



weddings

2 Entrees 2 Sides 1 Salad Bread	\$26/person*
2 Entrees 2 Sides 2 Salads Bread	\$28/person*
3 Entrees 2 Sides 1 Salad Bread	\$32/person*
3 Entrees 2 Sides 2 Salads Bread	\$34/person*

*Based on Buffet Service

ENTREES

MEAT

GRILLED FLANK STEAK (gf)
Marinated in Garlic, Olive Oil, Lime and Herbs.
Topped with a Sour Cream, Lime and Cilantro Sauce.

TERIYAKI FLANK STEAK
Marinated in a Teriyaki Sauce and topped with a Teriyaki Glaze

CHIMICHURRI FLANK STEAK (gf) (df)
Topped with a Chimichurri Sauce of finely chopped Cilantro, minced Garlic, Olive Oil, Oregano and Red Wine Vinegar

BEEF TENDERLOIN (+\$6 pp)
Served in a Burgundy and Mushroom Sauce

BEEF BRISKET (gf) (df)
Slow-Cooked with Root Vegetables

KALBI BEEF SHORT RIBS (gf) (df)
Boneless Ribs marinated in Brown Sugar, Garlic, and Sesame Oil

SLICED PORK TENDERLOIN (gf) (df)
With homemade Apple Compote

BEEF ENCHILADAS
Corn Tortillas filled with shredded Beef and topped with a homemade Enchilada Sauce and Cotija Cheese

TACOS AL PASTOR
Pork Shoulder marinated in our homemade Salsa, grilled and served with Pineapple and Corn or Flour Tortillas

CHICKEN

COCONUT CHICKEN BREAST (gf) (df)
Coconut-Marinated Chicken Breast served with a fresh Mango Salsa

LEMON CHICKEN
Chicken Breast served in a Lemon Cream Sauce

ROSEMARY CHICKEN
Chicken Breast served in a creamy Rosemary Sauce

APRICOT BALSAMIC CHICKEN (gf) (df)
Chicken Breast topped with an Apricot and Balsamic Glaze

APPLE STUFFED CHICKEN BREAST (gf)
With Cream Cheese, caramelized Apples and Sweet Onions, topped with an Apple Glaze

SPINACH, FETA AND PARMESAN STUFFED CHICKEN BREAST (gf)
In a Lemon Reduction Sauce

COCONUT CURRY CHICKEN (gf) (df)
Tender Chicken Breasts smothered in a creamy Coconut Curry Sauce

POLLO CON CREMA
Tender strips of Chicken cooked in authentic Mexican sour cream Sauce with Monterrey Jack, Green Peppers, Onions and Mushrooms.

CHICKEN & STEAK FAJITAS
Grilled Meats tossed in a light Fajita Sauce served with grilled Veggies and warm Tortillas

(v) vegan | (vt) vegetarian | (gf) gluten-free | (df) dairy-free

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ENTREES (Continued)

FISH

TERIYAKI SALMON

Atlantic Salmon Fillet marinated in a sweet Teriyaki Sauce with fresh Garlic

LEMON, GARLIC & BUTTER ALASKAN SALMON (gf)

HERB-SEASONED SALMON (gf)
Atlantic Salmon with Butter and Dill

PESTO SALMON (gf)
Atlantic Salmon in a Pesto Butter

HONEY GINGER SALMON
Atlantic Salmon in Honey, Soy Sauce, Ginger, and Chili Paste, topped with Green Onions

ORANGE-GLAZED SALMON (gf)
Atlantic Salmon grilled and topped with a Mandarin Glaze

HALIBUT (+\$6 pp)
Served with a light Béchamel Sauce

VEGETARIAN

LINGUINE

Tossed with roasted Vegetables, Pine Nuts, Gorgonzola Cheese and Olive Oil

RAVIOLI
Served in a Pesto Alfredo Sauce

CHEESE TORTELLINI
Served in a Pesto Cream or Tomato Basil Sauce

VEGETABLE LASAGNA
In a Béchamel sauce with Spinach, grilled Mushrooms, Onions and Peppers

MACARONI & CHEESE
Baked with a Bread Crumb Topping

ROASTED PORTOBELLO MUSHROOM (gf)
Stuffed with Ricotta, Parmesan and Herbs and topped with Gruyere Cheese

CHEESY CAULIFLOWER BAKE
Steamed Cauliflower topped with a creamy Cheddar Cheese Sauce

ROASTED RED PEPPERS (v)
Stuffed with Brown Rice and roasted Vegetables

BAKED SWEET POTATO (v) (gf)
With a Garlic Herb Sauce

CURRIED COCONUT QUINOA AND ROASTED CAULIFLOWER (v) (gf)



