

# *Ala Carte Menus*



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## MADERAS WEDDING SELECTIONS

*Entrees Selections include:*

*Three Tray Passed Hors D'oeuvres, Choice of Salad, Choice of Entrée  
Artisan Rolls, Butter, Café Moto Coffee & Assorted Hot Teas*

## TRAY PASSED HORS D' OEUVRES

*Please choose three*

*Tomato, Mozzarella and Basil Crostini*

*Smoked Salmon on a Cucumber Round*

*Spinach and Feta Cheese Spanakopita*

*Beef Yakatori Skewer*

*Grilled Chicken and Tomato Bruschetta*

*Tuna Sashimi on Crispy Wonton, Wasabi Sauce*

## CHOICE OF SALAD

*Baby Romaine Lettuce Leaves, Sun-Dried Tomato Pesto Shaved Asiago*

*Assorted California Greens, Tomato Cucumber  
Herb Vinaigrette*

*Wild Field Greens, Teardrop Tomato, Cucumber  
Kalamata Olives, Feta Cheese, Red Wine Vinaigrette*

*Mixed Baby Greens, Sun-Dried Pears, Glazed Walnuts, Gorgonzola Cheese, Balsamic Vinaigrette*

*Chilled Romaine, Garlic Croutons, Freshly Grated Parmesan  
Classic Caesar Dressing*

# Ala Carte Menus-continued

## CHOICE OF ENTRÉE

Select a second entrée choice for an additional \$4 per guest  
All entrees include Fresh Locally Grown Seasonal Vegetable Bouquet

### **Roasted Jidori Chicken Breast**

Stone Ground Mustard & Tarragon

Wild Mushroom Risotto

\$75

### **Stuffed Chicken Breast**

Spinach, Sun Dried Tomatoes, Pine Nuts, Fresh Herbs

With Madeira Sauce & Confetti Rice

\$78

### **Pan Seared Filet Mignon**

Port Wine Reduction, Crispy Shallots

Rosemary and Fingerling Potatoes

\$97

### **Pan Seared Halibut**

Smoked Tomato Beurre Rouge

Crispy Leeks, Saffron Risotto

\$92

### **Grilled Atlantic Salmon**

Served with a Dill Honey Mustard Glaze, Fingerling Potatoes

\$83

### **Lemon Crusted Sea Bass**

Lemon Beurre Blanc, Confetti Rice

\$92

## DUET ENTRÉE SELECTIONS

**Petite Filet Mignon, Madeira Sauce & Stuffed Chicken Breast, Fresh Spinach & Herbs**

Dauphenoise Potatoes

\$93

**Petite Filet Mignon, Port Wine Glaze & Grilled Salmon**

Duchess Potato

\$94

**Grilled Beef Filet & Herb Garlic Marinated Prawns, Cherry Demi Glaze**

Confetti Rice

\$96

# Ala Carte Menus-continued

## DESSERT & COFFEE SERVICE

Our staff will be happy to cut and serve your cake at no additional charge  
Café Moto Coffee and Assorted Hot Teas

### *Elegant Enhancement - Desserts!*

Chocolate Fondue with Fresh Strawberries, Marshmallows  
Pretzel Rods, Apples, Peanut Butter Cookies

\$8 per guest

Warm Chocolate Chip Cookies and Cold Milk Shots

\$6 per guest

Warm Churros and Mexican Chocolate

\$6 per guest

House Made Ice Cream - Pick Your Favorite Flavor

\$8 per guest

Stemmed Chocolate Dipped Strawberries

\$6 each

Ice Cream Sundae Bar

\$12-\$16 per guest

DOMAINE STE. MICHELLE CHAMPAGNE OR SPARKLING CIDER TOAST

\$6 per guest

RODERER ESTATE CHAMPAGNE OR SPARKLING CIDER TOAST

\$10 per guest

### **Dinner Wine Service**

*A Selection of Fine Wine to be served with Dinner is available*

*Please Request our Wine List*

*Corkage fee of \$21 per bottle plus tax and gratuity if you choose to bring in your own champagne or wine.  
We are happy to serve your wine with dinner.*

### **Food and Beverage Minimums**

*A food and beverage minimum is established for each catered event based on specific dates and event times.  
Your Maderas Senior Catering Sales Manager will be happy to discuss these minimums with you*

All food and beverage prices are subject to a 21% service charge and current state sales tax.

# Bar Packages

## ***Ultra Premium Bar Package***

Bombay Sapphire Gin, Patron Tequila, Myers Rum, Grey Goose  
Vodka, Ketel One Vodka

Crown Royal, Johnny Walker Black Scotch, Makers Mark Bourbon

Includes House Wine, Ultra Premium Brand Liquor, Domestic, Craft & Imported Beer, Sodas, Bottled & Mineral Water, Juices

1 hour: \$29 per guest

2 hours: \$38 per guest

3 hours: \$45 per guest

4 hours: \$52 per guest

5 hours: \$57 per guest

## ***Premium Bar Package***

Tito's Vodka, Tanqueray Gin, Milagro Tequila, Captain Morgan Rum, Bacardi Rum, Seagram's VO Whiskey, Jack Daniels Bourbon,  
Johnny Walker Red Scotch

Includes House Wine, Premium Brand Liquor, Domestic, Craft &

Imported Beer, Sodas, Bottled & Mineral Water, Juices

1 hour: \$27 per guest

2 hours: \$36 per guest

3 hours: \$43 per guest

4 hours: \$49 per guest

5 hours: \$55 per guest

## ***Standard Bar Package***

New Amsterdam Vodka, Seagram's Gin, Sauza Tequila, Cruzan Rum, Jim Beam Bourbon

Christian Brothers Brandy, J&B Scotch, Seagram's 7

Includes House Wine, Standard Brand Liquor, Domestic, Craft &

Imported Beer, Sodas, Bottled & Mineral Water, Juices

1 hour: \$24 per guest

2 hours: \$33 per guest

3 hours: \$40 per guest

4 hours: \$47 per guest

5 hours: \$53 per guest

## ***Beer & Wine Package***

Includes House Wine, Domestic, Craft & Imported Beer,

Sodas, Bottled & Mineral Water, Juices

1 hour: \$22 per guest

2 hours: \$27 per guest

3 hours: \$31 per guest

4 hours: \$33 per guest

5 hours: \$35 per guest

## **PREMIUM REFRESHER PACKAGE**

Includes Unlimited Sodas, Mineral Water, Watermelon Lemonade & Assorted Juices for the entire event

\$18 per guest

All food and beverage prices are subject to a 21% service charge and current state sales tax.

Updated 1/1/17

# *Ala Carte Drink Prices*

## HOST BAR

Wine by the Glass- (Red Diamond Cabernet or Chateau Ste. Michelle Chardonnay)	\$9
Standard Brand Liquor	\$9
Premium Brand Liquor	\$10
Ultra Premium Liquor	\$11
Domestic Beer	\$7
Craft & Imported Beer	\$9
Bottled Water	\$5
Soft Drinks	\$5

Add \$1 per drink for cash bar pricing (to include tax)

WINE LIST AVAILABLE UPON REQUEST.

OUR CHEF WILL ASSIST IN PAIRING WINES WITH YOUR SELECTIONS.

A bartender fee of \$175 will be applied unless bar sales exceed \$500 per bar.

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