



*WEDDING
MENUS*

PLATED ENTREES

Page 1 of 2

∞ Select One ∞

*Pricing includes Hors d'oeuvre Reception, Salad or Soup, Entrée, Wedding Cake & Champagne Toast
Select Hors d'oeuvres & Salad/Soup options from the following menus*

*Pesto Seared Organic Chicken Breast
with Caramelized Shallot Bordelaise, Thyme Skillet Fingerling Potatoes
& Sweet Onion Tapenade*

\$54.00 per person

*Duet of Herb Crusted Tenderloin of Beef and Roasted Citrus Salmon
with Basil Mashed Potatoes and Sautéed Seasonal Baby Vegetables*

\$60.00 per person

*Citrus Nut Crusted Sea Bass
with Grilled Corn Risotto, Ginger Butter Sauce & Mango Relish*

Market price

*Stuffed Chicken Breast
with Spinach & Mushrooms Enveloped in Flaky Puff Pastry
& Candied Garlic Demi Glace*

\$56.00 per person

*Peppercorn Crusted New York Strip Loin of Beef
with Wild Mushroom Mashers & Cognac Cream Baby Vegetables*

\$63.00 per person

*Asian Grilled Salmon Filet
with Sticky Rice, Oriental Vegetables & Red Coconut Curry Sauce*

\$54.00 per person

*Ancho Chili Rubbed Tenderloin of Beef
with Grilled Yukon Potatoes, Jumbo Asparagus & Red Pepper Fricassee*

\$72.00 per person

*Please add 22% Service Charge and applicable Sales Tax to all menu prices
Menu prices are valid through December 2010*

PLATED ENTREES

Page 2 of 2

∞ Select One ∞

*Pricing includes Hors d'oeuvre Reception, Salad or Soup, Entrée, Wedding Cake & Champagne Toast
Select Hors d'oeuvres & Salad/Soup options from the following menus*

*Mesquite Grilled Tenderloin of Beef and Crab Stuffed Shrimp
with Oven Dried Tomato Relish, Peruvian Mashed Potatoes,
and Steamed Vegetable Bouquetiere*

\$ 67.00 per person

*Stuffed Organic Chicken
with Mesquite Grilled Vegetables, Pepper Jack Cheese
& Sun-Dried Tomato Risotto*

\$55.00 per person

*Duet of Pesto Crusted Chicken & Sautéed Rosemary Garlic Shrimp
with Parmesan Soft Polenta & French Beans*

\$63.00 per person

*Pan Seared Halibut Filet
with Lemon Grass Scented Jasmine Rice, Artichoke & Morel Ragout
with Champagne Dill Beurre Blanc*

Market Price

*Herb Roasted Aged Bistro Steak
with Sautéed Garlic Shrimp, Basil Mashed Potatoes
& Peppercorn Pan Gravy*

\$69.00 per person

*Herb Seared Tenderloin of Beef &
Broiled Australian Lobster Tail
with Horseradish Potato Custard & Braised Baby Vegetables*

\$90.00 per person

*Split entrée Selection of two will incur a \$5.00 per person surcharge. Selection of three or more will incur a
\$ 7.00 per person surcharge. For Split Entrée Menus, price of highest entrée will be applied to all selections.*

*Please add 22% Service Charge and applicable Sales Tax to all menu prices
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BUFFET SELECTIONS

Page 1 of 2

∞ Select One ∞

*Pricing includes Hors d'oeuvre Reception, Buffet, Wedding Cake & Champagne Toast
Select Hors d'oeuvre options from the following menus*

BUFFET SELECTION 1

*Taco Salad with Malibu Greens, Sonoran Ranch & Julienne Jicama
Iceberg Lettuce Salad with Carrots, Cucumbers, Tomatoes & Two Dressings
Pineapple Poppy Seed Cole Slaw*

*Sliced Smoked Brisket of Beef with Chipotle Barbecue Sauce
Roasted Chicken Breast with Mushrooms & Tomato Thyme Butter
Pan-Seared Ruby Red Trout with Cajun Spiced Tartar Sauce*

*Sautéed New Potatoes with Peppers & Onions
Braised Carrots with Lavender & Orange*

\$69.00 per person

BUFFET SELECTION 2

*Chilled Caesar Salad Bowl with Focaccia Croutons & Creamy Caesar Dressing
Honey & Orange Drenched Fruit Salad with Mint
Cucumber & Tomato Salad with Bay Shrimp & Sherry Vinaigrette
Cheese & Spinach Stuffed Shells with Marinara Sauce & Shaved Parmesan Reggiano
Rigatoni Bolognese*

