

## ..... menus

Celebrating the special moments in life has never tasted so good. With a variety of dishes and budgets in mind, Paradise Point's menus are easily tailored to fit your vision and style, letting you add your own flair to the big day.

Enjoy contemporary, California-inspired cuisine artfully prepared using the finest regional and seasonal ingredients, complemented with an array of fine wines. No detail is too small. Our catering staff delivers the perfect duo of culinary excellence and impeccable service to help you plan, achieve and delight in every aspect of your wedding.

### TRAY-PASSED TAPAS (CHOICE OF THREE)

#### Warm Tapas

- :: Savoy Spinach and Feta Phyllo Straws, House-Made Dill Yogurt
- :: Vegetable Thai Spring Rolls, Sweet Chili Sauce, Cilantro, Mint
- :: Baked Brie en Croûte, Raspberry Chipotle Jam
- :: Point Reyes Blue Cheese and Pear Purse, Black Mission Fig Balsamic Emulsion
- :: Wild Mushroom Duxelle Cup, Chèvre Goat Cheese
- :: Quesadilla Pocket, Salsa Verde
- :: Sesame-Breaded Chicken Skewer, Fiery Sambal Ranch
- :: Fried Chicken and Waffle Cup, Maple Butter Drizzle
- :: Goat Cheese-Stuffed Bacon-Wrapped Date
- :: Basil Meat Ball, Chunky Pomodoro, Smoked Mozzarella, Parmesan Dust
- :: Hibachi Beef Skewers, Sweet Sake Magic Sauce, Scallions
- :: Grilled Lamb Chops, Saffron Aioli, Potato Crisp
- :: Fried Kimono Shrimp, Screaming Rooster Aioli
- :: Shrimp Toast, Green Sriracha Aioli
- :: Panko-Crusted Crab Claws, Carrot Harissa Puree, Cilantro Aioli
- :: Pacific Blue Crab Cake, Lemon Thyme Aioli

#### Chilled Tapas

- :: Sun-Dried Tomato Young Mozzarella Bruschetta, Baguette
- :: Almond Brittle, Brie, Apricot Jam
- :: Fresh Burrata, Strawberry Tapenade, Balsamic Drizzle, Rainforest Crisp
- :: Sun-Dried Tomato Mousse, Zucchini Cake
- :: Chicken Liver Pâté, Bacon Jam, Brioche
- :: Fig, Prosciutto, Gorgonzola, Baguette
- :: Seasonal Fruit, Prosciutto, Basil, Blood Orange Splash
- :: Smoked Duck, Cranberry Mousse, Mandarin Orange, Sourdough Baguette
- :: Roasted Fingerling Potato, Crème Fraîche, Chive, Caviar
- :: Shrimp Cocktail Shooter, House-Smoked Chipotle Sauce
- :: Ahi Poke Crisp, Wasabi Cream
- :: Crab Stuffed Deviled Egg, Wakame, Flying Fish Roe
- :: Lobster Cobb Salad, Baguette



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### PLATED ENTRÉES

Our Three-Course Plated Lunch and Dinner Entrées are Served with Your Choice of Soup or Salad, Artisan Bread and Sweet Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Customized Wedding Cake.

Create a Four-Course Meal that Includes a Soup and Salad Selection for an Additional \$4 Per Guest.

### FIRST COURSE (CHOICE OF ONE OR TWO)

#### SOUPS

- :: Lobster Bisque en Croûte
- :: French Onion, Gruyère Crouton
- :: Wild Mushroom Bisque, Parmesan Froth, White Truffle Oil, Petite Chive
- :: Cream of Brie, Bacon Lardon, Herb Oil
- :: Roasted Corn Bisque, Pepitas, Pumpkin Seed Oil
- :: Paradise Wedding Soup, Italian Meatballs, Orzo, Rainbow Chard, Cherry Tomatoes

#### SALADS

##### California Kale

Kale, Beech Mushroom, Roasted Red Pepper, Parmigiano Reggiano, Focaccia Bread Crumbs, Meyer Lemon Vinaigrette

##### Field Greens and Berries

Field Greens, Berries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese, Sun-Dried Cherry Vinaigrette

##### Caprese

Heirloom Tomatoes, Burrata Cheese, Micro Basil, Croutons, Picholine-Pistou, Balsamic Gelée, Petite Salad

##### Pear and Blue

Baby Arugula, Poached Pear, Endive, Candied Pecans, Point Reyes Blue Cheese, Roasted Shallot Vinaigrette

