



# Elopement Menu

## PLATED STARTERS

*choose four*

### GOAT CHEESE STUFFED STRAWBERRY

blueberry lavender goat cheese, toasted pistachio,  
dried mint, strawberry gastrique (V | GF)

### TUSCAN ROLL

prosciutto, herb pesto, whipped feta,  
puff pastry

*\*available without prosciutto*

### VEGAN SAMOSAS

agave cashew sauce (VN | GF)

### TEQUILA INFUSED SCALLOP CEVICHE

chili oil, micro cilantro, brined radish (GF)

*\*wild mushroom ceviche substitution available*

### ARANCINI WITH TRUFFLE AIOLI

risotto, pecorino romano, fresh herbs (V)

### COCONUT ALMOND PRAWNS

ginger passion fruit dipping sauce (GF)

### WILD MUSHROOM BRUSCHETTA

prosciutto, goat cheese, chives, fig jam,  
french baguette

*\*available without prosciutto*

### CHIPOTLE BBQ PULLED PORK CROSTINI

poppy seed dressing, micro slaw, pretzel crostini

## SALADS

*choose one*

### SEASONAL BERRY

mixed greens, berries, feta, toasted almonds,  
roasted garlic vinaigrette (V | GF)

### SPINACH & BABY KALE

maple glazed pecans, granny smith apples,  
goat cheese, honey mustard vinaigrette (V | GF)

### ARUGULA

orange supremes, beets, goat cheese,  
toasted pepita seeds, citrus vinaigrette (V | GF)

## ENTRÉES

*guests preselect their choice*

### RATATOUILLE

creamy goat cheese polenta, zucchini,  
yellow squash, eggplant, red pepper (V | GF)

*\*If under 5 vegetarians, please select vegetarian option  
from restaurant menu, ask coordinator for details*

### HERBED CHICKEN BREAST

mashed potatoes, broccolini,  
garlic herbed butter (GF)

### GRILLED ATLANTIC SALMON

roasted fingerling potatoes, grilled asparagus,  
garlic-chive beurre blanc

### NEW YORK STRIP

horseradish mashed potatoes, grilled asparagus,  
herb infused demi-glace (GF)

## DESSERTS

*choose one*

### ASSORTED MACARONS

### CHOCOLATE COVERED STRAWBERRY

*Served with champagne, outside dessert welcome.  
If you want both desserts, please inform your coordinator.*

# Elopement Beverage Menu

Sparkling Wine Included for Toast

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## SPARKLING

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ZARDETTO PROSECCO  
Brut, Conegliano, Italy

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## WHITE

*choose two*

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SEAN MINOR 4BEARS  
CHARDONNAY  
Central Coast, California

SEAN MINOR 4BEARS  
SAUVIGNON BLANC  
Paso Robles, California

ANCIENT PEAKS  
SAUVIGNON BLANC  
Paso Robles, California

ONE STONE ROSE  
Paso Robles, California

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## RED

*choose two*

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SEAN MINOR 4BEARS  
PINOT NOIR  
Central Coast, California

CLAIBORNE & CHURCHILL  
PINOT NOIR  
Edna Valley, California

ANCIENT PEAKS  
CABERNET SAUVIGNON  
Paso Robles, California

SEAN MINOR 4BEARS  
CABERNET SAUVIGNON  
Paso Robles, California

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## BOTTLED BEER

*choose three*

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COORS LIGHT

COORS ORIGINAL

BUD LIGHT

INDIGENY HARD APPLE CIDER

SIERRA NEVADA PALE ALE

STONE IPA

STELLA ARTOIS

CORONA

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## LIQUOR

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UNLIMITED PREMIUM BAR PACKAGE  
1,300 | up to 20 people  
*Includes Service Charge, Tax, Bar Setup & Hourly Fee  
Additional Guest | 50*

CONSUMPTION-BASED BAR  
800 minimum  
*Does Not Include Tuolumne County Tax Rate or  
Recommended Gratuity, For Outdoor Elopements*

BARTENDER FEE PER HOUR  
50

BAR SETUP  
200

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