



**MERCER OAKS**  
*Catering*

## Wedding Chef's Combo Table Service

### Cocktail Hour

Assorted Hot and Cold Butler Passed and Stationary Hors d' Oeuvres  
(Please see attached hors d' oeuvre options)

### Appetizer

(Please select one)

Fresh Seasonal Fruit and Berries Topped with Toasted Coconut Served in a Champagne Glass

Selection of Pasta

Selection of Soup

(Cream of Mushroom, Spinach Egg Drop, and Minestrone)

### Salad

(Please select one)

Mixed Greens with Tomatoes, Cucumbers, Homemade Croutons with Balsamic Vinaigrette

Caesar Salad with Homemade Croutons and Traditional Dressing

Mixed Greens with Mandarin Oranges, Toasted Walnuts, Bermuda Onions with Raspberry Vinaigrette

### Combo Entrée

Chicken Dish of Your Choice and Filet Mignon

Or

Fish Dish of Your Choice and Filet Mignon

Main Dish Accompanied by Vegetable Du Jour and Starch

(Vegetarian Meal Also Available)

### Dessert

Custom Decorated Wedding Cake

Chocolate Covered Strawberries

Assorted Mini Pastries

Coffee, Decaf Coffee, and Tea

5 Hour Top Shelf Open Bar with Champagne Toast

Private Room for Bride and Groom

Outside Patio for Cocktail Hours and Ceremonies

Linens of Your Choice

Tax and Gratuity

**Additions May Increase Price**