



## 2024 Wedding Options

### Upgrades to Enhance Your Wedding Atmosphere

## Photo Booth

### From DJ Kamayo

#### With Printing

#### **Add \$800**

- ◆ Includes 3 Hours of Photo Booth Time
- ◆ Unlimited Printing, on site attendant, props, backdrop, & digital copy of all photos taken.

#### Digital Only

#### **Add \$600**

- ◆ Includes props, backdrop & digital copy of all photos taken
- ◆ Guests receive their photo via texting or e-mail.

# Event Rentals

- ◆ Flatware & China

  - Gold Flatware & Gold Rimmed China

- ◆ Glassware

  - Bar Glassware

  - Signature Drink Glassware

  - Colored Glassware

- ◆ Chargers

  - Gold, Rustic & Gold Rimmed Clear Glass

- ◆ Heaters

# Late Night Snack

Add \$9.50 per guest

## Choose Two

Applewood Bacon and Cheddar Slider with Crispy Fried Onions on a Brioche Bun

Mushroom and Swiss Slider with Herbed Mayonnaise on a Brioche Bun

Grilled Cheese Triangle with Aged Cheddar and a Tomato Soup Shot

Carne Asada Street Taco with Pico de Gallo, Avocado, and Queso Fresco

Grilled Chicken Street Taco with Pico de Gallo, Avocado, and Queso Fresco

Grilled Chicken Quesadilla Triangle with Salsa Picante

Kalua Pork Slider with Asian Slaw and Crispy Fried Onions

Southern Pulled Pork Slider with Creamy Cole Slaw and Crispy Fried Onions

Wood Fired Tri Tip Slider on Soft Garlic Butter French Roll

Mini Chicago Dog- Sliced Dill Pickle, Chopped Tomato and Onion, Yellow Mustard, & Relish

Mini NY Dog- Sauerkraut, Grilled Onion, and Spicy Brown Mustard

Mini California Dog- Grilled Bacon, Chopped Tomato, and Guacamole

Three Cheese Macaroni Topped with Apple Wood Smoked Bacon Crumbles

Flatbread Pizza your choice of Margherita, Pepperoni or Wild Mushroom

Sweet Potato Fries with Parmesan

Classic Idaho Potato Fries with Ketchup

Warm Chocolate Chip Cookie with Cold Milk Shooter

# Wood Fired Pizza

Baked at 900 degrees Fahrenheit in our authentic wood burning pizza oven

**Add \$9 per guest**

Choose Three

**MARGHERITA** Mozzarella, Tomato, Fresh Basil, and Extra Virgin Olive Oil

**PEPPERONI** Mozzarella, Tomato, Basil, Chile Oil

**HERITAGE PORK SAUSAGE** Mozzarella, Tomato, Wild Mushrooms

**MEATLOVERS** Mozzarella, Crushed Tomato, Pepperoni, Sausage, Smoked Bacon

**WILD MUSHROOM** Mozzarella, Crushed Tomato, Fresh Basil

**GARDEN VEGGIE** Mozzarella, Red & Yellow Peppers, Red Onion, Wild Mushrooms, &  
Black Olives

# Dessert Stations

## Churro Bar

Traditional Scratch-made Churros with Cinnamon

Sugar

Served with

Molten Milk Chocolate and Warm Caramel, Hand-

whipped Sweetened Cream,

Strawberry Jam, and Candy Sprinkles

**\$6.50 per person**

Add: McConnell's Vanilla Bean Ice Cream

\$2.50 per person

## Shortcake Bar

Build your Own

with Local Strawberries and Sweet Blueberries

Served with

Sliced All-Butter Pound Cake, Hand-whipped

Sweetened Cream,

and Chocolate Sauce

**\$5.50 per person**

## Warm Cobbler Bar

Mason Jar Filled with Guest's Choice of

Apple Cobbler or Peach Cobbler

Served with McConnell's Vanilla Bean Ice Cream

**\$5.50 per person**

## Pie Station

Your Choice of Four Pie Varieties

Apple, Blueberry, Peach, Cherry,

Pumpkin, and Pecan

Served with

Hand-whipped Sweetened Cream

**\$5.50 per Person**

Add: McConnell's Vanilla Bean Ice Cream

\$2.50 per person

## Sundae Bar

Hand-scooped McConnell's Vanilla Bean Ice Cream

Served with

Thick Hot Fudge and Warm Caramel

Hand-whipped Sweetened Cream

Chopped Nuts and Maraschino Cherries

M&M's, Crushed Oreos, Gummy Bears,

and Assorted Candy Toppings

**\$6.50 per person**

## Hawaiian Treat

White Chocolate Macadamia Nut Cookie

with Vanilla Ice Cream Topped with Fresh Pineapple

**\$5.50 per person**

# Dessert Displays

## Minis

### **3-4 Items Suggested per Person**

- Mini Chocolate Chip Cookie \$.80 ea
- Chocolate Dipped Mini Sugar Cookie \$1.25 ea
- Raspberry Filled Tea Cookie \$1.50 ea
- Assorted French Macarons \$2.75 ea
- Freshly Baked Assortment of Cookies \$1.55 ea
- Assorted Mini Cupcakes \$2.75 ea
- Luscious Lemon Bar \$1.75 ea
- Berry Cheesecake Bar \$1.95 ea
- Raspberry Almond Bar \$1.95 ea
- Maple Pecan Bar \$1.95 ea
- Chocolate Dipped Strawberry \$2.75 ea
- White and Milk Chocolate Coconut Macaroon \$2.50 ea
- Rice Krispie Treats \$1.95 ea
- Fudge Brownie Triangle \$1.55 ea

## Treats & Cakes

- Caramel Flan \$3.50 ea
- Baklava \$3.25 ea
- Fresh Seasonal Berries  
with Hand-whipped, Sweetened Cream \$3.50 per person
- Strawberry Shortcake \$7.50 per person
- Tiramisu \$7.50 per person
- Tuxedo Mousse Cake \$5.50 per person
- New York Cheesecake \$6.50 per person
- Lemons and Cream Layer Cake \$5.50 per person
- Root Beer Float \$4.50 ea

Belgian Chocolate Fountain with Dipping Items is Also Available; Please Inquire for Pricing