

Pajaro Wedding Buffet Package

~Appetizers- Choose Four Passed Selections~

Bruschetta w/Pesto, Diced Tomato & Parmesan

Crab Cakes with Spicy Remoulade Sauce

Mushroom Caps with Corralitos Sausage

Ceviche Shooter

Baked Brie Puffs with Apple Pear Chutney

Meatballs in Peppercorn Brandy Sauce

Chicken Satay with Spicy Peanut Sauce

Spring Rolls with Pineapple Sauce

Phyllo Triangles w/Spinach, Feta, & Pinenuts

Grilled Sausages with Dipping Sauce

Chicken Spinach & Bleu in Puff Pastry

California Rolls with Wasabi

Phyllo Cup with Artichoke and Feta

Assorted Canapés

Seasonal Fresh Fruit Kebobs with Strawberries

~Salads- Choose Two Selections~

Organic Field Greens with Strawberries, Crumbled Goat

Cheese, Toasted Almonds & Raspberry Vinaigrette

Traditional Caesar

Tomato, Mozzarella, Basil with Balsamic Vinaigrette

Spinach Salad w/Pears, Walnuts & Bleu

Mediterranean Pasta & Artichoke Salad

Marinated Mushroom Salad with Peppers

Fresh Garden Salad with Assorted Dressings

Cucumber & Tomato Salad with Vinaigrette

Asparagus Salad with Toasted Almonds

Fresh Dinner Rolls and Herb Focaccia

~Centerpiece Entrées- Choose Two Selections~

Sliced Marinated Tri-Tip with choice of Honey Ginger

BBQ, Port Mushroom Sauce, Peppercorn Sauce

Chicken Breast Stuffed with Fontina,

Fresh Basil, & Pine Nuts

Fresh Snapper in Garlic, Capers &

Mushroom Sauce

Chicken Breast with Hazelnuts &

Marsala Wine Sauce

Mediterranean Lasagna with Artichokes & Feta

Grilled Chicken Breast with Fresh Pineapple Salsa

Roast Beef with Au Jus & Horseradish

Cheese Tortellini with Pesto Cream Sauce

Herb Crusted Pork Loin with

Jalapeno Apricot Glaze

Grilled lemon Marinated Chicken Breast

Grilled Skirt Steak with Rosemary (adds \$1)

~Accompaniments- -Select Three for Variety~

Garlic Mashed Potatoes

Roasted New Red Potatoes Rosemary

Vegetable Rice Pilaf

Herbed Butter Rice

Wild Rice Pilaf

Potatoes Au Gratin

Potatoes Anna ~ sliced thin & Simmered in Herbed Broth

Green Beans Almondine

Baby Carrots with Orange Glaze

Julienne Medley of Seasonal Vegetables

in Butter Sauce

Grilled Vegetable Tray Drizzled with

Extra Virgin Olive Oil & Balsamic Vinegar

Lemonade and Coffee Service

\$50++ per person

**Menu Pricing includes: Hall Rental including set-up and clean-up
In house tables and chairs, Service Staff, Full Length Linen
Linen Napkins, China, Silverware, and Glassware**

Hall Rental Included for \$100+ guests. Add \$5/pp for 75-99 guests.

Parties under 75 add \$800 hall rental

Bartending adds \$275 + cost of drinks. Security adds \$25/hr/75guests.

City Entertainment Permit required (approx. \$150)

**Add Two Non-Alcoholic Beverages for \$2/pp
Service Charge & Sales Tax Apply**