Your reception includes your choice of the items featured below, as well as an assorted domestic and imported cheese and cracker tray, vegetable crudites with dip, fresh fruit platter, and signature Cranberry Pineapple Punch. Dinner service includes rolls with butter, coffee, tea, soft drinks, and milk. Extended bar and beverage service menu and enhancement menus are also available.

**HORS D’OEUVRES (choice of two)**

- **Chicken Satay** served with peanut sauce and plum sauce
- **Vegetable spring rolls** with sweet and sour and plum sauce
- **Southwest chicken egg roll**
- **Bruschetta**

**SALAD (choice of one)**

- **Crab stuffed mushroom caps**
- **BBQ meatballs**
- **Hot artichoke spinach dip** with grilled flat bread
- **Breaded chicken tenderloins** with dipping sauces
- **Fetzer garden salad**
- **Classic Caesar salad**
- **Fetzer Signature Salad** — Mixed organic spring greens, caramelized walnuts, cucumber, shredded carrot, feta cheese crumbles, and tomatoes. Served with a raspberry vinaigrette.
- **Caprese salad** — Radicchio and green leaf lettuces, mozzarella and tomatoes, shingled with chiffonade vinaigrette.

**ENTRÉE SELECTIONS (choice of two)**

- **Grilled chicken San Remo** with alfredo sauce
- **Pecan crusted chicken**
- **Char-grilled beef filet** with a brandy green peppercorn sauce
- **Asian glazed salmon**
- **Grilled chicken teriyaki** with pineapple chutney
- **Veal marsala** with demi-glace
- **Roasted sliced sirloin** with a red wine demi-glace (buffet only)
- **Rasberry garden salad**
- **Duck a l’orange** with a citrus marinade
- **Fried polenta rounds** with ragout
- **London Broil** Sliced marinated flank steak topped with house made steak sauce
- **Baked cheese manicotti**
- **Pecan crusted chicken**
- **Veal marsala** with demi-glace
- **Asian glazed salmon**
- **Grilled pork loin chop** with demi glace
- **Roasted sliced sirloin** with a red wine demi-glace (buffet only)
- **Duck a l’orange** with a citrus marinade
- **Fried polenta rounds** with ragout
- **London Broil** Sliced marinated flank steak topped with house made steak sauce
- **Baked cheese manicotti**

**VEGETABLE (choice of one)**

- **Green beans almondine**
- **Fresh-steamed asparagus**
- **Maple glazed rustic carrots**
- **Roasted vegetable medley**
- **California blend**
- **Rice pilaf**
- **Twice-baked potato**
- **Oven-roasted potato medley**
- **Sweet potato mash**
- **Roasted garlic mashed potatoes**

**STARCH (choice of one)**

- **Baked potato** with butter and sour cream
- **Duchess potato** baked puree of mashed potato with garlic and nutmeg

**COMPLIMENTARY services**

- All set-ups with tables and chairs
- Gift, cake and DJ tables will be clothed and skirted in white. Tulle and mini lights will decorate each table.
- Elegant full size ice sculpture.
- Ice cream with your wedding cake
- Mirrors, hurricane oil lamps or votive candles for every dinner table
- Experienced catering professionals for personalized assistance
- Complimentary cake cutting
- Formal service staff

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*Service charges and sales tax will be added to all prices.*
Fetzer Wedding Cupcakes
(Wedding option only)
Cake flavors include red velvet, white, yellow, chocolate and marble and all flavors include a Hershey kiss center. Flavor of icing, decorative style and colors will be determined with each order.
Cupcakes displayed on a pedestal.
$3 per person
Cupcakes displayed on a pedestal with a single wedding cake at the top.
$3.50 per person
Additional charges for detailed designs

Fetzer-made Late Night Pizzas
Served to your guests for a hearty snack before ending the night. Your choice of up to two toppings (16” pizza cut into 10 slices). Served with a pitchers of soda.
$16 per pizza
Add breadsticks for an additional $2 per person
Add garden salad for an additional $2 per person

Cookie Bar
Satisfy your guests’ sweet tooth with a delicious assortment of fresh baked cookies and brownies with milk (2% and chocolate).
$6 per person

Slider Trio
Two beef and one chicken slider on a mini brioche
- House ground angus beef patty with American cheese, diced onion and pickle.
- House ground angus beef patty with bacon and Swiss cheese.
- Marinated grilled chicken and provolone cheese.
$14 per person

Late Night Coffee Station
Regular and decaf coffee along with assorted teas available for your guests to enjoy late in the evening.
$2 per person

Late Night Candy Station
We will work with the client to personalize a selection of candy that you and your guests will enjoy. This selection will be elegantly displayed in assorted glassware to be enjoyed throughout the night.
$6 per person

Service charges and sales tax will be added to all prices.