



weddings

2 Entrees 2 Sides 1 Salad Bread	\$29/person*
2 Entrees 2 Sides 2 Salads Bread	\$31/person*
3 Entrees 2 Sides 1 Salad Bread	\$35/person*
3 Entrees 2 Sides 2 Salads Bread	\$37/person*

*Based on Buffet Service

ENTREES

MEAT

BEEF BRISKET (gf) (df)
With a Horseradish Aioli

BEEF TENDERLOIN (+\$6 pp)
With a Burgundy Cream Sauce

CHIMICHURRI FLANK STEAK (gf) (df)
With a Chimichurri Sauce

GRILLED FLANK STEAK (gf)
With a Cilantro Crema

KALBI BEEF SHORT RIBS (gf) (df)

PORK TENDERLOIN (gf)
With a Dijon Cream Sauce

TERIYAKI FLANK STEAK
With a Teriyaki Aioli

CHICKEN

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

APRICOT BALSAMIC CHICKEN (gf) (df)
With an Apricot and Balsamic Glaze

CAPRESE STUFFED CHICKEN (gf)
Sundried Tomato, Mozzarella, Pesto with a Balsamic Glaze

CHICKEN MARSALA
With Mushrooms in a creamy Marsala Wine Sauce

CHICKEN PICCATA
Capers, Carrots and Artichoke Hearts in a buttery Lemon Sauce

COCONUT CHICKEN BREAST (gf) (df)
With Mango Salsa

ROSEMARY CHICKEN
In a creamy Rosemary Sauce

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

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

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ENTREES (Continued)

FISH

COCONUT CURRY SALMON (gf) (df)
Red Curry, Coconut, Broccoli, Carrots and Basil

HALIBUT (+\$6 pp)
With a Lemon Beurre Blanc

HERB-SEASONED SALMON (gf) (df)
Rosemary, Parsley, Oregano, Lemon, Garlic, Salt & Pepper, Oil

HONEY GINGER SALMON (gf) (df)

SALMON (gf)
With Lemon and Dill Cream Sauce

TERIYAKI BAKED SALMON
Salmon Fillet marinated in a sweet Teriyaki Sauce

TUSCAN SALMON (gf)
Sundried Tomato, Cherry Tomato, Spinach, Parmesan

VEGETARIAN

CHEESE TORTELLINI
Tomato Basil or Pesto Cream Sauce

LINGUINE
With Roasted Vegetables, Pine Nuts,
Gorgonzola Cheese and Olive Oil

MACARONI & CHEESE

RAVIOLI
Pesto Cream Sauce

ROASTED PORTOBELLO MUSHROOM (gf)
Stuffed with Ricotta, Sundried Tomato, Basil, Parmesan

VEGETABLE LASAGNA
In a Béchamel Sauce with Spinach, Grilled Mushrooms,
Onions and Peppers

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

PASTA PRIMAVERA (v)
Penne, Asparagus, Broccoli, Carrot, Onion, Peas, Sundried Tomato,
Squash, Lemon & White Wine Sauce

**QUINOA STUFFED
PORTOBELLO MUSHROOM** (v) (gf)
Bell Pepper, Corn, Onion, Spinach, Zucchini

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



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SIDES

BASMATI RICE (gf)

With Pesto and Sundried Tomato, topped with Parmesan Cheese

BROWN SUGAR GLAZED CARROTS (gf)

Baby Carrots with Butter, Brown Sugar, Cinnamon

COCONUT RICE (v) (gf)

Basmati Rice cooked in Coconut Milk

GARLIC MASHED POTATOES (gf)

ITALIAN RICE (v) (gf)

With Tomato, Capers, Bell Peppers, Fennel

LEMON DIJON CARROTS (v) (gf)

With Baby Carrots, Lemon Juice, Dijon, Garlic, Dill

PARMESAN PESTO CAULIFLOWER (gf)

ROASTED ASPARAGUS (gf) (df)

With a Balsamic Glaze

ROASTED BABY POTATOES (gf) (df)

Creamer Potatoes seasoned with Olive Oil, Garlic and fresh Herbs

ROASTED BROCCOLI (v) (gf)

ROASTED SUMMER VEGGIES (gf) (df)

Asparagus, Bell Peppers, Broccoli, Carrot, Cauliflower, Onion

ROASTED YUKON POTATOES (gf) (df)

With Rosemary and Garlic

SWEET & SPICY BRUSSELS SPROUTS (v) (gf)

With Soy Sauce, Hoisin, Agave, Sesame Oil

BREADS

CHEESY GARLIC ROLLS

FOCACCIA

MACRINA ROLLS

Fresh Herb, Potato, and Wheat

RUSTIC SOURDOUGH

RUSTIC WHOLE WHEAT



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SALADS

ASIAN NOODLE SALAD (df)

With Peas and Red Bell Peppers in a creamy Peanut Dressing

ASPARAGUS ORZO PASTA SALAD

Asparagus, Sun Dried Tomato, Red Onion, Feta, Basil in a Lemon Vinaigrette

BABY GREEN AND APPLE SALAD (gf)

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

BABY GREEN AND BLUEBERRY SALAD (gf)

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

BABY GREEN AND CRANBERRY SALAD (gf)

With Toasted Pepitas, Dried Cranberries and Goat Cheese in a Balsamic Dressing

BABY GREEN AND PEAR SALAD (gf)

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

CAPRESE SALAD (gf)

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

CLASSIC CAESAR SALAD

Romaine, Parmesan and Croutons tossed in our homemade Caesar Dressing

FRESH FRUIT SALAD (v) (gf)

With Seasonal Berries, Pineapple, Melons, and Grapes

GREEK SALAD (gf)

With Cucumbers, Kalamatas, Feta, and Roma Tomatoes and Onions in an Oregano Vinaigrette

MEDITERRANEAN PASTA SALAD

Penne, Sundried Tomato, Artichoke hearts, Parmesan, Kalamatas, Capers in a Pesto Vinaigrette

MEXICAN STREET CORN SALAD (gf)

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

MOROCCAN COUSCOUS SALAD

Spice Roasted Cauliflower, Chickpea, Raisin, Almonds, Mint in a lemony Paprika Dressing

PESTO TORTELLINI SALAD

Tortellini Pasta with Bell Peppers, Olives, Pesto and Parmesan Cheese

SPINACH AND STRAWBERRY SALAD (gf)

With Strawberries, Candied Pecan, Red Onion and Feta Cheese in a Champagne Vinaigrette

THAI CORN SALAD (gf) (df)

Sweet Corn, Bell Peppers, Green Onion, Jalapeño, Onions, Edamame, Cilantro & Bean Sprouts tossed in a light, sweet & spicy 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.