Japanese Gardens Wedding Menu

ALL PACKAGES INCLUDE:

Served Champagne & Sparkling Cider Toast

Personalized Tiered Wedding Cake from Local Bakery

Choice of White or Ivory Linens for all Tables

Selection of Napkin Color[s]

All China, Glassware, & Flatware

Uniformed, Professional Staff [Bartender incurs additional fee]
THE SILVER - Lunch $44.95 | Dinner $54.95

“The Standard” Menu
Complimentary Entrées for Bride & Groom
Choice of Two “To Start” Displayed Appetizers
Wine Service with Dinner [two bottles per table]
Served Champagne & Sparkling Cider Toast
Personalized, Tiered Wedding Cake from Local Bakery
Cake Cutting & Serving

THE GOLD - Lunch $55.95 | Dinner $65.95

“The Grand Standard” Menu
Complimentary Entrées for Bride & Groom
90 Minute Limited Hosted Bar
Choice of Three “To Start” Displayed Appetizers
Choice of Two Tray Passed Hors D’oeuvres
Wine Service with Dinner [two bottles per table]
Personalized, Tiered Wedding Cake from Local Bakery
Cake Cutting & Serving

THE PLATINUM - Lunch $69.95 | Dinner $79.95

“The Choura Standard” Menu
Complimentary Entrées for Bride & Groom
90 Minute Limited Hosted Bar w/Signature Drink
Choice of Three “To Start” Displayed Appetizers
Choice of Three Tray Passed Hors D’oeuvres
Wine Service with Dinner [two bottles per table]
Chair Covers with Colored Sash or Chiavari Chairs
Personalized, Tiered Wedding Cake from Local Bakery
Cake Cutting & Serving

All Catering Items Incur an 18% Production Fee and Applicable Sales Tax
BRIDAL ROOM PACKAGES

Each package serves six people

AFTERNOON TREAT | $51.95
Ice Cream Bars
Assorted Cookies
Coffee, Decaf, Assorted Sodas and Milk

SPICE IT UP | $68.95
Mini Chicken Quesadillas
Guacamole and Pico de Gallo
Tortilla Chips
Assorted Sodas, Coffee, and Decaf

NAPA VALLEY | $68.95
Marinated Olives, Goat Cheese, Grapes, and Crostinis
Sliced Seasonal Fruit and Berries
Assorted Sodas, Mineral Water, Coffee, Decaf, and Tea

BALANCE | $78.95
Assorted Granola Bars
Whole Fruit
Vegetable Crudités with Dip
Assorted Vitamin Water

TIME FOR TEA | $89.95
Freshly Baked Scones
Assorted Tea Sandwiches
Fresh Strawberries with Whipped Cream
Assorted Hot Teas
TO START – Displayed- A la Carte | $3.00/PERSON

Pricing is per person, per appetizer

Fromage Platter - Gourmet Cheese, Dried Fruit, Roasted Nuts, & Assorted Crackers
Fruit Platter - Assorted Seasonal Melon & Berries
Vegetable Crudités - Herb Ranch Dip
Antipasto Platter - Assorted Cured Meats, Marinated Artichoke Hearts, Assorted Olives, & Roasted Peppers
Roasted Garlic Hummus - Served with Pita Chips

HORS D’OEUVRES- Tray Passed or Displayed- A la Carte | $3.50/PERSON

Served Cold

Antipasto Skewers - Cherry Tomatoes, Olives, Marinated Artichoke Hearts, & Bocconcini Mozzarella
Sesame Crusted Goat Cheese - on Wonton Crisp
Ahi Poke - Tuna, Soy Sauce, Black Sesame Seeds, and Scallions on a Wonton Crisp
White Fish Ceviche - on Tostada Round
Grilled Peach Crostini - Balsamic Glaze, Goat Cheese & Honey Drizzle
Thai Shrimp – Spicy Chili Sauce
NY Steak Crostini - With Caramelized Onions & Gorgonzola Cream
Jumbo Shrimp - with Cocktail Sauce & Lemon Wedges
Pan Seared Ahi - Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli
Fresh Spring Rolls - Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin
Caprese Skewers - Cherry Tomato, Bocconcini Mozzarella, Fresh Basil, & Basil Pesto
Roasted Artichoke Crostini - with Fennel Herb Goat Cheese
HORS D’OEUVRES- Tray Passed or Displayed - A la Carte | $3.50/PERSON

