



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 • Panna Marinara

ONE VEGTABLE CHOICE

Dibbles Famous 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

Must achieve room minimum

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