



San Diego Rowing Club All Inclusive Package



858-638-0672

[www. PersonalTouchDining.com](http://www.PersonalTouchDining.com)



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)

60" Round Dining Tables (Minimum 8 Per Table), 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

Choice of Three Gourmet Tray Passed Hors d' Oeuvres

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| Baked Brie with Warm Apricot Sauce* | Sirloin & Gorgonzola Stuffed Mushrooms |
| Tomato Basil Bisque Shooters * | Applewood Bacon Wrapped Medjool Dates |
| Served with a Grilled Asiago Cheese Point | Panko Chicken Skewers with Spicy Peanut Drizzle |
| Panko Crusted Raviolis with Homemade Marinara * | Bacon & Caramelized Onion Stuffed Mushrooms |
| Caramelized Pineapple & Jack Quesadillas with Red Pepper Salsa * | Mini Beef Sliders with Smoked Gouda & Bacon Jam |
| Risotto Fritters with Red Pepper Aioli * | Mini Beef Sliders with Crisp Bacon & Creamed Bleu Cheese |
| Tomato Basil Bruschetta with Balsamic Reduction * | Mac n' Cheese Bites with Bacon Aioli |
| Brie & Fig Jam Crostinis * | Shrimp & Andouille Sausage Skewers |
| Strawberry Basil Crostini with Ricotta * | Coconut Shrimp with Mango Aioli |
| Heirloom Tomato Caprese Salad in Phyllo Cups * | Chicken Cordon Bleu Croquettes |
| Jalapeno Popper Puffs * | Mini Italian Meatballs with Parmesan |
| Poached Pear & Pecan Bites * | Chicken & Waffle Bites |
| Fig Flatbread * | Braised Pork Belly Sliders |
| Spinach & Artichoke Stuffed Mushrooms * | Smoked Salmon on Cucumber with Dill Mousse |
| Watermelon & Fresh Mozzarella Skewers with Pistachio Dust * | Creole Catfish Bites with Cajun Cream Sauce |
| Ahi Poke with Wasabi Cream | Chimichurri Beef with Garlic Toast |
| Seafood Ceviche Bites | Mini Fish Taco Bites with Guacamole & Shredded Cabbage |
| Mini Crab Cakes with Sriracha Aioli | Grilled Polenta Cakes with Braised Pork |
| Spicy Chipotle Shrimp Polenta Cakes | Lamb Meatball Lollipop with Tangy Tzatziki Sauce |
| BBQ Chicken Flatbread | |
| Shrimp & Cheesy Grits | |
| BBQ Short Rib Sliders with Crispy Onions | |

* 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