Served Warm

Homemade Meatballs - Teriyaki, Turkey, or Italian
Buffalo Chicken Wings - with Ranch Dressing
Crispy Chicken Spring Rolls - with Sweet + Sour Dipping Sauce
Pork & Shrimp Egg Rolls - with Sweet Chili Hoisin Sauce
Risotto Croquettes - Crispy Pancetta and Spicy Arrabiata Sauce
Petite Quiche Lorraine - Egg, Bacon, Swiss or Cheddar, & Scallions
Chicken Satay - with Spicy Peanut, Tikka Masala, or Chimichurri Sauce
Spanakopita - Flaky Phyllo Stuffed with Spinach & Feta Cheese
Sicilian Stuffed Mushrooms - Sicilian Sausage & Cheddar Cheese
Yucatan Beef Empanadas - with Avocado Crème
Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms and Shallots, & Madera Wine Demi Glaze
Lump Crab Cakes - with Cilantro Lime Aioli
Mongolian Beef Skewers - with Grilled Scallions
Short Rib Quesadilla - with Chipotle Crème
Soup Shooters - Select One: Tomato Bisque, Butternut Squash, or Mushroom Cream
Tikka Masala Taco - Chicken Tikka Masala, Cilantro & Cucumber Raita
Italian Surf & Turf - Shrimp Scampi and Italian Sausage Bite
Angus Beef Slider - Bleu Cheese & Port Wine Pickled Onions [Add $1.00/PERSON]
Lobster Corndogs - with Green Peppercorn Aioli [Add $1.00/PERSON]
MAIN COURSE – Served

All entrees include homemade rolls & butter, one gourmet salad, one starch, and one vegetable. Beverage service includes coffee, iced tea & iced water. For buffet, choose additional salad & entree [Add $4/PERSON]. For split menu or split plate [Add $3/PERSON]

THE STANDARD

Choose one:

Lemon Rosemary Chicken - Bone-in Chicken Breast with Lemon Caper Beurre Blanc
Chicken Parmesan - Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara Sauce
Eggplant Parmesan - Parmesan Panko Crusted Eggplant with Provolone & Basil Marinara Sauce
Chicken Marsala - Bone-in Chicken Breast with Sautéed Mushrooms, Caramelized Onions, & Marsala Wine Sauce
Beef Brisket - Fork Tender Roasted Beef Brisket with Natural Jus
Beef Stroganoff - Braised Beef Tips, Mushrooms, & Demi Sauce
Spiced Pork Loin - Roasted Poblano Ancho Chile Demi
Asian Inspired Salmon - Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction

THE GRAND STANDARD

Choose one:

Chicken Wellington - Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms and Shallots, & Madera Wine Demi Glaze
Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil Vinaigrette
Red Snapper - with Chipotle Cream & Roasted Poblano Chiles
Pistachio Crusted Mahi Mahi - with Mango Relish
Coconut Crusted Salmon - with Coconut Lychee Cream
Turf and Turf - Chicken Grilled Breast & Herb Crusted Tri-tip with Rosemary Demi
THE CHOURA STANDARD

Choose one:

*Classic Beef Wellington* - Filet Wrapped in Puff Pastry with Sautéed Mushrooms and Shallots, & Madera Wine Demi Glaze

*Braised Short Ribs* - with Aromatics & Chipotle Honey Jus

*Center Cut Prime* - with Green Peppercorn Demi

*Filet Mignon* - with Béarnaise & Bordelaise Sauce

*Chilean Sea Bass* - Garlic Fennel Rubbed with Blood Orange Beurre Blanc

*Spice Rubbed Halibut* - with Lemon Cilantro Crema

*Land and Sea* - Petite Filet & Pan Seared Shrimp with Demi Glaze

*Bone-in Ribeye* - Pan Seared with Thyme, Bellini Onions, & Cabernet Demi

CARVING STATION ENHANCEMENT

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*Chef required, additional labor fees apply*

*Spice Rubbed Pork Loin* - Ancho Chile Demi & Avocado Corn Relish  add $7/PERSON

*Turkey Airline Breast* - Cranberry Relish & Sage Turkey Gravy  add $8/PERSON

*Smoked Pitt Ham* - Honey Clove Orange Glaze & Ground Mustard  add $8/PERSON

*Herb Roasted Prime Rib of Beef* - Horseradish Cream & Au Jus  add $8/PERSON

*Wild King Salmon Coulibiac* - Roasted Garlic Chive Beurre Blanc  add $10/PERSON

*Peppercorn Crusted Beef Filet* - Béarnaise & Bordelaise Sauce  add $10/PERSON

*Boneless Leg of Lamb* - Chimichurri Sauce & Rosemary Au Jus  add $11/PERSON

*Pig Lechon* - Extra Large 70lb Pig  $700/WHOLE
**SALADS** - Select One

_Tossed Green_ - Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

_Spinach_ - Smoked Bacon, Mushrooms, Goat cheese, & Caramelized Onion Bacon Vinaigrette

