

Taste Wedding Packages

Offerings for Extraordinary Weddings!

<i>Taste of Elegance Plated Dinner Package</i>	<i>Page 1</i>
<i>Classic Taste Buffet Package</i>	<i>Page 3</i>
<i>Taste Traditions Fiesta Buffet Package</i>	<i>Page 5</i>
<i>Taste Traditions Italiano Buffet Package</i>	<i>Page 6</i>
<i>Taste Beverage Packages</i>	<i>Page 7</i>
<i>Taste Bar Beverage Packages</i>	<i>Page 8</i>
<i>Taste Wedding Cakes & Cupcakes</i>	<i>Page 9</i>
<i>Taste Wedding Sweet Displays</i>	<i>Page 10</i>
<i>Taste Audio, Music & Lighting</i>	<i>Page 11</i>

Taste of Elegance Plated Dinner Package

Elegant Impressive Selections!

An Elegant Beginning to Dinner

Served on Elegant White Display Platters, Your Choice of Two

- ~ Napa Inspired Olives & Almonds with Extra Virgin Olive Oil & Orange Zest
Farmers Market Vegetable Crudit  accompanied by Basil Ranch Dip & Tahini Lemon Hummus
- ~ Chef's Selections of Imported & Domestic Cheeses
accompanied by Seasonal Grapes & Crackers
- ~ Antipasti of Black Olive & Chick Peas, Gypsy Salami, Cornichons, Marinated Olives
Accompanied by Freshly Baked French Baguette
- ~ Fresh Fruit Display of Berries, Pineapple, Melon, Mango & Seasonal Grapes
Garnished with Elegant Orchids

Very Special Hors d'oeuvres

Served to Your Guests by our Professional Service Staff, Your Choice of Three

- ~ Ahi Tuna Jewels marinated in fresh Lime Ponzu;
Nestled in Wontons, Topped with Micro Greens.
- ~ Barbecued Hawaiian Guava Meatballs; Served on Green Banana Leaves.
- ~ Puff Pastry Tarts Layered with Roasted Tomato, Basil Pesto, Caramelized Onions
Topped with Fresh Feta Cheese.
- ~ Belgium Endive with Goat Cheese, Hazelnuts & Fresh Grapefruit Sections
Topped with Micro Chive
- ~ Chicken Pot-stickers with Sesame Dipping Sauce; Served in Bamboo Steamer Basket
 - ~ Coconut Tiger Shrimp Skewers with Passion Fruit Dipping Jam
 - ~ Petite Caprese Skewers of Mozzarella, Tomato, & Purple Opal Basil
Touched with Extra Virgin Olive Oil.

Taste of Elegance Plated Dinner Package (Continued)

First Course Selections

~ A Wonderful Salad of Baby Spinach & Sliced Strawberries ~

Tender, Bibb Lettuces, Feta Cheese & Toasted Almonds. Served with Balsamic Vinaigrette

~ OR ~

~ A California Style Caesar Salad with Heirloom Tomatoes ~

With Fresh Baked Croutons, Pepitas, Grated Parmesan. & Made from Scratch Caesar Dressing

Main Entrée Selections

~ Mary's Farm All Natural Chicken, Grilled with Tomato Basil Concosse ~

Penne Pasta "Margarite" with Tomato, Basil, Feta Cheese, Capers, & Sun Dried Tomato,
Roasted Roma Tomato & Asparagus finished with Maldon Sea Salt

~ Spiced Moroccan Salmon topped with Micro Dijon ~

Atop Baby Kale & Braised Lentils, Garnished with Feta Cheese & Chive Oil

~ Two Rivers Ranch Grilled "Millionaire" Skirt Steak ~

Atop Spinach Mashed Potatoes with Caramelized Onions & Fried Shallots.

