

Silver Package

Choice of (Two) Tray Passed Hors D'oeuvres

Cold Selections

Crostini, Peach Preserves, Herb Cream Cheese
Seared Ahi Tuna Wonton, Eel Sauce
Crab Salad Crostini
Fresh Fruit & Mint Skewer
Shrimp Shooter, Cocktail Sauce
Truffle Oil Deviled Eggs
Crostini, Chicken Liver Mousse
Tomato & Mozzarella Caprese Skewer

Hot Selections

Spring Roll, Orange Ginger Marmalade
Firecracker Shrimp
Garlic Steak Skewer
Mini Crab Cake, Jalapeno, Crème Fraiche
Braised Short Rib Tartlets
Chicken Pot Stickers
Classic Italian Meatball
Thai Chicken Skewer

Five Hours Hosted Bar

House Wines, Imported & Domestic Beers, Champagne Toast, Soft Drinks

Choice of Plated Dinner Service or Dinner Buffet

Plated Entrée Selections

Salad Selections

(Choice of One)

Tartan House Salad

Mixed Greens, Red Cabbage, Cherry Tomatoes, Cucumber, Sunflower Seeds, Red Wine Vinaigrette

Spinach & Pear Salad

Feta Cheese, Walnuts, Crisp Pear, Raspberry Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, House-Made Croutons, Tomatoes, Shaved Parmesan, Classic Caesar Dressing

Silver Entrée Selections

(Choice of Three)

Rosemary Chicken

French Cut Chicken Breast, Rosemary Chicken Reduction, Yukon Whipped Potatoes, Hericot Verts

Chicken Saltimbocca

Semi Boneless Breast of Chicken, Fresh Sage, Gruyere Cheese, Prosciutto, Spinach, Roasted Shallot Reduction, Yukon Whipped Potatoes, Fresh Seasonal Vegetables

Chicken Marsala

Semi Boneless Breast of Chicken, Fresh Herbs, Wild Mushroom Marsala Sauce, Herb Roasted Fingerling Potatoes, Fresh Seasonal Vegetables

Herb Crusted Atlantic Salmon

Herb Crusted Salmon, Lemon Vinaigrette Blanc, Bruschetta Relish, Rice Pilaf, Asparagus with Truffle Oil

Braised Beef Brisket

Red-Wine Braised Beef Brisket, Herb Roasted Fingerling Potatoes, Roasted Carrots and Parsnips

Tartan Penne

Penne Pasta, Fresh Seasonal Vegetables, Vodka Sauce

Stuffed Portabello Mushroom

Portabello Mushroom filled with Asparagus, Portobello, Onion, Bread, Celery and Feta

Silver Buffet Selections

Salad Selections

(Choice of Two)

Arugula Salad

Roasted Baby Beets, Goat Cheese, Sunflower Brittle, Aged Balsamic Vinaigrette

Spinach & Pear Salad

Feta Cheese, Walnuts, Crisp Pear, Raspberry Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, House-Made Croutons, Tomatoes, Shaved Parmesan, Classic Caesar Dressing

Iceberg Chopped Salad

Blue Cheese, Shredded Carrots, Diced Cucumber, Mini Bacon Strips, Diced Vine Ripe Tomatoes

Entrée Selections

(Choice of Two)

Cinnamon and Apple Braised Pork Loin

Honey Crisp Apples, Cider Glaze

Herb Roasted Chicken

White Wine Cream Sauce, Oven Roasted Tomatoes

Tilapia Limone

Panko Crust, Lemon Zest, Chives

Marinated Flank Steak

Sweet Chili Glaze, Green Onions, Sesame Seeds

Marsala Chicken

Creamy Reduction Sauce, Wild Mushrooms

Pan Seared Scottish Wild Salmon

Capers, Lemon Butter Sauce

Grilled Beef Sirloin

Roasted Mushroom Ragu, Natural Jus

Spinach & Cheese Manicotti

Rosa Sauce, Fresh Herbs

Starch Selections

(Choice of One)

