SEASONAL MENU SUGGESTIONS

MIX N’ MINGLE
HEAVY APPETIZER GATHERING

artisan cheese & charcuterie assortment
pickled seasonal vegetables
fresh + dried fruits
seasonal hummus
savannah bee company honeycomb
house made breads + crostini

snacks
tray passed tastes

brand beef sliders
brioche - pimento cheese - crispy onions - arugula

ahi kimchee tostadas
avocado puree - cilantro - wonton crisp

peach caprese
balsamic reduction - opal basil - orange oil

petite pastry - confections

blueberry peach bars
salted caramel brownie
key lime agave cheesecake
spiced graham cracker

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SPRING WEDDING
TASTING STATIONS

snacks ~ tray passed tastes
mint spring pea croquette + cucumber feta tzatziki
hoisin glazed pork belly + pickled rhubarb chutney
roasted spiced eggplant flatbread + mozzarella + sun dried tomatoes + black olive tapenade

pasta station
kale spinach ravioli + lemon thyme cream
grilled asparagus + lemon zest
spring garden greens + white balsamic vinaigrette, parmesan twist

fish station
pan roasted halibut or sea bass + grilled scallion chimichurri, saffron farro ‘risotto’ + fresh herbs,
roasted early summer cherry tomatoes

beef station
brandt beef grilled hanger steak + zinfandel demi glace,
yukon gold potato puree,
pickled red onion salad + flat leaf italian parsley

wedding cake
client to provide, Waters to cut and serve
SUMMER TASTING MENU

TRAY PASSED SNACKS

ahi crisps - wonton crisps
seared sushi grade ahi, wasabi mayonnaise,
black sesame seeds and micro cilantro

flamed lime chili shrimp
butterfly shrimp, wok tossed to order with garlic,
fresh lime zest, red chilies, sliced limes

white corn croquettes
yukon gold potato puree, sweet white corn, cumin,
queso cotija, panko-parmesan,
italian spices, cilantro kewpie mayo

tandoori chicken skewers
free range chicken breast marinated in yogurt, lemon,
coriander seed, garam masala, with cucumber-mint raita sauce

all-natural beef hamburger
mini slider hamburger on parker house roll
with oregonzola, pickled red onions, roasted garlic aioli, wild arugula

CLUB PLATE
grilled chimichurri beef hanger steak
yukon gold potato puree,
roasted cherry tomatoes, fresh herbs
SEASONAL MENU SUGGESTIONS

AUTUMN HARVEST

TASTING STATION
culinary stewards prepare plates to order for guests

CARVING STATION
condiments
au jus, smoked tomato compote, horseradish-dill aioli, garlic mayonnaise,
paired with herb Parker house rolls, crispy onions, wild arugula

herb sea salt sweet potato fries
maple sriracha ketchup

pumpkin ravioli with roasted beets
artisan ravioli with roasted pumpkin, mascarpone and parmesan, grapefruit oil, roasted ruby beet, thyme-lemon cream sauce, laura chenel's goat cheese, fresh origins petite tarragon

herb parmesan twist

STATIONARY SWEET BITES

waters' handcrafted miniature choux pastry
filled with creme patisserie, glazed with rich valrhona-espresso ganache

bourbon apple cheesecake
waters' famous cheesecake infused with bourbon soaked apples topped
with candied ginger and crushed pecans

the west bean coffee, san diego, organic mighty leaf teas
HOLIDAY CELEBRATION
SEATED DINNER

baked
house made baguette + house made herb Parker house rolls
organic grass fed butter - black sea salt

soup
apple parsnip bisque
caraway crumbs - sage oil

plate
brandt beef braised short ribs + gremolata
yukon gold potato puree, truffle oil
honey sherry glazed heirloom rainbow carrots

pastry
valrhona chocolate torte - orange creme anglaise - candied winter citrus
lilacender shortbread crumbles - chocolate mint
local west bean decaf and regular coffee, organic mighty leaf teas

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