



# Museum of Photographic Arts All Inclusive Package





# 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

Buffet Tables, Beverage Station Table, DJ Table, Place Card Table, Cake Table and Sweetheart Table

All Setup, Service and Cleanup

Rental Coordination and Event Diagramming

Fully Decorated Buffet Stations

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

Table Numbers and Easels Available

Leftovers Packaged to Take Home

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

858-638-0672 ~ [www. PersonalTouchDining.com](http://www.PersonalTouchDining.com)

## 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



**Personal Touch Dining**  
special events • catering

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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 Menus Available Upon Request