



# Celebration Menu

90 | Adult

## PLATED STARTERS

*choose three*

**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.*

Prices do not reflect a 22% service fee and current sales tax  
V vegetarian | VN vegan | GF gluten free

# Beer and Wine Only Package

20 person minimum

priced per person for up to 4 Hours

## LEVEL I | 45

select (4) wine options  
select (2) beer options

## LEVEL II | 50

includes level I tier  
champagne toast

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### BOTTLED BEER

*choose two*

COORS LIGHT

COORS ORIGINAL

BUD LIGHT

INDIGENY HARD APPLE CIDER

SIERRA NEVADA PALE ALE

STONE IPA

STELLA ARTOIS

CORONA

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### SPARKLING

ZARDETTO PROSECCO

Brut, Conegliano, Italy

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### RED

*choose two*

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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### WHITE

*choose two*

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

Prices do not reflect a 22% service fee and current sales tax  
Beer Selections Based on Availability.