



Platinum Weddings

Our experienced consultants & trained culinary team will assist you in planning & executing your special day. From intimate to grand, lavish to informal, we can create the perfect menu, decor & ambiance for your special event.

Let us show you why we are "A STEP ABOVE THE REST!"



Wedding Menu

Our

Platinum Package

Includes:

- Three Tray Passed Hors D'oeuvres
or
- St. Helena CHEF'S TABLE – wedge cheeses, local fresh farmers market vegetables, dips, berries, breads, & nuts
- Entrée Selection (one or more)
- Salad Selection
- Two Side Dishes
- Beverage Station – lemonade, cranberry lemonade, lavender lemonade, pomegranate lemonade, strawberry lemonade, honeydew green tea, or tropical “mai tai” punch
- Water Service– citrus infused
- Gourmet Coffee Station – w/creamer, sugars, chocolate shavings, whip cream, flavored syrups
- China Service – dinner plate, cake plate, & coffee mug
- Flatware – fork, knife, spoon, & cake fork
- Stemware – water goblet & champagne flute
- Cake Cutting

Platinum Package



Wedding Menu

Hors d'oeuvres

- Maryland Style Crab Cakes, w/citrus slaw
- Bacon Wrapped Scallops & Sambuca Glaze
- Norwegian Smoked Salmon, in cucumber cup w/lemon dill mousse
- Shrimp Ceviche, served in a stone ground white corn cup
- Belgian Endive, goat cheese, fig jam, candied pecan, & aged balsamic
- Ahi Poki Wonton, wasabi aioli & spicy cucumber napa slaw
- Seared Ahi, on Root Vegetable Chip, w/avocado cream & tomato concasse
- PETITE SHRIMP "CLUB", prosciutto, baby arugula, & vanilla aioli on toasted brioche
- Oregon River Caught Salmon Tartare, spicy ponzu on a sesame cracker
- Plum-Cured Pork Tenderloin, sesame rice cake topped w/sweet chili sauce
- Mini Lamb Lollies, mango chutney & English mustard
- Tenderloin of Beef, sage horseradish cream on savory crostini
- Root Beer Pulled pork tenderloin, vine ripe tomato chutney on a crostini
- Mini Potato Pancakes, house hot honey smoked salmon & lemon crème fraiche
- Mini Kobe Beef Sliders, irish white cheddar, caramelized maui onion
- Skewers of Angus Tenderloin, w/peppercorn dijonnaise sauce
- Gorgonzola & Caramelized Pears, candied pecans on toasted baguette
- Hoison Beef Short Rib Panini, w/napa slaw
- Mini Grilled Vegetable Pastry Puffs, w/borsin cheese
- Apricot Glazed Medjool Dates, w/sonoma goat cheese & smoked bacon
- * Duck confit, on sweet potato chip & dried cherry compote
- * Stone Crab Claws, served w/spicy bloody mary dip
- * Seared Diver Scallop, in Chinese spoon w/miso butter & fresh chives
- * Chinese To Go Box, w/steamed assorted dim sum & plum sauce
- * Rock Shrimp Bouillabaisse, shooters w/fennel & saffron

* upgrades at market price



Wedding Menu

Salads

- Spinach Salad, apples, avocados, & bacon w/apple-mustard vinaigrette
- Crisp Romaine, tomatoes, gorgonzola, toasted pine nuts w/sun-dried tomato vinaigrette
- Classic Caesar Salad, shaved parmesan & home-made herb croutons
- Mixed Baby Greens, sliced pears, caramelized walnuts, tomatoes & a champagne vinaigrette
- Arugula Salad, manchego cheese, apples, & caramelized walnuts
- Butter Lettuce, pecans, goat cheese, dried cranberries, & poppyberry vinaigrette
- Baby arugula, red apples, candied walnuts, & maytag bleu cheese crumbles dressed w/cider vinaigrette
- Fresh Baby Spinach, applewood smoked bacon, mushrooms & feta w/warm onion vinaigrette
- Mesclun Mix, candied walnuts, crispy shallots, & mandarin oranges w/champagne vinaigrette
- Hearts of Romaine, tear drop tomatoes, feta cheese, toasted pine nuts, & hearts of palm tossed in basil vinaigrette
- Field Greens, almonds & strawberries tossed w/herb vinaigrette & topped w/goat cheese crostini
- Mixed Sweet greens, dried cranberries almonds, & sherry vinaigrette topped w/fried goat cheese

