



Wedding Menu - Family Style Dinner



Passed and Set Out Appetizers

Artisan Cheese

creatively presented on handsome marble slabs lined with French paper grape leaves. We'll offer the best of the best Northern California made cheeses from Bellwether Farms, Cowgirl Creamery, Laura Chenel, Harley Farms and other highly rated Bay Area artisan cheese makers. Cheese will be served with assorted specialty crackers and Acme sliced sweet baguette rounds.

Passed Appetizers

Dungeness Crab Cakes

our very special recipe topped with a slightly spicy chili aioli

Tuscan Fontina Bite

chicken breast with Fontina and parmesan cheese, sun-dried tomatoes and garlic in a seasoned breadcrumb coating

Pistachio Crusted Lamb Tenderloin

with Pomegranate Dipping Sauce

Olive & Sun-dried Tomato Croissant

An all butter bite sized croissant filled with Kalamata olives & sun-dried tomato, seasoned with garlic

Mushroom Truffle Risotto

Sautéed mushrooms, blended with creamy truffle oil-seasoned risotto, hand shaped into a bite-sized "wheel"

Family Style Dinner

Pre-Set Family Style Antipasto Course

served on a custom-made lazy Susan in the center of each guest table. The antipasto course will feature imported sliced Provolone cheese, Italian salami, Grilled Red Bell Peppers, Capers, Artichoke Hearts, White Beans in Lemon and Olive Oil, Assorted Olives and Shaved Reggiano.



Served Salad

Red Butter Leaf Lettuce and Red Romaine Lettuce

with Pt. Reyes Blue Cheese, Spiced Pecans and Oven Roasted Pears
with Sparrow Lane Pear Vinaigrette

Family Style Main Meal

Marinated and Grilled Pork Tenderloin

fresh garlic, extra virgin olive oil and rosemary Tuscan rub, grilled and served with an aged balsamic vinegar reduction, grilled black mission figs and a spicy peach compote

Grilled Polenta Triangles

Lobster and Corn Ravioli

with a sweet butter sauce and garnished with fresh corn kernels, lobster and fresh herbs

Grilled Vegetable Platter

the season's freshest and best all served on a colorful platter with Meyer Lemon mint aioli

Artisan Breads and Rolls with Sweet Butter and Herb Cheese Spread

(set at each table and replenished throughout the meal)

Fresh Whole Milk Mozzarella and Basil

the purest late summer side dish with a variety of basil types all grown in Perfect Taste's herb garden, chiligini and a variety of heirloom tomatoes direct from the market.

Dessert

Wedding Cake provided by client

Buffet Style Rich Connoisseur Coffee served in Hammered Silver Samovars

Port and Cigars