##### Bloomsdale Spinach and Quinoa

Bloomsdale Spinach, Radicchio, Berries, Quinoa, Sweet and Salty Almonds, Ricotta Salata, Blood Orange Vinaigrette

##### Rocket and Watercress

Rocket, Watercress, Melon, Almond Brittle, Beemster Gouda, White Balsamic Vinaigrette

##### Truffled Corn and Asparagus

Hydroponic Bibb, Truffled Corn, Roasted Asparagus, Applewood-Smoked Bacon, Pickled Red Onion, Creamy Goat Cheese Dressing

##### Roasted Ruby Beets

Frisée, Arugula, Ruby Beets, Goat Cheese, Candied Filberts, Orange Supremes, White Balsamic Grain Mustard Vinaigrette



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### MAIN COURSE (CHOICE OF ONE, TWO OR THREE)

The Highest-Priced Entrée Selection will be the Price Applied to All Guests. If Three Entrées are Selected (Excluding Vegetarian), an Additional \$2 will be Charged Per Guest. Please Select One Vegetarian Option in Addition to Your Main Course Selections to Accommodate Your Vegetarian Guests.

#### Pomegranate-Glazed Chicken

Pomegranate Molasses Glaze, Boursin-Puréed Potatoes, Seasonal Vegetables  
L \$120 D \$140

#### Orange Balsamic Chicken

Pan-Seared Chicken Breast, Rosemary Orange Balsamic Glaze, Boursin-Puréed Potatoes, Seasonal Vegetables  
L \$120 D \$140

#### Chicken Porcini

Wild Mushroom Jus, Bacon Asiago Pilaf, Seasonal Vegetables  
L \$120 D \$140

#### Sesame-Crusted Chicken

Caramelized Pineapple-Ginger Compote, Shoyu Demi, Wasabi Mash Potatoes, Seasonal Vegetables  
L \$120 D \$140

#### Tropical Lemongrass White Fish

Mango Lilikoi Relish, Toasted Coconut Rice, Firecracker Vegetables, Coconut Curry Drizzle  
L \$124 D \$144

#### Apple Ginger Pork Chop

Brandy Apple Glaze, Rosemary Goat Cheese Lux Potatoes, Seasonal Vegetables  
L \$124 D \$144

#### Sustainable Salmon

Smoked Sauce Choron, Dijon Bacon Potato Salad, Rainbow Chard  
L \$124 D \$144

#### Midnight-Braised Beef Short Rib

Smoked Tomato Jam, Pan Jus, Garlic Mustard Mash, Roasted Asparagus  
L \$126 D \$146

#### Fiery Butter Fish

Potato-Crusted Butter Fish, Chorizo and Sherry Chive Sauce, Pearl Pilaf, Garlic-Braised Long Beans  
L \$126 D \$146

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### MAIN COURSE CONTINUED

#### Misoyaki Sea Bass

Braised Baby Bok Choy, Furikake Rice, Miso Drizzle  
L \$132 D \$152

#### New York Steak

Port Wine Demi, Bavaroise, Double-Stuffed Russet Potato, Seasonal Vegetables  
L \$132 D \$152

#### Seared Diver Scallops

Kaffir Lime Champagne Beurre Blanc, Vanilla Potato Purée, Seasonal Vegetables  
L \$134 D \$154

#### Filet Mignon

Pomegranate Port Wine Demi, Micro Ruby Radish, Rosemary Dijon Gratin, Prosciutto-Wrapped Asparagus  
L \$140 D \$160

#### Big Blue Filet Mignon

Maytag Blue Cheese-Crusted Bacon-Wrapped Filet of Beef, Garlic Demi and Horseradish Hollandaise,  
Crispy Fried Onions, Crushed Yukon Potatoes, Grilled Asparagus  
L \$140 D \$160

#### Midnight-Braised Beef Short Rib and Chicken Porcini

Zucchini and Lemon Thyme Lux Potatoes, Seasonal Vegetables, Wild Mushrooms, Calvados Demi-Glace  
L \$132 D \$154

#### Asian-Braised Beef Short Rib and Tropical Lemongrass White Fish

Shoyu Demi, Mango Lilikoi Relish, Wasabi Mash, Seasonal Vegetables  
L \$136 D \$156

#### Petite Filet and Herb-Crusted Chicken

Pomegranate Port, Rosemary Jus, Roasted Garlic Mashed Potatoes, Seasonal Vegetables  
L \$142 D \$162

