Coronado Community Center

All Inclusive Package

858-638-0672

www. PersonalTouchDining.com

PersonalTouch dining

special events • catering

All-Inclusive Wedding Package

What's Included

Pre - Ceremony Lemonade and Cucumber Infused Water Station

Buffet with a Choice of Three Tray Passed Hors d' Oeuvres, One or Two Entrees, Two Side Dishes and One Salad
Buffet Includes: Freshly Baked Breads with Butter, Lemonade,
Cucumber Infused Iced Water and Freshly Brewed Regular & Decaf Coffee
(Seated Dinner and Station Menus Available upon Request)

Professional Event Manager, Culinary Staff, & Wait Staff
(Based on a Two Hour, Setup a Five Hour Event and a One Hour Clean up)

Bartending Service with Bartender (1 Per Every 100 Guests) to Serve Client Provided Beverages
Includes: Ice, Chill Tubs and Acrylicware
(Based on a Two Hour Setup, a Four Hour Event and a One Hour Clean up)

Complimentary Cake Cutting & Corkage of Client Provided Champagne for Toast

Floor Length Linens & Color Coordinated Napkins - Choose From over 50 Color Options

White China Dinner & Dessert Plates

Silverware, Water Glasses and Champagne Flutes

White Resin Padded Ceremony Chairs – Can also be used for the Reception
(Personal Touch Dining will be Happy to Move the Ceremony Chairs to the Reception Area)

All Setup, Service and Cleanup

Rental Coordination and Event Diagramming

Fully Decorated Buffet Stations

Floor Length Linens for the Sweetheart Table, Dining Tables, Buffet, Beverage, Cake, Place card, Gift and DJ Tables

Cocktail Table Linens for 16 Patio Tables

Table Numbers and Easels Available

Leftovers Packaged to Take Home

City of Coronado Fee

Please Note: A Variety of Dessert Options Available Upon Request as well as Wedding Cake Available at Our Cost

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Choice of Three Gourmet Tray Passed Hors d' Oeuvres

Baked Brie with Warm Apricot Sauce*

Tomato Basil Bisque Shooters *

Served with a Grilled Asiago Cheese Point

Panko Crusted Raviolis with Homemade Marinara *

Caramelized Pineapple & Jack Quesadillas with Red Pepper Salsa *

Risotto Fritters with Red Pepper Aioli *

Tomato Basil Bruschetta with Balsamic Reduction *

Brie & Fig Jam Crostinis *

Strawberry Basil Crostini with Ricotta *

Heirloom Tomato Caprese Salad in Phyllo Cups *

Jalapeno Popper Puffs *

Poached Pear & Pecan Bites *

Fig Flatbread *

Spinach & Artichoke Stuffed Mushrooms *

Watermelon & Fresh Mozzarella Skewers with Pistachio Dust *

Ahi Poke with Wasabi Cream

Seafood Ceviche Bites

Mini Crab Cakes with Sriracha Aioli

Spicy Chipotle Shrimp Polenta Cakes

BBQ Chicken Flatbread

Shrimp & Cheesy Grits

BBQ Short Rib Sliders with Crispy Onions

Sirloin & Gorgonzola Stuffed Mushrooms

Applewood Bacon Wrapped Medjool Dates

Panko Chicken Skewers with Spicy Peanut Drizzle

Bacon & Caramelized Onion Stuffed Mushrooms

Mini Beef Sliders with Smoked Gouda & Bacon Jam

Mini Beef Sliders with Crisp Bacon & Creamed Bleu Cheese

Mac n' Cheese Bites with Bacon Aioli

Shrimp & Andouille Sausage Skewers

Coconut Shrimp with Mango Aioli

Chicken Cordon Bleu Croquettes

Mini Italian Meatballs with Parmesan

Chicken & Waffle Bites

Braised Pork Belly Sliders

Smoked Salmon on Cucumber with Dill Mousse

Creole Catfish Bites with Cajun Cream Sauce

Chimichurri Beef with Garlic Toast

Mini Fish Taco Bites with Guacamole & Shredded Cabbage

Grilled Polenta Cakes with Braised Pork

Lamb Meatball Lollipop with Tangy Tzatziki Sauce

*** Vegetarian**

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Choice of One Salad

Field Greens with Sweet Grape Tomatoes, Shaved Red Onions, Shredded Carrots, English Cucumbers & Balsamic Vinaigrette

Traditional Caesar with Fresh Cut Romaine Hearts, Shredded Parmesan Cheese, House Made Garlic Croutons & Creamy Caesar Dressing

Spring Greens with Sweet Grape Tomatoes, Shredded Carrots, Wonton Croutons & Orange Sesame Vinaigrette

Strawberry Salad with Tender Spinach, Toasted Almonds & Strawberry Vinaigrette

Choice of One Entree

Citrus & Oregano Marinated Grilled Tri-Tip with Creamed Horseradish, Au Jus and Sweet Corn, Tomato & Cilantro Relish

Dijon Roasted Pork Loin Presented with White Wine Mustard Cream Sauce

Miso Glazed Salmon Garnished with Green Onions & Sesame Seeds

Herb Crusted Mahi Mahi Topped with Lemon Chardonnay Sauce

Choice of One Entree

Pecan Crusted Chicken Presented with Bourbon Cream Sauce

Parmesan Crusted Chicken Presented with Garlic Cream Sauce

Herbed Chicken Baked in Herb-Laced Panko Crumbs & Topped with Gruyere Cheese Sauce

Chicken Caprese Pan Seared & Baked with Fresh Mozzarella & Roma Tomatoes

Drizzled with Olive Oil & Garnished with Fresh Basil

Mediterranean Chicken Pan Seared with Mediterranean Spices, White Balsamic, Rosemary, Basil & Thyme

Topped with Kalamata Olives, Sundried Tomatoes and a Lemon Butter Sauce

Rustic Chicken with Cheddar & Jack Cheeses, Bacon and Sliced Scallions

Grilled Vegetable Lasagna with Layers of Lasagna Pasta, Italian Squash, Mushrooms,

Sweet Red Bell Peppers, Fresh Spinach & Rich Herb Marinara

Choice of One Side Dish

Garlic & Chive Whipped Yukon Gold Potatoes

Rice Steeped with Parsley & Sundried Tomatoes

Wild Rice Pilaf

Oven Roasted Parmesan Potatoes

Custom Menu Available Upon Request