Platinum Package



Wedding Menu

Entrees

Chicken

- Pan Roasted Natural Breast, champagne supreme sauce, scented w/fresh thyme & wilted spring greens
- Organic Breast, stuffed w/sage, chard, pecorino, & fresh tomato beurre blanc
- Crab & Asparagus Stuffed Breast, tarragon mustard sauce, arugula, & french lentils
- Stuffed Cage Free Breast, baby spinach, chevre, golden beet chutney & garlic olive oil mist
- Chicken tikka masala, w/condiments of yogurt and spicy pickle
- Free Range Breast, bronzed w/hoisin, citrus ginger reduction topped w/candied mango & baby bok choy
- Parmesan Crusted Breast, over sweet corn, vine ripe tomato, & arugula topped w/sweet pepper relish

Beef

- Angus Tri-Tip, w/fresh rosemary jus
- Braised Asian 5 Spiced Short Ribs, w/baby bok choy garnish
- Boneless Beef Short Ribs, mushrooms, cipolini onions, & honey bacon in a velvety red wine sauce
- Blacked Tri-Tip, w/gorgonzola demi-glaze
- * Glazed Rib Eye Steak, w/soy ginger glaze & shitake mushroom ragout
- * Roasted New York Strip loin, pepper crusted & served w/a cognac reduction & topped w/crispy onion shoestrings
- * Slow Roasted Prime Rib, yorkshire pudding, horseradish & au jus
- * Carved Chateaubriand w/Cabernet Reduction, garnished w/caramelized baby carrots, onions, & fresh thyme
- * Filet Mignon, truffled butter & rosemary

* upgrades at market price



Wedding Menu

Pork & Lamb

- Slow Roasted Lamb Shank, "Mumbai" style masala
- Marinated rack of Pork, atop sweet potato puree & laced w/natural au jus, cranberry apple chutney.
- Tenderloin of Pork scallopini, dried cherries & port demi glaze topped w/sweet onion marmalade
- * Roasted Rack of Lamb, English mustard, bread crumbs and mango chutney
- * New Zealand Lamb Chop, kalamata olives, roasted garlic, pan reduction, & crème de moutarde w/tomato & eggplant compote

Seafood

- Indian spiced swai basa fillet, suggested side of saffron basmati rice
- Pistachio Crusted Salmon Fillet, pinot noir reduction
- * Pan Seared Local Pacific Yellowtail, ragout of peas, edamame beans, asparagus, & roasted tomato topped w/pea tendrils
- * Northern Wood Oven Roasted Halibut, topped w/crab & served w/tomato spiked herb hollandaise & melted swiss chard
- * Gulf Jumbo Shrimp, sautéed w/limoncello, basil, & capers then topped w/baby arugula & pear tomato.
- * Local Caught White Seabass, melted pear tomatoes, citrus beurre blanc, & w/basil chiffonade

Vegetarian

- Grilled Vegetable en croute, eggplant, zucchini, red pepper, onion, mushroom, & goat cheese & sun-dried tomato herb jus
- Vegetable Couscous, w/baby vegetables, toasted pine nuts & grilled portobello w/balsamic reduction & lemon caper relish
- Classic saag paneer, paired w/ spiced lentil Dal & cardamon basmati rice
- Wild mushroom Risotto, grilled asparagus & oven dried tomato & citrus beurre blanc

* upgrades at market price



Wedding Menu

Side Dishes

- truffled potatoes w/chives
- potato & fennel au gratin w/gruyere & thyme
- roasted russian fingerlings w/fresh rosemary & garlic
- purple peruvian mash w/chevre & garlic
- whipped yukon gold w/leeks & white pepper dusting
- creamy risotto w/forest mushrooms
- velvety 3 cheese polenta w/herbs & sun-dried tomatoes
- savory wild mushroom bread pudding
- gorgonzola au gratin potatoes
- root vegetable gratin w/fontina & parmesan
- mint infused baby english peas
- green beans w/toasted hazelnuts & garlic butter
- Indian vegetables Jalfrezi
- cauliflower w/gratin of sourdough & goat cheese
- sweet corn pudding w/caramelized onion, cream, nutmeg & vanilla
- grilled summer vegetables w/herbs d provence
- gnocchi w/pancetta, radicchio & walnuts in roasted garlic cream
- mushroom agnolotti w/sage cream sauce topped w/toasted hazelnuts
- baked marsala orzo w/fontina , mozzarella & sweet peas
- creamy farfalle w/cremini, asparagus & toasted walnuts
- classic Indian saag paneer

Breads & Such...

- assorted freshly baked dinner rolls
- freshly baked rosemary & parmesan rolls
- rustic sliced breads
- roasted tomato focaccia
- sourdough rolls
- country style naan bread



Wedding Menu

Wedding Cakes

Choose from many beautiful cake designs or work w/the staff to create your own enchanting work of art. Our goal is to provide a wedding cake to reflect your personal taste & unique style.

