





I 928
PROVISIONS
2025









APERITIVO SMALL BITES "TRAY PASSED"

VEGETERIAN AT \$4.00 EACH:

CAPRESE SKEWERS

mozzarella | cherry tomato | persian cucumber | basil | balsamic glaze

MELON SKEWERS

honeydew | watermelon | cantaloupe | feta | mint | balsamic glaze

CRISPY ARTICHOKE HEARTS

meyer lemon | black garlic aioli

FRIED GREEN TOMATOES

goat cheese | cajun spiced aioli

GLAZED GARDEN SKEWERS

cauliflower | roasted golden & red beets | hot honey glaze | toasted sesame seeds

CHEDDAR HUSH PUPPIES

corn | peppers | cajun aioli | micro cilantro











POULTRY AT \$5.00 EACH

CHICKEN KOOBIDEH

grilled pita | tzatziki sauce

HONEY GLAZED CHICKEN

honey | pineapple | toasted sesame seeds | scallions

CHICKEN TOSTADA

gf masa | mango habanero chicken | whipped avocado | lime | pickled shallot

PERUVIAN GRILLED CHICKEN

lime | micro cilantro | aji amarillo | coconut

FRIED CHICKEN N' WAFFLE

gochujang | whipped mascarpone | maple syrup | furikake

PORK AT \$5.00 EACH

PROSCIUTTO MELON SKEWERS

honeydew | watermelon | cantaloupe | feta | mint | balsamic glaze

BACON N' CHEDDAR HUSH PUPPIES

corn | peppers | cajun aioli | micro cilantro

CRISPY PORK BELLY

chili orange blossom honey glaze | bourbon-soaked cherry

CARNITAS TOSTADA

gf masa | whipped avocado | lime | pickled shallot

CUBANO CROQUETAS

carnitas | bacon | crispy potato | swiss cheese | cornichon | mustard sauce









SEAFOOD AT \$6.00 EACH

POKE CONES

avocado | sesame seeds | toasted nori | sweet chili sauce

SHRIMP SKEWER

tequila lime butter sauce | pepitas

CRAB CAKE

cajun remoulade | micro basil

SEASONAL CEVICHE TOSTADA

lime | whipped avocado | cucumber | cilantro

ASIAN SALMON TARTARE

crispy rice | gochujang | miso | kewpie

BEEF AT \$6.00 EACH

BEEF SOUVLAKI

grilled pita | tzatziki

SLIDERS

american cheese | caramelized onions | agape aioli | hawaiian roll

SHORT RIB TOAST

grilled focaccia | goat cheese | barolo sauce

BULGOGI SKEWERS

blistered shishitos | ponzu-ginger glaze

BEEF TARTARE

crispy rice | gochujang | cornichons | dill









APERITIVO-STATIONS

CHARCUTERIE STATION - \$20

grazing table

three cured meats | three cheeses | olives | marcona almonds dried fruits | grapes | seasonal jam | honey | assorted crackers | breads

FUEL STATION - \$14

choose your base
mashed potatoes or mac n' cheese
choose one
braised short rib | carnitas | fried chicken
toppings included: bacon crumble | crispy onions | scallions
sour cream | shredded cheese

SLIDERS - \$18

based on two per person of a 2 oz beef patty american cheese | caramelized onions | hawaiian roll | agápe aioli | french fries

GUACAMOLE & SALSA BAR - \$9 (MINIMUM OF 20 PEOPLE)

house made corn tortilla chips | guacamole trio of salsas - roja | verde | pico de gallo

TACO CART- \$22

based on 3 tacos per person

choose two: carne asada | mango habanero chicken | pork carnitas | grilled shrimp +\$2 served with all the fixins | onions | cilantro | limes | trio of salsas

PAELLA STATION \$21

rice | chicken | chorizo | shrimp | clams | P.E.I mussels peas | carrots | tomatoes | spanish paprika | saffron prepared in a traditional family style valencia paella dish









SICILIAN FOCACCIA FLATBREAD STATION - \$18

choose two:

