



WEDDING SERVICES



A remarkable event, such as your wedding or commitment ceremony deserves a remarkable dining experience. Classic Culinaire provides a variety of services to help you design an event to remember. Our event planner will help make your ideal celebration a reality with our flexible menus and personalized service.

Classic Buffet \$75 per guest (Labor included)

You Choose:

- Two Exquisite Hors D'oeuvres
- Salad
- Pasta
- One Entrée
- Two Side Dishes

Exquisite Hors D'oeuvres (Additional Selection add \$5 per Guest)

- **Roasted Sweet Corn Arancini**, smoked paprika remoulade
- **Spicy Pork Tostada**, fried flour tortilla, pickled red onions, cotija cheese, siracha aioli, cilantro
- **Smoked Salmon Blini**, herb pancake blini, dill crème fraîche
- **Korean Beef Satay**, hoison glaze, sesame seeds

Included Service:

- A private tasting of your select dishes
- Our event planner will schedule a site-walk to review all event details
- We Coordinate all rentals (plates, flatware, tables, etc)
- Elegant buffet display
- Staff provides table beverage service
- Staff will setup and restore the venue

Additional Services Available:

- Plated dining experience
- Bartenders and craft cocktail planning
- Cake Coordination
- Non-alcoholic beverage station



- **Teriyaki Glazed Beef Meatball**, pineapple relish
- **Wild Mushroom Bruschetta**, pecorino cheese
- **Wild Flower Honey and Laura Chenel Chevre Mousse Tart**, rosemary, apricot chutney
- **Chilled Gazpacho Shooter**, spicy shrimp
- **Charred Peach and Chevre Mousse Wonton**, wild flower honey
- **Pink Lady Heirloom Tomato & Pesto Bruschetta**, thai basil & balsamico
- **Chanterelle Mushroom Tart**, laura chenel and chanterelle mousse & fresh herbs
- **Avocado Bruschetta**, roasted peppers, pine nuts, garlic crostini
- **Goat Cheese Croquettes**, chives, fig jam

Premium Hors D'oeuvre Additions (\$7 per Guest)

- **Ahi Tuna Tartar**, cabbage slaw, crispy wonton, siracha crema, sesame seeds
- **Scallop Ceviche Shooters**, citrus mango salsa
- **Dungeness Crab Cakes**, meyer lemon basil, pesto, micro greens
- **Macadamia Nut Crusted Prawns**, sweet thai chili sauce
- **Asian Pork Belly Biscuit**, front porch farms kimchi, hoison aioli
- **Chicken & Biscuits**, crispy chicken, chive biscuits, maple bacon aioli
- **Beef Wellington**, mushroom duxelle
- **Hoison Glazed Wild King Salmon Skewers**, charred pineapple
- **Dungeness Crab Deviled Eggs**, crème Fraiche, orange tobiko & Dill
- **Local Oysters** on The Half Shell



Farm Fresh Salads

(Additional Selection add \$5 per Guest)

- **Harvest Salad with Field Greens**, Fresh Raspberry, Cucumber, Laura Chenel Chevre, Candied Pecan, Orange Zest Vinaigrette
- **Classic Caesar Salad**, Romaine Hearts, Herb Croutons, Shaved Parmesan & Buttermilk Caesar Dressing
- **Salad Caprese** with Rainbow Heirloom Tomatoes, Buffalo Mozzarella, Basil, Baby Arugula and Citrus Champagne Vinaigrette
- **Chop Salad** with Chopped Romaine, Crumbled Applewood Smoked Bacon, Cherry Tomatoes, Chives & Gorgonzola Dressing.



Premium Pasta

(Additional Selection add \$5 per Guest)

- **Basil Pesto Ziti Pasta** with Sun Dried Tomatoes, Feta Cheese and Toasted Pine Nuts.
- **Pasta Primavera** with Penne Pasta, Grilled Vegetables, Shaved Parmesan, Citrus Vinaigrette
- **Arribbiata Farfalle** with Fire Roasted Tomatoes, Crushed Red Pepper, Sautéed Onions & Roasted Peppers; Tossed with a Spicy Arribbiata Sauce
- **Lemon Garlic Linguini** with Roasted Red Bell Pepper, Chives, Peas & Lemon Butter Sauce

Side Dishes

(Additional Selection add \$5 per Guest)

- **Grilled Asparagus Spears**, Meyer Lemon Zest
- **Chardonnay Wilted Rainbow Chard** with Lemon and Garlic
- **Caramelized Brussel Sprouts** Tossed with Cedar Smoked Bacon, Cipolinni Onions and Fried Capers
- **Grilled Vegetable Medley** with Zucchini, Squash, Red Bell Peppers and Red Onion
- **Caramelized Cauliflower and Broccoli Duet** with Fried Capers and Zesty Bread Crumbs
- **Roasted Red Baby Potatoes**, Sauteed Peppers and Onions
- **Creamy Polenta**, Gruyere Cheese, Roasted Corn and Chives
- **Whipped Yukon Gold Mashers**
- **Wild Mushroom Risotto Cakes** with Crispy Panko Crust
- **Forbidden Black Rice** with Roasted Fennel, Sage and Citrus Vinaigrette
- **Rainbow Quinoa Salad** with Cherry Tomatoes, Roasted Corn, Edamame and Laura Chenel Goat Cheese

Main Course

(Add Second Entrée, \$10/guest)

- **Panko Fried Chicken Cordon Bleu** ~ Black Forest Ham, Creamy Provolone Cheese & Sage Cream Sauce
- **Grilled Petaluma Farms Chicken Breast**, Chimi Churi and EVOO
- **Charred Tri Tip Steak** ~ Rubbed with our Special Spice Blend and topped with Tangy Chimi Churi Sauce
- **Cabernet Braised Beef Short Ribs** ~ Red Wine Demi Reduction
- **Grilled Local Salmon** ~ Arugula Pesto Sauce
- **Stuffed Petrole Sole** ~ Wilted Winter Greens, Petaluma Farms Ricotta Cheese, Thyme Cream Sauce
- **Dijon Encrusted Pork Tenderloin** ~ Spiced Apple Chutney
- **Stuffed Acorn Squash** ~ Quinoa, Cranberries, Oyster Mushroom, Sage Vinaigrette(vegan)
- **Hand Made Wild Mushroom Ravioli**, Caramelized Vidalia Onions, Toasted Walnuts, Balsamic Reduction & Sage Cream Sauce



Premium Entrée

(\$5 per person substitution)

- **Oven Roasted Bodega Bay Halibut** with a Meyer Lemon Butter Sauce and
- **Grilled Filet Mignon Loin** with Caramelized Wild Mushrooms and Cabernet Demi Glace



Specialty Stations

(Additional Charge)

- **Grand Cheese and Charcuterie Board** with Local Artisan Cheese, Local Cured Meats, Sonoma Olives, Champagne Grapes, Sourdough Crostini's and Premium Crackers. \$10 PP
- **North Coast Seafood Bar:** Fresh, Local, Chardonnay Poached Jumbo Prawns, Tomales Bay Oysters On The Half Shell, Meyer Lemons, Cocktail & Mignonette Sauce. \$15 PP



Dessert Bar

(Choose 3, additional \$5 per guest)

- Hazelnut, Red Fruit, or Chocolate Beignets
- Assorted Petit Cheesecake
- Assorted Macarons
- Passion Tartlets
- Cream Puffs
- Mini Cupcakes (Your Preferred Flavors)
- Dolce de Leche Bar
- Lemon Bar
- Cappuccino Cheese Bites
- Dark Chocolate Brownie

