

BANQUETS



PASSED HORS D'OEUVRE

MAY CHOOSE UP TO THREE ITEMS

VEGETARIAN

- Roasted beet, arugula, goat cheese & honey Crostini
- Tomato, basil, mozzarella skewers drizzled with pesto & balsamic glaze
- Creamy roasted garlic hummus, crispy pita chip, piquillo pepper & cucumber relish
- Truffled mushroom risotto fritter
- Polenta cakes with tomato jam & goat cheese
- Baked spinach & artichoke wonton cups
- Veggie sushi roll, pickled ginger, and wasabi aioli
- Spanakopita, feta cheese, spinach, green onions & phyllo dough

MEAT

- Bacon-wrapped dates stuffed with blue cheese
- Pesto lamb chops with plum demi-glace
- Mini beef wellington, caramelized onion jam
- Chicken lollipops with mango dipping sauce
- Prosciutto-wrapped melon, grapes & fresh mint
- Thai chicken satay with peanut sauce
- Blue cheese & steak crostini with blueberry & caramelized onion
- Grilled asparagus with manchego & jamon serrano

SEAFOOD

- Tuna Tartare in a Wonton Cone, Ponzu Sauce
- Asian Coconut Shrimp, Orange Chili Dipping Sauce
- Jumbo Lump Crab Cake with Togarashi Aioli
- Smoked salmon blini puffs with crème Fraiche dill & lemon
- Oysters Rockefeller, sauteed spinach, butter sauce, herbed breadcrumbs
- Italian fried calamari cone, cocktail sauce
- Lobster & shrimp sliders with lemon-dill aioli, toasted brioche bun
- Black & white sesame crust tuna with green onion-wasabi sauce



HORS D'OEUVRE DISPLAYS

MINIMUM 25 GUESTS

- Local California Cheese Platter Display
Seasonal fruit, nuts, PAH honey, jam, cranberry & walnut crackers, sliced baguette
- Raw Seafood Bar
Shrimp, oyster on the half shell, green-lipped mussels, cocktail sauce, champagne mignonette, lemon wedges
- Charcuterie Platter
Prosciutto, Salame genoa nostrano, soppressata, salame salameto, mortadella, chicken liver pate, marinated olives, whole grain mustard cornichons, seasonal fruits, sliced artisan bread
- Flatbread Station -choice of two options
Classic margherita, quattro formaggio & peperoni, prosciutto & arugula with a truffle mornay sauce, bbq chicken
- Slider Station -choice of two options
Cheeseburger, house-smoked pulled pork with jalapeno slaw, buffalo chicken & cheddar, impossible veggie burger
- Spanish empanadas -choice of two options
Manchego y chorizo, chicken & saffron sofrito, patatas bravas, seafood & olives
- Tea sandwiches -choice of three options
Ham, pineapple & cucumber, smoked turkey & cranberry cream, roast chicken salad, smoked salmon, goats curd, zucchini ribbons & toasted garlic bread, cucumber & dill creme fraiche, BLT, devil's egg salad
- Roasted veggie crudites platter
Roasted garlic hummus bowl, toasted pita chips, basil pesto sauce, romesco sauce, soft boiled eggs, asparagus, rainbow baby carrots, cauliflower florets, tri-color beets, zucchini squash, shiitake mushrooms
- Sliced fruit platter, seasonal fruit display



STARTER

SEASONAL SALADS- SELECT ONE

SPRING: March-May

Grilled Leeks & Artichokes

Served with dandelions greens, fresh burrata cheese toasted Marcona almonds & salbitxada dressing

Bloom greens & Arugula Salad

English peas, asparagus spears, broccolini florets, sugar snap peas, fresh mozzarella cheese, marinated Persian cucumbers, labneh, sunflower seeds, served with a lemon & Dijon mustard vinaigrette

SUMMER: June-August

Garden Heirloom Tomato Salad

PAH organic heirloom tomatoes, fresh burrata cheese, sweet basil, wild rocket arugula & frisee lettuce, aged balsamic vinegar & Italian extra virgin olive oil, smoked sea salt

Mediterranean Watermelon Salad

Blueberries, feta cheese, red onions, and goat's milk feta cheese, served with a pistachio-mint & sherry vinaigrette.

