

melissa  
café

# WEDDINGS





Pricing is based on a per person cost. Children under 12 are priced at 12.00 per child.

Plated, Buffet, Family includes, choice of ceramic or palm leaf plates, stainless steel silver or bamboo cutlery in addition to serving vessels and utensils.

NA Beverages includes choice of glassware or hard acrylic plasticware

Dietary restrictions and preferences can be accommodated. Gluten-free, dairy-free, seed free, vegetarian, vegan, and allergy modifications available upon request. Pricing is subject to change and some ingredients/menu items might need to be substituted out due to availability.

Linens, napkins, runners, chair sashes and chair covers are an additional cost

Labor is factored per hour. Labor starts one hour prior to event and ends one hour after conclusion of event.

Bartender...\$40 per hour

Server...\$35 per hour

Kitchen Staff...included in per person cost

One Bartender per 50 guests

One Server per 35 guests for buffet and family

One Server per 12 for Plated

## PLATED

55

Three passed Appetizers

Seasonal Salad Or Soup

Three Entree Menu

Seven NA Beverages

## BUFFET

60

Three passed Appetizers

Three Entree Menu

Four Sides

Seven NA Beverages

## FAMILY

65

Three Appetizers

Three Entree Menu

Four Sides

Seven NA Beverages

60

Board

Three Passed Appetizers

Seasonal Salad Or Soup

Three Entree Menu

Seven NA Beverages

65

Board

Three Passed Appetizers

Three Entree Menu

Four Side Selections

Seven NA Beverages

70

Board

Three Passed Appetizers

Three Entree Menu

Four Side Selections

Seven NA Beverages

## **Soups**

Lobster Bisque...evoo, chopped lobster

Fire Roasted Tomato Bisque...basil oil, parmesan, crostini

Watermelon...sambal, rose water, mint, radish

Italian Wedding...house made meatballs, pasta, mirepoix, baby spinach, acini de pepe, parmesan crisp

Butternut Squash...brown butter-sage, pepitas, goat cheese

Wild Rice...mirepoix, roasted cauliflower, shiitake mushroom, red pepper, crispy basil

## **Salads**

Warm Goat Cheese...artisan greens, panko encrusted goat cheese medallion, dried cranberries, apple, pine nuts, crostini

Butternut Squash...artisan greens, roasted squash, dried cranberries, candied pecans, apple wood smoked bacon, goat cheese, balsamic vinaigrette

Harvest...artisan greens, grapes, candied walnuts, pickled red onion, gorgonzola, dijon vinaigrette

Chopped Greek...romaine, kalamata olives, English cucumber, pepperoncini, genoa salami, grape tomato, red onion, feta, oregano, red wine, evoo

## **Passed Vegetarian**

Grilled Fig...goat cheese, balsamic reduction, pomegranate seeds, mint

Beet Carpaccio...herbed boursin, white balsamic, evoo, micro arugula

Grilled Peach...gorgonzola, balsamic reduction, pistachio gremolata

Latke...pinot noir onions, herbed sour cream, scallion

Pierogi...cheese, potato, kim chi, ponzu

Polenta...puttanesca, herbed ricotta, parmesan

Fried Brussels...ponzu, sweet chili

Kim Chi Pancake...spicy sesame sauce

Fried Squash Blossom...herbed ricotta, pesto aioli

Tiki Masala...paneer skewer, toasted za'atar naan

Spicy Butternut Squash Hummus...harissa, toasted za'atar naan

## **Passed**

Tuna Poke...rare ahi tuna, cucumber, scallion, avocado

Lobster Roll...celery, onion, lemon, touch of mayo

Ceviche...sea bass, red onion, cilantro, lime, chili, butternut squash, fried wonton

Shrimp Arancini...white cheddar, creole, cilantro

Clams...red onion, pepper, applewood smoked bacon, lemon, panko, parmesan

Thai Meatballs...ground tenderloin, ginger, lemon, cilantro, sambal, bib lettuce, peanuts

Braised Short Rib...potato cup, baby arugula, creamy horseradish, gaufrette

Short Rib Egg Roll...napa slaw, spicy sesame sauce

Chicken & Waffle...southern fried tender, house made waffle cup, ohio maple syrup, apple wood bacon

Loli Pop Wing...korean bbq sticky sauce, sesame seeds, scallion

### **Main Vegetarian Plated**

Eggplant involtini... lemon rosemary panko encrusted eggplant, herbed ricotta, provolone, lemony green beans, basil-parmesan fettuccini, pomodoro

Ratatouille Lasagna...summer squash, zucchini, baby spinach, butternut squash, cremini mushroom, pomodoro, herbed ricotta, provolone, grilled asparagus, peppercorn béchamel

