ALL PACKAGES INCLUDE:

- 5-Hour Event Time
- Served Champagne & Sparkling Cider Toast
- Personalized Tiered Wedding Cake from Local Bakery
- Choice of White or Ivory Linens for all Tables
- Upgrades: Specialty Linen, Chiavari Chairs or Heaters
- Selection of Napkin Color[s]
- All China, Glassware, & Flatware
- Uniformed, Professional Staff
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

PLATINUM PACKAGE - 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
BRIDAL ROOM PACKAGES

Each package serves six people.

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

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

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

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

TIME FOR TEA
Freshly Baked Scones
Assorted Tea Sandwiches
Fresh Strawberries with Whipped Cream
Assorted Hot Teas
**TO START** - Displayed - *A la Carte* | **$3/PERSO**N

*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/PERSO**N

*Served Cold*

*Antipasto Skewers* - Cherry Tomatoes, Olives, Marinated Artichoke Hearts, & Boccaccini Mozzarella

*Sesame Crusted Goat Cheese* - on Wonton Crisp

*Prosciutto Wrapped Melon*

*California Sushi Roll* - with Soy Sauce & Wasabi

*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, Boccaccini Mozzarella, Fresh Basil, & Basil Pesto

*Roasted Artichoke Crostini* - with Fennel Herb Goat Cheese
Served Warm

Homemade Meatballs - Sweet + Sour, Teriyaki, Swedish, or Italian

Buffalo Chicken Drumettes - with Ranch Dressing

Crispy Chicken Spring Rolls - with Sweet + Sour Dipping Sauce

Risotto Croquettes - Crispy Pancetta and Spicy Arrabiata Sauce

Petite Quiche Lorraine - Egg, Bacon, Swiss or Cheddar, & Scallions

Chicken Satay - with Spicy Peanut Sauce or Teriyaki Pineapple

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 & Shallots
\[\text{Duxelle, & Madera Wine Demi Glaze}\]

Lump Crab Cakes - with Cilantro Lime Aioli

Mongolian Beef Skewers - with Grilled Scallions

Short Rib Quesadilla - with Chipotle Crème

Soup Shooter - Select One: Tomato Bisque, Butternut Squash, or Mushroom Cream

Angus Beef Slider - Bleu Cheese & Port Wine Pickled Onions

Turkey Meatloaf Bites - Red Wine Demi

Lobster Corndogs - with Green Peppercorn Aioli
MAIN COURSE - Served

All entrees include homemade rolls & butter, gourmet salad, one starch, one vegetable, & dessert. 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

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 & Shallots Duxelle, & 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 & Shallots Duxelle, & 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** - Chef Required; additional labor fees apply.

- **Spice Rub Pork Loin** - Ancho Chile Demi & Avocado Corn Relish | add $5/PERSON
- **Turkey Airline Breast** - Cranberry Relish & Sage Turkey Gravy | add $6/PERSON
- **Smoked Pitt Ham** - Honey Clove Orange Glaze & Ground Mustard | add $6/PERSON
- **Herb Roasted Prime Rib of Beef** - Horseradish cream & Au Jus | add $6/PERSON
- **Wild King Salmon Coulibiac** - Roasted Garlic Chive Beurre Blanc | add $7/PERSON
- **Peppercorn Crusted Beef Filet** - Béarnaise & Bordelaise Sauce | add $8/PERSON
- **Boneless Leg of Lamb** - Chimichurri Sauce & Rosemary Au Jus | add $8/PERSON
- **Pig Lechon** - Extra Large 70lb Pig | $500/WHOLE
SALAD - 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 Salad - 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, & Basalmic Vinaigrette [add $1.25/PERSON]

Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch [add $1.25/PERSON]
**STARCH** - 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 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, 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]

CUSTOM DESSERT BAR - Displayed [COST PER PERSON]

Select from Sweet Tooth list above:

<table>
<thead>
<tr>
<th>Choose 3</th>
<th>$9</th>
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<tr>
<td>Choose 4</td>
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<td>Choose 5</td>
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WET YOUR WHISTLE - $150 per bartender - One bartender per 75 guests recommended

CASH BAR

BEER
- Domestic Beer
- Import/Specialty Beer
- Domestic Keg [approx 150 servings]
- Import/ Specialty Keg [approx 150 servings]

WINE
- Wine by the Glass
- Wine by the Bottle
- Champagne by the Glass
- Champagne by the Bottle

NON-ALCOHOLIC
- Bottled Water
- Pellegrino Sparkling Water
- Soft Drinks
- Juices
- Sparkling Cider [per bottle]
- Unlimited Sodas [per person]
- Corkage Fee [per bottle]

HOSTED BARS

NOTE - $500 minimum for flat-rate hosted bars

LIMITED HOSTED [cost per person]
- 1 Hour $7
- 2 Hours $13
- 3 Hours $15

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