#### Bacon-Wrapped Prime Top Sirloin and Grilled Prawns

Smoked Tomato Jam, Pan Jus, Chardonnay Beurre Blanc, Potato Gratin, Seasonal Vegetables  
L \$144 D \$164

#### Petite Filet and Lobster Tail

Pomegranate Port, Lemon Chive Beurre Blanc, White Truffle Potato Purée, Seasonal Vegetables  
L \$152 D \$172

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### VEGETARIAN ENTRÉES (CHOICE OF ONE)

#### Lemon Thyme Gnocchi

Asiago Cream Sauce, Seasonal Vegetables

#### Lasagna Stack

Spinach Pasta, Crimini Mushrooms, Bloomsdale Spinach, Ricotta, Hothouse Tomato Sauce

#### Grilled Mushroom Wellington

Puff Pastry, Mushroom Duxelle, Swiss Chard, Goat Cheese, Smoked Red Pepper Coulis

#### Roasted Poblano Sweet Corn Ravioli

Ricotta Ravioli, Roasted Poblano, Sweet Corn Relish, White Cheddar Sauce, Pumpkin Seed Oil, Toasted Pine Nuts

#### Farmers Market Risotto

Wild Mushrooms, Asparagus, Farmers Market Vegetables, Beemster Gouda



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### DINNER BUFFET

Select One Soup, Two Salads, and Up to Five Entrées from the Following Selections. Buffets Include Artisan Rolls and Sweet Butter, Standard Accompaniments, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas and Customized Wedding Cake.

### SOUP (CHOICE OF ONE)

- :: Tomato Bisque, Opal Basil, Parmesan Croutons
- :: Lobster Bisque with Fresh Chives and Crème Fraîche
- :: Wild Mushroom and Farro Soup
- :: Paradise Wedding Soup, Italian Meatballs, Orzo, Rainbow Chard, Cherry Tomatoes
- :: Smoked Chicken Chowder, Cilantro Pesto

### SALAD (CHOICE OF TWO)

#### Caesar

Romaine Spears, Parmigiano Reggiano, Grape Tomatoes, Roasted Herb Croutons, Caesar Dressing

#### California Kale

Kale, Beech Mushroom, Roasted Red Pepper, Parmigiano Reggiano, Focaccia Bread Crumbs, Meyer Lemon Vinaigrette

#### Field Greens and Berries

Field Greens, Berries, Baby Tomatoes, Candied Walnuts, Crumbled Goat Cheese, Sun-Dried Cherry Vinaigrette

#### Caprese

Field Greens, Beef Steak Tomatoes, Buffalo Mozzarella, Basil Balsamic Vinaigrette

#### Bloomsdale Spinach and Quinoa

Bloomsdale Spinach, Radicchio, Berries, Quinoa, Sweet and Salty Almonds, Ricotta Salata, Blood Orange Vinaigrette

#### Mediterranean

Spring Greens, Artichoke Hearts, Grape Tomatoes, Kalamata Olives, English Cucumbers, Caper Berries, Red Onions, Pepperoncini, Feta Cheese, Herb Vinaigrette

#### Paradise Wedge

Baby Iceberg Wedges, Roasted Truffle Corn, Crumbled Bacon, Point Reyes Blue Cheese, Cherry Tomatoes, Pickled Red Onions, Green Goddess Dressing

#### Greens and Grains

Farro, Wild Rice, Red Quinoa, Baby Field Greens, Grape Tomato, Wild Petite Beans, Tarragon Sherry Vinaigrette



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### BUFFET ENTRÉES (CHOICE OF THREE, FOUR OR FIVE)

Orecchiette Pasta

Kale, Bread Crumbs, Wild Mushrooms, Chili Flakes, Parmesan, Sweet Onion Asiago Béchamel

Lemon Thyme Tortellini

Asiago Cream Sauce, Seasonal Vegetables

Pomegranate-Glazed Chicken

Pomegranate Molasses Glaze

Chicken Porcini

Wild Mushroom Jus

\*Apple Cider-Brined Smoked Pork Loin

Roasted Heirloom Apple, Maple Rosemary Jus

Shrimp Scampi

Cherry Tomatoes, Roasted Garlic, White Wine Butter Broth, Fresh Herbs

Tropical Lemongrass White Fish

Mango Lilikoi Relish, Coconut Curry Drizzle

Misoyaki Sea Bass

Braised Baby Bok Choy, Miso Drizzle

\*Sustainable Salmon

Smoked Tomato Cream Sauce

Duck Confit and Ravioli

Four Cheese Ravioli, Roasted Cipollini, Butternut Squash, Savoy Spinach, Goat Cheese Cream

