



# 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-glaze (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

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## **SPARKLING**

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ZARDETTO PROSECCO  
Brut, Conegliano, Italy

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## **WHITE** *choose two*

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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

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## **RED** *choose two*

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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

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## **BOTTLED BEER** *choose three*

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COORS LIGHT

COORS ORIGINAL

BUD LIGHT

INDIGENY HARD APPLE CIDER

SIERRA NEVADA PALE ALE

STONE IPA

STELLA ARTOIS

CORONA

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## **LIQUOR**

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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.