Icings

butter crème
chocolate ganache *
chocolate

marzipan *
rolled fondant *

Cake Layer Selections

wedding white
chocolate
marble

red velvet *
chocolate decadence *
carrot *

champagne *
royal almond *

Cake Filling Selections

banana bavarian
lemon bavarian
chocolate bavarian
caramel mousse *
mousse *
amaretto mousse *
amaretto
italian rum crème *
raspberry supreme *

black cherry bavarian
raspberry bavarian
strawberry bavarian
chocolate mousse *
mango mousse *
chocolate mousse *
bailey's irish crème *
kahlua crème *
fresh strawberries
(seasonal) *

chocolate bavarian
raspberry
vanilla bavarian
mandarin cheese
pineapple cheese mousse *
white chocolate mousse *
hazelnut crème *
mocha latte *
tira misu *

* Premium Flavors – Additional Cost



Wedding Menu

Additional Wedding Items & Services

Happy Endings

- Sweet -

- Acai Berry Smoothie Garnished w/an energy bar
- Chocolate Chip Cookie w/cold milk shooter
- Brownie Bite w/hot fudge
- Cinnamon Beignets w/a vanilla coffee shot & more...

- Savory -

- Mini Panini's – Gruyere or Ham & Cheese
- Mini Beef Sliders
- Mini Beef Tacos
- Mini Breakfast Burritos w/eggs, bacon & cheese
- Mini Bean & Cheese Burritos w/red chili sauce

Additional Services:

- Lounge Furniture
- Photo Booths
- Valet & Limousines
- Ice Sculptures
- Espresso & Cappuccino Bar
- Floral Designing
- Officiants
- Videographers
- Cigar Bars
- Tenting
- Linens & Fabric
- Wedding Coordinators
- Photographers
- Entertainment
- Event Rentals
- Sound & Lighting
- D.J.'s
- Event Design & Construction

Platinum Package



Wedding Menu

Bar Service Menu - Minimum of 50 guests (Smaller counts available call for pricing)

The following is a description of our different bar packages. Customized packages are available & will be tailored to your event & needs. Our professional & friendly staff will provide you with a great experience. We provide the value of quality at a very competitive price to most of Southern California area. Please call today & speak with our event specialist to help coordinate your event. Prices will vary based on the number of guests, the number of stations & the manner in which you wish them served. Prices subject to change based on location rules & regulations of venue.

ALL BAR SERVICES INCLUDE THE FOLLOWING FOR GROUPS UP TO 125 GUESTS: 4 or 5 Hours of Service; One Bartender; & One Portable Bar. Napkins; Stir Straws; Clear Hard Plastic Glassware in Two Sizes; Ice; all operational equipment for your Bar Service type, a full range of mixes & condiments, as well as Liquor Liability Insurance. *Additional bartenders required on groups of over 125 & includes extra bar set up.*

HOSTED PREMIUM BAR

- Liquor Service: Absolute Vodka, Grey Goose Vodka, Tanqueray Gin, Chivas Regal Scotch, Crown Royal, Jack Daniels, Bacardi Rum, Malibu Rum, Captain Morgan Rum, Patron Silver, 1800 Tequila, Hennessy Cognac, Jagermister, Grand Marnier, Kahlua, Midori, Apple, Triple Sec, Amaretto, Peach Schnapps, Long Island Iced Tea
- Beer Service: Corona, New Castle & Amstel Light or equivalent
- Wine Service: Salmon Creek Sonoma Chardonnay, Merlot / Cabernet Sauvignon & Beringer White Zinfandel
- Soft Drink Service: Coke, Diet Coke, 7-Up, Red Bull & Perrier

HOSTED CALL BAR

- Liquor Service: Smirnoff Vodka, Gordon's Gin, Johnnie Walker Red Scotch, 7 Crown, Jack Daniels, Bacardi Rum, Malibu Rum, Spiced Rum, Jose Cuervo Gold Tequila, Christian Brothers Brandy, Kahlua, Midori, Apple, Triple Sec, Amaretto, Peach Schnapps, Long Island & Iced Tea
- Beer Service: Bottled Domestic (Choice of Two)
Bud, Bud Lite, MGD, Miller Lite, Coors, Coors Light
- Wine Service: Such as: Crane Lake -Chardonnay, Merlot / Cabernet Sauvignon & White Zinfandel
- Soft Drink Service: Coke, Diet Coke, 7-Up & Perrier

HOSTED SOFT BAR

- Beer Service: Bottled Domestic (Choice of Two)
Bud, Bud Lite, MGD, Miller Lite, Coors, Coors Light
- Wine Service: Crane Lake- Chardonnay, Merlot / Cabernet Sauvignon & White Zinfandel
- Soft Drink Service: Coke, Diet Coke, 7-Up & Perrier

Cash Bar Service – one or multiple bar stations with bartenders – call for quote

Bar tending Services - You supply the bar items & we supply the bartender – call for quote

Additional Services - Ice, Glass Rentals, Portable Bars, Bar Garnishes, Ice Carvings & more...

