



Wedding Reception I

(140 guests at the Golden Gate Club in San Francisco)

HORS D'OEUVRES TO PASS

Seared Ahi Tuna on English Cucumber Slices, topped with a zesty Wasabi Aïoli Small Spoons with Mediterranean Garbanzo Bean Salad and Hearts of Celery in a Lemon Saffron Dressing

Parmesan Polenta Crostini topped with Pepperonata

FIRST COURSE

Organic West Marin Field Greens with Fuji Apples and Spiced Pecans, tossed in our House Vinaigrette

Artisanal Breads, Rolls and Bread Sticks, Butter

SECOND COURSE

Penne with a light Creamy Tomato Sauce

ENTRÉE

Mediterranean Chicken with Cracked Olives, Fennel Seed and Sea Salt or
Roasted Pork Loin stuffed with Cipollini Onions, Hobbs' Pancetta and Chard, sliced and served with a Calvados Mustard Sauce

both served with
Fresh Green Beans prepared with Caramelized Shallot and Walnuts
and
Roasted Baby Red Potatoes with Fresh Rosemary and Smoked Paprika

Organic Fair Trade Italian Blend Coffee and Tea





Wedding Reception 2

(100 guests at the Mill Valley Community Center in Mill Valley)

HORS D'OEUVRES TO PASS

Porcelain Spoons filled with Pearlini Mozzarella and Heirloom Tomatoes, with a Fresh Basil Purée

Hoisin Chicken Salad with Daikon Sprout Threads, served on an Asian Spoon

Grilled Prawns wrapped in Prosciutto with Tangerine Horseradish Dipping Sauce

Wild Mushroom Risotto Bites with Truffle Essence

FIRST COURSE

Organic West Marin Field Greens with Caramelized Peaches, Toasted Pecans and Dried Cranberries, tossed in a Fresh Mint Vinaigrette

Artisanal Breads, Rolls and Bread Sticks, Butter

ENTRÉE

Pepper Crusted Filet of Beef, sliced and served with a Chervil Béarnaise, or Olive Crusted Halibut with Organic Heirloom Tomato Emulsion

both served with

Fresh Asparagus prepared with Herb Butter or Eureka Lemon Vinaigrette
and

Wehani Red Rice Pilaf, with Chopped Onion, Celery, Carrot, and Parsley

Organic Fair Trade Italian Blend Coffee and Tea