



# Wendt Package

Featuring Executive Chef Ronald DeBarr

## Passed Hors d'oeuvres

Choose 4 from the following

Quinoa Salad & Cucumber  
Portabello Marsala Skewers  
Sesame Tofu Bites  
Cauliflower Hot Wings  
Falafel Street Tacos  
Tomato Bruschetta Stuffed Mushrooms

California Roll  
Crispy Garlic/Soy Brussel Sprouts  
Papas Bravas (Fingerling Potatoes in  
Vegan Chipotle Aioli)  
Blooming Cippolini Onions

## Watson Menu

### THREE MAIN COURSE CHOICES

- Tofu Marsala "Beef & Broccoli" • Herb Crusted Cauliflower Steak
- Vegetable Lasagna • Balsamic Grilled Portobello Mushroom Caps
- Tostada: Latin Style "Beef" • Avocado, Pickled Onion, Jack Cheese

### TWO SIDES CHOICES

- Chana Masala (chickpea stew) • Roasted Cashew & Quinoa • Pilaf • Coconut/Lime Jasmine Rice
- Herb Roasted Potatoes • Vegetarian Baked Beans

### ONE PASTA CHOICE

- Mac & Cheese • Penne with Basil Pesto • Penna Marinara

### ONE VEGETABLE CHOICE

- Roasted Vegetables • Root Vegetables

## Premium Open Bar

4 Hour Open Bar

### HOUSE LIQUOR (examples)

- Estate Vodka
- Evan Williams • Gilbey
- Calico Rum • Calico Spiced Rum
- Exotico Tequila, etc.

### CALL BRANDS (examples)

- Titos • LOR • Svedka • Bacardi,
- Captain • Malibu • Bombay
- BV • Jim Beam • Seagrams

### Draft Beer

- Cabernet & Pinot Noir
- Pinot Grigio & Chardonnay
- Soda • Juice • Coffee • Tea

## Premium Amenities

Wedding Cake  
Champagne Fountain  
Late Night Food Service

### Two Dessert choices:

Coconut macaroons • Chocolate Almond Tart • Fruit Crumble Bars  
Assorted fruit pies • Cheesecake parfaits • Assorted cookies



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