~ Double Entrée of Salmon & Shrimp ~

Spiced Seared Salmon on Forbidden Wild Pilaf

Kung Pao Shrimp on Soba Noodle Stir Fry finished with Snow Peas
Grilled Vegetable Stack

~ Double Entrée of Chicken & Steak ~

New Classic Chicken Marsala with Mushrooms & Fresh Thyme
Grilled Steak on Oven Roasted New Potatoes tossed with Parmesan & Sun Dried Tomato.
Roasted Roma Tomato & Roasted Asparagus, finished with Maldon Sea Salt

~ Double Island Flavors of Citrus Salmon & Tame Jerk Chicken ~

Both of these double entrees share an amazing Soy Mirin Buerre Blanc
Coconut Island Rice & Soba Noodle Stir Fry
Mango Pineapple Salsa.

~ All Entrees Include ~

Freshly Baked Baguette & Whipped Creamery Butter with Honey & Herbs De Provence

Taste Classic Buffet Package

An Abundance of Delicious Options!

A Beautiful Beginning to Your Buffet

Served on Elegant White Display Platters, Your Choice of Two

- ~ Napa Inspired Olives & Almonds with Extra Virgin Olive Oil & Orange Zest
Farmers Market Vegetable Crudit  accompanied by Basil Ranch Dip & Tahini Lemon Hummus
- ~ Chef's Selections of Imported & Domestic Cheeses accompanied by Seasonal Grapes & Crackers
- ~ Antipasti of Black Olive & Chick Peas, Gypsy Salami, Cornichons, Marinated Olives
Accompanied by Freshly Baked French Baguette
- ~ Fresh Fruit Display of Berries, Pineapple, Melon, Mango & Seasonal Grapes
Garnished with Elegant Orchids

Very Special Day Hors d'oeuvres

Offered to Your Guests by our Professional Servers, Your Choice of Three

- ~ Ahi Tuna Jewels marinated in fresh Lime Ponzu; Nestled in Wontons, Topped with Micro Greens.
 - ~ Barbecued Hawaiian Guava Meatballs; Served on Green Banana Leaves.
- ~ Puff Pastry Tarts Layered with Roasted Tomato, Basil Pesto, Caramelized Onions
Topped with Fresh Feta Cheese.
- ~ Belgium Endive with Goat Cheese, Hazelnuts & Fresh Grapefruit Sections
Topped with Micro Chive
- ~ Chicken Pot-stickers with Sesame Dipping Sauce; Served in Bamboo Steamer Basket
 - ~ Coconut Tiger Shrimp Skewers with Passion Fruit Dipping Jam
 - ~ Petite Caprese Skewers of Mozzarella, Tomato, & Purple Opal Basil
Touched with Extra Virgin Olive Oil.

Taste Classic Buffet Package (continued)

~ Begin with One Choice from our Fresh Salads ~

- ~ A Wonderful Salad of Baby Spinach & Sliced Strawberries
Tender, Bibb Lettuces, Feta Cheese & Toasted Almonds. Served with Balsamic Vinaigrette
- ~ A California Style Caesar Salad with Heirloom Tomatoes
With Fresh Baked Croutons, Pepitas, Grated Parmesan. & Made from Scratch Caesar Dressing
- ~ A Salad of Fresh Bibb Lettuce, Pear, Candied Walnuts & Dried Cranberries
Served with Honey Mustard Vinaigrette Dressing

~ Select From Your Choice of Two Freshly Prepared Sides ~

- ~ Penne Pasta "Margarite" with Tomato, Basil, Feta, Capers & Sun Dried Tomato
- ~ Basmati Rice & Braised Lentils prepared with Savory Vegetable Stock
- ~ Thai Linguini prepared with Coconut Milk ~ Finished with Fresh Cilantro
- ~ Wild Rice Pilaf prepared with Vegetable Stock & Fresh Herbs
- ~ Creamy Mac & Cheddar ~ OR ~ Classic Fettuccini Alfredo
- ~ Roasted New Potatoes with Sun Dried Tomato & Parmesan Cheese
- ~ Mashed New Potatoes with Fresh Spinach & Roasted Garlic
- ~ Tropical Island Rice prepared with Pineapple Juice & Coconut Milk
- ~ Coconut Brown Rice with Fresh Orange Zest
- ~ Cous-Cous finished with Toasted Almonds, Dried Apricots & Fresh Mint
- ~ Green Beans with White Balsamic ~ OR ~ Grilled Vegetable Display
- ~ Fresh Roasted Vegetables ~ OR ~ Quinoa

