

# Wedding Menu

## Hand-passed hors-d'œuvres

Veal Polpette Piedmontese with toasted pine nuts, fresh parsley, and sweet chili sauce  
from our Aji Sivri chilis

\$4.50 pp

\*\*\*\*\*

Fresh baked sourdough baguette from our artisan native yeast and organic Heirloom  
wheat from Hillside Grain with a medley of yellow and purple Heirloom tomatoes

\$2.50 pp

\*\*\*\*\*

Japanese style Gyoza with Alaskan king crab, lemongrass, and ginger, served wit Shiso  
artisan soy sauce

\$5.00 pp

\*\*\*\*\*

Provençal Pissaladière with caramelized Cippolini onions, garden thyme, and crushed  
Niçoise olives from the French Riviera

\$2.50 pp

## Salads and Crudités

Bosc and Bartlett pear salad wit candied walnuts, pecan nuts, and brazil nuts with  
Gorgonzola dressing, Belgian endives, and purple basil

\$4.50 pp

\*\*\*\*\*

Classic Caesar salad with Parmigiano Reggiano tuiles, home-baked sourdough garlic  
croutons, and a dressing from fresh anchovies and Santa Cruz Mountains Cabernet  
Sauvignon vinegar

\$3.50 pp

\*\*\*\*\*

Crudités of tri-colored Heirloom carrots, peeled celery, Persian cucumber, Hakusai  
Napa cabbage, Roma tomatoes, and fresh water chestnuts on a colorful display with  
homemade Ranch buttermilk sauce, miso and toasted sesame emulsion, and our

signature black truffle dressing

\$3.50 pp

## Cooking stations

California Wagyu beef slider in a home-baked Pretzel bun with Meaux Pommery  
mustard, homemade mayo, ketchup, pickled onions and gherkins, iceberg lettuce, and  
cherry tomato

\$7.50 pp

\*\*\*\*\*

Classic New Orleans crisp fried buttermilk chicken tenders with a Cajun remoulade  
sauce

\$6.50pp

\*\*\*\*\*

Vegan mini burger with black chickpeas, spouted Kamut wheat, Fingerling potato, zucchini, carrots, San Marzano tomatoes, Thousand Island sauce, and butter lettuce  
\$5.50 pp  
\*\*\*\*\*

Roasted Yukon potatoes with fresh garden rosemary, extra virgin olive oil, Camargue grey salt, and crushed Szechuan pepper  
\$3.50 pp  
\*\*\*\*\*

Baked mac n' cheese from homemade farm egg pasta, with cheddar cheese, and crispy bread crumbs on the bottom, with crispy fried onions and fresh scallions  
\$4.00 pp  
\*\*\*\*\*

Grilled broccolini with toasted almond slivers and olive oil  
\$3.00 pp

Plus 20% service charge

# **Liguria Provence Travel Tasting Menu**

**Eight culinary destinations by the Mediterranean Sea**

\$379/person + 20% service charge

## **Genoa**

A duet of wild boar prosciutto with garden mustard and duck breast Lomo with porcini tapenade

## **San Remo**

Lump crab and Arborio Arancini with Picadillo peppers, pesto, and hundred year old Balsamico

## **Imperia**

Three deviled quail eggs, home-cured lemon anchovy, and generosity with sturgeon caviar

## **Menton**

Socca Torte with fine herbs, Coeur di Bue confit tomatoes, rosemary Pistou lamb carpaccio, and roasted garlic yogurt

## **Monte Carlo**

Fire roasted eggplant Baba Ghanoush with caramelized onions, Coeur di Bue confit tomatoes, mixed olives, beetroot and celeriac chips and duck leg confit

## **Saint Tropez**

Foie Gras stuffed diver scallops with crispy artichoke hearts and crawfish fava bean butter

## **Marseille**

La Bouillabaisse with Lobster and shrimp, snapper and bass, and mussels and clams. Served with saffron Rouille and garlic sourdough croutons

## **Le Grau-du-Roi**

In Sauternes sabayon baked Roquefort with pear chips, caramelized hazelnuts, and cocoa nibs

# **Holiday Tasting Menu**

**A sampler of Austrian cuisine with seasonal flavors**

\$235/person + 20% service charge

**My artisan Mangalitsa pork charcuterie with homemade butter, crafted tarragon mustard, rye bread from our own sourdough starter, and pickled radishes from our garden**

