



THE PERFECT WEDDING BEGINS WITH AN
Extraordinary Location

THE LODGE TORREY PINES®

LA JOLLA, CALIFORNIA

Five Diamond
Award



Palisade Wedding Collection

CEREMONY

Lodge Folding Chairs
Sound System
Audiovisual Technician
Two Microphones
Umbrella for Musicians
Fruit-Infused Water Station

RECEPTION

Lodge Signature Cocktail
Five-Hour Hosted Super Premium Bar
Six Butler-Passed Hors D'oeuvres

DINNER

Four-Course Plated Dinner includes Appetizer, Salad, Entrée and Dessert
Sommelier Selected Wine Poured Tableside with Dinner
Sweet or Savory Late Night Snacks
Children and Vendor Meals (includes up to 20)
Espresso Bar
Cake Cutting
Valet Parking
Upgraded Chairs and Lodge Gold Chargers

ACCOMMODATIONS

A Suite for the Wedding Couple for Two Nights
Overlooking the Arroyo Terrace and Torrey Pines Golf Course*
**based on availability at time of booking*

MINIMUM OF 70 GUESTS

\$425 PER PERSON

Listed Prices Do Not Include Current Service Charge and Applicable Sales Tax

* To qualify for the 2025 Wedding Collection, the booking must be made after December 1, 2023 for a wedding to occur between January 1, 2025 and December 31, 2025. Offer is limited to new bookings only after December 1, 2023. Minimum number of guests to qualify for a Wedding Collection is 70. The current service charge and the applicable sales tax in effect at the time of the event will be added to all listed prices. No substitutions may be made for items specified in the Collection. Sleeping room offer includes room, tax, and parking for two nights in a Palisade accommodation. Complimentary valet parking does not include gratuity. Collection does not include dessert or wedding cake. This offer is subject to availability at time of booking and is not combinable with any other specials or offers. Other restrictions may apply.

All food, beverage, and audio visual equipment charges are subject to the current service charge and applicable sales tax amounts in effect at the time of your event. Meeting room rental and miscellaneous charges may also be subject to the current service charge and applicable sales tax amounts in effect at the time of your event. The service charge will be added to all prices quoted and is subject to applicable sales tax.

This amount is mandatory and is not a gratuity. While a portion of the service charge is currently retained by the hotel to cover overhead and other costs, a majority is shared by the hotel's employees responsible for banquets, including managers, salespersons, kitchen staff, captains, servers, bartenders, and set-up personnel. The service charge and sales tax amounts are subject to change and will be charged at the rate in effect at the time of your event.

Contact our Wedding Specialist | (858) 777-6720

11480 North Torrey Pines Road | La Jolla, California | LodgeTorreyPines.com



RECEPTION

HORS D'OEUVRES

Please select six of the following

Zucchini Romesco, Manchego, Marcona Almond ^{VG}
Falafal Ball and Tahini ^V
Wild Mushroom, Polenta and Fontina Strudel ^{VG}
Fried Cheese Ravioli with Puttanesca ^{VG}
Warm Parmesan Sticks, Tapenade ^{VG}
Stuffed Mushrooms with Pecorino, Garlic and Mint ^{VG}
Rolled, Roasted Poblano Quesadilla, Black Bean Sauce ^{VG}
Kofta Kebab, Tahini Sauce
Turkey Potsticker, Cilantro Mint Sauce
Shredded Chicken Flautas, Mole
Chicken Doner Kebab, Yogurt Sauce ^{GF}
Skewered Shrimp, Green Olive Tapenade ^{GF}
Miniature Crab Cake with Red Pepper Purée
Sautéed Shrimp, Roasted Garlic, Tomato and Parsley ^{GF}
Profiterole, Seared Scallop, Remoulade
Risotto, Fontina and Prosciutto Fritto, Marinara Sauce
Crispy Prosciutto-Wrapped Asparagus with Sage
Swedish Meatballs with Rosemary
Chipotle-Braised Short Rib Nacho with Pickled Onion ^{GF}
Roast Baby Lamb Chop, Mustard and Tarragon

