



618

Wedding Buffet

Cocktail Hour

Complimentary Welcome Drink

Passed Hors d'oeuvres

Stuffed Mushrooms with Fennel Sausage, Broccoli Rabe and Pecorino
Thai Chicken Satays with Lemongrass Peanut Sauce
Chorizo Empanadas, Mango Lime Mojo
Pigs in a Blanket, Golden Mustard
Mini Crab Cakes, Remoulade
Granny's Meatballs, San Marzano Sauce
Spanakopita, Baby Spinach, Grecian Feta
Philly Cheesesteak Spring Roll, Cheese Sauce
Argentinian Beef Skewers, Chimichurri Sauce
*Rosemary and Dijon Lamb Chops, Balsamic Glaze
*Additional \$3 per person

Charcuterie Display

Antipasto with a Variety of Cured Meats, Olives, Stuffed Peppers, Artichokes,
Fresh Mozzarella & Tomato, Marinated Mushrooms, Pickled Vegetables and Roasted Red Peppers
Cheeses From Around the World, Dried Fruits and Nuts, Assorted Crackers
Fresh Garden Vegetable Crudité with Assorted Dipping Sauces
Tomato and Mozzarella Bruschetta with Homemade Crostini
Mediterranean Display of Hummus, Feta, Stuffed Grape Leaves,
Chickpea Salad and Pita Chips

Cocktail Stations

Select 2

Tuscany Station

Perfect Mix of Italian Favorites!

Trio of Flatbread Pizza

Cheese, Spinach & Mushroom, Pepperoni

Cheese Tortellini with Shiitake Mushrooms, Peas, Overnight Tomatoes, Cream & Reggiano
Granny's Meatballs, San Marzano Sauce



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Asian Station

Wok Presentation of Ginger Honey Chicken, Fried Rice and Chicken & Vegetable Steamed Dumplings

Slider Station

Griddle Presentation of Beef Sliders
Served with French Fries

With Lettuce, Tomato, Onions, Cheese, Pickles, Ketchup, Mustard, Mayonnaise

Mac and Cheese Station

Four Cheese Mac and Cheese
Assorted Toppings of Bacon, Green Onions, Crushed Ritz Crackers, Mushrooms, Tomatoes, Peas, Shredded Cheese

Taco Bar

Choice of 2 Proteins: Chicken, Beef or Shrimp Soft Tacos
With Guacamole, Pico de Gallo, Black Bean Corn Salsa, Lettuce, Cheese, Sour Cream, Hot Sauces
Served with Mexican Rice

Popular Station Enhancements

Shrimp and Grits Station \$11 Per Person

Our Famous New Orleans Style BBQ Shrimp with Creamy Cheddar Green Chili Grits

Italian Seafood Station \$13 Per Person

Mussels in Angry Red Sauce, Fried Calamari with San Marzano Sauce,
Shrimp in Lemon Butter Sauce with Herbed Breadcrumbs

Shrimp Cocktail Add On \$12 Per Person

Buffet Dinner Service

Choice of Salad (1):

Served with Balthazar Bread

Caesar Salad, Romaine, Garlic Croutons, Reggiano, Creamy Caesar
Baby Greens Salad, Goat Cheese, Maple Pecans, Cranberries, White Balsamic Vinaigrette
618 Salad, Mixed Greens, Hearts of Palm, Tomatoes, Feta, White Balsamic Vinaigrette

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Choice of Pasta (1):

- Penne Vodka, San Marzano Sauce, Cream, Parmesan
 - Penne with San Marzano Tomato Sauce
 - Farfalle with Broccoli Rabe, Sausage, Chili Flake, Garlic, Parmesan
 - *Rigatoni Bolognese, Pork, Veal, Pancetta, Thyme, Pecorino
 - **Truffle Ricotta Pasta Purses with Kale and Sunflower Seed Pesto
- *Additional \$4 per person | **Additional \$8 per person

Choice of Entrees (3)

- Eggplant Rollatini, Stuffed with 3 Cheeses, San Marzano Sauce
 - Vegan Tacos with Quinoa, Sweet Potatoes, Portobello, Tamarind Chutney, Chimichurri, Guacamole
 - Chicken Scaloppini, Artichokes, Chardonnay Sauce
 - Chicken Marsala with Marsala Shallot Mushroom Sauce
 - Chicken Milanese, Arugula, Heirloom Tomatoes, Reggiano, Pickled Shallots, Fried Capers, Radish
 - Adobe Roast Pork Loin, Charred Pineapple Salsa
 - Roasted Cod with Lemon Thyme Breadcrumbs, White Wine Caper Sauce
 - Herb Seared Salmon, Citrus Dill Butter
 - Almond Crusted Mahi Mahi, Mango Ginger Relish
 - Sirloin Steak, Chimichurri Sauce
 - *Cabernet Braised Boneless Short Ribs
 - *Skirt Steak, Chimichurri Sauce
 - **Filet Mignon, Shallot Cabernet Sauce
- *Additional \$10 per person | **Additional \$15 per person

Carving Station (1)

- Blackberry Fig Glazed Ham
 - Roasted Turkey Breast, Pecan Remoulade
 - Adobe Roast Pork Loin, Charred Pineapple Salsa
 - Sirloin Steak, Chimichurri Sauce
 - Boneless Lamb Leg, Salsa Verde
 - Pastrami, Spicy Mustard
 - *Skirt Steak, Chimichurri Sauce
 - **Whole Beef Tenderloin, Shallot Cabernet Sauce
- *Additional \$10 Per Person | **Additional \$15 Per Person

Choice of Side Dishes:

Choice of Starch (1)

- Butter Whipped Potatoes
- Parmesan Risotto
- Roasted Baby Potatoes
- Jasmine Rice

Choice of Vegetable (1)

- Baby Carrots
- Haricot Vert
- Asparagus

Dessert Buffet

Assorted Mini Mousse Cups, Pastries & Tarts, Mini Cannoli's, Pound Cake,
Chocolate Covered Strawberries, Cookies & Macaroons,
Mini Cheesecake Bites & Fresh Seasonal Fruit

4 Hour Premium Open Bar

Complimentary Champagne Toast On Table

Unlimited Coffee, Tea & Soft Drinks

Champagne/Mimosa, Aperol, Red & White Sangria

California House Wines: Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay, White Zinfandel, Rosé

Select Bottled Beers: Corona, Yuengling, Miller Lite

Premium Liquors: Ketel One, Titos, Tanqueray, Bacardi, Jack Daniels, Captain Morgan, Dewars, Seagrams 7,
Johnny Walker Red, Johnny Walker Black, Woodford Reserve, Jameson, Espolon, Casamigos,
Flavored Vodkas, Flavored Liqueurs

Signature Couples Cocktails Included

\$150 Bartender Fee (Per) | Estimate 1 to Every 55 Guests

Package Includes:

Use of the Bridal Suite 1 Hour Prior to Start Time
Choice of Linens-Uplighting-Seasonal Coat Check- Cake Cutting
Rustic Décor Accents & Candles

Based on 4-Hour Room Rental

50 Adult Minimum | 75 Adult Minimum Saturday Night

\$100 Maitre'd Fee Required