CLASSICO

mozzarella | balsamic reduction | caramelized onions

CALIFORNIA

prosciutto | balsamic caramelized onions | goat cheese | fig | calabrian honey

TOSCANA

roasted peppers | italian sausage | mozzarella | roasted tomatoes di napoli

SICILIAN

potato | sundried tomato | mozzarella | olives | chili oil

TRIPLO FUNGHI

mozzarella | mushroom medley | caramelized onions | balsamic reduction

GIUSEPPE'S

pepperoni | mozzarella | roasted tomatoes di napoli

Garnish station:

crushed chili flakes | grated parmesan prepared in our outdoor wood-fire pizza oven











FARM TO TABLE EXPERIENCE

*Pricing based upon highest price entree selection * Served as a Buffet +\$4

3 TRAY PASSED BITES FROM APERITIVO MENU

BREAD & BUTTER

1 SALAD OR SOUP

CHOICE OF 2 PROTEIN ENTREES AND 1 VEGETARIAN ENTREE

1 CAKE CUTTING









SALAD OR SOUP

SALAD

CAPRESE

baby greens | basil | cherry tomato | mozzarella | pistachio balsamic reduction | prosciutto

BABY GREENS

pickled red onion | watermelon radish | persian cucumbers goat cheese | champagne vinaigrette

CHOPPED WEDGE

baby gem | tomatoes | bacon | dill | pistachio crumble blue cheese | balsamic reduction

CAESAR

baby gem | watermelon radish | chives | parmesan croutons | classic caesar dressing

SOUP

CREAM OF POTATO LEEK

creme fraiche | toasted pepita seeds | leek ash | sumac | croutons

BUTTERNUT SQUASH BISQUE

sweet potato | sumac | salted mexican crema | herb oil

ROASTED TOMATO BISQUE

basil oil | leek ash | croutons

Available Dairy Free Add as Additional Course - \$6









ENTREE

ROASTED AIRLINE CHICKEN - \$60

PARMESAN

marinara | mozzarella | shaved parmesan

MEDITERRANEAN

kale | feta | lemon beurre blanc

MARSALA

mushrooms | herb | marsala sauce

SEAFOOD - \$65

HALIBUT

tomato beurre blanc

SEA BASS

meyer lemon sauce

BLACKENED SALMON

chard onion emulsion

BEEF - \$70

NEW YORK STRIP LOIN

argentinian chimichurri

BRAISED SHORT RIB

red wine demi-glaze

PETITE FILET MIGNON

porcini mushroom sauce









VEGETARIAN

STUFFED PORTOBELLO MUSHROOM

rice | peppers | squash | balsamic | demi-glaze

EGGPLANT PARMESAN

italian breadcrumbs | mozzarella | tomato di napoli | grated parmesan

SIDES: CHOOSE TWO

Starch

Mashed Potatoes Roasted Yukon Gold Potatoes Julia Child's Potato Terrine Hasselback Potato

Vegetable

French Green Beans
Roasted Heirloom Vegetable Medley
Grilled Asparagus
Broccolini











BAJA TO OAXACA (PLATED OR BUFFET) \$55 PER PERSON

Includes all of the following

APPETIZERS

GUACAMOLE & SALSA BAR:

house made corn tortilla chips | guacamole trio of salsas - roja, verde, pico de gallo

ELOTE & CALABACITAS

grilled corn | squash | tomatoes | chipotle crema | lime | cotija cheese

SALADS: (*CHOOSE ONE)

MEXICAN GREEN GODDESS

baby gem | cherry tomato | crispy tortilla strips | queso fresco pepita seeds | cilantro avocado dressing

DEL SUR

baby greens | grilled corn | sweet peppers | jicama cucumber | cilantro-lime vinaigrette

CAESAR

baby gem | watermelon radish | chives | shaved parmesan croutons | classic caesar dressing







ENTREES: (CHOOSE ONE)

TACO BAR CART

choose two: carne asada | mango habanero chicken | pork carnitas | grilled shrimp +\$2 served with all the fixins | onions | cilantro | limes | corn tortillas

