

Elopement Menu

PLATED STARTERS

CHOOSE 3 FOR THE WHOLE GROUP

Goat Cheese Stuffed Strawberry

Blueberry Lavender Goat Cheese,
Toasted Pistachio, Dried Mint,
Strawberry Gastrique

Smoked Filet of Beef Phyllo Cups

Shaved Smoked Beef,
Horseradish Chive Cream, Arugula

California Bruschetta

Crostini, Avocado, Tomato, Fresh Mozzarella,
Balsamic Glaze, Basil

Chipotle BBQ Pulled Pork Crostini

Poppy Seed Dressing, Micro Slaw, Pretzel
Crostini

Bombay Roll

Prosciutto, Herb Pesto, Whipped Feta,
Puff Pastry

Mini Crab Cakes

Poblano Aioli, Pickled Peppers, Cilantro

Tequila Infused Ceviche

Chili Oil, Micro Cilantro, Brined Radish
*Wild Mushroom Ceviche Substitution
Available

Eggplant Involtini

Eggplant, Squash, Marinara

PLATED SALADS

CHOOSE 1 FOR THE WHOLE GROUP

Caprese Salad

Fresh Mozzarella, Heirloom Tomato, Basil
Pesto, Balsamic Reduction

Seasonal Berry Salad

Mixed Greens, Mixed Berries, Feta Cheese,
Toasted Almonds, Roasted Garlic Vinaigrette

Arugula Salad

Orange Supremes, Beets, Goat Cheese,
Toasted Pepita Seeds, Citrus Vinaigrette

PLATED ENTREES

CHOOSE 1 PER PERSON

Tofu Gnocchi

Basil, Parsley, Lemon Zest, Wild Mushrooms,
Toasted Pine Nuts, Basil Pesto

Tinga Poblana Roast Chicken

Cilantro Masa Dumpling, Cabbage

Grilled Atlantic Salmon

Roasted Fingerling Potatoes, Asparagus,
Roasted Garlic-Chive Beurre Blanc

Rib Eye Au Poivre

Roasted Fingerlings, Sautéed Mushrooms,
Haricot Vert, Bordelaise Sauce

DESSERT*

CHOOSE 1 FOR THE WHOLE GROUP

Assorted Macarons

Chocolate Covered Strawberries

*Outside Dessert Welcome At No Additional Cost

= vegetarian = vegan = gluten free