_Panzanella_ - Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing

_Orzo_ - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto

_Angel Hair Pasta_ - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette

_Antipasto_ - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing

_Potato_ - Red Potatoes, Capers, Smoked Bacon, Scallions, & Sweet Pickled Relish

_Caesar_ - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing

_Spanish Caesar_ - Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan Cilantro Dressing

_Black Bean_ - Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette

_BLT_ - Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette

_Spinach + Melon_ - Diced Watermelon, Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese, & Citrus Vinaigrette

_Green Tea Soba Noodle_ - Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette

_Boston Wedge_ - Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, & Ranch Dressing [Add $1.25/PERSON]

_Caprese_ - Field greens, Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, & Balsamic Vinaigrette [Add $1.25/PERSON]

_Classic Cobb_ - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch [Add $1.25/PERSON]
STARCHES - Select One

Brown Rice
White Jasmine Rice
Wild Rice Pilaf
Roasted Red Potato
Scalloped Potatoes
Smashed Yukon Gold
Roasted Garlic Mash
Candied Sweet Potato
Sweet Potato Mash
Roasted Sweet Potato
Butter Quinoa
Couscous

VEGETABLES - Select One

Vegetable Ratatouille
French Green Beans
Baby Carrots
Grilled Zucchini
Grilled Bok Choy
Root Vegetable Hash
Spicy Green Beans
Roasted Brussel Sprouts
Roasted Asparagus [Add $1/PERSON]
**SWEET TOOTH** - Served or Displayed - A la Carte | $3.50/PERSON

*Assorted Dessert Bars* - Lemon & Pecan

*Tres Leches Cake*

*Gourmet Homemade Pie* - Caramel Apple or Chocolate Mousse

*Mini Bundt Cakes* - Carrot, Lemon, Red Velvet or Chocolate

*Mini Cupcakes* - PBJ, Lemon, Chocolate, Red Velvet, Vanilla or Mint Chocolate Chip

*Individual Fruit Tarts*

*Tuxedo Trifle Mousse Cake* - Chocolate Cake Layered with Vanilla Mousse and Chocolate Shell

*Cheesecake* - Traditional New York with Seasonal Berries or Cookies and Cream with Oreo Crust

*Cinnamon Apple Tart* - with Fresh Whipped Cream

*Dolce Italiano* - Hazelnut Macaroons & Mini Chocolate Chip Cannolis

*Mini Beignets* - Dusted with Cinnamon Sugar or Powdered Sugar

*Petite Fours* [Add $1/PERSON]

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**CUSTOM DESSERT BAR** - Displayed [COST PER PERSON]

*Select from Sweet Tooth list above:*

*Choose 3* | $9

*Choose 4* | $10

*Choose 5* | $12

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All Catering Items Incur an 18% Production Fee and Applicable Sales Tax

WET YOUR WHISTLE - One bartender per 75 guests recommended

CASH BAR

BEER

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic Beer</td>
<td>$6</td>
</tr>
<tr>
<td>Import/ Specialty Beer</td>
<td>$7</td>
</tr>
<tr>
<td>Domestic Keg [approx 150 servings]</td>
<td>$375</td>
</tr>
<tr>
<td>Import/ Specialty Keg [approx 150 servings]</td>
<td>$430</td>
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</table>

WINE

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wine by the Glass</td>
<td>$7 - $8</td>
</tr>
<tr>
<td>Wine by the Bottle</td>
<td>$24 - $36</td>
</tr>
<tr>
<td>Champagne by the Glass</td>
<td>$8 - $10</td>
</tr>
<tr>
<td>Champagne by the Bottle</td>
<td>$20 - $105</td>
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</tbody>
</table>

NON-ALCOHOLIC

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottled Water</td>
<td>$3 - $5</td>
</tr>
<tr>
<td>Pellegrino Sparkling Water</td>
<td>$4 - $6</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$3</td>
</tr>
<tr>
<td>Juices</td>
<td>$2</td>
</tr>
<tr>
<td>Sparkling Cider [per bottle]</td>
<td>$13</td>
</tr>
<tr>
<td>Unlimited Sodas [per person]</td>
<td>$4</td>
</tr>
<tr>
<td>Corkage Fee [per bottle]</td>
<td>$15</td>
</tr>
</tbody>
</table>

HOSTED BAR

NOTE - $500 minimum for flat-rate hosted bars

LIMITED HOSTED [cost per person]

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$7</td>
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<tr>
<td>2 Hours</td>
<td>$13</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$15</td>
</tr>
</tbody>
</table>

Sake [Japanese Rice Wine]
Domestic & Imported Beer
House Wine
Soft Drinks
Mineral Water