FALL: September-November

Brussel Sprouts & Cranberry Salad

Shaved Brussel sprouts, crispy shallots, wild rocket arugula, pecan crumble, gorgonzola cheese, maple & White balsamic vinaigrette

Pear & Goat Cheese Salad

Bosc pears, pomegranate arils, toasted hazelnuts, sweet mix lettuce, served with a honey & ginger vinaigrette

WINTER: December-February

Chopped Salad Dijonaise

Pink lady apple, little gem lettuce, radicchio, Belgian endives, applewood smoked bacon, Roquefort & candied walnuts

Winter Caesar Salad

Gorgonzola cheese, crispy bacon, toasted walnuts brioche parmesan croutons, romaine lettuce hearts, Caesar dressing



ENTREE OPTIONS

MULTIPLE ENTREES CAN BE SELECTED UP TO THREE TOTAL, TWO NON- VEGETARIAN DISHES PLUS ONE VEGETARIAN DISH. MULTIPLE ENTRÉE SELECTIONS PRICING BASED ON HIGHEST PRICE ENTRÉE.

LAND

Barolo Braised Bone in Short Ribs

Served provincial creamy polenta, beef demi glace reduction, fresh horseradish & lemon gremolata

Herb Crusted Filet Mignon,

Served with sauteed haricot verts & roasted fingerling potatoes, caramelized pearl onions Bearnaise sauce

Tajine Lamb Saddle Roulade

Roasted herb lamb roulade, Tabbouleh salad made with bulgur, parsley, mint, grape tomatoes, sweet peppers & spring onions, served with Chermoula sauce

Tuscan Braised Pork Shanks

Slow braised pork shanks in a plum tomato & Chablis wine sauce, served with grilled broccoli rabe, cannellini beans & caramelized cipollini onions

AIR

Chicken Piccata

Pan fried chicken cutlets grilled asparagus spears & roasted wild mushrooms, served with a Lemon & caper butter sauce, fresh parsley

Roasted Chicken

Rosemary-lemon roasted chicken, grilled zucchini squash, tri color peppers, eggplant served with wild rice pilaf & madeira sauce

SEA

Mediterranean Alaskan Halibut

Baked halibut filet, sauteed haricot verts, Castelvetro green olives, grilled artichoke hearts, blistered grape tomatoes & capers, served with a Beurre blanc sauce, fresh basil & parsley

Smoked Atlantic Salmon

Hickory wood smoked salmon filet, served with Provencal grilled vegetables, served with a dill & mustard cream sauce

Ginger-Chile Glaze Salmon

Served with sticky coconut rice, corn & scallion pancakes, broccolini rave with garlic

VEGETARIAN

Grilled Vegetable Paella,

Saffron rice, red onions, yellow bell peppers, asparagus spears, cremini mushrooms, eggplant, English peas, Castelvetro olives

Penne Pasta Primavera,

Zucchini squash, grape tomatoes, bell peppers, broccolini florets, basil pesto sauce, shaved parmigiano Reggiano served with garlic bread

Vegetable Wellington

Mushroom duxelles, sautéed spinach, roasted rainbow carrots, ricotta cheese, served with piquillo pepper sauce

BUFFET

MINIMUM OF 50 GUESTS

Italian rustic bread and olive oil

Chef's choice seasonal soup

CHOICE OF TWO STARTERS- SEE STARTER PAGE

CHOICE OF TWO

SPRING: March-May

Grilled asparagus spears, confit fingerling potatoes, red radishes, roasted baby rainbow carrots dressed with parsley & garlic oil

Roasted zucchini & yellow squash, grilled asparagus spears, leeks & wilted swiss chard, fresh basil and lemon zested

Spring Succotash, lima beans, edamame, red bell peppers, scallions, cherry tomatoes, red onions, rainbow baby carrots marinated with basil & mint pesto sauce

SUMMER: June-August

Grilled bell peppers, assorted baby summer squash, red onions, grape tomatoes & roasted fingerling potatoes dressed with olive oil and fresh parsley.

