



AT TIERRA REJADA FARMS

SUNSET (SERVED MEAL) PACKAGE

\$100.95 per person (choice of 40 colors of cloth napkins)

Catering Services

The staff will take care of your setup of the ceremony and reception areas, coordinate the timeline with your DJ and Coordinator, decorate buffet tables, buss, pour your champagne for the toast, cut and serve your cake, provide all breakdown and clean up of the site
(client is responsible for removing any and all decorations)

Hors D'oeuvres

(choose four (4) selections from our master list of standard hors d'oeuvres)

Plated Salad

(choice of one (1))

~**FRESH SPINACH, STRAWBERRY AND AVOCADO SALAD** with toasted pistachio nuts and a citrus vinaigrette

~**CRISP ROMAINE SALAD** with tomatoes, green beans, zucchini, toasted pine nuts and a creamy pesto dressing

~**FIELD GREENS AND BLACKBERRY SALAD** with sliced oranges, blackberries, toasted hazelnuts and red onions and served with a sherry wine vinaigrette

~**BABY CAPRESE SALAD** Romaine and baby arugula with red and yellow grape tomatoes, marinated mozzarella, pine nuts and basil with a white balsamic vinaigrette

Bread Basket

ROSEMARY FOCACCIA BREAD, GRILLED FLATBREAD, SEEDED PRETZEL BREAD and BRIOCHE ROLLS with blended butter



AT TIERRA REJADA FARMS

Dinner Entrées

(choose two (2) selections and a vegetarian selection to offer as an option to guests (pre-ordered)
OR offer a combo plate for all guests (of any two (2) items with a vegetarian selection

~**BRAISED BONELESS BEEF SHORT RIBS** served with Zinfandel sauce

~**BEEF FILET** with a wild mushroom and black truffle sauce

~**BEEF FILET** with a Cognac crème sauce and pearl onion demi-glace

~**GRILLED SALMON BRUSCHETTA** grilled with multi-colored tomato, basil and garlic bruschetta and served with a pesto crème sauce

~**GRILLED SALMON** with a fire-roasted tomato and black mission fig sauce

~**CHICKEN ROULADE** — chicken breast pounded thin and rolled with baby asparagus, smoked gouda and roasted red peppers, served with a creamy Dijon sauce

~**HERB GRILLED CHICKEN** — Split baby heirloom tomato, artichoke and lemon tarragon sauce

* OR choose from our list of over 20 different chicken preparations. Ask your Catering Coordinator

Side Dishes

(choose one (1) selection)

~**MASHED POTATOES** with chive crème fraiche

~**ROASTED TRI COLORED POTATOES** with chervil butter

~**VEGETABLE RISOTTO** with squash, chives, and parmesan

~**WILD RICE PILAF** with peas and red peppers



AT TIERRA REJADA FARMS

Vegetable

(choose one (1) selection)

~**ZUCCHINI, ASPARAGUS AND RED PEPPERS** in a toasted pistachio butter

~**ASPARAGUS SPEARS** with butter sauce and lemon zest

~**HARICOT VERT** in an almond brown butter sauce

Soufflés

(choose one (1) selection)

~**CARROT SOUFFLÉ**

~**SWEET POTATO SOUFFLÉ**

Vegetarian Plate

Quinoa stuffed orange bell pepper with a butternut squash vegetable medley and tomato coulis

*Other specialty meal requests must be pre-ordered

Wedding Butter Cookies

A wide variety of options exist within this package for your main entrées and accompaniments.

Upgrades that include seafood entrées are also available at additional charges. Ask for details.

Coffee Bar

(included)

Special blend coffee and decaf bar with chocolate chips, whipped cream and cinnamon sticks. French vanilla and hazelnut flavorings and an assortment of teas.



AT TIERRA REJADA FARMS

Beverage Package

Partial bar setup includes: portable bar unit, bartender, all ice, cups, assorted soft drinks, mineral waters and choice of iced tea or fresh basil lemonade. Caterer will also chill and serve any client-supplied wine, beer, champagne and the ingredients for up to two (2) signature drinks.

There is no corkage fee.

Full service bar setup includes: portable bar unit, bartender, all ice, cups, assorted soft drinks, mineral waters and choice of iced tea or fresh basil lemonade. Caterer will also chill and serve any client supplied alcohol. Add \$3.50 per person to the catering package price. Caterer will provide mixers, garnishes and equipment for mixed drinks.

There is no corkage fee.

Additional Package Options

- Linens - other linen colors and equipment options available for an additional charge.
- Special Menus - we have a wide variety of menus available, including complete vegetarian and vegan menus (ask your catering coordinator)

All Menu Packages

- All menu packages are subject to a 15% service charge and applicable sales tax
- Tierra Rejada Ranch grown - we are proud to be able to incorporate a variety of Underwood Farms produce items grown on the property (when available) in many of our salad and vegetable recipes.
- All prices, menus and provisions subject to change prior to signing contract