*Lemon Chicken Picatta with Caper Berries & Sweet Pea Basmati Rice
Skillet Seared Salmon Steak & Basil Beurre Blanc with Oven-Dried Tomatoes*

*Cumin Scented Soft Polenta
Seasonal Vegetable Sauté*

\$72.00 per person

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BUFFET SELECTIONS

Page 2 of 2

∞ Select One ∞

Pricing includes Hors d'oeuvre Reception, Buffet, Wedding Cake & Champagne Toast
Select Hors d'oeuvre options from the following menus

BUFFET SELECTION 3

Buffalo Mozzarella & Roma Tomatoes with Olive Oil & Basil
Chilled Caesar Salad Bowl with Focaccia Croutons & Creamy Caesar Dressing
Cheese Tortellini Salad with Toasted Piñon, Grilled Vegetables & Arugula
Tomato Chervil Velouté

Herbed Garlic Breadsticks & Loaves of Country Breads

SELECT THREE ENTRÉES

Pancetta Cornish Game Hen with Braised Rapini & Mushroom Madera Sauce
Sliced Italian Bistro Steak with Caramelized Peppers & Onions
Pesto Rubbed Pork Loin with Oven Roasted Yukon Potatoes & Red Wine Demi
Pan-Seared Salmon Filet with Tomato Thyme Ragout & Citrus Butter Sauce
Sweet Corn Risotto Eggplant & Zucchini Parmesan

\$78.00 per person

BUFFET SELECTION 4

Fresh Spinach & Arugula Salad Station
with Grilled Chicken, Teardrop Tomatoes, Feta Cheese, Marinated Cucumbers, Candied Pecans,
Caramelized Onions, Smoked Portobello Mushrooms & Hot Bacon Vinaigrette

Grilled Vegetable Antipasto with Crusty Breads & Infused Oils

Black Bean & Roasted Corn Salad with Red Pepper Vinaigrette

Tomato & Sweet Onion Salad with Frisée & Focaccia Croutons

Herbed Garlic Breadsticks & Loaves of Country Breads

Butternut Squash Bisque

Baked Potato Bar

with Butter, Sour Cream, Shredded Cheese, Bacon & Scallions

Grilled Vegetable Rigatoni

Roasted Garlic Mashed Potatoes

Sautéed Seasonal Vegetables

SELECT FOUR ENTRÉES

Seared Chicken Medallions with Shallot Balsamic Sauce with Mushroom Polenta & Thyme

Crimini Mushroom Crusted Salmon with Country Risotto & Sweet Corn Basil Butter Sauce

Ancho Chili-Rubbed Pork Loin, Carved to Order with Peach-Mango Salsa

New York Strip Loin, Carved to Order with Grilled Onions & Mushrooms

Southwestern Spiced Sea Bass with Chayote Squash with Blackened Shrimp

& Cumin Lobster Sauce

\$85.00 per person

Please add 22% Service Charge and applicable Sales Tax to all menu prices
Menu prices are valid through December 2010

HORS D'OEUVRES RECEPTION

Included in Dinner Price

Please select either Hors d'oeuvre Display or Butler Passed Hors d'oeuvres

HORS D'OEUVRE DISPLAY

*Gourmet International & Domestic Cheese
Display with Lavosh, Baguettes
& Assorted Crackers*

*Garden Vegetable Market Basket Display
with Maytag Blue Cheese, Herbed Ranch
& Pesto Aioli Dipping Sauces*

*Tropical Fruit Display with
Papaya, Mango & Seasonal Berries
with a Coconut Orange Dipping Sauce*

