



618

# Weekday Wedding Buffet

*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

## 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



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## Asian Station

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

## Slider Station

Griddle Presentation of 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

### Carving Station \$12 Per Person

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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## Buffet 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 Pasta (1):

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

### Choice of Entrees (3)

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

### 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

# Dessert Buffet

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

# 4 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 4-Hour Room Rental

50 Adult Minimum | 75 Adult Minimum Saturday Night

\$100 Maitre'd Fee Required