



ALL PACKAGES INCLUDE

banquet hall for six hours • plated dinner with salad starter
cake cutting and service • cake table, dj table, and gift table
dance floor • white or beige table cloths with napkin color of your choice

standard event package

reception with beer/wine
tray passed hors d'oeuvres
champagne/cider toast
\$75 per person inclusive

formal event package

everything from standard package
chair covers with sash
charger plates
upgraded poly-satin table cloths
color scheme of your choice
poly-satin napkins
custom head table décor
custom centerpieces
custom décor provided by
touch de elegance
\$90 per person inclusive

vip event package

spandex chair covers with sash
upgraded textured table cloth
fresh flower centerpieces
custom cake
charger plates
custom head table decor
custom décor provided
by touch de elegance
\$100 per person inclusive

*Prices are inclusive of 22% service
charge and 7.75% sales tax.*

tray passed hors' d'oeuvres options (choose 3)

**classic pepperoni or cheese flat
bread** mozzarella, tomato sauce

**roasted seasonal vegetable flat
bread** mozzarella, pesto, evoo

southwest bruschetta grilled
chicken, cilantro, corn, poblano
pepper, crostini

caprese skewers fresh
mozzarella, tomato, basil,
balsamic reduction, evoo

teriyaki beef satay

coconut shrimp sweet chili sauce

dinner options

your choice of salad, entrée, freshly
baked artisan rolls, butter

chef's choice of starch, seasonal
vegetables, dessert

freshly brewed iced tea, freshly
brewed lavazza[®] coffee, regular or
decaffeinated, assorted hot teas

salads

traditional caesar romaine lettuce,
parmigiano-reggiano, croutons,
house made caesar dressing

seasonal field greens

tomatoes, english cucumber,
carrot, balsamic vinaigrette

baby spinach dried cranberries,
tomatoes, candied walnuts, goat
cheese, house made vinaigrette

arugula and poached pear

toasted walnuts, tomato, asiago,
citrus vinaigrette

plated main entrée

wild mushroom ravioli

parmigiano-reggiano, san marzano
tomatoes

oven roasted herb marinated

chicken breast choice of sauce—
tomato olive relish, lime cilantro
glaze or citrus thyme reduction

asiago crusted chicken breast

panko-seared, roasted tomato coulis

garlic crusted pork loin fresh
herbs, apple cider reduction

grilled pacific salmon white wine,
garlic, caper, lemon, flat leaf parsley

grilled mahi-mahi chardonnay,
lemon, fresh herbs, evoo

boneless braised short ribs

zinfandel reduction, gremolata