



MERCER OAKS
Catering

Wedding Traditional 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 Martini Glass

Selection of Pasta

Selection of Soup

(Cream of Mushroom, Spinach Egg Drop, or 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

Entrée

(All Three Included)

Prime Rib or New York Strip Steak

Broiled Salmon, Tilapia, OR Flounder

Chicken Dish of Your Choice

(Vegetarian Meals Always Available)

Upgrades also available

Main Dish Accompanied By Vegetable Du Jour and Starch

Dessert

Custom Decorated Wedding Cake

Chocolate Covered Strawberries

Assorted Mini Pastries

Coffee, Decaf, and Tea

5 Hour Top Shelf Open Bar with Champagne Toast

Private Room for Bride and Groom

Outside Patio for Cocktail Hours and Ceremonies

Linen Colors of Your Choice

Tax and Gratuity

Additions May Increase Price