



The Aviara

- 4 Hours Select Open Bar
- 3 Passed Hors D'oeuvres
- Champagne Toast
- Chilled Starter
- Choice of 2 Entrees and a Vegetarian Option
- Wine Service During Dinner
- Wedding Cake

\$305 per guest. Venue rentals not included.

Food & Beverage Minimums will apply.

Excludes 26% staff and house charge and current state sales tax



Cold Hors D'oeuvres

- ~ Brie, Raisin and Gremolata on Toasted Baguette
- ~ Lamb Tenderloin, Coriander Tomato Jam, Pita Chip
- ~ House Smoked Salmon, Potato Cake, Lemon Sour Cream (GF)
- ~ Chipotle Cocktail Glazed Forked Shrimp Tail, Papaya Lime Relish (GF/DF)

Hot Hors D'oeuvres

- ~ Miniature Blue Crab Cake, Lemon Aioli
- ~ Beef Tenderloin Tataki Cone, Cucumber Seaweed Salad, Ponzu Glaze (GF)
- ~ Smoked Chicken Croquette Lollipops
- ~ Shrimp and Spanish Chorizo Skewer (GF)

Chilled Starters

- ~ Arugula, Belgian Endive, Gorgonzola Cheese, Red Grapes, Pine Nuts Citronette Dressing
- ~ Young Spinach Leaves, Frisee, Roasted Pear, Roquefort Cheese Caramelized Walnuts, Raisin Walnut Crostons, Balsamic Pear Dressing
- ~ Organic Local Baby Lettuce Leaves, Cucumber, Feta, Olives Cherry Tomatoes, Pickled Onions, Barrel Aged Red Wine Vinaigrette

Entree

- ~ Seared Pacific Seabass, Harissa Honey Roasted Eggplant, San Marzano Tomato Sauce, Fried Capers, Basil Infused Oil, Polenta Croutons
- ~ Roasted Natural Chicken Breast, Parmesan Farrotto, Broccolini, Cremini Mushroom Marsala Sauce
- ~ Natural Filet Mignon of Beef, Cream of Spinach, King Trumpet Homemade Potato Tots, Cabernet Sauce

The Mariposa

- 4 Hours Deluxe Open Bar
- 4 Passed Hors D'oeuvres
- Champagne Toast
- Chilled Starter
- Duo Entree, Vegetarian Option
- Wine Service During Dinner
- Wedding Cake

\$335 per guest. Venue rentals not included.

Food & Beverage Minimums will apply.

Excludes 26% staff and house charge and current state sales tax



Cold Hors D'oeuvres

- ~ Brie, Raisin and Gremolata on Toasted Baguette
- ~ Lamb Tenderloin, Coriander Tomato Jam, Pita Chip
- ~ House Smoked Salmon, Potato Cake, Lemon Sour Cream (GF)
- ~ Chipotle Cocktail Glazed Forked Shrimp Tail, Papaya Lime Relish (GF/DF)
- ~ Truffle Scented Corn and Boursin Cheese on Crispy Brioche
- ~ Compressed Watermelon, Feta and Mint (GF/DF)

Hot Hors D'oeuvres

- ~ Miniature Blue Crab Cake, Lemon Aioli
- ~ Beef Tenderloin Tataki Cone, Cucumber Seaweed Salad, Ponzu Glaze (GF)
- ~ Smoked Chicken Croquette Lollipops
- ~ Shrimp and Spanish Chorizo Skewer (GF)
- ~ Grilled Beef and Shishito Teppanyaki, Sweet Garlic Soy, Sesame
- ~ Tofu Pastor, Pineapple, Cilantro (GF/DF)

Chilled Starters

- ~ Arugula, Belgian Endive, Gorgonzola Cheese, Red Grapes, Pine Nuts Citronette Dressing
- ~ Young Spinach Leaves, Frisee, Roasted Pear, Roquefort Cheese Caramelized Walnuts, Raisin Walnut Crostone, Balsamic Pear Dressing
- ~ Organic Local Baby Lettuce Leaves, Cucumber, Feta, Olives Cherry Tomatoes, Pickled Onions, Barrel Aged Red Wine Vinaigrette

Entree

Duo Entrees

- ~ Natural Filet Mignon of Beef, Cremini Mushroom Sauce, Maine Lobster Tail, Basil Beurre Blanc, Seasonal Vegetables, Scallop Potato
- ~ Natural Filet Mignon of Beef with Pink Peppercorn Sauce, Jumbo Prawns with Tarragon Beurre Blanc, Potatoes Gratin, Sautéed Spinach
- ~ Natural Filet Mignon of Beef and Basil Crusted Pacific Seabass, Tuscan Kale Seasonal Mushroom, Roasted Carrots Coulis, Creamy Wild Rice

The Blue Heron

- 4 Hours Park Open Bar
- 4 Passed Hors D'oeuvres
- Reception Station
- Champagne Toast
- Chilled Starter
- Choice of two (2) Entrees and Vegetarian Option
- Wine Service During Dinner
- Wedding Cake
- Dessert Station

\$385 per guest. Venue rentals not included.