Roasted fennel bulbs, bottom mushrooms, zucchini squash, roma tomatoes eggplant & arrow heat spinach, garlic & parsley chips

Grilled artichoke hearts & heirloom tomato Panzanella, black olives, chopped fresh basil dressed with a white wine vinaigrette

FALL: September-November

Honey-glazed butternut squash with parmesan breadcrumbs served with brown butter & sage sauce

Sauteed haricot verts with cremini mushrooms & caramelized cipollini onions and aged balsamic glaze

Roasted Brussel sprouts & fingerling potatoes with pork lardons, pearl onions, sherry vinegar

WINTER: December-February

Braised tri-color beets, roasted, rutabaga, turnips & parsnips with truffle oil & citrus zest

Pecorino roasted rainbow cauliflower florets with farro & crispy pancetta

Balsami & sumac roasted carrots, butternut squash, brussel sprouts, golden beets & Belgian endives spinach, roasted rainbow carrots, ricotta cheese, served with piquillo pepper sauce

CHOICE OF THREE ENTREES TWO NON-VEGETARIAN DISHES PLUS ONE VEGETARIAN- SEE ENTREE PAGE

CARVING STATIONS- CHEF REQUIRED \$150 PER ATTENDANT

- Prime Beef Rib Eye
Herbs de Provence, crusted Rib Eye served with natural beef au juice & horseradish cream
- Miso Glazed Salmon
Served with a yuzu beurre blanc sauce
- Diestel Turkey Breast
Served with sage gravy and cranberry sauce
- Filet Mignon
Served with bordelaise sauce
- Suckling Pig
Served with PAH BBQ sauce, and Hawaiian bread rolls
- Steamship
Served with natural beef au juice & horseradish cream

DESSERTS

DESSERT STATIONS

S'mores Station

Marshmallows, Graham Crackers, Assorted Chocolates, Chocolate & Caramel Sauce

Mini Churro Station

Chocolate and Caramel Sauce, Cream Cheese Frosting, Mexican Hot Chocolate

Chocolate Fountain

Fresh Strawberries, Pound Cake, Miniature Cookies, Marshmallows, Pineapple, Melon, Pretzels, Banana, Rice Crispy Treats, Milk Chocolate

Ice Cream Bar

Strawberry, vanilla, chocolate, and mint ice cream with assorted toppings

Chefs Flambé

Choice of Bananas Foster, Cherries Jubilee, or Peach and Berries, Served With Vanilla Ice Cream

Something Sweet: Bite-sized desserts served family-style or as dessert display, choose three

Fresh Fruit Tartlet, Opera Square, Cream Puff, Chocolate Almond Orange Bar, Financier Tea Cake, Chocolate Éclair, Dark Chocolate Mousse Tartlet, Lemon Curd Tartlet, Vanilla Éclair, Coffee Éclair, Lemon Meringue Tartlet, Pecan Tartlet, White Chocolate Mousse Tartlet, Brownies, Blondies, Lemon Bars, Pecan Bars, Chocolate Chip Cookies, Dark Chocolate Chip Cookies, Oatmeal & Golden Raisin Cookies, Classic French Macaroons, Chocolate Dipped Strawberries

PLATED DESSERTS

Chocolate Raspberry Dome

Chocolate cake with dark chocolate mousse with a raspberry cream center, chocolate glaze icing, and fresh raspberry garnish.

Lemon Eclipse

Eclipse shaped dessert on a short dough cookie base with lemon cream and a raspberry cream center. Garnished with white chocolate pieces, pistachio bits, and a fresh raspberry.

Triple Chocolate Mousse

Chocolate cake layered with dark chocolate mousse, milk chocolate mousse, and white chocolate mousse garnished with a chocolate fan of all three colors.

Chocolate Hazelnut Gianduja

Chocolate cake with chocolate hazelnut mousse and vanilla creme brulee center, roasted hazelnut pieces, chocolate glaze, and hazelnut crunch garnish.

Caramel Mystique

A South American dessert with a tropical twist. A chocolate cake, filled with dulce de leche mousse, a chocolate-dipped sesame nougat brittle layer, banana mousse center, wrapped in a chocolate jaconde oval pattern, apricot glaze finish, topped with a milk chocolate tuile garnish.