Midnight-Braised Beef Short Rib

Red Wine Demi, Roasted Root Vegetables

Maytag-Crusted Top Sirloin

Peppercorn Demi-Glace

\*Carved Sea Salt-Crusted Prime Rib of Beef

Cabernet Au Jus, Horseradish Chive Crème Fraîche

### ACCOMPANIMENTS

Roasted Garlic Potato Puree, Asiago Lemon Rice Pilaf, Seasonal Vegetables

Three Entrées L \$140 D \$160

Four Entrées L \$148 D \$168

Five Entrées L \$156 D \$176

\*Carver Chef - \$175.00 per 75 guests  
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### LATE-NIGHT SNACKS

#### Mini Sandwiches

- :: Burger - Beef Burger, Aged Vermont Cheddar, Fried Onions, Sriracha Aioli, Mini Bun :: \$74 /dozen
- :: Reuben - Pastrami, Thousand Island, Swiss Cheese, Rye Bread :: \$78 /dozen
- :: Lobster Salad Slider - Cracked Pepper Horseradish, Kettle Chip Crisp :: \$82 /dozen
- :: Pulled Pork - Kalua Pork, Ginger Mayo, Shaved Cabbage, Mini Bun :: \$74 /dozen
- :: Short Rib - Braised Short Rib, Smoked Gouda, Fried Onions, Roasted Garlic Aioli, Hoagie :: \$78 /dozen
- :: Buffalo - Fried Chicken Breast, Frank's Hot Sauce, Point Reyes Bleu Cheese :: \$74 /dozen
- :: Meatball - Italian Meatball, Provolone, House-Made Marinara :: \$74 /dozen
- :: Grilled Cheese - Fontina, Gruyere, Bacon, Apple Pepper Jam, Sourdough Bread :: \$70 /dozen

#### Mini Dogs

- :: TJ - Bacon, Shaved Onion, Mayo, Salsa, Fresh Cilantro in Mini Bun :: \$78 /dozen
- :: Chicago - Pickle, Tomato, Onion, Sweet Relish, Sport Peppers in Mini Bun :: \$78 /dozen
- :: Ballpark - Ketchup, Mustard, Sweet Relish in Mini Bun :: \$74 /dozen
- :: Chili Cheese - Stag Chili, Nacho Cheese, Jalapeños in Mini Bun :: \$78 /dozen
- :: Bite-Sized Corn Dogs - Ketchup, Mustard :: \$36 /dozen

#### Mini Pizzas

- :: Pepperoni, Marinara, Mozzarella :: \$70 /dozen
- :: Ricotta, Spinach, Mozzarella :: \$72 /dozen
- :: Ham, Pineapple, Jalapeños, Marinara, Mozzarella :: \$74 /dozen
- :: Wild Mushroom, Fontina, Truffle Oil :: \$74 /dozen
- :: Sausage, Roasted Red Pepper, Marinara, Mozzarella :: \$78 /dozen
- :: Duck Confit, Smoked Mozzarella, Wild Mushrooms :: \$78 /dozen

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### SWEET TREATS

#### S'mores Factory

Traditional Graham Crackers, Cinnamon Graham Crackers, Marshmallows, Hershey Chocolate Bars, Fire Sticks  
\$13 per Guest

#### Ice Scream, You Scream...

Choice of Cookies - Chocolate Chip, Snickerdoodle, Chocolate Turtle, Peanut Butter  
Choice of Ice Cream Filling - Vanilla, Chocolate, Mint Chip, Cookies and Cream, Strawberry  
\$10 per Guest - \$175 Chef Fee Required, per 75 Guests

#### Funnel of Love

Deep Fried Funnel Cake  
Powdered Sugar, Whipped Cream, Sweet Cherries, Seasonal Berries, Chocolate Sauce, Raspberry Sauce  
\$14 per Guest - \$175 Chef Fee Required, per 75 Guests

#### Assorted Mini Mousse Waffle Cones and Baskets :: \$36 /dozen (Minimum of 3 Dozen)

Dark Chocolate Mousse, Mango Mousse, Raspberry Mousse, White Chocolate Mousse in Assorted Flavored Dipped Cones and Baskets

