



Holly & Jared Tie the Knot

Wattles Mansion, September 2015

95 Guests

Stationary Offerings Immediately After the Nuptials

Local and Imported Cheeses, Breads and Crackers, Olives, Dates and Dried Apricots, Fresh Grapes and Strawberries, Bruschetta & Crostini, Baked Artichoke Terrines, Black Bean & Corn Salsa with House-made Corn Chips

Tray Passed Delights

Artichoke Krabby Kakes with Aioli

Traditional Chicken Empanadas & Potato Picadillo Empanadas

Wedding Buffet on the Lawn

Classic Tossed Farmer's Market Salad

Cherry Tomatoes, Persian Cucumbers & Shaved Red Carrots in a Balsamic Vinaigrette
with Rolls & Tapenade on guest tables

Sliced Summer Heirloom Tomatoes

With olives, olive oil, fresh basil & House made Fettata

Roasted Red Potato Salad

With Pommery and Green Onions

Classic Grilled Raspberry Salmon

In a Sassy Glaze with Fresh Raspberries

Slow Roasted Brisket al Italia

With olives and tomatoes in a luscious cabernet gravy

Grilled Green Beans, Zucchini & Bell Peppers

Coffee with Dessert

Cost Per Person \$87

Additional Services: Wedding Day Coordination & Rental Design and Coordination



Danielle & Will Tie the Knot

Private Estate in Simi Valley, June 2015

95 Guests

Cafecito & Cookies Pre-Ceremony

in accordance with tradition

Stationary Offerings After the Nuptials

Local and Imported Cheeses, Breads and Crisps, Marinated Olives, Dates and Dried Apricots, Fresh Grapes and Strawberries, Bruschetta & Crostini, Baked Artichoke Terrines, Black Bean & Corn Salsa with House-made Corn Chips

A Family Style Picnic Wedding

Arugula Salad with Grilled Stone Fruits & Toasted Almonds

Homemade Cornbread & Honey Butter

Roasted Red Potato Salad

With Pommery and Green Onions

Grilled Mahi Mahi Kabobs

with a duo of sauces: Dijonaise & Summer Tomato Bruschetta

Slow Cooked Pork & Little Ribs

In our Ginger Spiked Red Cook

The Amazing Corn Sensation

Our ever popular corn pudding with a hint of masa

Grilled Summer Vegetables with Fresh Basil & Balsamic Reduction

Coffee with Dessert

Cost Per Person \$89

Additional Services: Bartending



Eve & Kalen Tie the Knot

The Unique Space, January 2015

140 Guests

Welcome Elixir

Hot Spiced Apple Cider and Water Service

Cocktail Hour with Tray Passed Appetizers

Petite Grilled Lamb Chops
glazed with minted rosemary chutney

Butternut Squash Soup Shots
served with a chubby crouton

Family Style Dinner

Arugula Salad
with Pears & Toasted Almonds

Kale & Radicchio Al Fresco
with Oranges and Pomegranate Seeds

Pumpernickel, cranberry Walnut and Sour Dough Rolls
with Olive Tapenade on the Tables

Chicken Marbella on the Bone
Marinated and Slow Roasted with Olives, Dried Plums & Apricots

Grilled Mahi Mahi Brochettes
With a duo of Sauces: Dijonaise and Artichoke Salsa

Classic Quinoa Fritters with Mushroom Gravy

Roasted Winter Vegetables
Carrots, Brussel Sprouts, Potatoes, Green Beans

Coffee Service

Cost Per Person \$88

Additional Rental Charge -Shabby Chic Dinner & Dessert Plates, Twisted Cutlery
Signature Cocktail at the Bar: Honey Punch