shallots, parmigiano-reggiano
SEASONAL SPRING ASPARAGUS
SEASONAL VEGETABLES
ALL GF/V

Higher price prevails on protein selections for buffets & family style

Family style add \$6.00 per person

Formal plated includes a vegetarian or vegan option add \$6.00 per person

Additional salad, vegetable or starch add \$6.00 each per person

Additional entrée \$12.00+upgrade



LATE NIGHT SNACKS & SWEETS

Offering late night snacks and sweets can enhance the overall guest experience and show your consideration for their comfort. It adds an extra touch of hospitality and thoughtfulness, making your wedding more memorable for your guests!

PASSED CHOCOLATE CHIP COOKIES WITH MILK SHOOTERS **V** | \$6 per person

PASSED ARTISAN PIZZA * | \$8 per person

ARTISAN PIZZA STATION WITH TWO SELECTIONS * | \$12 per person

PASSED GRILLED CHEESE SAMMIE WITH TOMATO SOUP SIPPERS * | \$6 per person

PASSED VANILLA MILKSHAKE SHOOTERS & BEEF SLIDERS | \$14 per person

S'MORES STATION * | \$6 per person

MINI "BOOZY" ADULT MILKSHAKES **V/*** | \$8 per person

choice of one | oreo, mudslide, wild west

STRAWBERRY SHORTCAKE **V/*** | \$10 per person

farmer's market fresh lightly glazed strawberries, shortcake & hand-whipped cream

POT DE CRÈME **V/*** | \$10 per person

chocolate custard with creme anglaise, candied orange & crushed pistachios & shortbread cookie

CRÈME BRULEE **V/GF** | \$10 per person

decadent vanilla bean custard with organic local berries

PETITE DESSERT STATION **V** | \$10 per person

assorted petite fours, cookies & chocolate dipped strawberries

BREAD PUDDING **V/*** | \$10 per person

warm whiskey sauce & vanilla whipped cream



BAR PACKAGES

HOUSE WINE & BEER PACKAGE | \$29 all evening (per adult guest over 21)
seaglass wine | sauvignon blanc, chardonnay, cabernet sauvignon, pinot noir

choice of two local draft beers | monterey lager, english ales fat lip amber ale, alvarado street brewery mai tai p.a.
(ask your event manager for details)

HOUSE FULL BAR PACKAGE | \$33 all evening (per adult guest over 21)
includes house wine & beer selections and the following
cocktails | seagram's vodka, burnett's gin, castillo light rum, cutty sark scotch, old forester bourbon, el jimador blanco
tequila

PREMIUM WINE & BEER | \$39 all evening (per adult guest over 21)
wines | scheid sauvignon blanc, fableist chardonnay, petit payson cabernet, silvestry pinot noir, catena vista flores
malbec, la crema rose, opera prima brut sparkling
choice of two local draft beers | monterey lager, english ales fat lip amber ale, alvarado street brewery mai tai p.a.
(ask your event manager for details)

PREMIUM FULL BAR PACKAGE | \$43 (per adult guest over 21)
includes premium wine & beer selections and the following
cocktails | titos vodka, hendricks gins, don q cristal rum, johnny walker red scotch, makers mark bourbon, bulleit rye
whisky, herradura silver tequila
choice of two craft cocktails are included with premium bar package

regular & diet soft drinks included with bar packages

for hosted bar packages: one bartender for every 75 guests is provided.
additional bartenders \$250 each for up to (5) hours of service

NO HOST BAR \$500 Set-up Fee
\$250 bartender charge for (5) hours of service. \$125 per hour for additional hour

guests pay per drink at the bar or on consumption billed to client
beer \$7 | house wines \$8 | well drinks \$9 | premium wines \$11 | premium drinks \$12 | soft drinks \$4

corkage fee for client's wine \$20 per bottle

bar package selections subject to change at any time



Well-crafted signature cocktails offer a delightful and memorable experience for your guests, creating cherished memories of your wedding celebration. Two signature cocktails are included in the premium bar package.

MINT TO BE (Mojito)

- light rum
- lime juice
- club soda
- simple syrup
- mint

seasonal options:

apple (October -March) strawberry (April – September)

SOMETHING OLD, SOMETHING NEW

- (Old Fashioned)
- bourbon
- angostura bitters
- simple syrup
- orange slice & maraschino cherry
- club soda

MAIN SQUEEZE (Paloma)

- tequila
- grapefruit juice
- squirt
- lime juice
- agave nectar

MARRY ME (MOSCOW MULE)

- Vodka
- lime juice
- ginger beer

seasonal options:

blood orange (October -March) peach (April – September)

LAVENDER & LACE (Lavender Lemon Drop)

- vodka
- lavender simple syrup
- lemon juice
- sugar rim

MADE WITH LOVE (Margarita)

- tequila
- lime juice
- agave nectar
- lime

seasonal options:

pomegranate (October -March) pineapple (April – September)

HONEY, I DO (Bee's Knees)

- gin
- lemon juice
- honey
- lemon