



***The Sepulveda Home
Traditional Wedding Menu***

Chardonnay Herb Chicken

A Breast of Chicken grilled and topped with a light Chardonnay Herb Sauce

Mediterranean Chicken

A Breast of Chicken stuffed with Kalamata Olives, Pine Nuts, Feta Cheese and Caramelized Onions, with a Roasted Red Bell Pepper Sauce

Wild Mushroom Chicken

A Breast of Chicken grilled and topped with a Wild Mushroom Sauce

Beef Medallions Burgundy

Petite Beef Medallions with Mushrooms and Herbs in a Rich Burgundy Sauce

Grilled Tri-Tip

Marinated Beef Tri-Tip topped with a savory Green Peppercorn Sauce

Tender Roast Pork Loin

With Golden Almond Herb Crust and Thyme Gravy

Grilled Salmon

Tender Filets of Grilled Atlantic Salmon, tossed with a divine Citrus Sauce

Shrimp Scampi

Tender Shrimp sautéed in a delicious blend of Garlic, Butter, Saffron, White Wine and Shallots, served over Pasta

Fettuccine Al Pesto & Stuffed Portobello

Vegetarian Pasta with fresh Herb Pesto, Walnuts, Zucchini and Pecorino Romano Cheese; complimented with a Portobello Mushroom stuffed with Goat cheese, Spinach, Artichokes and Pine Nuts



Salads

Mixed Garden Salad
House Caesar Salad
Strawberry Fields Salad

Sides

Rice Pilaf
Champagne Almond Rice
Basmati Rice with peas and parsley
Orzo with caramelized onions Garlic
or Rosemary Roasted Potatoes
Mashed, Garlic, Wasabi or Plain
Scalloped Potatoes
Parsley New Potatoes

Vegetables

Corn Soufflé
Asparagus Parmesan Bake
Buttered French Beans with Toasted Almonds
Baby Carrots, Broccoli and Cauliflower

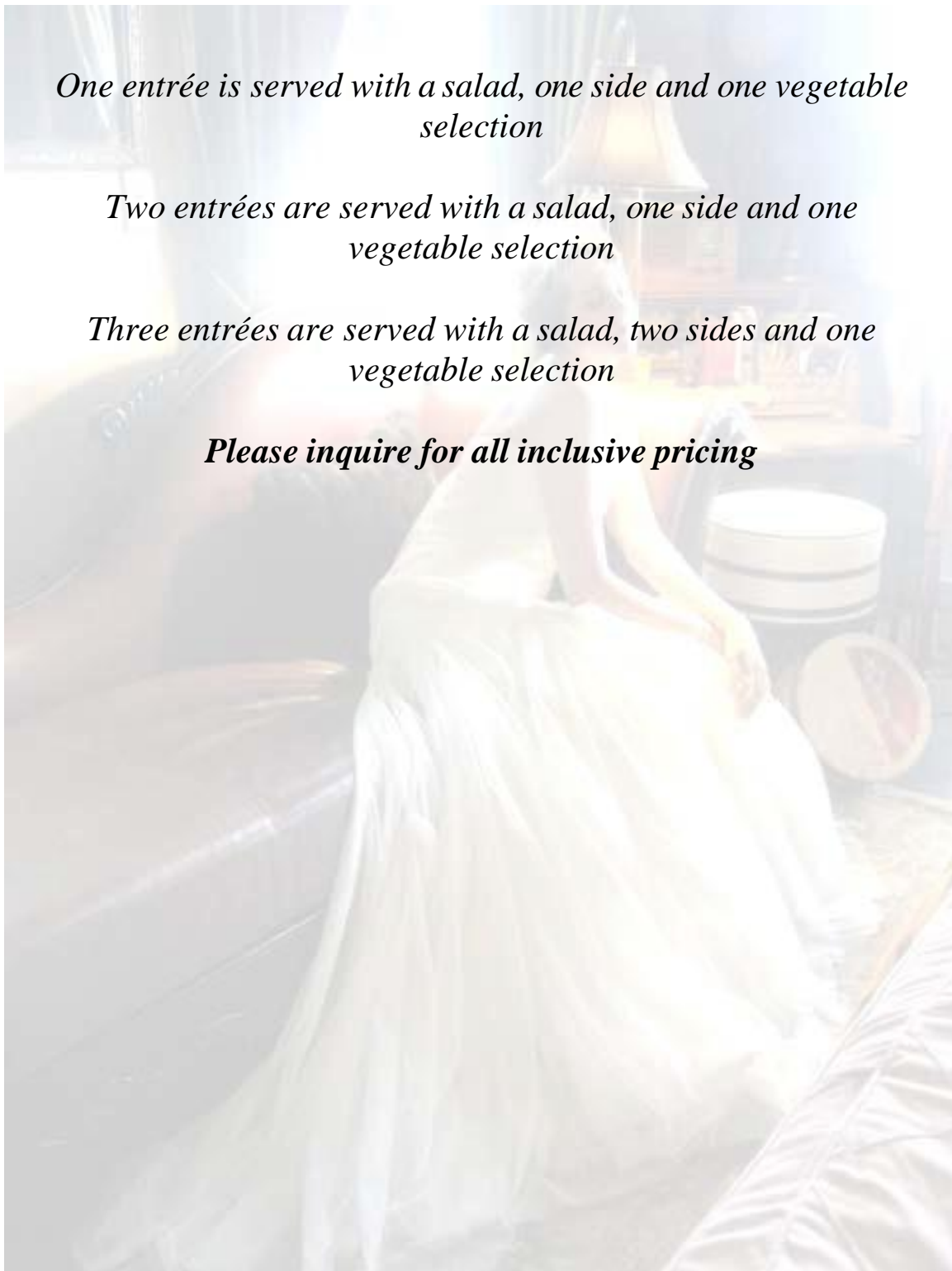


One entrée is served with a salad, one side and one vegetable selection

Two entrées are served with a salad, one side and one vegetable selection

Three entrées are served with a salad, two sides and one vegetable selection

Please inquire for all inclusive pricing





Notes:



The Sepulveda Home
Weddings.Showers.Celebrations
inquiries@sepulvedahome.com
(562)464-7227