\*\*\*\*\*

**My artisan crafted goat cheese by my parents' recipe on jam of green zebra tomatoes from our greenhouse, roasted saffron brioche and rosemary flowers**

\*\*\*\*\*

**Pearl potato salad with Gruner Veltliner braised Brussel sprout hearts, and a tuber infused red beet dressing**

\*\*\*\*\*

**Styrian Knödel in a double beef consommé with pumpkinseed oil, homemade and twelve months aged alpine cheese and garden parsley**

\*\*\*\*\*

**Classic boiled beef "Tafelspitz" with a white bread horseradish cream and winter spinach puree with shallots and garlic**

\*\*\*\*\*

**A duet of goose leg Konfit and slow roasted goose breast with lingonberry braised red cabbage, leek Spätzle, and Blaufränkisch sauce**

\*\*\*\*\*

**Flambeed Salzburg meringue souffle with snowy peaks, baked over a caramelized cranberry and Gravenstein apple Kompott, with vanilla sauce**

# **San Francisco Tasting Menu**

## **Northern Californian Fusion**

\$410/person + 20% service charge

**Bluefin tuna crudo, microgreens, wasabi dressing, key lime sorbet**

\*\*\*\*\*

**Three Kumamoto Oysters in a yellow tomato gazpacho shooter with leek extract**

\*\*\*\*\*

**Sea urchin in its shell with Beluga caviar whipped cream, and Meyer lemon zest**

\*\*\*\*\*

**Panko crusted Chilean seabass in a green apple and cucumber espuma**

\*\*\*\*\*

**Stone crab, king crab, and snow crab Dim Sum with their three sauces**

\*\*\*\*\*

**A warm salad of white and black truffles, chanterelles, morels, lion's mane mushrooms, and porcini  
on ostrich fern risotto**

\*\*\*\*\*

**Macadamia Crème soup of smoked green peas with oxtail and foie gras tortellini**

\*\*\*\*\*

**Prime Angus beef tenderloin and a California spiny lobster tail, Yukon Anna potatoes, and a  
barbequed artichoke Ratatouille**

\*\*\*\*\*

**Mascarpone, coffee, and cacao Charlotte with Kona coffee and freshly made Tonka bean ice cream**

# **La Traviata Opera Dinner**

## **A Tasting Menu inspired by Giuseppe Verdi's Opera**

\$580 per person + 20% service charge

### **The salon in Violetta's house**

Wild sage cured lamb leg prosciutto with ground cumin, candied figs, and a hundred-year-old balsamic vinegar from Modena

### **Let's Drink From The Joyful Cups**

Golden delicious apple cucumber gazpacho, red beet pomegranate gazpacho, champagne vinegar cured langoustines and diver scallops, served with jasmine infused Lamborghini Oro Vino Spumante

### **Violetta's Country House Outside Paris**

Foie Gras "Au Torchon" with Banyuls wine, cardamom, pink grapefruit compote, thinly shaved 12 months aged duck breast charcuterie, and a salad of winter radish sprouts

### **Love me Alfredo, Love Me The Way You Do**

A heart shaped steamed salmon soufflé dressed in buttered lettuce, saffron and mascarpone Alfredo sauce, Beluga sturgeon caviar, and melted cherry tomatoes

### **Party At Flora's House**

Fresh made Tortellini with white Alba winter truffle, homemade ricotta cheese, and eggs from our hens, served over warm basil beef carpaccio

### **The Gypsy Girls From Afar**

Stuffed whole cooked rabbit saddle with baby artichokes, bay leaf scented sweetbreads, sun dried tomatoes and green beans over a turnip puree with lavender and rosemary infused demi-glace

### **Violetta's Bedroom**

Piedmont beef tenderloin baked in puff pastry, fire roasted green asparagus, and eggplant and leek Ciambotta

### **Farewell Lovely Dreams Of The Past**

Torta di Tagliatelle with almonds, pistachios, hazelnuts, Amaretto almond liqueur, orange, marzipan Zabaglione, and shaved Criollo chocolate

# **Pasta Making Class**

**Team bonding for families and teams up to 25 guests**

\$135/person + 20% service charge

## **Bruschetta**

We bake an authentic Focaccia bread with Italian olive oil, and decorate it with marinated Heirloom tomatoes, and fresh herbs from our garden

\*\*\*\*\*

## **Garden salad with fresh truffles**

We create a colorful salad with fresh garden ingredients, fresh tuna, a variety of mushrooms, homemade cheese, and fresh Piedmont truffles