ENCHILADAS

carne asada | mango habanero chicken | pork carnitas | rajas with cheese green sauce or red sauce | cheese | mexican crema | cotija | cilantro

PLATED OPTIONS:

AIRLINE CHICKEN MOLE - \$60

almonds | queso fresco | pickled shallots

BARBACOA SHORT RIB - \$70

charred green onion I pickled watermelon radish

SIDES: CHOOSE TWO

Refried Beans or Pinto Beans Arroz Rojo or Cilantro Lime Rice









SANTA MARIA BUFFET STATIONS \$60 PER PERSON

Includes all of the following

APPETIZERS

3 Tray Passed Bites From Aperitivo Menu

SALADS: (*CHOOSE ONE)

CAPRESE

baby greens | basil | cherry tomato | mozzarella | pistachio balsamic reduction | prosciutto

BABY GREENS

pickled red onion | watermelon radish | cherry tomato persian cucumbers | goat cheese | champagne vinaigrette

CAESAR

baby gem | watermelon radish | chives | parmesan croutons | classic caesar dressing









PROTEINS COOKED ON OUR SANTA MARIA BBQ: (*CHOOSE TWO)

Airline Chicken

Dry Rubbed St. Louis Ribs

Santa Maria Tri Tip

New York Strip Loin

Cajun Sausage Links

Grilled Shrimp

SIDES (*CHOOSE TWO)

Mashed Potatoes

Mac & Cheese

Coleslaw

Grilled Corn

Garlic Vegetable Medley









VIVA ITALIA BUFFET STATIONS \$60 PER PERSON

Includes all of the following

APPETIZERS

3 Tray Passed Bites From Aperitivo Menu

SALADS: (*CHOOSE ONE)

PANZANELLA

tomato | cucumber | kale | feta | peppers | red onion | crouton | oregano vinaigrette

CAPRESE

baby greens | basil | cherry tomato | mozzarella | pistachio | balsamic reduction | prosciutto

CAESAR

baby gem | watermelon radish | chives | parmesan | croutons | classic caesar dressing

ENTREES (*CHOOSE ONE PROTEIN AND ONE VEGETARIAN)

BEEF

MEATBALLS

traditional italian meatballs | marinara sauce

BRAISED BEEF SHORT RIBS

italian barolo sauce









CHICKEN

CHICKEN PICCATA

breaded chicken breast | lemon beurre blanc sauce | capers | chili flakes | italian herbs

CHICKEN PARMESAN

airline breaded chicken breast | marinara sauce | mozzarella | shaved parmesan

FISH

SALMONE ALLA GRIGLIA

olive oil | lemon drizzle

SEA BASS

white wine cream sauce | capers | meyers lemon | fresh dill

VEGETARIAN

EGGPLANT PARMESAN

breaded eggplant | marinara sauce | mozzarella | shaved parmesan | italian herbs

STUFFED PORTOBELLO MUSHROOM

rice | peppers | squash | balsamic | demi-glace

PASTA (*CHOOSE ONE)

bucatini | gnocchi | cavatelli

SIDES (*CHOOSE ONE)

green beans I roasted heirloom vegetable medley I grilled asparagus I broccolini









DESSERTS AT \$8.00 EACH

TRADITIONAL CHEESECAKE

raspberry coulis

TRES LECHES

yellow cake soaked in sweetened condensed milk | strawberry preserves whipped cream | mint

CHOCOLATE FLAN

baked vanilla bean custard | dark chocolate cake

N'AWLINS BREAD PUDDING

creme anglaise soaked brioche | drunken berries & currants salted bourbon caramel sauce | whipped cream | mint

