

Michelle and Sean Wedding Dinner Menu

Cocktail wiener with BBQ sauce

Cheese tray (domestic assortment)

Brushetta station: tomato concasse, tapanade, pesto with fresh assorted bread and crackers

Grilled chicken quesadilla with salsa, guacamole and sour cream only

Fresh Salinas Valley green salad: spring greens, romaine lettuce, baby spinach accompanied by: croutons, bacon bits, tomatoes, cucumber, hard boiled eggs, garbanzo beans, beets and feta cheese. Thousand Island and Ranch dressings.

Grilled marinated vegetable: eggplant, portabella mushrooms, yellow and green squash, carrots and green onions

Fresh sliced breads and rolls in baskets on tables with margarine

Roasted rosemary red potatoes

Grilled marinated (lemon, garlic & olive oil) chicken with BBQ sauce on the side

Chef's special marinate grilled tri-tip

Vegetarian Option: Grilled vegetable tower with goat cheese

Beverages: raspberry lemonade, and bottled water and diet and regular Pepsi

Dessert(s)

Wedding cake (Lemon and Fresh Raspberries)

Fruit platter with chocolate fountain.

Surrounding fountain: fresh seasonal fruit, candied nuts -marshmallows, pretzels (loop with salt), pound cake, bananas, Twinkies

Toast: Sparkling Cider

Dessert: Hot cocoa and coffee service