#### Mini Cheesecake Collection :: \$56 /dozen (Minimum of 3 Dozen)

Mixed Berry, Pumpkin, New York, Triple Chocolate and Crème Brûlée

#### Lolli Pop Cake Pops :: \$48 /dozen (Minimum of 3 Dozen)

Fudge Nut, White Chocolate Pyramid Cheese Cake, Chocolate Truffle, Strawberry Champagne, S'more

#### Mini Decadence :: \$64 /dozen (Minimum of 3 Dozen)

Amaretto, Chocolate Hazelnut Praline, Chocolate Venetian Cherry, White Chocolate Covered Éclair, Mango Raspberry Mousse

#### Hand Crafted Mini Assorted French Macarons :: \$48 /dozen (Minimum of 3 Dozen)

Vanilla, Chocolate, Raspberry, Earl Grey, Coffee, Lemon, Salted Caramel, Orange, Passion Fruit

#### Chocolate-Covered Long Stem Strawberries :: \$72 /dozen

White and Dark Chocolate Drizzle, Oreo Crumble, White Chocolate Crunch, Dark Chocolate Crunch

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# beverage menu

## BAR PACKAGES

Includes Gold or Platinum Cocktails, Cordials, Beer, Standard Wines, Soft Drinks and Bottled Water

Gold		Platinum	Cordials (Included in Either Package)
Vodka	Smirnoff	Ketal One	Cointreau L'unique
Tequila	El Jimador	Herradura	Kahlúa
Gin	Beefeater	Plymouth	Baileys Irish Cream
Rum	Bacardi	Banks 5	Disaronno Amaretto
Scotch	Dewar's	Glenfiddich	Dow's 10yr Tawny Port
Whiskey	Evan Williams	Elijah Craig	
<u>Cocktail Hour Included</u>		<u>Cocktail Hour Included +\$4</u>	
Additional Hours:		Additional Hours:	
One Hour	\$22	One Hour	\$26
Two Hours	\$34	Two Hours	\$40
Three Hours	\$44	Three Hours	\$52
Additional	\$9 per hour	Additional	\$10 per hour

Upgrade the Above Packages to Include Premium Wines for an Additional \$3 per Guest, per Hour

## BEER AND WINE PACKAGES

Includes Standard or Premium Wines, Beer, Soft Drinks and Bottled Water

Standard Wines	Premium Wines	Local Micro Brews (Included in Either Package)
Canyon Road, Chardonnay	Kenwood Vineyards, CA, "Yulupa" Cuvée Brut	Stone Delicious IPA
Canyon Road, Pinot Grigio	Matanzas Creek Winery, Sonoma County, Sauvignon Blanc	Coronado Orange Avenue Wit
Canyon Road, Cabernet Sauvignon	Hidden Crush, Central Coast, Chardonnay	Ballast Point California Kölsch
Canyon Road, Merlot	Sonoma-Cutrer, Sonoma Coast, Pinot Noir	Duck Foot Blonde Ale (Gluten Reduced)
	William Hill Estate, Central Coast, Cabernet Sauvignon	Julian Hard Cider (Gluten Free)
<u>Cocktail Hour Included</u>	<u>Cocktail Hour Included +\$4</u>	<u>Imported/Domestic (Included in Either Package)</u>
Additional Hours:	Additional Hours:	Corona
One Hour	One Hour	Heineken
Two Hours	Two Hours	Coors Light
Three Hours	Three Hours	Fat Tire Amber Ale
Additional	Additional	
\$18	\$22	
\$28	\$33	
\$36	\$42	
\$6 per hour	\$7 per hour	

Bar Packages are Prices per Guest, Based on Full Guarantee.  
 One Bar Required for Every 75 Guests. \$175 Bartender Fee Applies to Each Bar.  
 Prices Do Not Include Current Service Charge and Applicable Sales Tax.

# beverage menu

## CONSUMPTION BARS

Consumption Bars are Priced Per Drink

### Hosted

Cordials	\$14.00
Platinum Liquors	\$14.00
Gold Liquors	\$12.00
Standard Wines	\$10.00
Premium Wines	\$11.00
Local Micro Brews	\$9.50
Imported/Domestic Beers	\$7.50
Soft Drinks	\$5.50
Mineral Waters	\$5.50

### No-Host / Cash Bar

Cordials	\$15.00
Platinum Liquors	\$15.00
Gold Liquors	\$13.00
Standard Wines	\$11.00
Premium Wines	\$12.00
Local Micro Brews	\$10.00
Imported/Domestic Beers	\$ 8.00
Soft Drinks	\$ 6.00
Mineral Waters	\$ 6.00

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