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Vegetable Antipasto Skewer ^{GF, VG}
Artichoke, Ricotta and Basil Squares ^{VG}
Belgian Endive Leaf with Roquefort and Walnut ^{GF, VG}
Vol-au-vent Stuffed with Apple Compote, Blue Cheese and Walnut ^{VG}
Skewered Shrimp in a Shot of Gazpacho ^{GF}
Caviar and Crème Fraîche on Smoked Brioche Toast, Egg Yolk
Smoked Salmon Sandwich on Brioche
Shrimp, Avocado and Papaya Tostada
Smoked Trout Deviled Egg with Fresh Grated Horseradish ^{GF}
Phyllo Cup, Dungeness Crab Salad
Salmon Tartare on Gaufrette Potato
Spicy Tuna Tartare in a Sesame Cone
Lobster Salad in Oyster Cracker
Smoked Salmon with Parmesan and Gougere
Seabass Aguachile on Plantain Chip
Sesame Cracker, Rare Duck Breast, Mostarda
Homemade Cracker with Smoked Pork Tenderloin and Salsa Verde
“Reuben Bite” Rolled Corned Beef, Sauerkraut, and Thousand Island Dressing ^{GF}
Charred Beef on Roquefort Cookie with Curry Aioli



DINNER

Please select one option from each offering

APPETIZERS

Chef's Selection of Seasonal Soup
Creamy Cauliflower Soup, Sultanas, Capers, Pinenuts
Tuscan Farmhouse Soup with Cavolo Nero and Italian Sausage
Brie Soup "Jean LaFont"
Roma Tomato Soup, Parmesan Herb Croutons
Dungeness Crab Cake, Pineapple Ginger Emulsion, Citrus and Avocado
Soft Polenta, Wild Mushrooms, and Fontina Fondue
Tomato, Basil, Mint on Crispy Polenta with Burrata
Chilled Asparagus Gribiche (Minced Onion, Herbs, Capers, Cornichons,
Extra Virgin Olive Oil, and Hard-boiled Egg), Crispy Prosciutto Deviled Egg
Sliced Prosciutto with Melted Eggplant, Toasted Hazelnuts and Boiled Lemon, Cannellini Bean Puree
Stuffed Shrimp with Tomato Herb Coulis
Spicy Shrimp Cocktail, Bibb Lettuce and Avocado
Grilled Portabella Mushroom, Warm Goat Cheese, Roasted Pepper, and Arugula
Saffron Risotto, Shrimp, Tomato, Chorizo

SALADS

Caesar Salad, Crispy Parmesan Roll
Arugula, Shaved Fennel, Balsamic Vinegar, and Parmesan
Green Goddess Salad with Sweet 100 Tomatoes
Spinach Salad with Toasted Pecans, Strawberries, Asiago, and Balsamic Vinaigrette
Watercress Salad with Grapes and Gorgonzola, Hazelnut Vinaigrette
Pressed Watermelon with Cucumber, Feta, Mint with Balsamic Vinegar
Hearts of Bibb Lettuce with Smoked Salmon, Capers, and Minced Onion, Crème Fraîche Dressing
Crushed Kale, Pine Nut, and Citrus Salad with Spicy Currant Vinaigrette
Mesclun Salad with Crumbled Goat Cheese, Shaved Red Onion and Beet, Red Wine Vinaigrette
Herb Salad with Cherry Tomatoes, French Green Beans, Shaved Shallot Vinaigrette
Frisée Salad with Granny Smith Apples, Red Grapes, Citrus Vinaigrette

ENTRÉES

Lentil Stuffed Delicata Squash with Spiced Carrot Purée
Roasted Vegetable Stack with Tomato Coulis and Quinoa
Warm Tabbouleh Stuffed Tomato, Spinach, Pinenuts, Tahini
Roasted Chicken Breast, Potato Purée, Braised Leeks with Mustard
Citrus and Herb Chicken Breast, Roasted Corn Polenta, and Broccolini
Hot Smoked Salmon, Dill Spaetzle, Tomato Confit, Grain Mustard, and Green Beans
Almond Crusted Swordfish, Root Vegetable Purée, Braised Swiss Chard
Horseradish Crusted Salmon, Green Beans, Tomato, and Crème Fraîche
Herb Grilled Swordfish, Roasted Vegetables, Fingerling Potatoes, Pickled Chili Salsa Verde
Roasted Halibut, Cannellini Bean Ragu, Bacon, Garlic, Greens, Blistered Cherry Tomato (Seasonal, April to October)
Miso Marinated Sea Bass, Charred Bok Choy, Garnet Sweet Potatoes, Ginger Yuzu Sauce
Roasted Sea Bass, Wild Mushrooms, Artichokes, and Grain Mustard
Smoked Pork Chop, Twice-Baked Potato with Melted Onion, Basil, and Cavolo Nero
Braised Beef Short Ribs, Horseradish Potatoes, Roasted Carrots, Red Wine
Grilled Filet Mignon, Dauphinoise Potatoes, Asparagus, Shallots
Braised Lamb Shank, Creamy Polenta, Crispy Brussels Sprouts, Parley Gremolata
Roasted Lamb Rack, Lentils with Garam Masala, Raita, Cauliflower