Mushroom Risotto...cremini, shiitake, oyster mushroom, grape tomato, baby spinach, parmesan, truffle oil

Pumpkin Gnocchi...dried cranberries, cremini mushroom, scallion, balsamic-dashi broth, goat cheese, pepitas

Tofu Thai Fry...napa cabbage, carrot, red cabbage, cilantro, scallion, rice noodle, peanut

Impossible Meatloaf...garlicky spinach, whipped potatoes, porcini mushroom demi

### **Main Plated**

Pistachio Encrusted Grouper...lemon boniato whipped potato, garlicky spinach, tahitian vanilla rum butter sauce, mango-pepper-jicama slaw

Crab Cakes...lump crab cake, butternut squash potato salad, grilled asparagus, lemon vinaigrette

Diver Scallops...warm wild rice salad-pepper, onion, capers, lemon, rosemary, evoo, lemon beurre blanc, crispy basil

Lemon Rosemary Brick Chicken...haricot vert, five cheese mac n cheese

Chicken Paillard...artichoke, sun dried tomato, kalamata olive, baby spinach, lemon vinaigrette

Beef Tenderloin...whipped potatoes, broccolini, creamy horseradish sauce

Braised Short Rib...seasonal vegetables, grilled potatoes, pinot noir reduction

### **Main Vegetarian A La Carte**

Mushroom Ravioli...brown butter-sage, dried cranberry, pepitas, goat cheese, balsamic-pomo glaze

Eggplant Involtini, pomodoro, basil, parmesan

Korean BBQ Tofu...kim chi, sesame seed, scallion

Cauliflower Steak...arugula pesto, grape tomato, kalamata olive, pine nut, caper

Impossible Meatloaf...mushroom demi

### **Main Buffett A La Carte**

Pulled Pork....14 hour house smoked

Pork Tenderloin...green tea-dashi brined, hoisen

Brick Chicken...lemon, rosemary, evoo

Oven Roasted Turkey...cranberry bbq

Memphis Ribs...10 spice dry rub

Prime Rib...au jus, horseradish

Beef Tenderloin...creamy horseradish

Brisket...applewood smoked, piedmont bbq

Crab Cake...chipotle aioli, scallion

Pistachio Grouper...tahitian vanilla rum butter

Ahi Tuna...blackened, gochijang vinaigrette, sesame seed, scallion

Grilled Salmon...grilled ramps, lemon beurre blanc

New Zealand Lamb Rib Chops, tzatziki

\* Short Ribs...pinot noir reduction

\* King Crab Legs...drawn butter, spicy cocktail sauce

\* Lobster Tails...7-9 oz cold water maine lobster

\* additional M.P. per person



### **Main Sides**

Five Cheese Mac N Cheese

Whipped Potatoes

Grilled Potatoes

Broccolini

Haricot Vert

Spicy Sesame Haricot Vert

Asparagus

Roasted Potatoes

Fingerling Potatoes

Tri Color Roasted Carrots

Wild Rice Salad

Three Pepper Slaw

Rustic Potato Salad

Pasta Salad

### **NA Beverages**

Water Tower..fresh mint, lemon, lime

Coke

Dr. Pepper

Diet Coke

Sprite

Red Bull

House Made Lemonade

Huckleberry lemonade

Mango Ice Tea

Dragonfruit Refresher

Watermelon Refresher

Organic Hot Tea

Organic Hot Coffee

Organic Hot Coffee Bar

### **Boards**

**Tuscan**...caprese bruschetta, prosciutto, soppressata, country olives, artisan cheeses, flax seed crackers, crostini, marcona almonds, pistachio, dried figs (fresh when in season)

**Mediterranean**...dolmathes, falafel, spicy butternut squash hummus, tzatziki, artichoke hearts, goat cheese medallions, dried apricots (fresh when in season), whipped feta, za'atar naan

**Fruit & Cheese**...artisan cheeses, strawberries, black berries, raspberries, melon, pineapple, grapes, pears, peaches, artisan cheeses, flax seed crackers, crostini, panzanella crackers, gf sesame crackers

**Veggie Crudite**...peppers, english cucumber, tri color carrots, cauliflower, sugar snap peas, broccolini, grape tomatoes, watermelon radish, peppercorn ranch, green goddess, harissa hummus

**Southern**...pimento cheese, baby swiss-jalapeno dip, apple wood smoked bacon jam, honey ham rolls, smoked sausage, candied cajun pecans, peaches, berries, bread & butter pickles, deviled eggs, captain crackers, classic ritz

**South Asian**...pani puri, sakuti, hot samosas, brie, sharp cheddar, grapes, dried figs (fresh when in season), tiki masala, radish, papata, za'atar naan