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SIDES

ROASTED BABY POTATOES (gf) (df)
Tender buttery red Potatoes seasoned with Olive Oil, Garlic and fresh Herbs

GARLIC MASHED POTATOES (gf)

ROASTED YUKON POTATOES (gf) (df)
With Rosemary and Garlic

CARAMELIZED CAULIFLOWER (gf)

ROASTED ASPARAGUS (gf) (df)
With a Balsamic Glaze

ROASTED SUMMER VEGGIES (gf) (df)
Seasonal mix including Red Onions, Asparagus, Peppers, Green Beans, and Broccoli roasted in light Garlic Olive Oil

CURRIED ROASTED VEGGIES (gf) (df)
Cauliflower, Red Onions, Broccoli, Baby Carrots, and Asparagus roasted in light Curry Garlic Oil

BASMATI RICE (gf)
With Pesto and Sundried Tomato, topped with Parmesan Cheese

CORN ON THE COB
Served with whipped Garlic Butter and whipped Parmesan Butter

COCONUT RICE (gf) (df)
Steamed Basmati Rice cooked in Coconut Milk

HONEY GLAZED CARROTS (gf)

ROASTED BRUSSEL SPROUTS (gf) (df)
With a Balsamic Glaze

GARLIC CAULIFLOWER MASH (gf)
Creamy and rich with Butter, Garlic, and Cream

SPANISH RICE

STEAMED BROCCOLI (v) (gf)
With Lemon Butter or Oil, Garlic and Lemon

BREADS

MACRINA ROLLS
Fresh Herb, Potato, and Wheat

RUSTIC SOURDOUGH

RUSTIC WHOLE WHEAT

CHEESY GARLIC ROLLS

FOCCACIA



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SALADS

CLASSIC CAESAR SALAD

Romaine, Parmesan and Croutons tossed in our homemade Caesar Dressing

SPINACH AND STRAWBERRY SALAD

With Strawberries and Feta Cheese in a Balsamic Vinaigrette

BABY GREEN AND BLUEBERRY SALAD

With toasted Pine Nuts, Blueberries and Goat Cheese Crumbles in a Champagne Vinaigrette

BABY GREEN AND CRANBERRY SALAD

With toasted Pepitas, dried Cranberries and Goat Cheese in a Balsamic Dressing

BABY GREEN AND PEAR SALAD

With toasted Almonds, Pears and Gorgonzola Cheese in a Raspberry Vinaigrette

BABY GREEN AND APPLE SALAD

With Pecans, Apples and Gorgonzola Cheese in a Honey Mustard Dressing

CAPRESE SALAD

Roma Tomatoes, Mozzarella and fresh Basil tossed with spring Greens and served in a Balsamic Vinaigrette

ORZO PASTA SALAD

With toasted Pine Nuts, Feta, Green Onions and Roma Tomatoes, in an Italian Dressing

GREEK SALAD

With Cucumbers, Kalamata Olives, Feta, and chopped Tomatoes and Onions, tossed in an Oregano Vinaigrette

MEXICAN QUINOA SALAD

Quinoa, diced Tomatoes, Black Beans, Corn, Cilantro, and Lime

ASIAN NOODLE SALAD

With Peas and Red Bell Peppers, tossed in a homemade Peanut Dressing

ITALIAN PASTA SALAD

Fusilli Pasta with Green Onions, Roma Tomatoes, Red Bell Peppers and Parmesan

FRESH FRUIT SALAD

With seasonal Berries, Melons, and Grapes

PESTO TORTELLINI SALAD

Tortellini Pasta with fresh Veggies, Pesto and Parmesan Cheese

THAI CORN SALAD

Sweet Corn, Bell Peppers, Green Onion, Jalapeño, Onions, Edamame, Cilantro & Bean Sprouts tossed in a light sweet & spicy Dressing (Coconut Milk, Lime, Ginger, Garlic, Jalapeño, Red Curry, Fish Sauce, Peanut Oil, Salt, Pepper)

MEXICAN STREET CORN SALAD

Roasted Corn, Red Onion, Cilantro, Bell Pepper, Cherry Tomato, Lime and Jalapeño. Topped with a creamy Vegan Dressing

ALEXA'S COMMITMENT

We strive to make our food stand out with flavor and be healthy at the same time! We respect individual dietary needs and will work hard to tailor your menu to the requirements of your guests—Vegan, Vegetarian, Gluten-Free and Dairy-Free. What also sets us apart is our commitment to the earth! We pride ourselves on our commitment to recycling as much as possible at events and in our Café.