COMBINATION ENTRÉES

Please select one in lieu of the above Entrée offering

Pancetta Wrapped Chicken Breast and Filet of Salmon, Roasted Carrot, Pearl Onion, and Coq Au Vin Sauce
Braised Beef Short Rib with Grilled Shrimp and Charred Rapini
Grilled Filet Mignon and Herb Roasted Sea Bass with Mashed Potatoes
Chimichurri, and Roasted Vegetables
Grilled Filet Mignon and Salmon with Asparagus, Potato Purée and Mushroom Demi Glaze
Grilled Filet Mignon and Dungeness Crab Cake Stack, Creamy Polenta, and Lobster Sauce
Grilled Filet Mignon and Steamed Lobster with Julienne Vegetables,
Potato Purée, Truffle Sauce, and Béarnaise

DESSERTS

Key Lime Pie, Rum Caramel, Whipped Cream
Angel Food Cake, Strawberries, Vanilla Ice Cream
Warm Seasonal Fruit Crisp, Ginger Ice Cream
Crispy Meringue Shell, Three Sorbets and Raspberry Sauce
Warm Apple Tart, Vanilla Bean Ice Cream
Bourbon Chocolate Pot de Crème
Black Forest Chocolate Mousse Bar with Crème Fraîche Ice Cream, Cherries
Basque Cheesecake, Whipped Cream, Seasonal Fruit
Banoffee Pie, Peanut Butter Graham Cracker Crust, Chewy Caramel, Bananas, Whipped Cream
Sticky Toffee Pudding, Apricot, Thyme

ESPRESSO BAR

Espresso – Cappuccino – Latte – Mocha
Hot Chocolate
Whipped Cream
Rock Sugar Sticks
Italian Syrup Flavors
Chocolate Shavings with Barista

SWEET OR SAVORY LATE NIGHT SNACKS

Please Select One Option

LODGE DINER PACKAGE

Silver Dollar Drugstore Hamburger
Mini Grilled Cheese Sandwich
French Fries in a Cone

THE LODGE OLÉ

Taquitos & Quesadillas
Tortilla Chips with Three Salsas, Guacamole

MIGNARDISE

Marshmallows, Chocolate Dipped Strawberries
Pâte de fruit, Lemon Meringue Tartlets
Salted Caramel Chocolate Tartlets



HOSTED SUPER PREMIUM BAR SERVICE

FIVE-HOUR HOSTED SUPER PREMIUM BAR

Super Premium Brands, Imported, Domestic and Craft Beer
House Wines and Sparkling Wine
Soft Drinks and Premium Bottled Waters

SUPER PREMIUM BRANDS

Grey Goose Vodka | Glenlivet 12 Scotch | Basil Hayden's Bourbon | Tanqueray No.10 Gin
Appleton Estate 12yr Rum | Knob Creek Rye Whiskey | Herradura Reposado
One Bartender per 75 Guests

SOMMELIER SELECTED WINE WITH DINNER

Poured Tableside

WHITE WINES

Grgich Hills, Chardonnay, Napa Valley
Cakebread, Chardonnay, Napa Valley
Paul Hobbs, Crossbarn, Chardonnay, Sonoma Coast
Jordan, Chardonnay, Russian River Valley
Patz & Hall, Chardonnay, Dutton Ranch, Russian River Valley
Rombauer Vineyards, Chardonnay, Carneros
Cakebread, Sauvignon Blanc, Napa Valley
Frog's Leap, Sauvignon Blanc, Napa Valley
Merry Edwards, Sauvignon Blanc, Russian River

