



## WEDDING BUFFET DINNER PACKAGE

\$75/person

### Passed Appetizers

Tray-passed for up to 30 continuous minutes. Choose three:

#### Cold

- Beef Tenderloin & Horseradish Cream Potato Pancake
- Fresh Roma Tomato Bruschetta ●
- Asparagus Wrapped with Prosciutto ✪
- Peppered Ahi with Wasabi Caviar on Crostini
- Buffalo Mozzarella, Roma Tomato, Basil, Crostini ●
- Strawberry with Brie, Mandarin & Honey Drizzle ✪
- Smoked Salmon on Cucumber, Dill Crème Fraiche ✪

#### Warm

- Rolled Cheese Quesadillas with Chipotle Aioli
- Mini Beef Wellington
- Marinated Chicken Skewers with Thai Chili Sauce ✪
- Arancini with Marinara ●
- Artichoke with Ratatouille and Parmesan ● ✪
- Bacon Wrapped Shrimp with Chipotle BBQ Sauce ✪
- Baby Lamb Chop Lollipop with Rosemary Demiglace ✪

Additional appetizer selections +\$4/person per selection / Additional 30 minutes of service time +\$6/person

### Salad

Served with dinner rolls & butter. Choose two:

- SIMPLE GREENS** Organic Greens, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette ● ✪
- CAESAR SALAD** Romaine, Parmesan, Croutons, Traditional Caesar Dressing ●
- CAPRESE** Buffalo Mozzarella, Roma Tomato, Fresh Basil, Lemon Olive Oil, Balsamic Glaze ● ✪
- SPINACH SALAD** Spinach, Mushrooms, Asparagus, Tomatoes, Feta Cheese, Onions, Lemon Vinaigrette ● ✪

### Entree

Choose two meats and one vegetarian:

- HERB-MARINATED MARY'S CHICKEN** Citrus & Herb Marinated Free Range Chicken ✪
- PAN ROASTED SALMON** Light Cajun Spice, Pineapple Salsa ✪
- GRILLED NEW YORK STEAK** Sauteed Mushrooms, Pan Jus ✪
- GRILLED MAHI-MAHI** Roasted Red Bell Pepper Coulis ✪
- YUCATAN RATATOUILLE** Portobello Mushroom, Marinara, Balsamic Glaze, Italian Lemon Olive Oil ● ✪
- FETTUCCINI PRIMAVERA** Marinara Sauce, Squash, Bell Peppers, Onions, Tomatoes, Gilroy Garlic, Parmesan Cheese & Basil ●

### Sides

Choose one from each side:

- Garlic Roasted Pee Wee Potatoes ● ✪
- Garlic Mashed Potatoes ● ✪
- Parmesan Polenta ● ✪
- Creamy Basil Risotto ● ✪
- Roasted Seasonal Vegetables ● ✪
- Steamed Baby Vegetables ● ✪
- Roasted Brussels Sprouts and Red Onion ● ✪
- Carrot Puree ● ✪

### Dessert

Served with Starbucks Coffee & Teavana Tea.

- Assorted Miniature Dessert Display** Cup Cakes, European Pastries, Shot Glass Desserts ●

● = Vegetarian   ● = Vegan   ✪ = Gluten-Free

All pricing and menu items are subject to change at any time without notice.

Food, beverage, site rental, audio visual and any miscellaneous charges are subject to a 9% administrative fee, 15% gratuity, and applicable taxes.

