

“The Tea Garden Brunch”

All Buffets include elegant coordinated flowers and buffet linens to accent your wedding

“Ready as guests arrive”

COFFEE AND JUICE SERVICE

COFFEE AND DECAF SERVICE

With assorted black and herbal teas,
hot chocolate, and condiments

&

ORANGE JUICE, CRANBERRY JUICE,
APPLE JUICE,
PURIFIED WATER AND ICED TEA

PASTRY SERVICE

ASSORTED FRUIT & CHEESE DANISH AND CINNAMON BUNS

WARM FRUIT COFFEE CAKES

&

ASSORTED FRESH BAGELS WITH
CREAM CHEESE

“BRUNCH buffet following the ceremony”

HOT BUFFET

(Choose TWO of the following meat selections)

ROASTED TRI TIP...with a creamy horseradish sauce

BAKED BROWN SUGAR GLAZED HAM

GOURMET BREAKFAST SAUSAGE and BACON

CLASSIC FRITATAS

(Choose TWO of the following Frittatas)

Seafood (shrimp, scallop and whitefish)

Salmon, Scallions, Dill and Gruyere

Bacon, Caramelized Onion and Gruyere

Smoked Ham, Green onion and Cheddar

Spanish...Green chilies, onions, peppers and jack cheese

Broiled vegetable with 3 cheeses

(All served with)

Fresh Fire Roasted salsas,
Roasted red pepper sauce, avocado with sour cream

&

ROASTED RED POTATOES

FRESH FRUIT BAR

With melon, pineapple, berries and oranges
Yogurt and Granola

SALAD BAR

ASSORTED GREENS AND FRESH SPINACH
...with cucumber, tomatoes, zucchini, cheese,
red onions, broccoli, cucumbers, etc.
and California Ranch, Sherry Wine Vinaigrette,
and Sweet & Sour balsamic

CHINESE CHICKEN SALAD...with Mandarin
Oranges, Asian vegetables, Rice noodles
And Won Ton Crisps

SHRIMP AND BROILED VEGETABLE
PASTA SALAD...with artichoke hearts in creamy
Cucumber dill sauce

FRENCH TOAST BAR

GRILLED THICK SICED FRENCH TOAST
Served with whipped cream, bananas, assorted fresh berries,
Pecans, and warm maple cinnamon syrup

MANY OTHER SPECIAL TOUCHES ALSO AVAILABLE...

**CHOCOLATE FOUNTAIN PACKAGES,
SHRIMP & CRAB COCKTAILS, SEAFOOD DISPLAYS,
COMPLETE SUSHI BARS, CAPPUCCINO BARS,
DESSERT BUFFETS & PLATED DESSERT SELECTIONS,
CHAIR COVERS AND SPECIALTY LINENS,
SQUARE TABLES AND DESIGNER CHAIRS
UPGRADED CHINA AND STEMWARE**

Discuss these and other customized options
and related costs with your catering coordinator