

618

Wedding Sit-Down

Cocktail Hour

Complimentary Welcome Drink

Passed Hors d'oeuvres

Stuffed Mushrooms with Fennel Sausage, Broccoli Rabe and Pecorino

Thai Chicken Satays with Lemongrass Peanut Sauce

Chorizo Empanadas, Mango Lime Mojo

Pigs in a Blanket, Golden Mustard

Mini Crab Cakes, Remoulade

Granny's Meatballs, San Marzano Sauce

Spanakopita, Baby Spinach, Grecian Feta

Philly Cheesesteak Spring Roll, Cheese Sauce

Argentinian Beef Skewers, Chimichurri Sauce

*Rosemary and Dijon Lamb Chops, Balsamic Glaze

*Additional \$3 per person

Charcuterie Display

Antipasto with a Variety of Cured Meats, Olives, Stuffed Peppers, Artichokes,
Fresh Mozzarella & Tomato, Marinated Mushrooms, Pickled Vegetables and Roasted Red Peppers

Cheeses From Around the World, Dried Fruits and Nuts, Assorted Crackers

Fresh Garden Vegetable Crudité with Assorted Dipping Sauces

Tomato and Mozzarella Bruschetta with Homemade Crostini

Mediterranean Display of Hummus, Feta, Stuffed Grape Leaves, Chickpea Salad and Pita Chips

Carving Station (1)

Blackberry Fig Glazed Ham

Roasted Turkey Breast, Pecan Remoulade

Adobe Roast Pork Loin, Charred Pineapple Salsa

Sirloin Steak, Chimichurri Sauce

Boneless Lamb Leg, Salsa Verde

Pastrami, Spicy Mustard

*Skirt Steak, Chimichurri Sauce

**Whole Beef Tenderloin, Shallot Cabernet Sauce

*Additional \$10 Per Person | **Additional \$15 Per Person



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Cocktail Stations

Select 2

Tuscany Station

Perfect Mix of Italian Favorites!

Trio of Flatbread Pizza

Cheese, Spinach & Mushroom, Pepperoni

Cheese Tortellini with Shiitake Mushrooms, Peas, Overnight Tomatoes, Cream & Reggiano
Granny's Meatballs, San Marzano Sauce

Asian Station

Wok Presentation of Ginger Honey Chicken, Fried Rice and
Chicken & Vegetable Steamed Dumplings

Slider Station

Flattop Presentation of All Beef Sliders

Served with French Fries

With Lettuce, Tomato, Onions, Cheese, Pickles, Ketchup, Mustard, Mayonnaise

Mac and Cheese Station

Four Cheese Mac and Cheese

Assorted Toppings of Bacon, Green Onions, Crushed Ritz Crackers, Mushrooms,
Tomatoes, Peas, Shredded Cheese

Taco Bar

Choice of 2 Proteins: Chicken, Beef or Shrimp Soft Tacos

With Guacamole, Pico de Gallo, Black Bean Corn Salsa, Lettuce, Cheese, Sour Cream, Hot Sauces

Served with Mexican Rice

Popular Station Enhancements

Shrimp and Grits Station \$11 Per Person

Our Famous New Orleans Style BBQ Shrimp with Creamy Cheddar Green Chili Grits

Italian Seafood Station \$13 Per Person

Mussels in Angry Red Sauce, Fried Calamari with San Marzano Sauce,
Shrimp in Lemon Butter Sauce with Herbed Breadcrumbs

Shrimp Cocktail Add On \$12 Per Person



618

Plated Dinner Service

Choice of Salad (1):

Served with Balthazar Bread

Caesar Salad, Romaine, Garlic Croutons, Reggiano, Creamy Caesar
Baby Greens Salad, Goat Cheese, Maple Pecans, Cranberries, White Balsamic Vinaigrette
618 Salad, Mixed Greens, Hearts of Palm, Tomatoes, Feta, White Balsamic Vinaigrette

Choice of Entrees (3)

Custom Printed Menu & Ordering Done Tableside for Sit-Down Option

Eggplant Rollatini, Stuffed with 3 Cheeses, San Marzano Sauce
Vegan Tacos with Quinoa, Sweet Potatoes, Portobello, Tamarind Chutney, Chimichurri, Guacamole
Chicken Scaloppini, Artichokes, Chardonnay Sauce
Chicken Marsala with Marsala Shallot Mushroom Sauce
Chicken Milanese, Arugula, Heirloom Tomatoes, Reggiano, Pickled Shallots, Fried Capers, Radish
Adobe Roast Pork Loin, Charred Pineapple Salsa
Roasted Cod with Lemon Thyme Breadcrumbs, White Wine Caper Sauce
Herb Seared Salmon, Citrus Dill Butter
Almond Crusted Mahi Mahi, Mango Ginger Relish
Sirloin Steak, Chimichurri Sauce
*Cabernet Braised Boneless Short Ribs
*Skirt Steak, Chimichurri Sauce
**Filet Mignon, Shallot Cabernet Sauce
*Additional \$10 per person | **Additional \$15 per person

*Dietary Restrictions such as Gluten Free, Vegan, Vegetarian can be accommodated by our Kitchen.
Please let us know in advance!*

Choice of Side Dishes:

Choice of Starch (1)

Butter Whipped Potatoes
Parmesan Risotto
Roasted Baby Potatoes
Jasmine Rice

Choice of Vegetable (1)

Baby Carrots
Haricot Vert
Asparagus

Add a Pasta Course for \$9.95 per person

Choice of 1 Pasta:

Penne Vodka, San Marzano Sauce, Cream, Parmesan

Penne with San Marzano Tomato Sauce

Farfalle with Broccoli Rabe, Sausage, Chili Flake, Garlic, Parmesan

*Rigatoni Bolognese, Pork, Veal, Pancetta, Thyme, Pecorino

**Truffle Ricotta Pasta Purses with Kale and Sunflower Seed Pesto

*Additional \$4 per person | **Additional \$8 per person

Dessert Buffet

Assorted Mini Mousse Cups, Pastries & Tarts, Mini Cannoli's, Pound Cake,
Chocolate Covered Strawberries, Cookies & Macaroons,
Mini Cheesecake Bites & Fresh Seasonal Fruit

5 Hour Premium Open Bar

Complimentary Champagne Toast On Table

Unlimited Coffee, Tea & Soft Drinks

Champagne/Mimosa, Aperol, Red & White Sangria

California House Wines: Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, White Zinfandel, Rosé

Select Bottled Beers: Corona, Yuengling, Miller Lite

Premium Liquors: Ketel One, Titos, Tanqueray, Bacardi, Jack Daniels, Captain Morgan, Dewars, Seagrams 7,

Johnny Walker Red, Johnny Walker Black, Woodford Reserve, Jameson, Espolon, Casamigos,

Flavored Vodkas, Flavored Liqueurs

Signature Couples Cocktails Included

\$150 Bartender Fee (Per) | Estimate 1 to Every 55 Guests

Package Includes:

Use of the Bridal Suite 1 Hour Prior to Start Time

Choice of Linens-Uplighting-Seasonal Coat Check- Cake Cutting

Rustic Décor Accents & Candles

Based on 5-Hour Room Rental

50 Adult Minimum | 75 Adult Minimum Saturday Night

\$100 Maitre'd Fee Required