

# Elopement Menu

## PLATED STARTERS

CHOOSE 3 FOR THE WHOLE GROUP

Goat Cheese Stuffed Strawberry ♥⊕

Blueberry Lavender Goat Cheese,  
Toasted Pistachio, Dried Mint,  
Strawberry Gastrique

Smoked Filet of Beef Phyllo Cups

Shaved Smoked Beef,  
Horseradish Chive Cream, Arugula

California Bruschetta ♥

Crostini, Avocado, Tomato, Fresh Mozzarella,  
Balsamic Glaze, Basil

Chipotle BBQ Pulled Pork Crostini

Poppy Seed Dressing, Micro Slaw, Pretzel  
Crostini

Bombay Roll

Prosciutto, Herb Pesto, Whipped Feta,  
Puff Pastry

Mini Crab Cakes

Poblano Aioli, Pickled Peppers, Cilantro

Tequila Infused Ceviche ⊕

Chili Oil, Micro Cilantro, Brined Radish  
\*Wild Mushroom Ceviche Substitution  
Available

Eggplant Involtini ♥⊕✓

Eggplant, Squash, Marinara

## PLATED SALADS

CHOOSE 1 FOR THE WHOLE GROUP

Caprese Salad ♥⊕

Fresh Mozzarella, Heirloom Tomato, Basil  
Pesto, Balsamic Reduction

Seasonal Berry Salad ♥⊕

Mixed Greens, Mixed Berries, Feta Cheese,  
Toasted Almonds, Roasted Garlic Vinaigrette

Arugula Salad ♥⊕

Orange Supremes, Beets, Goat Cheese,  
Toasted Pepita Seeds, Citrus Vinaigrette

## PLATED ENTREES

CHOOSE 1 PER PERSON

Tofu Gnocchi ⊕✓

Basil, Parsley, Lemon Zest, Wild Mushrooms,  
Toasted Pine Nuts, Basil Pesto

Tinga Poblana Roast Chicken ⊕

Cilantro Masa Dumpling, Cabbage

Grilled Atlantic Salmon ⊕

Roasted Fingerling Potatoes, Asparagus,  
Roasted Garlic-Chive Beurre Blanc

Rib Eye Au Poivre ⊕

Roasted Fingerlings, Sautéed Mushrooms,  
Haricot Vert, Bordelaise Sauce

## DESSERT\*

CHOOSE 1 FOR THE WHOLE GROUP

Assorted Macarons ♥

Chocolate Covered Strawberries ⊕✓

\*Outside Dessert Welcome At No Additional Cost

♥ = vegetarian ✓ = vegan ⊕ = gluten free

2024

# Elopement Beverage Menu

## SPARKLING WINE TOAST

Zardetto Prosecco  
Brut, Conegliano, Italy

CHOOSE 3 ADDITIONAL WINES FOR THE WHOLE GROUP

## RED WINE

Sean Minor 4Bears Pinot Noir  
California

Claiborne & Churchill Pinot Noir  
Edna Valley, California

Sean Minor 4 Bears Cabernet Sauvignon  
California

Ancient Peaks Cabernet Sauvignon  
Paso Robles, California

Borsao Berola  
Spain

## BOTTLE BEER

CHOOSE 3

Michelob Ultra

Coors Banquet

Coors Light

Budweiser

Bud Light

Indigency Hard Apple Cider

Sierra Nevada Pale Ale

Stone IPA

Boont Amber Ale

## WHITE WINE

Sean Minor 4 Bears Sauvignon Blanc  
California

One Stone Rose  
Paso Robles, California

Sean Minor 4Bears Chardonnay  
Paso Robles, California

## LIQUOR

FOR COYOTE HILL ELOPEMENT DINNERS

### • UNLIMITED PREMIUM BAR PACKAGE •

\$1,300 — Priced Up to 20 People

\$ 50/ Per Additional Guests

Includes Service Charge, Tax, Bar Setup and Hourly Fee

### • CONSUMPTION-BASED BAR •

\$800 Liquor Minimum

Does Not Include Tuolumne County Tax Rate or 22% Service Fee

\$50/Hour Bartender Fee

\$200 Bar Setup Fee



Prices do not reflect a 22% service fee and 7.25% tax