



Sample Station Menu

Passed Hors D'oeuvres

(Choose 3 From the Hors d'oeuvres List)

Napa Valley Spring Rolls
Prosciutto & Arugula Spring Roll
with Goat Cheese & Fresh Fig Jam

Seared Sesame Crusted Ahi Tuna
Served on a Wonton Crisp
with a Wasabi Aioli

Caramelized Onion, Pear Tartlet
With Toasted Walnut & Feta

Stationary Hors d'oeuvres

Local & Imported Cheese & Fruit Display
Served with Cracker, Crostini & Flatbreads

Station One

Chicken Parmesan
With Fresh Mozzarella & a Rustic Fresh Tomato Sauce

Classic Caesar Salad
House Made Croutons & Rough Cut Parmesan

Italian Cous Cous, Pesto Orzo & Baby Garbanzo Bean Salad
with Dried Cranberries & Toasted Slivered Almonds

Station Two

Butternut Squash Ravioli
Prepared with a Browned Sage Butter

Assorted Artisan Breads

Station Three

Roasted Pork Tenderloin
Served with an Apple Cider Au Jus and Fig Chutney

Vineyard Potatoes Gratin
Yukon Gold, Baby New Red and Garnet Yams
Oven Roasted with Parmesan in a Light Béchamel Sauce

Cake & Coffee Service

French Roast Regular & Decaffeinated Coffee
Assorted Herbal Teas
Cutting and Service of Clients Wedding Cake