



# Elopement Menu

## PLATED STARTERS

*choose four*

### GOAT CHEESE STUFFED STRAWBERRY

blueberry lavender goat cheese, toasted pistachio, dried mint, strawberry gastrique (V|GF)

### TUSCAN ROLL

prosciutto, herb pesto, whipped feta, puff pastry

*\*available without prosciutto*

### VEGAN SAMOSAS

agave cashew sauce (VN|GF)

### TEQUILA INFUSED SCALLOP CEVICHE

chili oil, micro cilantro, brined radish (GF)

*\*wild mushroom ceviche substitution available*

### ARANCINI WITH TRUFFLE AIOLI

risotto, pecorino romano, fresh herbs (V)

### COCONUT ALMOND PRAWNS

ginger passion fruit dipping sauce (GF)

### WILD MUSHROOM BRUSCHETTA

prosciutto, goat cheese, chives, fig jam, french baguette

*\*available without prosciutto*

### CHIPOTLE BBQ PULLED PORK CROSTINI

poppy seed dressing, micro slaw, pretzel crostini

## SALADS

*choose one*

### SEASONAL BERRY

mixed greens, berries, feta, toasted almonds, roasted garlic vinaigrette (V|GF)

### SPINACH & BABY KALE

maple glazed pecans, granny smith apples, goat cheese, honey mustard vinaigrette (V|GF)

### ARUGULA

orange supremes, beets, goat cheese, toasted pepita seeds, citrus vinaigrette (V|GF)

## ENTRÉES

*guests preselect their choice*

### RATATOUILLE

creamy goat cheese polenta, zucchini, yellow squash, eggplant, red pepper (V|GF)

*\*If under 5 vegetarians, please select vegetarian option from restaurant menu, ask coordinator for details*

### HERBED CHICKEN BREAST

mashed potatoes, broccolini, garlic herbed butter (GF)

### GRILLED ATLANTIC SALMON

roasted fingerling potatoes, grilled asparagus, garlic-chive beurre blanc

### NEW YORK STRIP

horseradish mashed potatoes, grilled asparagus, herb infused demi-glace (GF)

## DESSERTS

*choose one*

### ASSORTED MACARONS

### CHOCOLATE COVERED STRAWBERRY

*Served with champagne, outside dessert welcome.  
If you want both desserts, please inform your coordinator.*

Prices do not reflect a 2% service fee and current sales tax. A gratuity of 20% is recommended.

V vegetarian | VN vegan | GF gluten free

# Elopement Beverage Menu

Sparkling Wine Included for Toast

## SPARKLING

ZARDETTO PROSECCO  
Brut, Conegliano, Italy

## WHITE

choose two

SEAN MINOR 4BEARS  
CHARDONNAY  
Central Coast, California

SEAN MINOR 4BEARS  
SAUVIGNON BLANC  
Paso Robles, California

ANCIENT PEAKS  
SAUVIGNON BLANC  
Paso Robles, California

ONE STONE ROSE  
Paso Robles, California

## RED

choose two

SEAN MINOR 4BEARS  
PINOT NOIR  
Central Coast, California

CLAIBORNE & CHURCHILL  
PINOT NOIR  
Edna Valley, California

ANCIENT PEAKS  
CABERNET SAUVIGNON  
Paso Robles, California

SEAN MINOR 4BEARS  
CABERNET SAUVIGNON  
Paso Robles, California

## BOTTLED BEER

choose three

COORS LIGHT

COORS ORIGINAL

BUD LIGHT

INDIGENY HARD APPLE CIDER

SIERRA NEVADA PALE ALE

STONE IPA

STELLA ARTOIS

CORONA

## LIQUOR

### UNLIMITED PREMIUM BAR PACKAGE

1,300 | up to 20 people

*Includes Service Charge, Tax, Bar Setup & Hourly Fee*

*Additional Guest | 50*

### CONSUMPTION-BASED BAR

800 minimum

*Does Not Include Tuolumne County Tax Rate or  
Recommended Gratuity, For Outdoor Elopements*

### BARTENDER FEE PER HOUR

50

### BAR SETUP

200

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Beer Selections Based on Availability.