OR

BUTLER PASSED HORS D'OEUVRES

Select two hot and two cold hors d'oeuvres from the lists below

HOT SELECTIONS

Coconut Crusted Chicken & Pineapple Swizzles

Southwestern Black Bean Empanada

Beef Satay with Peanut Sauce

Vegetable Spring Rolls with Plum Sauce

Vegetarian Pot Stickers with Soy Mustard

Sesame Crusted Chicken with Pineapple Salsa

Grilled Baby Lamb Chops with Mint

Kalamata Olive & Artichoke Tartlet

Chicken Satay with Peanut Sauce

COLD SELECTIONS

*Smoked Salmon & Horseradish Goat
Cheese on Pumpernickel*

Mini Opal Basil & Mozzarella Tartlet

Smoked Salmon Pinwheel

Seared Citrus Tuna with Wasabi Oil

Spiced Shrimp on Cucumber

Belgian Endive with Blackened Rock Shrimp

Sonoran Vegetable Profiterole

Herb Cheese Stuffed Baby Tomato

Artichoke & Heirloom Tomato Bruschetta

SALADS & SOUPS

✧ Select One ✧
Included in Plated Dinner Price

Caesar Salad with Petite Romaine Lettuce Hearts with Focaccia Croutons, Shaved Parmesan-Reggiano & Roasted Garlic Caesar Dressing

Portobello & Porcini Mushroom Soup with Oven-Dried Vegetable Salpicon

Baby Spinach & Arugula Salad with Warm Brie and Pear wrapped in Phyllo with Caramelized Pine Nuts and Sherry Green Apple Dressing

Caribbean Lobster Bisque with Brandy Crème Fraîche

Iceberg Lettuce Wedge, Grilled Asparagus, Smoked Mushrooms & Spicy Rock Shrimp with Maytag Blue Cheese Vinaigrette

Sweet Corn Velvet Soup with Smoked Chicken and Roasted Pepper Relish

Bouquet of Seasonal Baby Greens, Wrapped in a Cucumber Vase with Baby Buffalo Mozzarella, Teardrop Tomatoes & Aged Balsamic Vinaigrette

Tossed Baby Field Greens with Black Beans & Queso Fresco, Roasted Peppers & Cuervo Gold Lime Vinaigrette

Butternut Squash Velouté with Toasted Pumpkin Seeds & Aged Dry Sherry

Marinated Tomato Rings with Frisée, Lola Rosa, Feta Cheese, Greek Olives & Beet Curls with Pumpernickel Crostini

Butter Lettuce Salad with Candied Walnuts, Orange Segments & Jicama with Smoked Bacon Dressing

Additional Salad or Soup Course \$8.00 per person

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BAR PACKAGES & BEVERAGES

HOSTED BAR PACKAGE PRICING

<i>2 Hour Beer & Wine Package</i>	<i>\$17.00 per person</i>
<i>2 Hour Bar including Spirits</i>	<i>\$28.00 per person</i>
<i>Each Additional Hour</i>	<i>\$10.00 per person</i>

HOSTED BAR PER DRINK PRICING

<i>House Spirits</i>	<i>\$6.00</i>
<i>Top Shelf Spirit</i>	<i>\$7.00</i>
<i>Domestic Beer</i>	<i>\$5.00</i>
<i>Imported Beer</i>	<i>\$5.25</i>
<i>Premium Wine</i>	<i>\$6.00</i>
<i>Bottled Spring Water</i>	<i>\$3.50</i>
<i>Soft Drinks</i>	<i>\$3.50</i>

CASH BAR PER DRINK PRICING

<i>House Spirits</i>	<i>\$6.25</i>
<i>Top Shelf Spirit</i>	<i>\$7.25</i>
<i>Domestic Beer</i>	<i>\$5.25</i>
<i>Imported Beer</i>	<i>\$5.50</i>
<i>Premium Wine</i>	<i>\$6.25</i>
<i>Bottled Spring Water</i>	<i>\$3.75</i>
<i>Soft Drinks</i>	<i>\$3.75</i>

SPECIALTY BEVERAGES

<i>The Mission Palms Margarita</i>	<i>\$110.00</i>	<i>gallon</i>
<i>Bloody Mary</i>	<i>\$95.00</i>	<i>gallon</i>
<i>Screwdriver</i>	<i>\$95.00</i>	<i>gallon</i>
<i>Mimosa</i>	<i>\$95.00</i>	<i>gallon</i>
<i>Champagne Punch</i>	<i>\$95.00</i>	<i>gallon</i>
<i>Non-Alcoholic Fruit Punch</i>	<i>\$50.00</i>	<i>gallon</i>
<i>Domestic Beer Keg</i>	<i>\$325.00</i>	<i>half barrel</i>
<i>Imported Beer Keg</i>	<i>\$375.00</i>	<i>half barrel</i>

*Please apply a fee of \$125.00 per bartender
(1 bartender per 75 guests recommended)*

*Please add 22% Service Charge and applicable Sales Tax to all menu prices
Cash bar sales include tax and service charges*