Herb Roasted Fingerling Potatoes

House Blend Rice Pilaf

Yukon Whipped Potatoes

Wild Mushroom Risotto

Mediterranean Couscous

Vegetable Selections

(Choice of One)

Fresh Cut Green Beans, Slab Bacon

Roasted Cauliflower Florets, Fresh Herbs

Honey Coated Baby Carrots, Chives

Steamed Asparagus, White Truffle Butter

Chef's Seasonal Vegetables

Buffet Includes: Tartan Pasta, Penne Pasta, Fresh Seasonal Vegetables, Vodka Sauce

Complimentary Cake Cutting & Service with Gourmet Coffee Station

Choice of Ivory, White or Black Table Cloths with Colored Napkin Selections

State-of-the-Art Audio Visual Equipment & Premium In-Laid Dance Floor

Club's Mirrors & Votive Candles

Complimentary Parking and Coat Check

On-Site Photography Locations Available

\$70.00 per guest

All charges are subject to a 20% service charge and current sales tax

Platinum Package

Choice of (Three) Tray Passed Hors D'oeuvres

Cold Selections

Crostini, Peach Preserves, Herb Cream Cheese
Seared Ahi Tuna Wonton, Eel Sauce
Crab Salad Crostini
Fresh Fruit & Mint Skewer
Shrimp Shooter, Cocktail Sauce
Truffle Oil Deviled Eggs
Crostini, Chicken Liver Mousse
Tomato & Mozzarella Caprese Skewer

Hot Selections

Spring Roll, Orange Ginger Marmalade
Firecracker Shrimp
Filet Mignon & Portabella Skewer
Mini Crab Cake, Jalapeno, Crème Fraiche
Braised Short Rib Tartlets
Chicken Pot Stickers
BBQ Pork Mini Tostada
Thai Chicken Skewer

Five Hours Hosted Bar

Premium Liquors, House Wines, Imported & Domestic Beers, Champagne Toast, Soft Drinks

Choice of Plated Dinner Service or Dinner Buffet

Plated Entrée Selections

Salad Selections

(Choice of One)

Summer Mixed Green Salad

Orange Wedges, Palm Hearts, Cherry Tomatoes, Black Olives, Feta Cheese, Citrus Vinaigrette

Spinach & Pear Salad

Feta Cheese, Walnuts, Crisp Pear, Raspberry Vinaigrette

Arugula Salad

Roasted Baby Beets, Goat Cheese, Sunflower Brittle, Aged Balsamic Vinaigrette

Platinum Entrée Selections

(Choice of Three)

Rosemary Chicken

French Cut Chicken Breast, Rosemary Chicken Reduction, Yukon Whipped Potatoes, Hericot Verts

Chicken Saltimbocca

Semi Boneless Breast of Chicken, Fresh Sage, Gruyere Cheese, Prosciutto, Spinach, Roasted Shallot Reduction, Yukon Whipped Potatoes, Fresh Seasonal Vegetables

Semi Boneless Chicken & Salmon

6 oz. Pan Seared Chicken, Basil Emulsion Grilled Salmon, Ragout of Northern Beans, Herb Roasted Fingerling Potatoes, Roasted Carrots & Parsnips

Mahi Mahi

Grilled Fresh Mahi Mahi, Cilantro, Citrus Juices, Mango & Orange Relish, Rice Pilaf, Seasonal Vegetables

Sirloin Strip Steak

Center Cut Grilled Sirloin Steak, Yukon Whipped Potatoes, Steamed Asparagus with White Truffle Butter

Tartan Penne

Penne Pasta, Fresh Seasonal Vegetables, Vodka Sauce

Stuffed Portabello Mushroom

Portabello Mushroom filled with Asparagus, Portobello, Onion, Bread, Celery and Feta

Platinum Buffet Selections

Salad Selections

(Choice of Two)

Summer Mixed Green Salad

Orange Wedges, Palm Hearts, Cherry Tomatoes, Black Olives, Feta Cheese, Citrus Vinaigrette