RED WINES

Justin, Cabernet Sauvignon, Paso Robles
Raymond, Reserve, Cabernet Sauvignon, Napa Valley
Post & Beam by Far Niente, Cabernet Sauvignon, Napa Valley
Penner-Ash, Pinot Noir, Willamette Valley
Ramey, Pinot Noir, Sonoma Coast
Paul Hobbs, Crossbarn, Pinot Noir, Sonoma
Patz & Hall, Pinot Noir, Sonoma Coast
Frog's Leap, Zinfandel, Napa Valley
Prisoner, Red Blend, Napa Valley

ENHANCED SPARKLING WINES

Schramsberg Vineyards, Blanc de Blancs, Napa Valley
Louis Pommery, Brut, Napa Valley
Domaine Carneros, Brut Rosé, Carneros, Napa Valley



Reserve Wedding Collection

CEREMONY

Lodge Folding Chairs
Sound System
Audiovisual Technician
Two Microphones
Umbrella for Musicians
Fruit-Infused Water Station

RECEPTION

Lodge Signature Cocktail
Five-Hour Hosted Super Premium Bar
Five Butler-Passed Hors D'oeuvres

DINNER

Three-Course Plated Dinner includes Appetizer, Salad, and Entrée
Two Glasses of House Wine Poured Tableside with Dinner
Cake Cutting
Valet Parking
Lodge Gold Chargers

ACCOMMODATIONS

A Palisade Room for the Wedding Couple for Two Nights
Overlooking the Arroyo Terrace and Torrey Pines Golf Course

**based on availability at time of booking*

MINIMUM OF 70 GUESTS

\$350 PER PERSON

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RECEPTION

HORS D'OEUVRES

Please select five of the following

- Zucchini Romesco, Manchego, Marcona Almond ^{VG}
Falafal Ball and Tahini ^V
Wild Mushroom, Polenta and Fontina Strudel ^{VG}
Fried Cheese Ravioli with Puttanesca ^{VG}
Warm Parmesan Sticks, Tapenade ^{VG}
Stuffed Mushrooms with Pecorino, Garlic and Mint ^{VG}
Rolled, Roasted Poblano Quesadilla, Black Bean Sauce ^{VG}
Kofta Kebab, Tahini Sauce
Turkey Potsticker, Cilantro Mint Sauce
Shredded Chicken Flautas, Mole
Chicken Doner Kebab, Yogurt Sauce ^{GF}
Skewered Shrimp, Green Olive Tapenade ^{GF}
Miniature Crab Cake with Red Pepper Purée
Sautéed Shrimp, Roasted Garlic, Tomato and Parsley ^{GF}
Profiterole, Seared Scallop, Remoulade
Risotto, Fontina and Prosciutto Fritto, Marinara Sauce
Crispy Prosciutto-Wrapped Asparagus with Sage
Swedish Meatballs with Rosemary
Chipotle-Braised Short Rib Nacho with Pickled Onion ^{GF}
Roast Baby Lamb Chop, Mustard and Tarragon
- Vegetable Antipasto Skewer ^{GF, VG}
Artichoke, Ricotta and Basil Squares ^{VG}
Belgian Endive Leaf with Roquefort and Walnut ^{GF, VG}
Vol-au-vent Stuffed with Apple Compote, Blue Cheese and Walnut ^{VG}
Skewered Shrimp in a Shot of Gazpacho ^{GF}
Caviar and Crème Fraîche on Smoked Brioche Toast, Egg Yolk
Smoked Salmon Sandwich on Brioche
Shrimp, Avocado and Papaya Tostada
Smoked Trout Deviled Egg with Fresh Grated Horseradish ^{GF}
Phyllo Cup, Dungeness Crab Salad
Salmon Tartare on Gaufrette Potato
Spicy Tuna Tartare in a Sesame Cone
Lobster Salad in Oyster Cracker
Smoked Salmon with Parmesan and Gougere
Seabass Aguachile on Plantain Chip
Sesame Cracker, Rare Duck Breast, Mostarda
Homemade Cracker with Smoked Pork Tenderloin and Salsa Verde
“Reuben Bite” Rolled Corned Beef, Sauerkraut, and Thousand Island Dressing ^{GF}
Charred Beef on Roquefort Cookie with Curry Aioli