\*\*\*\*\*

## **Fresh Fettuccine**

With eggs from our own chickens and Italian flour we make fresh Fettuccine, Alfredo sauce, Marinara sauce, Basil and pine nut pesto, and Parmigiano Reggiano

\*\*\*\*\*

## **Trilogy of farm, prairie, and the sea**

Stuffed chicken breast, butter braised beef tenderloin, and oven roasted salmon

\*\*\*\*\*

## **Grilled asparagus and broccolini**

On our Barbeque we grill organic vegetables with olive oil and sea salt

\*\*\*\*\*

## **Hot chocolate cake with peanut butter core**

We use an easy recipe for the lava cakes, and we prepare a strawberry salad

# Wedding Menu

**For Boutique Weddings up to 100 guests**

\$550/person + 20% service charge

**Lamborghini Spumante sparkling wine cocktail reception**

(with jasmine flowers from our gardens, and orchids)

**Steamed and tea scented refreshment cotton sanitizing towelettes**

Handed out with tongs from a decorated bamboo basket

**A 6-course hand-passed tasting menu served on various glass art by Viscosity gallery**

Heart-shaped white bread toast with sturgeon caviar and a sunny side quail egg

\*\*\*\*\*

Lump crab Tokyo roll with Tamari sauce

\*\*\*\*\*

Kumamoto oyster shooter in a long stem shot glass with green apple and cucumber gazpacho  
with Yuzu citrus

\*\*\*\*\*

Salmon soufflé praline with edible flowers from our garden and dill

\*\*\*\*\*

From Guernsey goats derived camembert cheese I made per my cheesemaker parents' recipe  
with green tomato marmalade

\*\*\*\*\*

Home crafted lamb leg prosciutto on our grilled sourdough rye artisan bread

## At the Wedding Dinner

Butter lettuce heart with a septet of tiny mushrooms, Piedmont truffles, art from radishes,  
cucumbers, and Heirloom carrots, with garden herbs

\*\*\*\*\*

Roasted butternut squash soup with cardamom, criollo white chocolate, wild orange oil,  
macadamia cream, and a Provencal Socca chip with candied garlic Rouille

\*\*\*\*\*

Heart shaped lobster ravioli in a baby artichoke Barigoule with sea urchin tempura and confit  
San Marzano tomatoes

\*\*\*\*\*

A duet of whole roasted prime beef tenderloin and Panko crusted Chilean seabass  
on a portrait of vegetable pigments, and tonka bean sauce with Cabernet Sauvignon

\*\*\*\*\*

Individual wedding cakes in three tiers, with Tahitian vanilla and white chocolate mousse,  
Matcha tea and Macadamia nut mousse, and Scotch and raspberry mousse (or custom)



## **Event Management**

Pull your event together effortlessly with certified expert assistance from Capitola Garden Feast. We work behind the scenes to support all involved parties and we make sure each segment is handled timely, and as planned. Our simplified, smart solutions make it easy for Event Hosts to show up and show off — with no surprises.

The result? A flawless and smooth event just the way you have envisioned it.

From small family celebrations from 6 guests up to larger events of 100+ guests, lean on the integrated, full-service solutions of our event management to bring your precise vision to life. We ensure that every detail of your event is always on track.

### **Our event management services**

#### **Customer support**

Focused on making the experience easier for everyone, our award-winning event management team offers help anyway you need it — phone, email, text, and on-site.

#### **Food and beverage**

We assist in determining the scale and we seamlessly plan and manage your food and beverage program from composition to execution.

#### **Preferred venues**

Identify your venue short list and secure the optimal environment for event success, no matter the size or location.

#### **Production services and vendors**

From lighting design to audio visual solutions and everything in between, tap powerful production services that create a truly memorable experience.

#### **Show site services**

From installation and dismantle to electrical services, material handling, furnishings, and more we are the event management company that keeps your event running smoothly from beginning to end.

#### **Talent acquisition and management**

We assist in securing a killer keynote speaker, a string quartet, or the hottest band to entertain your guests — and ensure that both the audience and the talent rave about the experience.

#### **Fees**

The flat rate to hire our event planning team is \$800 - \$3000 depending on event size. For smaller events we offer our hourly rate which is \$100. The required number of hours can range from 1-5 hours, depending on the scope of work, which we provide in our quote.