Arugula Salad

Feta Cheese, Walnuts, Crisp Pear, Raspberry Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, House-Made Croutons, Tomatoes, Shaved Parmesan, Classic Caesar Dressing

Iceberg Chopped Salad

Blue Cheese, Shredded Carrots, Diced Cucumber, Mini Bacon Strips, Diced Vine Ripe Tomatoes

Entrée Selections

(Choice of Three)

Cinnamon and Apple Braised Pork Loin

Honey Crisp Apples, Cider Glaze

Herb Roasted Chicken

White Wine Cream Sauce, Oven Roasted Tomatoes

Tilapia Limone

Panko Crust, Lemon Zest, Chives

Marinated Flank Steak

Sweet Chili Glaze, Green Onions, Sesame Seeds

Marsala Chicken

Creamy Reduction Sauce, Wild Mushrooms

Pan Seared Scottish Wild Salmon

Capers, Lemon Butter Sauce

Grilled Beef Sirloin

Roasted Mushroom Ragù, Natural Jus

Spinach & Cheese Manicotti

Rosa Sauce, Fresh Herbs

Starch Selections

(Choice of One)

Herb Roasted Fingerling Potatoes

House Blend Rice Pilaf

Yukon Whipped Potatoes

Wild Mushroom Risotto

Mediterranean Couscous

Vegetable Selections

(Choice of One)

Fresh Cut Green Beans, Slab Bacon

Roasted Cauliflower Florets, Fresh Herbs

Honey Coated Baby Carrots, Chives

Steamed Asparagus, White Truffle Butter

Chef's Seasonal Vegetables

Buffet Includes: Tartan Pasta, Penne Pasta, Fresh Seasonal Vegetables, Vodka Sauce

Complimentary Cake Cutting & Service with Gourmet Coffee Station

Choice of Ivory, White or Black Table Cloths with Colored Napkin Selections

State-of-the-Art Audio Visual Equipment & Premium In-Laid Dance Floor

Club's Mirrors & Votive Candles

Complimentary Parking and Coat Check

On-Site Photography Locations Available

\$90.00 per guest

All charges are subject to a 20% service charge and current sales tax

Tartan Package

Choice of (Four) Tray Passed Hors D'oeuvres

Cold Selections

Crostini, Peach Preserves, Herb Cream Cheese
Seared Ahi Tuna Wonton, Eel Sauce
Crab Salad Crostini
Fresh Fruit & Mint Skewer
Shrimp Shooter, Cocktail Sauce
Truffle Oil Deviled Eggs
Crostini, Chicken Liver Mousse
Tomato & Mozzarella Caprese Skewer

Hot Selections

Spring Roll, Orange Ginger Marmalade
Firecracker Shrimp
Filet Mignon & Portabella Skewer
Mini Crab Cake, Jalapeno, Crème Fraiche
Braised Short Rib Tartlets
Chicken Pot Stickers
BBQ Pork Mini Tostada
Thai Chicken Skewer

Choice of (One) Stationed Reception Display

Hummus Station

Hummus, Baked Pita Chips

Sliced Seasonal Fruit Display

Melon, Pineapple, Grapes, Seasonal Berries

Imported and Domestic Cheese

Assorted Cheese Selection with Crackers and Fresh Bread

Vegetable Display

Seasonal Fresh & Grilled Vegetables with Ranch & White Balsamic Dip

Six Hours Hosted Bar

Super-Premium Liquors, House Wines, Imported & Domestic Beers, Champagne Toast, Soft Drinks

Poured House Wine Service during Dinner

Plated Entrée Selections

Salad Selections

(Choice of One)

Summer Mixed Green Salad

Orange Wedges, Palm Hearts, Cherry Tomatoes, Black Olives, Feta Cheese, Citrus Vinaigrette

Spinach & Pear Salad

Feta Cheese, Walnuts, Crisp Pear, Raspberry Vinaigrette

Arugula Salad

Roasted Baby Beets, Goat Cheese, Sunflower Brittle, Aged Balsamic Vinaigrette

Tartan House Salad

Mixed Greens, Red Cabbage, Cherry Tomatoes, Cucumber, Sunflower Seeds, Red Wine Vinaigrette