DINNER

Please select one option from each offering

APPETIZERS

Chef's Selection of Seasonal Soup
Creamy Cauliflower Soup, Sultanas, Capers, Pinenuts
Tuscan Farmhouse Soup with Cavolo Nero and Italian Sausage
Brie Soup "Jean LaFont"
Roma Tomato Soup, Parmesan Herb Croutons
Dungeness Crab Cake, Pineapple Ginger Emulsion, Citrus and Avocado
Soft Polenta, Wild Mushrooms, and Fontina Fondue
Tomato, Basil, Mint on Crispy Polenta with Burrata
Chilled Asparagus Gribiche (Minced Onion, Herbs, Capers, Cornichons,
Extra Virgin Olive Oil, and Hard-boiled Egg), Crispy Prosciutto Deviled Egg
Sliced Prosciutto with Melted Eggplant, Toasted Hazelnuts and Boiled Lemon, Cannellini Bean Puree
Stuffed Shrimp with Tomato Herb Coulis
Spicy Shrimp Cocktail, Bibb Lettuce and Avocado
Grilled Portabella Mushroom, Warm Goat Cheese, Roasted Pepper, and Arugula
Saffron Risotto, Shrimp, Tomato, Chorizo

SALADS

Caesar Salad, Crispy Parmesan Roll
Arugula, Shaved Fennel, Balsamic Vinegar, and Parmesan
Green Goddess Salad with Sweet 100 Tomatoes
Spinach Salad with Toasted Pecans, Strawberries, Asiago, and Balsamic Vinaigrette
Watercress Salad with Grapes and Gorgonzola, Hazelnut Vinaigrette
Pressed Watermelon with Cucumber, Feta, Mint with Balsamic Vinegar
Hearts of Bibb Lettuce with Smoked Salmon, Capers, and Minced Onion, Crème Fraîche Dressing
Crushed Kale, Pine Nut, and Citrus Salad with Spicy Currant Vinaigrette
Mesclun Salad with Crumbled Goat Cheese, Shaved Red Onion and Beet, Red Wine Vinaigrette
Herb Salad with Cherry Tomatoes, French Green Beans, Shaved Shallot Vinaigrette
Frisée Salad with Granny Smith Apples, Red Grapes, Citrus Vinaigrette

ENTRÉES

Lentil Stuffed Delicata Squash with Spiced Carrot Purée
Roasted Vegetable Stack with Tomato Coulis and Quinoa
Warm Tabbouleh Stuffed Tomato, Spinach, Pinenuts, Tahini
Roasted Chicken Breast, Potato Purée, Braised Leeks with Mustard
Citrus and Herb Chicken Breast, Roasted Corn Polenta, and Broccolini
Hot Smoked Salmon, Dill Spaetzle, Tomato Confit, Grain Mustard, and Green Beans
Almond Crusted Swordfish, Root Vegetable Purée, Braised Swiss Chard
Horseradish Crusted Salmon, Green Beans, Tomato, and Crème Fraîche
Herb Grilled Swordfish, Roasted Vegetables, Fingerling Potatoes, Pickled Chili Salsa Verde
Roasted Halibut, Cannellini Bean Ragu, Bacon, Garlic, Greens, Blistered Cherry Tomato (Seasonal, April to October)
Miso Marinated Sea Bass, Charred Bok Choy, Garnet Sweet Potatoes, Ginger Yuzu Sauce
Roasted Sea Bass, Wild Mushrooms, Artichokes, and Grain Mustard
Smoked Pork Chop, Twice-Baked Potato with Melted Onion, Basil, and Cavolo Nero
Braised Beef Short Ribs, Horseradish Potatoes, Roasted Carrots, Red Wine
Grilled Filet Mignon, Dauphinoise Potatoes, Asparagus, Shallots
Braised Lamb Shank, Creamy Polenta, Crispy Brussels Sprouts, Parley Gremolata
Roasted Lamb Rack, Lentils with Garam Masala, Raita, Cauliflower