CHOCOLATE FLOURLESS CAKE

whipped cream | seasonal berries | mint

SEASONAL COBBLER

brown sugar & bourbon fruit | salted caramel | whipped cream | mint

TIRAMISU

shaved chocolate | cocoa powder | mint

PANNA COTTA

vanilla bean panna cotta I seasonal berries









DESSERT STATIONS

ASSORTED DONUT BAR - \$12

MINI DESSERT TRIO - \$12

Seasonal Panna Cotta Tiramisu Flourless Chocolate Cake

GELATO BAR - \$12

Choice Of Two Flavors

vanilla bean | chocolate | mint chip | cookies & cream butter pecan | pistachio | strawberry chocolate chip | coffee | mocha almond | green tea lemon sorbet | mango sorbet | raspberry sorbet **assortment of sprinkles & candied nuts

AGAPE COFFEE & TEA STATION - \$6











SIGNATURE COCKTAILS

Two His and Hers Specialty Cocktails Included

GROOMSMEN MULE

choice of kentucky, tequila, or vodka | ginger beer | fresh lime juice | lime wheel garnish

GENTLEMANS OLD FASHIONED

barrel aged bourbon whiskey | bitters | brown sugar essence | cherry garnish

BARREL AGED MANHATTAN

barrel aged rye whiskey | vermouth | bitters | brown sugar essence | cherry garnish

SEASONAL MARGARITA

based on fresh fruit availability: original | strawberry | pineapple

PACIFIC PALOMA

tequila | fresh lime juice | soda water | grapefruit juice | salt or tajin rim | lime wedge or dried fruit lime

ROSALINDA APEROL SPRITZ

aperol | prosseco | soda water

SEASONAL SANGRIA

white or red wine | fresh oranges | limes | orange liqueur | bourbon

PINK CADILLAC

tequila | pink lemonade | lemon juice | orange liqueur | lemon wedge

FRENCH 75

gin | sparkling wine | lemon juice | house made simple syrup









BAR OFFERINGS

"BRAVO BAR"

TITO'S VODKA

MILAGRO TEQUILA

TANQUERAY GIN

JAMESON WHISKEY

MAKER'S MARK BOURBON

JOHNNY WALKER RED SCOTCH

CAPTAIN MORGAN RUM

HIGH NOON

hard seltzers

COORS LIGHT

american light lager

FIRESTONE WALKER

805 blonde ale

MODELO

mexican pilsner-style lager

ROTATING IPA KEG

keg tap fee of \$100

COPPOLA

prosecco

MARTIN RAY

sauvignon blanc I chardonnay | pinot noir | cabernet sauvignon

2 HRS.....\$25 PER PERSON

3 HRS.....\$30 PER PERSON

4 HRS.....\$35 PER PERSON

5 HRS.....\$40 PER PERSON

BRAVO BEER & WINE PACKAGE

5 HRS..... \$30 PER PERSON









BAR OFFERINGS

"PRIMO BAR"

GREY GOOSE VODKA

CASAMIGOS TEQUILA

HENDRICKS GIN

JAMESON WHISKEY

BUFFALO TRACE BOURBON

JOHNNY WALKER BLACK SCOTCH

KRAKEN RUM

HIGH NOON

hard seltzers

COORS LIGHT

american light lager

FIRESTONE WALKER

805 california blonde ale

MODELO

mexican pilsner-style lager

ROTATING IPA KEG

keg tap fee of \$100

LA MARCA

prosecco

J VINEYARDS

pinot noir

DAOU

sauvignon blanc | chardonay | cabernet sauvignon | rose

2 HRS.....\$30 PER PERSON

3 HRS.....\$35 PER PERSON

4 HRS.....\$40 PER PERSON

5 HRS.....\$45 PER PERSON

PRIMO BEER & WINE PACKAGE

5 HRS..... \$35 PER PERSON









ADDITIONAL CHARGES

SERVICE CHARGE

A 20% service charge will be applied and will cover staff gratuity and administrative charges.

SALES TAX

A sales tax of 7.75% will be applied.

HOURLY BILL RATES

head chef......\$500 each kitchen labor.....\$425 each lead server.....\$400 each banquet server.\$350 each bartender......\$350 each security.....\$250 each

**Number of staff requirement based on guest count and menu selections

**Head chef & lead server required for every function

(prices subject to change up until 2 months prior to your event)