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## WEDDING PLATED DINNER PACKAGE

\$65/person

### Passed Appetizers

Tray-passed for up to 30 continuous minutes. Choose three:

#### Cold

- Beef Tenderloin & Horseradish Cream Potato Pancake
- Fresh Roma Tomato Bruschetta ■
- Asparagus Wrapped with Prosciutto ✿
- Peppered Ahi with Wasabi Caviar on Crostini
- Buffalo Mozzarella, Roma Tomato, Basil Crostini ■
- Strawberry with Brie, Mandarin & Honey Drizzle ✿
- Smoked Salmon on Cucumber, Dill Crème Fraiche ✿

#### Warm

- Rolled Cheese Quesadillas with Chipotle Aioli
- Mini Beef Wellington
- Marinated Chicken Skewers with Thai Chili Sauce ✿
- Arancini with Marinara ■
- Artichoke with Ratatouille and Parmesan ■ ✿
- Bacon Wrapped Shrimp with Chipotle BBQ Sauce ✿
- Baby Lamb Chop Lollipop with Rosemary Demiglace ✿

Additional appetizer selections +\$4/person per selection / Additional 30 minutes of service time +\$6/person

### Salad

Served with dinner rolls & butter. Choose one:

- SIMPLE GREENS** Organic Greens, Cucumber, Red Onion, Tomato, Balsamic Vinaigrette V ✿
- CAESAR SALAD** Romaine, Parmesan, Toasted Garlic-Parmesan Croutons, Traditional Caesar Dressing ■
- CAPRESE** Buffalo Mozzarella, Roma Tomato, Fresh Basil, Lemon Olive Oil, Balsamic Glaze ■ ✿
- SPINACH SALAD** Spinach, Mushrooms, Asparagus, Tomatoes, Feta Cheese, Onions, Lemon Vinaigrette ■ ✿

### Entree

Final Pre-Selected Entrée Count Due One Week Before Event

Choose Two Meats & One Vegetarian:

- "BRICK" CHICKEN** Citrus & Herb Marinated Free Range Chicken, Garlic Roasted Pee Wee Potatoes, Carrot Puree, Honey Mustard ✿
- PAN ROASTED SALMON** Light Cajun Spice, Squash-Corn-English Pea Ragout, Almond Pesto ✿
- SLOW-BRAISED SHORT RIBS** Parmesan Polenta, Herb Grilled Asparagus, Pan Jus, Horseradish Crema ✿
- GRILLED NEW YORK STEAK** Garlic Mashed Potatoes, Sauteed Mushrooms, Asparagus, Pan Jus ✿
- GRILLED MAHI-MAHI** Creamy Basil Parmesan Risotto, Roasted Red Bell Pepper Coulis ✿
- PORTOBELLO MUSHROOM** Yucatan Ratatouille, Polenta Cake, Marinara, Balsamic Glaze, Lemon Oil V ✿
- FETTUCINI PRIMAVERA** Marinara Sauce, Squash, Bell Peppers, Onions, Tomatoes, Gilroy Garlic, Parmesan Cheese & Basil ■

### Dessert

Served with Starbucks Coffee & Teavana Tea. Choose one:

- RED VELVET CAKE** Chocolate Sauce, Whipped Cream & Fresh Berries ■ ✿
- RICOTTA CHEESECAKE** Raspberry Sauce, Whipped Cream & Fresh Berries ■
- CHOCOLATE CRÈME BRÛLÉE** Whipped Cream & Fresh Berries ■ ✿
- ASSORTED MINI CUPCAKES** Two Pieces Per Person, Served Family Style +\$5/person ■
- ASSORTED MINI EUROPEAN PASTRIES** Two Pieces Per Person, Served Family Style +\$5/person ■
- ASSORTED MINI SHOT GLASS DESSERTS** Two Pieces Per Person, Served Family-Style +\$6/person ■

■ = Vegetarian V = Vegan ✿ = Gluten-Free

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## WEDDING RECEPTION ENHANCEMENTS

Reception enhancements accompany and compliment your selection of passed or displayed appetizers.  
Priced based on up to 30-45 minutes of continuous service.