DINNER

HOSTED BAR SERVICE

FIVE-HOUR HOSTED SUPER PREMIUM BAR

Super Premium Brands, Imported, Domestic and Craft Beer

House Wines and Sparkling Wine

Soft Drinks and Premium Bottled Waters

SUPER PREMIUM BRANDS

Grey Goose Vodka | Glenlivet 12 Scotch | Basil Hayden's Bourbon | Tanqueray No.10 Gin

Appleton Estate 12yr Rum | Knob Creek Rye Whiskey | Herradura Reposado

One Bartender per 75 Guests

WINE WITH DINNER

"R" Collection by Raymond, Chardonnay, California | "R" Collection by Raymond, Sauvignon Blanc, California

"R" Collection by Raymond, Cabernet Sauvignon, California | DeLoach, Pinot Noir, Saint Helena, California



Signature Wedding Collection

CEREMONY

Lodge Folding Chairs
Sound System
Audiovisual Technician
Two Microphones
Umbrella for Musicians
Fruit-Infused Water Station

RECEPTION

Four-Hour Hosted Premium Bar
Four Butler Passed Hors D'oeuvres

DINNER

Three-Course Plated Dinner includes Appetizer, Salad, and Entrée
Cake Cutting
Valet Parking
Lodge Gold Chargers

ACCOMMODATIONS

A Palisade Room for the Wedding Couple for Two Nights
Overlooking the Arroyo Terrace and Torrey Pines Golf Course*
**based on availability at time of booking*

MINIMUM OF 70 GUESTS

\$300 PER PERSON

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RECEPTION

HORS D'OEUVRES

Please select four of the following

- Zucchini Romesco, Manchego, Marcona Almond ^{VG}
Falafal Ball and Tahini ^V
Wild Mushroom, Polenta and Fontina Strudel ^{VG}
Fried Cheese Ravioli with Puttanesca ^{VG}
Warm Parmesan Sticks, Tapenade ^{VG}
Stuffed Mushrooms with Pecorino, Garlic and Mint ^{VG}
Rolled, Roasted Poblano Quesadilla, Black Bean Sauce ^{VG}
Kofta Kebab, Tahini Sauce
Turkey Potsticker, Cilantro Mint Sauce
Shredded Chicken Flautas, Mole
Chicken Doner Kebab, Yogurt Sauce ^{GF}
Skewered Shrimp, Green Olive Tapenade ^{GF}
Miniature Crab Cake with Red Pepper Purée
Sautéed Shrimp, Roasted Garlic, Tomato and Parsley ^{GF}
Profiterole, Seared Scallop, Remoulade
Risotto, Fontina and Prosciutto Fritto, Marinara Sauce
Crispy Prosciutto-Wrapped Asparagus with Sage
Swedish Meatballs with Rosemary
Chipotle-Braised Short Rib Nacho with Pickled Onion ^{GF}
Roast Baby Lamb Chop, Mustard and Tarragon
- Vegetable Antipasto Skewer ^{GF, VG}
Artichoke, Ricotta and Basil Squares ^{VG}
Belgian Endive Leaf with Roquefort and Walnut ^{GF, VG}
Vol-au-vent Stuffed with Apple Compote, Blue Cheese and Walnut ^{VG}
Skewered Shrimp in a Shot of Gazpacho ^{GF}
Caviar and Crème Fraîche on Smoked Brioche Toast, Egg Yolk
Smoked Salmon Sandwich on Brioche
Shrimp, Avocado and Papaya Tostada
Smoked Trout Deviled Egg with Fresh Grated Horseradish ^{GF}
Phyllo Cup, Dungeness Crab Salad
Salmon Tartare on Gaufrette Potato
Spicy Tuna Tartare in a Sesame Cone
Lobster Salad in Oyster Cracker
Smoked Salmon with Parmesan and Gougere
Seabass Aguachile on Plantain Chip
Sesame Cracker, Rare Duck Breast, Mostarda
Homemade Cracker with Smoked Pork Tenderloin and Salsa Verde
“Reuben Bite” Rolled Corned Beef, Sauerkraut, and Thousand Island Dressing ^{GF}
Charred Beef on Roquefort Cookie with Curry Aioli