~ Choose One Chicken Entrée ~ Mary's Farm All Natural Chicken

- ~ Chicken Paillard with Tomato Basil Concosse ~ OR ~ Chicken Parmesan
- ~ Classic Chicken Marsala ~ OR ~ Chicken Picatta with Lemon, Butter & Capers
- ~ Artichoke Chicken ~ OR ~ Chicken with Soy Mirin Buerre Blanc
- ~ Tahini Chicken Skewers ~ OR ~ Achiote Grilled Chicken with Fresh Pico De Gallo
- ~ Island Grilled Polynesian Chicken with Tropical Mango Salsa

~ Choose One Beef or Salmon Entrée ~

- ~ Skirt Steak with Zinfandel Demi-Glace & Caramelized Onions
- ~ Millionaire Skirt Steak ~ OR ~ Argentine Skirt Steak with Chimichurri
- ~ Peppered Tri-Tip ~ OR ~ Tender Marinated Beef Skewers
- ~ Salmon with Soy Mirin Buerre Blanc ~ OR ~ Salmon with Honey Lime Vinaigrette
- ~ Spiced Moroccan Salmon ~ OR ~ Teriyaki Glazed Salmon

Taste Tradition Fiesta Buffet Package

Let Your Fiesta Begin!

- ~ Open with our House salad of Fresh Baby Lettuces,
Carrot, Fresh Jicama, Roasted Pepitas
Served with Baslamic Vinaigrette Dressing
- ~ Home-made, Lightly Salted Red White & Blue Corn Tortilla Chips
- ~ Fresh Salsa Bar with Pico De Gallo and Fire Roasted Salsa, Queso Fresca
Cheese, Sour Cream and Freshly Sliced Lime wedges

Ultimate California Style Fajitas Buffet

Choose One Option

- ~ Achiot Chicken with Grilled Peppers & Onions
- ~ Marinated Skirt Steak with Grilled Peppers & Onions
- ~ Marinated Skirt and Achiot Chicken Combination
with Grilled Peppers & Onions

and

~Your Choice of ~
Fresh Corn Tortillas or Soft Flour Tortillas

Includes

~ Your choice of ~
Black Beans or Pinto Beans

and

~ Your Choice of ~
Spanish Rice or White Rice

Taste Tradition Italiano Buffet Package

~ Start your Italian Buffet with ~

~ Our Garden Fresh Italian Chopped Salad
A Green Salad topped with Black Olives, Pepperoncinis & Garbanzos
Served with Red Wine Vinaigrette

and

~ Freshly Baked Bread
~ Creamery Butter with Herbs & Honey

A Selection of Pastas

*Includes three Pastas with Hand Crafted,
Made from Scratch Sauces*

~ Buccatini Pasta with Rich Red Marinara
~ Classic Fettuccini Creamy White Alfredo Sauce
~ Penne with Pesto Cream; Fresh Basil, Parmesan & Cream

Optional Entree

Add an Optional Italian Entree ~ Choose One

~ Chicken Picatta; Rich Lemon Butter Sauce & Capers
~ Chicken Marsala; Creamy Mushroom & Marsala wine sauce
~ Chicken Parmesan; Breaded, served with Parmesan and Marinara
~ Eggplant Parmesan; Breaded, served with Parmesan and Marinara

Taste Beverage Packages

Traditional & Specialty Non-Alcoholic Beverages

Coffee & Hot Tea Station

- ~ Freshly Brewed Organic Costa Rican Coffee; Regular & Decaf,
Served with Cream & Sugars
- ~ Assorted Gourmet Hot Teas,
Served with Honey

