

Wedding Buffet Package

We Make Your Dream a Reality

Five Hours Reception

Upon the arrival of your guests, Champagne garnished with fresh strawberries and edible flowers

Top Shelf Open Bar

- Champagne Toast for all your Guests
- Cruzan Light Rum Dewar's Canadian Club
- Absolut Tanqueray Johnnie Walker Hennessy Bacardi
 - Titos Grey Goose Stolichnaya
 - Jack Daniels Malibu Jose Cuervo
 - Fruit Juices Assorted Sodas San Pellegrino

Wine and Draft Beer

- · Vast Selection of Premium California Wines
- · Corona · Coors Light · Budweiser · Michelob Ultra

Wine and Bottle Beer

- Vast Selection of Premium California Wines
- Modelo Corona Heineken Sam Adams Miller Budweiser Coors Light Michelob Ultra

*Special Request on Alcohol, Wine, Bottle or Draft beer - Additional fee

Terrace Wedding Signature Drink

On Site Ceremony







Imported Prosciutto, Sopressata, Capicola, Mortadella, Genoa Salami Turkey, olives Little Havana Station (Select 1) Cuban sandwich Rabo Encendido Roasted Pork Ropa Vieja Maduros Variety of Homemade Thin & Crust Pizzas Latin Fusion Station
(Select 1) Chicharron de Pollo Arroz Con Pollo Seafood Paella Dinner to Follow Salad Station (Select 2) Mediterranean Salad Baby greens, tomatoes, cucumbers, onions, feta cheese, olives & greek vinaigrette dressing. Terrace Garden Salad Deluxe Mixed greens with chick peas, tomatoes, cucumbers, chopped onions, olives & our signature italian dressing Classic Caesar Salad Crisp romaine, croutons & imported parmigiana reggiano Fresh Baked Bread Hot Delicious baked bread with butter Pasta Station
(Select 2) Orecchiette - With broccoli rabe, italian sausage, garlic & oil Wild Mushroom Ravioli - In a white truffle cream sauce Short Ribs of Beef Ravioli - in a demi-glace sauce Cheese Ravioli - In a brandy cream sauce Cavatelli and Broccoli - With garlic & oil Penne alla vodka - Tomato cream sauce Farfalle Primavera Farfalle Bolognese



Prepared with fresh ingredients by our Culinary Chef

Shrimp Scampi with garlic wine sauce Fillet of Sole with butter lemon sauce Fried Calamari with marinara sauce Linguine with white clam sauce Salmon fillet with bruschetta sauce

Roasted Herb Chicken **BBQ Baby Back Ribs** Sausage & Peppers **Eggplant Parmesan** Spicy Jerk Chicken Eggplant Rollatini Chicken Francese **Beef Burgundy** Chicken Marsala Seafood Paella Sesame Chicken **Beef Stir-Fry Chicken Stir-Fry** Pork Piccata

Starch and Vegetables
(Select 2)

Green beans with Almonds & fresh garlic olive oil Mixed Vegetables with fresh garlic & olive oil Roasted Potatoes • Mashed Potatoes Fresh Broccoli with Garlic & olive oil Yellow Rice • White rice

Cordials

A Full Selection of After Dinner Cordials and Liqueurs, International Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

Dessert

Elegant Custom Designed Tiered Wedding Cake

From lakeview bakery

We cover up to \$250.00 - Client is responsible f<mark>or</mark> remainding balance.

Mini Assorted Italian Cookies & Pastries Always freshly baked, served in platters on each table

Ice Cream Sundae Bar

Chocolate, strawberry and vanilla ice cream with multiple toppings



Chef's Creative Stations

Seafood Extravaganza

Custom Ice Carving Accompanied With Clams on the Half Shell & Oysters on the Half Shell Jumbo Shrimp Cocktail Alaskan King Crab Legs Maine Lobsters & Lobster Tails Served on a Bed of Crushed Ice with Lemon and Cocktail Sauce

South of the Border

Taco Station - Hard & soft shells Chicken & Beef Sour cream, tomatoes, diced onions, Shredded lettuce, Cheese, Guacamole, Salsa

New York Sliders \$7 PER GUEST

Plain and simple or Classic cheese Mini Angus Beef Sliders accompanied potato buns sliced pickles, tomatoes, shredded lettuce, ketchup mayonnaise & French fries

Oriental Station

\$10 PER GUEST

Our famous Asian fusion for everyone to enjoy Fried & steamed dumplings - Chicken, pork or vegetables Oriental rice or oriental noodles Sesame Chicken



