

APPEALING APPETIZERS

CHILLED

Hummus Duo - Red Pepper & Cilantro Lime with Pita Chips	☙	☐
Variety of Domestic & Imported Cheese with Crackers	☙	☐
Rainbow Vegetable Platter with Pesto Hummus Dip	☙ ✂	☐
Fresh Mozzarella & Grape Tomato Caprese Skewers	☙ ✂	☐
Ahi Tuna Sashimi Wontons with Wasabi Cream*	★	☐
Array of Fresh Sliced Fruit with Honey Yogurt	☙ ✂ 🌿	☐
Roma Tomato & Fresh Basil Bruschetta	☙ 🌿	☐
Balsamic & Strawberry Crostini	☙	☐
Smoked Salmon Canapés	✂	☐
Mini Shrimp Tostadas	✂	☐

HOT

Crispy Mini Vegetable Egg Rolls with Sweet Chili Dipping Sauce	☙	☐
Crisp Dumplings with Pineapple Teriyaki Dipping Sauce		☐
Pulled Pork Canapés with Pineapple Salsa		☐
Mini Crab Cakes with Spicy Remoulade		☐
Chicken & Waffles with Bourbon Syrup		☐
Spicy Jamaican Jerk Chicken Skewers	✂	☐
Mac & Cheese Panko Croquettes	☙ ★	☐
Sweet & Tangy BBQ Meatballs		☐
Bacon Wrapped Wild Scallops	✂ ★	☐
Brie & Apple Phyllo Kisses	☙	☐
Pork Belly BLT Crostini		☐



Gluten-Free



Vegan



Vegetarian



Favorite

All served with coffee, tea, and water. Additional rental time can be added as needed. Rental includes banquet team, tables & chairs, china & glassware, standard table linens, setup & breakdown. All prices subject to 22% administrative fee and tax. Total spend minimums and venue fee apply. Prices subject to change.

Natalie House

WEDGEWOOD
MEETINGS & EVENTS

ENTICING ENTRÉES

SALADS	Plated	Buffet
Signature Vinaigrette  	☐	
Classic Caesar Salad UPGRADE	☐	
Raspberry Walnut   UPGRADE	☐	
Assorted Salads		☐
ENTRÉES	Plated	Buffet
Rosemary Garlic Herb Chicken 	☐	☐
Charred Lemon Chicken Piccata	☐	☐
Chicken Cordon Bleu with Chardonnay Sauce	☐	☐
Panko Parmesan Crusted Chicken with Sherry Cream 	☐	☐
Cremini Mushroom Chicken Marsala	☐	☐
Braised Beef Short Rib  	☐	
Center Cut Sirloin with Demi-Glace  	☐	
Alaskan Cod with Grape Tomato Vinaigrette 	☐	☐
Oven-Roasted Salmon with Tarragon Butter Sauce  	☐	☐
Harvest Grain Stuffed Bell Pepper   	☐	☐
Five-Cheese Tortellini Pesto Parmesan 	☐	☐
CARVING STATION OPTIONS		Buffet
Pit Ham with Pineapple Glaze 		☐
Oven-Roasted Turkey with Gravy		☐
Herb-Crusted Beef Tenderloin Au Jus  UPGRADE		☐
Roast Beef Au Jus with Creamed Horseradish 		☐
Slow-Roasted Prime Rib Au Jus with Creamed Horseradish   UPGRADE		☐



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DELICIOUS DECADENCES

SPECIALTY BUFFETS

Cost per person

EPIC BRUNCH

Breakfast breads and pastries, vegetable frittata, fresh fruit, bacon or breakfast sausage, your choice of one chicken entrée & one carving station from our buffet menu. Served with three-cheese scalloped potatoes and three assorted salads. Waffle or pancake bar with a decadent array of toppings

\$37.98

SUMMER GRILL BBQ

Santa maria style carved tri tip with creamy horseradish and barbecue grilled chicken. Served with ranch-style chili beans, corn on the cob, six summer salads, & garlic bread.

\$37.98

FIESTA

Chef special fiesta spiced chicken and beef served with tortillas, Spanish rice, frijoles de la olla, six fiesta salads, and plenty of chips & salsa.

\$36.98

ISLAND LUAU

Kalua pulled pork and teriyaki grilled chicken breast. Served with an array of sliced fresh fruit, white rice, and six luau salads.

\$35.98

DESSERTS

Cost per person.

DESSERT BUFFET

Decadent display of cookies & bars, options from our individual delights, plus cream puffs and a variety of specialty cakes like our triple layer chocolate cake, strawberry short cake, red velvet cake, & carrot cake. Served at a beautifully designed dessert station to wow your guests

\$8

DONUT STATION

Fun display of fresh-baked donuts

\$5

INDIVIDUAL DELIGHTS

Choice of lemon layer cake, rustic raspberry tart, mini cheesecakes, or a variety of tasty pies. Served on dessert plates for each guest

\$6

COOKIES & BARS

Cookies, brownies, blondies, lemon & berry bars. Served family-style.

\$4

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