Individual Cold Beverages

- ~ Premium Bottled Water ~
Fiji, Arrowhead, Pellagrino, Perrier
- ~ Classic Soft Drinks ~
Coke, Diet Coke, 7-Up, Izzy's Soda, IBC Root Beer
- ~ Energy Drinks ~
Rock Star, Red Bull, Monster
- ~ Bottled Teas ~
Snapple, Diet Snapple, Tazo Tea, Teja

By the Pitcher

- ~ Freshly Brewed Paradise Tropical Iced Tea
- ~ Fresh Real Lemonade
- ~ Specialty Lemonades ~
Strawberry, Ginger Pineapple, Blackberry Lime, Cranberry,
Peach Fizz, Watermelon Fresca

Pitcher drinks are also offered as individually served beverages
in Retro-Style Pop Bottles

Taste Bar Beverage Packages ~

Adult Cocktails & Tempting Libations

Consult our Bar Mixologist to assist you in crafting a custom Beverage Package!
Our experienced staff can help you select your favorite signature cocktails for your reception!
Drinks listed are suggestions, many choices are available!

Beer ~ Wine & Champagne Bar

- ~ Select from a variety of Domestic & Imported Beers
- ~ Wine, Sparkling Wine and Champagne Selections also available

The Mad Men Bar

- ~ Select up to 3 Signature Mixed Cocktails from drinks like;
Old Fashioned, Manhattan, Whiskey Sour, Vodka Gimlet, Vodka Martini, Gin & Tonic

Champagne Taste

- ~ Select up to 3 Signature Mixed Cocktails from Champagne Mixed Drinks such as;
Classic Champagne Cocktail, Mimosa, Kir Royale, Champagne Wedding Punch,

Mojito Magic

- ~ Select up to 3 Signature Mojitos from our most popular Mojito drinks;
Traditional Mojito, Raspberry Mojito, Mint-Cucumber Mojito, Watermelon Mojito

Margaritaville

- ~ Select up to 3 Signature Margaritas;
Classic Margarita, Pomegranate Margarita, Mango Margarita, Cadillac Margarita

Tropical Paradise Bar

- ~ Select up to 3 Signature Tropical Themed Drinks;
Pina Colada, Mai Tai, Bay Breeze, Blue Hawaiian, Bahama Mama, Hurricane

Martini Bar

- ~ Select up to 3 Signature Martini Drinks; Classic Martini, Pomegranate Martini,
Green Apple Martini, The 007 Martini, The Lemon Drop Martini, The Cosmo

Taste Wedding Cakes

A Sweet Way to Celebrate Your Special Day

Custom Crafted for You!

Stacked Wedding Cakes * Themed Grooms' Cakes * Cakes Displayed on Tiers * Cupcake Trees *

~ Our Cakes & Cupcakes are Custom Crafted to your Specifications ~

~ Choose a Cake Style, then choose the Cake Sponge, Filling and Frosting flavors ~

~ Cake Sponge Flavors ~

♥ Berry ♥ Vanilla ♥ Chocolate ♥ Carrot ♥ Red Velvet ♥ Marble

~ Frosting Flavors ~

♥ Vanilla ♥ Chocolate ♥ Lemon ♥ Mocha Butter Cream ♥ Cream Cheese

♥ Lemon Chantilly ♥ German Chocolate ♥ Coconut

~ Filling Options ~

♥ Chocolate Mousse ♥ Bavarian Cream ♥ Lemon Curd

♥ Fresh Strawberries ♥ Pineapple ♥ Banana

~ Wedding Cupcakes ~

Available as described or custom ordered with your choice of Sponge, Filling & Frosting, Cupcakes can be displayed on "Trees" or Tiers as an alternative to the Traditional Wedding Cake Custom order your own combination of flavors or try some of our already popular Cupcakes ~