LATE NIGHT SNACKS

MINIMUM ORDER 50 GUESTS

Chicken and Waffles
Maple syrup

Mini Tacos- choose one
Beef, chicken, or vegetarian

Pretzel Bites
Cheese sauce or mustard

Coffee & Doughnuts

Chocolate Chip Cookies & Milk

Quesadillas- choose one
Beef, chicken or vegetarian

Grilled cheese & tomato basil soup

Sliders- choose one
Pulled pork, beef, chicken or impossible

French Fries- choose two

- Garlic fries with ranch
- Truffle fries with chipotle aioli
- Sweet potato fries with sweet chili sauce
- Cajun fries with garlic sour cream aioli
- Regular french fries with ketchup



BEVERAGES

PACKAGES

Beverage Packages are for a duration of four Hours, Extra Hours are available, please inquire, Dinner Wine Service not included

PACKAGE I

Sodas, Mineral Water, Assorted Juices, & Sparkling Cider Toast

PACKAGE II

House Chardonnay & Cabernet Sauvignon, Domestic & Imported Beers

Sodas, Juice & Mineral Water

PACKAGE III

House Chardonnay & Cabernet Sauvignon, Well Drinks, Domestic & Imported Beers

Sodas, Juice & Mineral Water

PACKAGE IV

House Chardonnay & Cabernet Sauvignon, Well & Call drinks

Domestic & Imported Beers, Sodas, Juice & Mineral Water

PACKAGE V

Premium House Chardonnay & Cabernet Sauvignon, Well, Call, & Premium Drinks

Domestic & Imported Beers, Sodas, Juice & Mineral Water

CONSUMPTION BAR

- House Wine
- Premium House Wine:
- Corkage Fee
- Well Cocktail
- Call Cocktail
- Premium Cocktail
- Bottled Beer
- Draft Beer
- Bottled Water
- Sparking Water
- Soft Drink
- Juice
- Ice Tea
- Lemonade

Signature Wedding Cocktails

Let us create a unique cocktail special for your wedding day!



WINE LIST

House White Wine

- Avalon chardonnay
- Villa Sandi Veneto Pinot Grigio

House Red Wine

- Avalon Pinot Noir
- Avalon cabernet
- Cedar brook Merlot

Sparkling

- Ramon Raventos Cava Brut
- Veuve Clicquot Brut

Rose

- Chateau Gassier Esprit Rose – France
- Dutton-Goldfield Rose of Pinot Noir

Premium White

- Lloyd Chardonnay - Carneros
- Rombauer Chardonnay - Napa Valley
- Peju Sauvignon Blanc-Napa Valley- Premium House Wine
- Altamura Sauvignon Blanc - Central Valley
- Chateau Montelena Chardonnay

Premium Red

- Rombauer Cabernet- Napa Valley
- Chateau Montelena Cabernet- Napa Valley
- Rombauer Merlot- Napa Valley - Premium House Wine
- Duckhorn Merlot- Napa Valley
- Hook & Ladder Pinot Noir - Santa Rosa
- Patz & Hall Pinot Noir- Sonoma Coast
- Paul Hobbs Pinot Noir- Russian River

Corkage

if you wish to bring your own wine.

*Pricing & items subject to change based on demand & vintage

ADDITIONS

STAFF

- Valet Parking – 1 valet required per 50 guests
- Coat Check Attendant-Optional
- Bartender- Required for events hosting bar
- Additional Server-Optional
- Chef Attendant-Optional depending on menu

Special Touches

- Upgraded Chairs-Price Dependent on Selection
- Specialty Linens-Price Dependent on Selection
- Upgraded Napkins-Price Dependent on Selection
- Charger Plates-Price Dependent on Selection
- Gold Mercury Votives
- Wireless uplights (12)
- Ivory Draping

AUDIO VISUAL EQUIPMENT

- Wireless Microphone
- 8' Screen & Projector
- Portable Sound System
- Power Box
- Stage & Stairs 8'x4' Panels

DANCE FLOOR

- 12x12 - Max 40 Guests
- 16x16 - Max 80 Guests
- 20x20 - Max 130 Guests
- 20x24 - 160 and Up