*WEDDING HORS
D'OEUVRES
RECEPTION*



*WEDDING BRUNCH
MENUS*



COMPLETE HORS D'OEUVRES RECEPTION

HORS D'OEUVRE DISPLAY

*Gourmet International & Domestic Cheese Display
with Lavosh, Baguettes
& Assorted Crackers*

*Garden Vegetable Market Basket Display with
Maytag Blue Cheese, Herbed Ranch
& Pesto Aioli Dipping Sauces*

*Tropical Fruit Display with
Papaya, Mango & Seasonal Berries
with a Coconut Orange Dipping Sauce*

*Peppercorn & House Smoked Salmon
Display with Condiments*

BUTLER PASSED HORS D'OEUVRES

Select two hot and two cold hors d'oeuvres from the lists below

HOT SELECTIONS

*Coconut Crusted Chicken & Pineapple Swizzles
Chicken Satay with Peanut Sauce
Southwestern Black Bean Empanada
Beef Satay with Peanut Sauce
Vegetable Spring Rolls with Plum Sauce
Vegetarian Pot Stickers with Soy Mustard
Sesame Crusted Chicken with Pineapple Salsa
Kalamata Olive & Artichoke Tartlet*

COLD SELECTIONS

*Herb Cheese Stuffed Baby Tomato
Mini Opal Basil & Mozzarella Tartlet
Sonoran Vegetable Profiterole
Seared Citrus Tuna with Wasabi Oil
Spiced Shrimp on Cucumber
Belgian Endive with Blackened Rock Shrimp
Artichoke & Heirloom Tomato Bruschetta*

DELUXE PASTA STATION

*Cheese Tortellini & Penne tossed to order with
Fresh Tomato Basil & Pesto Cream Sauces
Accompaniments of Grilled Chicken, Italian
Sausage, Pine Nuts, Sun Dried Tomatoes,
Roasted Bell Peppers, Mushrooms & Parmesan
Display of Garlic & Herb Breadsticks & Ciabatta
Loaves*

GOURMET COFFEE STATION

*Flavored Syrups, Orange & lemon Peel, Rock
Sugar, Shaved Chocolate, Cinnamon Sticks
Whipped Cream*

\$60.00 per person

Price Based on Two Hours of Service

\$5.00 per person for each additional hour

CUSTOM WEDDING CAKE & CHAMPAGNE TOAST INCLUDED

Additional action stations may be added to enhance your reception

Chef Fee of \$100 per Chef for Action Station

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WEDDING DAY BRUNCH

BREAKFAST ITEMS

Fresh Seasonal Fruits & Berries

Assorted Baskets of Breakfast Pastries to include:

Croissants, French Pastries, Muffins & Quick Breads

*Display of Grilled Vegetables, Spanish Meats & Assorted Cheeses
served with Baskets of Lavosh, Kalamata Olive Bread & Crostini*

New York Style Bagels with Toasters & Cream Cheeses

Omelets & Eggs prepared any style with an Assortment of Fillings & Toppings

Spanish Frittata with Red Bell Pepper Coulis

Macadamia Nut & Blueberry Waffles with Vermont Maple Syrup

Apple Wood Smoked Bacon & Country Maple Glazed Sausage Links

Golden German Potato Cakes

SALADS & ENTREES

Assorted Fresh Salad Greens with a Variety of Toppings & Dressings

Tomato & Red Onion Salad with Sherry Vinaigrette & Toasted Pine Nuts

Green Papaya Slaw Martinis with Asian Chicken

Smoked Mozzarella Ravioli with Asiago Cream and Artichoke Heart Ragout

Herb Seared Organic Chicken Breast with Pesto Mashed Potatoes

Shrimp Cacciatore

Sliced Peppercorn Flank Steak with Brandy Cream

Sautéed Seasonal Vegetables with Sun Dried Tomato Butter

SWEETS & BEVERAGES

An Assortment of Miniature Pastries, Assorted Cakes & Pies

Display of Chilled Orange, Grapefruit, Tomato & Apple Juices

Freshly Brewed Regular & Decaffeinated Coffees, Hot Chocolate & Hot Teas

CUSTOM WEDDING CAKE & CHAMPAGNE TOAST INCLUDED

\$48.00 per person

Price Based on Two Hours of Service

Brunch Requires a Minimum of 75 Guests

Additions to Your Wedding Day Brunch:

Mimosas or Bloody Mary's \$5.00 per person

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