~ Berry-Berry Cupcakes ~

Delicious Berry Cupcake brushed with Chambord liqueur,
Raspberry Frosting & Fresh Raspberry Garnish

~ Double Chocolate Cupcakes ~

Decadent Dark Chocolate Cupcake brushed with Frangelica liqueur,
Chocolate Frosting & Mini Chocolate Chips

~ White Chocolate ~

White Chocolate Cupcake brushed with Grand Marnier liqueur,
White Chocolate Frosting & White Chocolate Chips

~ Lemon Filled Meringue Cupcakes ~

Vanilla Cupcake Filled with Tart & Sweet Lemon Curd,
Frosted with Light, Fluffy Piped Meringue Frosting

Taste Wedding Sweet Displays

More Sweet Ways to Celebrate Your Special Day

Sweetheart Chocolate Fountain Package

Our Chocolate Fountains are a fun and elegant way to offer Decadent Dessert to your guests
Displayed Beautifully with a Choice of Chocolates and Dipping Delicacies!

~ Chocolate Selections ~

Select One

♥ Belgian Dark Chocolate ♥ Belgian Milk Chocolate

~ Dipping Delicacies ~

Select Three

♥ Home Made Brownie Bites ♥ Long Stem Strawberries (Seasonal Feb-Aug) ♥ Marshmallows
Rice Krispy Treats ♥ Pretzels ♥ Pound Cake ♥ Heart Shaped Sugar Cookies
Coconut Macaroon ♥ Home Made Peanut Butter Cookies ♥ Mini Cream Puffs
♥ Home Made Oatmeal Chocolate Chip Cookies

Sweetheart Dessert Table Package

Display a Variety of Desserts on Platters on a Lovely Decorated Table Choose Three Desserts

~ Wedding Cupcakes ~

Delicious Decorated Cupcakes ~ Your Choice of Sponge and Buttercream

~ Decadent Cheesecake Bites ~

Creamy Cheesecake Squares in Lemon, Tropical & Oreo Flavors

~ Profiteroles ~

Made from Scratch, Delicate French Cream Puffs drizzled with Dark Chocolate

~ Chocolate Dipped Coconut Macaroons ~

Freshly Baked, Home Made Coconut Macaroons Dipped in Rich Dark Chocolate

Long Stem Strawberries

(Seasonally Available ~ Feb-Aug)

Locally Grown Long Stem Strawberries Dipped in 70% Dark Belgian Chocolate

Petite Wedding Tarts

Sweet & Petite Dessert Tarts in three irresistible Flavors

Chocolate Mousse, Lemon Merengue & Praline Pecan

Taste Audio ~ Music ~ Lighting

Lighting & Entertainment Options ~ Set the Night to Music!

~ Digital Music & Sound ~

Provides continuously playing Background & Dance Hall music

50 Gigabytes of digital music available in a variety of genres

Mic~for toast, speeches, announcements etc...Top quality audio!

Includes

- ~ On-site audio attendant for 3 hours ~ *Please note: attendant is not a DJ*
- ~ 15" Behringer, stand mounted speakers, cables, music player & mixer ~
 - ~ Shure microphone, cable & stand~
- ~ Audio Equipment Set-up & Breakdown included ~

~ DJ ~

A Quality DJ will provide you and your guests with Background & Dance Hall music

4 hours (minimum) ~ Includes 1 hour for set-up and sound check

~ Master of Ceremonies ~

As the "official host" of your reception, the Master of Ceremonies will make your introductions & announcements and will manage the activities during your reception to keep everything running smoothly.

4 hours (minimum) ~ Includes 1 hour for set-up and sound check

~ Live Musicians ~

Steele Drum, Guitar Soloist, Harpist, Jazz Quartet

Local quality musicians provide atmosphere music for the enjoyment of you and your guests

~ Lighting ~

Specialty lighting available for your Event

Please consult our Lighting Specialist to create the perfect mood for your reception