Food & Beverage Minimums will apply.

Excludes 26% staff and house charge and current state sales tax



Cold Hors D'oeuvres

- ~ Brie, Raisin and Gremolata on Toasted Baguette
- ~ Lamb Tenderloin, Coriander Tomato Jam, Pita Chip
- ~ House Smoked Salmon, Potato Cake, Lemon Sour Cream (GF)
- ~ Chipotle Cocktail Glazed Forked Shrimp Tail, Papaya Lime Relish (GF/DF)
- ~ Tuna Poke, Avocado, Fingerling Potato Chips (GF/DF)
- ~ Truffle Scented Corn and Boursin Cheese on Crispy Brioche
- ~ Crab and Dill Salad, Pickled Fennel Toasted Baguette
- ~ Compressed Watermelon, Feta and Mint (GF/DF)

Hot Hors D'oeuvres

- ~ Miniature Blue Crab Cake, Lemon Aioli
- ~ Beef Tenderloin Tataki Cone, Cucumber, Seaweed Salad, Ponzu Glaze (GF)
- ~ Smoked Chicken Croquette Lollipops
- ~ Shrimp and Spanish Chorizo Skewer (GF)
- ~ Grilled Beef and Shishito Teppanyaki, Sweet Garlic Soy, Sesame
- ~ Buttermilk Fried Chicken, Chipotle Dip and Cilantro Salsa Verde
- ~ Tofu Pastor, Pineapple, Cilantro (GF/DF)
- ~ Mini Lobster Corn Dog, Meyer Lemon-Caper Remoulade
- ~ Vegetarian Borscht Shooter, Orange Supreme (GF)



The Blue Heron Cont.

Reception Stations

- ~ Trio of Bruschetta
- ~ Gourmet Crudites
- ~ Antipasti
- ~ American Artisanal Cheese Display

**Attendant Fee(s) of \$300 / One Chef / 100 Guests / 2-Hour Period.
Prices are Exclusive of Applicable Service Charge and Tax*



Chilled Starters

- ~ Arugula, Belgian Endive, Gorgonzola Cheese, Red Grapes, Pine Nuts Citronette Dressing
- ~ Young Spinach Leaves, Frisee, Roasted Pear, Roquefort Cheese Caramelized Walnuts, Raisin Walnut Crostons, Balsamic Pear Dressing
- ~ Organic Local Baby Lettuce Leaves, Cucumber, Feta, Olives Cherry Tomatoes, Pickled Onions, Barrel Aged Red Wine Vinaigrette
- ~ Baby Iceberg Lettuce, Oven Dried Cherry Tomatoes, Apple Wood Smoked Bacon, Baguette Croutons, Ranch Dressing

Entree

- ~ Sauteed Wild Isle Scottish Salmon, Corn Puree, Salsa Verde Fingerling Potatoes Pancetta and Spinach Warm Salad, Radish and Micro Greens Slaw
- ~ Seared Pacific Seabass, Harissa Honey Roasted Eggplant, San Marzano Tomato Sauce, Fried Capers, Basil Infused Oil, Polenta Croutons
- ~ Roasted Natural Chicken Breast, Parmesan Farrotto, Broccolini Cremini Mushroom Marsala Sauce
- ~ Natural Filet Mignon of Beef, Cream of Spinach, King Trumpet Homemade Potato Tots, Cabernet Sauce

Dessert Station

- ~ French Mignardise
- ~ Chocolate Fusion
- ~ Cream Puff Frenzy

Wedding cakes include a two-tier smooth fondant faux show cake to be decorated by your florist and includes our chef designed plates. Our Pastry Chef would be delighted to create a custom wedding cake for an additional fee.

Strawberries & Cream

Tahitian Vanilla Bean Cake, Strawberries Two Ways, Light Vanilla Bean Bavarian Cream.

Zesty Lemon

Lemon Zested Cake, Tangy Lemon Curd, Sweet Lemon Cream.

White Chocolate Raspberry Mousse

Tahitian Vanilla Bean Cake, Blanc Satin Chocolate Mousse, Fresh Raspberries.

Chocolate Mousse & Praline

Chocolate Cake, Guayaquil Chocolate Mousse, Crunchy Hazelnut Feuilletine.

Black Velvet

Velvet Chocolate Cake, Tahitian Vanilla Bean Cream Cheese Filling.

Double Chocolate

Chocolate Cake, Chocolate Fudge Filling.

Champagne Blackberry

Bubbly Cake, Blackberry Preserve, Light Mascarpone Cream.

Cookies & Cream

Oreo Vanilla Cake, Cream Cheese Filling.

Carrot

Spiced Carrot Cake, Tahitian Vanilla Bean Cream Cheese Filling.

Salted Caramel & Almond

Almond Cake, Salted Caramel Bavarian, Chocolate Flake.