### Displayed Stations

#### Fresh Seasonal Fruit Display

Cantaloupe, Pineapple, Honeydew Melon, Mixed Berries, Yogurt Dipping Sauce  
\$7/person

#### Fresh Vegetable Crudites Display

Broccoli, Cauliflower, Cherry Tomatoes, Cucumber, Carrots, Celery,  
Cajun Buttermilk Dip and Hummus  
\$7/person

#### Grilled Vegetable Display

Grilled Zucchini, Yellow Squash, Eggplant, Baby Carrots, Asparagus, Fennel, Artichokes,  
Portobello Mushrooms, Red Bell Peppers, Red Pepper Aioli Dip, Balsamic Drizzle  
\$9/person

#### Italian Meat Display

Prosciutto, Capicola, Salami, Pepperoni, Italian Sausage, Crostini, Mustards, Caperberries  
\$14/person

#### Artisanal Cheese Display

Marin French Triple Crème Brie, Point Reyes Bleu, Humboldt Bermuda Triangle, Fiscalini White  
Cheddar, Fresh Berries, Dried Fruits, Honeycomb, Sliced Baguette, Specialty Crackers  
\$16/person

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## WEDDING RECEPTION OR BUFFET ENHANCEMENTS

*Dinner enhancements accompany and compliment your dinner buffet or heavy hors d'oeuvres reception.  
Priced based on up to 30-45 minutes of continuous service.*

### **Chef Action Stations**

*A \$150 Chef Attendant Fee applies per station per 50 guests.*

**Risotto Station** *Uniformed Chef Preparing Risotto to Order*

Condiments to include Grilled Chicken, Pulled Pork, Bay Shrimp, Bacon, Green Onions, Maitake Mushrooms, Fresh Basil, English Peas and Parmesan Cheese  
\$13/person

**Macaroni & Cheese Station** *Uniformed Chef Mixing Mac & Cheese to Order*

Condiments to include Grilled Chicken, Pulled Pork, Bay Shrimp, Bacon, Green Onions, Maitake Mushrooms, Parmesan Cheese and Mixed Cheddar & Monterey Jack Cheese  
\$13/person

### **Carving Stations**

*A \$150 Chef Attendant Fee applies per station per 50 guests.*

*Carving stations include mini brioche rolls, sour cream, mayonnaise, and mustard.*

**Roast Tenderloin of Beef** 🌿

With Pan Jus and Horseradish Cream

\$325 each (Serves Approximately 15 people)

**Salmon en Croute**

Topped with Spinach and Mushrooms, Wrapped in Puff Pastry and Baked Until Crispy.

With Dill Mustard Cream Sauce

\$300 each (Serves Approximately 15 people)

**Roast Turkey**

With Fresh Cranberry Sauce and Turkey Gravy

\$225 each (Serves Approximately 30 people)

**Prime Rib au Jus** 🌿

With Horseradish Cream

\$30 per person

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## WEDDING AFTER PARTY

### Cold Items

#### TORTILLA CHIPS

Fresh Roasted Tomato Salsa and Guacamole  
7 per person

#### FRESH VEGETABLE CRUDITE

Broccoli, Cauliflower, Carrots, Celery, Cherry Tomatoes and Cucumber with Cajun Ranch Dip  
7 per person

#### MEZZE DISPLAY

Hummus, Baba Ganoush, Olive Tapenade, Toasted Naan, Marcona Almonds, Marinated Feta Cheese, Carrots, Celery, and Cucumber  
12 per person

#### POPCORN

5 per person

### Hot Items

#### BEEF SLIDERS

American Cheese, Lettuce, Tomatoes, Pickles, Chipotle Aioli  
48 per dozen

#### MARGHERITA FLATBREAD

Roma Tomatoes, Olive Oil, Mozzarella & Parmesan Cheeses and Basil  
18 per flatbread (10 pieces)

#### CHICKEN & WAFFLE SKEWERS

Spiced Fried Chicken Breast and Buttermilk Waffles  
30 per dozen

#### BEIGNET CROISSANT "CHURROS"

Fried Donuts, Cinnamon, Sugar & Chocolate Sauce  
28 per dozen

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