DINNER

Please select one option from each offering

APPETIZERS

Chef's Selection of Seasonal Soup
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Tuscan Farmhouse Soup with Cavolo Nero and Italian Sausage
Brie Soup "Jean LaFont"
Roma Tomato Soup, Parmesan Herb Croutons
Dungeness Crab Cake, Pineapple Ginger Emulsion, Citrus and Avocado
Soft Polenta, Wild Mushrooms, and Fontina Fondue
Tomato, Basil, Mint on Crispy Polenta with Burrata
Chilled Asparagus Gribiche (Minced Onion, Herbs, Capers, Cornichons,
Extra Virgin Olive Oil, and Hard-boiled Egg), Crispy Prosciutto Deviled Egg
Sliced Prosciutto with Melted Eggplant, Toasted Hazelnuts and Boiled Lemon, Cannellini Bean Puree
Stuffed Shrimp with Tomato Herb Coulis
Spicy Shrimp Cocktail, Bibb Lettuce and Avocado
Grilled Portabella Mushroom, Warm Goat Cheese, Roasted Pepper, and Arugula
Saffron Risotto, Shrimp, Tomato, Chorizo

SALADS

Caesar Salad, Crispy Parmesan Roll
Arugula, Shaved Fennel, Balsamic Vinegar, and Parmesan
Green Goddess Salad with Sweet 100 Tomatoes
Spinach Salad with Toasted Pecans, Strawberries, Asiago, and Balsamic Vinaigrette
Watercress Salad with Grapes and Gorgonzola, Hazelnut Vinaigrette
Pressed Watermelon with Cucumber, Feta, Mint with Balsamic Vinegar
Hearts of Bibb Lettuce with Smoked Salmon, Capers, and Minced Onion, Crème Fraîche Dressing
Crushed Kale, Pine Nut, and Citrus Salad with Spicy Currant Vinaigrette
Mesclun Salad with Crumbled Goat Cheese, Shaved Red Onion and Beet, Red Wine Vinaigrette
Herb Salad with Cherry Tomatoes, French Green Beans, Shaved Shallot Vinaigrette
Frisée Salad with Granny Smith Apples, Red Grapes, Citrus Vinaigrette

ENTRÉES

Lentil Stuffed Delicata Squash with Spiced Carrot Purée
Roasted Vegetable Stack with Tomato Coulis and Quinoa
Warm Tabbouleh Stuffed Tomato, Spinach, Pinenuts, Tahini
Roasted Chicken Breast, Potato Purée, Braised Leeks with Mustard
Citrus and Herb Chicken Breast, Roasted Corn Polenta, and Broccolini
Hot Smoked Salmon, Dill Spaetzle, Tomato Confit, Grain Mustard, and Green Beans
Almond Crusted Swordfish, Root Vegetable Purée, Braised Swiss Chard
Horseradish Crusted Salmon, Green Beans, Tomato, and Crème Fraîche
Herb Grilled Swordfish, Roasted Vegetables, Fingerling Potatoes, Pickled Chili Salsa Verde
Roasted Halibut, Cannelini Bean Ragu, Bacon, Garlic, Greens, Blistered Cherry Tomato (Seasonal, April to October)
Miso Marinated Sea Bass, Charred Bok Choy, Garnet Sweet Potatoes, Ginger Yuzu Sauce
Roasted Sea Bass, Wild Mushrooms, Artichokes, and Grain Mustard
Smoked Pork Chop, Twice-Baked Potato with Melted Onion, Basil, and Cavolo Nero
Braised Beef Short Ribs, Horseradish Potatoes, Roasted Carrots, Red Wine
Grilled Filet Mignon, Dauphinoise Potatoes, Asparagus, Shallots
Braised Lamb Shank, Creamy Polenta, Crispy Brussels Sprouts, Parley Gremolata
Roasted Lamb Rack, Lentils with Garam Masala, Raita, Cauliflower



DINNER

HOSTED BAR SERVICE

FOUR HOUR HOSTED PREMIUM BAR

Premium Brands, Imported, Domestic and Craft Beer

House Wines and Sparkling Wine

Soft Drinks and Premium Bottled Waters

PREMIUM BRANDS

Tito's Vodka | Famous Grouse Scotch | Jack Daniels Whiskey | Beefeater Gin

Bacardi Rum | Jim Beam Whiskey | Herradura Silver Tequila

One Bartender per 75 Guests