Spinach & Pear Salad

Feta Cheese, Walnuts, Crisp Pear, Raspberry Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, House-Made Croutons, Tomatoes, Shaved Parmesan, Classic Caesar Dressing

Tartan Entrée Selections

(Choice of Three)

Petite Filet Mignon & Herb Crusted Salmon

5 oz. Center Cut Filet Mignon, Veal Stock Reduction, Herb-Crusted Salmon, Lemon Vinaigrette

Herb Roasted Tenderloin of Beef & Stuffed Chicken Medallions

Sliced Tenderloin of Beef, Onion Confit, Prosciutto Stuffed Chicken Medallions, Scallion Cream

Filet Mignon

8 oz. Center Cut Filet Mignon, Bordelaise Sauce

Double Cut Pork Chop

12 oz. Center Cut All-Natural Pork Chop, Dijon, Herbs, Apricot Scented Demi-Glaze

Sea Bass Provencal

Filet of Sea Bass, Stewed Provencal Sauce of Artichokes, Tomatoes, Capers, Shallots, Fresh Herbs

Slow Roasted Lamb Chops

Slow-Roasted Herb Crusted Rack of Lamb, Au Jus

Chef's Gnocchi

Customized Sauce

Stuffed Portabello Mushroom

Portabello Mushroom filled with Asparagus, Portobello, Onion, Bread, Celery and Feta

Starch Selections

(Choice of One)

Herb Roasted Fingerling Potatoes

House Blend Rice Pilaf

Yukon Whipped Potatoes

Wild Mushroom Risotto

Mediterranean Couscous

Vegetable Selections

(Choice of One)

Fresh Cut Green Beans, Slab Bacon

Roasted Cauliflower Florets, Fresh Herbs

Roasted Carrots and Parsnips

Steamed Asparagus, White Truffle Butter

Chef's Seasonal Vegetables

****Customized Dinner Buffet available in lieu of Plated Dinner***

Complimentary Cake Cutting & Service with Gourmet Coffee Station

Upgraded Floor Length Specialty Linens and Napkins

State-of-the-Art Audio Visual Equipment

Premium In-Laid Dance Floor

Club's Mirrors & Votive Candles

Complimentary Parking and Coat Check

On-Site Photography Locations Available

\$125.00 per guest

All charges are subject to a 20% service charge and current sales tax

Late Night Bites

Warm Soft Pretzels

Warm Cheese Sauce & Spicy Mustard
\$5.00 per guest

French Fries Station

Tatar Tots, Waffle Fries
Dipping Sauces
\$5.00 per guest

Flat Bread Pizzas

Pepperoni, BBQ Chicken, Cheese
\$7.00 per guest

Gourmet Mini Sliders

Brioche Roll, Artisan Cheese
\$6.00 per guest

Milk & Cookies

Warm Chocolate Chip Cookies
Shot Glass of Milk
\$4.00 per guest

Warm Tortilla Chips

Fresh Salsa & Guacamole
\$3.50 per guest

Hosted Bars

All Bar Packages include Coca-Cola Soft Drinks, Iced Tea, Assorted Juices & Mixers, Coffee, and Hot Tea. Specialty Shots are not included with Hosted Bars.

Wine Service with Dinner

House Wine, Canyon Road, \$21.00 per bottle

Additional Hour Hosted Bar, \$7.00 per person

Additional Package Pricing

Young Adults (Ages 20 - 14)

*Dine off Regular Wedding Menu
Unlimited Soft Drinks & Juices*

*Silver Package, \$45.00 per young adult
Platinum Package, \$55.00 per young adult
Tartan Package, \$75.00 per young adult*

Children (Ages 13 - Under)

*Chicken Fingers, French Fries, Fresh Fruit
Unlimited Soft Drinks & Juices
\$25.00 per child*

Vendor Meals

*Chef Choice Meal
Unlimited Soft Drinks & Juices
\$35.00 per vendor*

All charges are subject to a 20% service charge and current sales tax