



Passionate about food...

Sample Menu

Sample of Vegan/Vegetarian Alternatives

Passed & Stationary Hors d'oeuvres

Sonoma County Cheese Board (Vegetarian)

Finest selection of Sonoma County and Imported Cheeses including Cheese Torte and Brie with Mango Chutney beautifully displayed on Stone and Marble with Fresh and Dried Fruit and Nuts
Served with Baguettes and Crackers (GF crackers available upon request)

Vegetarian Empanada (Vegetarian; Vegan upon Request)

Butternut Squash, Potato, Ginger, Curry, Currants and Pine Nuts Tucked in Short Dough Pastry
Baked Golden Brown and Served Warm with a Lightly Spiced Sour Cream

Cocktail Puffs

Fresh Baked Pâte à Choux filled with
Spinach Salad (Vegetarian) Chicken Salad or Seafood Salad

Buffet

Roasted Beet Salad (Vegetarian)

Gold & Red Beets, Green Beans with Toasted Pecans & Chèvre served with
Butter Leaf Lettuce and Drizzled with Champagne Vinaigrette

Polenta Terrine (Vegetarian)

Roasted Portabella Mushrooms, Grilled Vegetables, Julienned Roasted Peppers layered with Creamy
Polenta, Fresh Basil, and Topped with Smoked Tomato Coulis

Grilled Salmon Filets

Fresh Salmon Filets served with Lemon Caper Sauce or Citrus Salsa

Mashed Potatoes (Vegan upon Request)

Grilled Asparagus (Vegan)

Fresh Local Breads with Butter (Local GF bread available upon Request)

Mini Cup Cakes (Local GF option available upon Request)

Organic French Roast Coffee



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Sample Wedding Feast

Hors d'oeuvres

Heart Shaped Cheese Torte

Harvest Fair Winner!

Blend of Cheeses Layered with Fresh Basil & Sundried Tomatoes
Served with Baguettes & Crackers

Cocktail Puffs

Fresh Baked Pâte à Choux filled with Chicken Salad, Spinach Salad or Seafood Salad

Tequila Lime Prawns

Prawns Marinated in Tequila, Cilantro, Garlic and Lime and Perfectly Grilled

Buffet

Marinated and Grilled Tri Tip

Tri Tip Marinated, Grilled to Perfection and Drizzled with Demi-glace
Served with Creamed Horseradish

Lemon Herb Chicken

Moist Boneless Chicken Breast, Seared and Sauced with White Wine
and Fresh Lemon and Herbs

Fusilli Pasta Greco

Pasta tossed with Artichoke Hearts, Kalamata Olives, Sautéed Onions, Garlic,
Pesto Marinara and Feta Cheese

Fresh Vegetables Roasted with Olive Oil and Herbs

Pick of the Season's Best Vegetables tossed with Olive Oil, Sea Salt, and Black Pepper
Quick Roasted for the Perfect Bite

Organic Baby Greens Salad

Mixture of Organic Baby Spinach, Baby Greens, and Romaine, and plump Craisins tossed with
house made Balsamic Vinaigrette and Crumbled Gorgonzola

Assortment of Local Dutch Crunch, Seeded and Sweet Rolls with Butter

Service of your Wedding Cake

Organic French Roast Coffee



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Sample Menu

Hors d'oeuvres

Cheese Torte

Harvest Fair Winner!

Blend of Cheeses Layered with Fresh Basil & Sundried Tomatoes
Served with Baguettes & Crackers

Tomato Bruschetta

Thinly sliced Roma Tomatoes, Fresh Mozzarella Cheese, and Fresh Basil
Served on house made Crostini

Vegetarian Buffet

Wild Mushroom Triangolini

Blanched Ravioli Sautéed with Marinated Roma Tomatoes and Pesto Cream
Topped with Shredded Pecorino, Romano and Minced Basil

Fresh Vegetables Roasted with Olive Oil and Herbs

Local pick of the Season's Best Vegetables tossed with Olive Oil, Sea Salt, and Black Pepper
Quick Roasted for the Perfect Bite

Quinoa Salad

Fresh Tomato, Diced Red Onion, Baby Spinach, and Kalamata Olives
Tossed with Lemon Juice and Olive Oil

Organic Baby Greens Salad

Mixture of Organic Baby Spinach, Baby Greens, and Romaine, and plump Craisins tossed with
house made Balsamic Vinaigrette and Crumbled Gorgonzola

Fresh Local Breads with Butter

Chocolate Torte w/Raspberry Sauce

Organic French Roast Coffee



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Sample Menu

Hors d'oeuvres

Sonoma County Cheese Board

Finest Selection of Sonoma County and Imported Cheeses including Cheese Torte and Brie with Mango Chutney all beautifully displayed on Stone and Marble with Fresh Fruit
Served with Baguettes and Crackers

Tomato Bruschetta

Thinly sliced Roma Tomatoes, Fresh Mozzarella Cheese & Fresh Basil
Served on house made Crostini's

Sit-Down Dinner

New York Strip Steak

New York Strip Steak grilled to perfection with Shitake Mushroom Demi-glace

Grilled Salmon Filet

Wild Salmon finished with Lemon Dill Sauce or Citrus Salsa

Fresh Seasonal Roasted Vegetables

Pick of the Season's Best Vegetables roasted and tossed with Olive Oil, Sea Salt & Black Pepper and Quick Roasted for the Perfect Bite

Herb Orzo

Orzo tossed with Butter and Minced Herbs

Caesar Salad

Crisp Romaine Lettuce, Seasoned Croutons and Grated Parmesan Cheese
Tossed with Pegi's house made Caesar Dressing

Fresh Local Breads with Butter

Truffles

Rich Dark Chocolate dusted with Coco Powder

Organic French Roast Coffee



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Sample Menu

Heavy Hors d'oeuvres

Customer Appreciation Reception

Cheese Torte

Harvest Fair Winner!

Blend of Cheeses Layered with Fresh Basil & Sundried Tomatoes
Served with Baguettes & Crackers

Roasted Portabella Mushroom Bruschetta

Harvest Fair Winner!

Roasted Portabella Mushroom with Julienne of Garlic, Diced Red Bell Peppers, Fresh Herbs & Extra Virgin Olive Oil Served with Crumbled Chèvre

Walk-a-Way Seafood Shooters

Blend of Crab, Shrimp, Scallops, Green Onions, Cilantro, Lemon Juice
Topped with Cocktail Sauce and Served in Shooter Glasses

Pulled Pork Sliders

Roasted Pulled Pork with Hoisin Sauce
Served with Shaved Red Onion on Mini Rolls

Tequila Lime Prawns

Prawns Marinated in Tequila, Cilantro, Garlic and Lime
Grilled to Perfection

Chicken Skewers with Chili Garlic Peanut Sauce

Thinly Sliced Chicken Breasts Marinated in Light Soy & Sake
Served with Chili Garlic Peanut Sauce

Sausage Sampler

Assorted Sausage Bites (Chicken Apple, Pesto, Artichoke Hearts, Port, and Pineapple)
Served Warm with Whole Grain Dijon and Honey Mustard

Vegetable Platter

Beautifully Displayed Fresh Seasonal Vegetables Nestled around Red Cabbage Filled with Herb Dill Dip

Rare Roast Beef

Roast Beef, Sliced and Served Rare with Fresh Rolls and Horseradish Aioli or Chimichurri Sauce

Lemon Bars and Decadent Chocolate Diamonds