

FULL SERVICE

PRICE PER PERSON \$100

Includes:

- Non Alcoholic Welcome Beverage Station *(choice of two Fruited Water, Lemonade or Iced Tea)*
- Appetizers *(choose 3 bites/2 platter)*
- 1 Plated Salad
- 2 Plated Entrees
- 2 Sides
- Artisan Bread and Butter
- 3 Desserts
- Coffee and Tea Service



Wedding Reception Menu

APPETIZERS BITES & PLATTERS

Mushrooms Stuffed with Sausage, Spinach and Mascarpone
Smoked Salmon Tartare in Cucumber Cups
Fontina Risotto Cakes with Tomato Jam
Charcuterie, Mezze Platter or Bruschetta Bar
Crudite Display with Herbed Crème Fraiche Dip

SALADS

Farm Tomato and Fresh Mozzarella with Basil Vinaigrette
Classic Caesar Salad with Garlic Croutons
Arugula and Fig Salad with Gorgonzola and Port Wine Vinaigrette

ENTREÉS (Poultry, Beef, Pasta, Vegetarian)

Chicken Breasts Stuffed with Sun-dried Tomatoes, Basil & Herbed Cheese
Baked Penne with Roasted Vegetables
Spinach, Sundried Tomato & Artichoke Stuffed Portobellos *(v, gf)*
Pork Tenderloin Stuffed with Prosciutto and Dried Fruit with Port Wine Sauce
Chili Crusted Beef Tenderloin with Chipotle Gravy
Filet Mignon with Red Wine and Wild Mushroom Sauce

SIDES

Balsamic Roasted Vegetable Medley
Roasted Asparagus with Orange Vinaigrette
Jeweled Rice and Orzo Pilaf
Parmesan Baked Mashed Potatoes
Chipotle Mashed Sweet Potatoes

DESSERTS

Espresso Chocolate Mousse in Espresso Cups
Chocolate Dipped Strawberries
Cream Puffs *(half chocolate dipped, half without)*
Lemon Tart or Key Lime Pie
Apple Crisp with Homemade Ice Cream

More options are available for each category.
Full list available upon request.



B
BRASS SPATULA
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FULL SERVICE

PRICE PER PERSON \$90

Includes:

- Non Alcoholic Welcome Beverage Station *(choice of two Fruited Water, Lemonade or Iced Tea)*
- 2 Passed Bites /1 Platter
- 1 Plated Soup or Salad
- 2 Plated Entrees
- Artisan Bread and Butter
- 2 Sides
- 1 Plated Dessert
- Coffee and Tea Service

Italian Tuscan Inspired Menu

APPETIZERS BITES & PLATTERS

Charcuterie
Asiago Souffle Potatoes
Caramelized Three Onion Tart with Gorgonzola and Fontina
Summer Caprese Salsa in Crispy Prosciutto Cups
Bruschetta Bar with Crostini

SOUPS & SALADS (Soups served with garlic bread)

Tomato Soup with Basil Coulis
Minestrone
Italian Wedding Soup
Tuscan Bread Salad with Tomatoes and Basil
Baby Greens with Fig Vinaigrette
Lemony Pepper- Parmesan Dressing with Romaine Salad

ENTREÉS (Poultry, Beef, Pasta, Vegetarian)

Caprese Chicken
Crab and Ricotta Manicotti
Butternut Squash Lasagna with Brown Butter
Linguine with Heirloom Tomatoes Ricotta Salata and Basil Pesto
Parmesan Crusted Salmon with Roasted Heirloom Tomatoes
Braised Short Rib and Porcini Mushroom Port Wine

SIDES

Asparagus with Orange Vinaigrette
Roasted Balsamic Vegetables
Italian Green Beans with Tomato & Herbs
Baked Parmesan Mashed Potatoes
Baked Risotto

DESSERTS

Chocolate Amaretto Cake with Fresh Berries
Classic Tiramisu
Caramelized Pear with Rum Raisin Mascarpone
Lemon Panna Cotta with Blackberry Coulis
Stracciatella Semifreddo

More options are available for each category.
Full list available upon request.

Mexican Inspired Menu

APPETIZERS

Mini Taco Stuffed Peppers
Mango Gazpacho & Strawberry Salsa Shot
(Optional Topped Grilled Shrimp)
Southwest Egg Rolls with Creamy Chipotle Dipping Sauce
Carnitas Torta Slider
Green Chili Bites

SALADS & SIDES

Cheesy Green Chile Rice
Black Beans with Cumin and Lime
Calabacitas (sautéed summer squash, onions & peppers)
Corn Salad with Queso Fresco
Mexican Chopped Salad with Honey Lime Vinaigrette

ENTREÉS

Salmon with Pineapple, Mango and Strawberry Salsa
Ancho Chile and Coffee Braised Short Ribs
Tacos or Fajitas with Carne Asada or Carnitas, or Chicken or Shrimp & Veggie Medley *(and all the accompaniments: cheese, sour cream, tomatoes, onions, etc.)*

DESSERTS

Margarita Pie
Capirotada *(Mexican Bread Pudding)*
Coconut Tres Leche Cake
Creamy Caramel Flan
Mexican Chocolate Pot de Creme

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FULL SERVICE

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- 3 Passed Appetizers
- 1 Plated Salad
- 2 Sides
- 2 Plated Entrees
- 1 Plated Dessert
- Coffee and Tea Service



“MAKE EVERY MOMENT DELICIOUS AND MEMORABLE.”