



WEDDINGS

PRICING OPTIONS

2 Entrees / 2 Sides / 1 Salad / Bread **24pp**
2 Entrees / 2 Sides / 2 Salads / Bread **26pp**

3 Entrees / 2 Sides / 1 Salad / Bread **30pp**
3 Entrees / 2 Sides / 2 Salads / Bread **32pp**

Vegan (v)

ENTREES

Meat

GRILLED FLANK STEAK

marinated in Garlic, Olive Oil, Lime and Herbs.
Topped with a Sour Cream, Lime and Cilantro sauce

TERIYAKI FLANK STEAK

marinated in a Teriyaki sauce and topped
with a Teriyaki glaze

CHIMICHURRI FLANK STEAK

topped with a Chimichurri sauce of finely chopped
Cilantro, minced Garlic, Olive Oil, Oregano and
Red Wine Vinegar

BEEF TENDERLOIN (+\$4 pp)

served in a Burgundy and Mushroom sauce

BEEF BRISKET

slow cooked with Root Vegetables

KALBI BEEF SHORT RIBS

boneless ribs marinated in brown Sugar, Garlic,
and Sesame Oil

SLICED PORK TENDERLOIN

with homemade Apple compote

BAKED HAM

with Honey Mustard sauce

Chicken

COCONUT CHICKEN BREAST

Coconut-marinated Chicken breast served with
a fresh Mango salsa

LEMON CHICKEN

Chicken breast served in a Lemon Cream sauce

ROSEMARY CHICKEN

Chicken Breast served in a creamy Rosemary sauce

APRICOT BALSAMIC CHICKEN

Chicken Breast topped with an Apricot and
Balsamic glaze

APPLE STUFFED CHICKEN BREAST

with Cream Cheese, caramelized Apples and
sweet Onions, topped with an Apple glaze

SPINACH, FETA AND PARMESAN STUFFED CHICKEN BREAST

in a Lemon reduction sauce

COCONUT CURRY CHICKEN

tender Chicken breasts smothered in a creamy
Coconut Curry sauce

BAKED CHICKEN

coated in fresh Herbs, Panko, and Parmesan Cheese,
topped with a Marinara sauce

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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.



ENTREES *(continued)*

Fish

TERIYAKI SALMON

Atlantic Salmon fillet marinated in a sweet Teriyaki sauce with fresh Garlic

LEMON, GARLIC & BUTTER ALASKAN SALMON

HERB SEASONED SALMON

Atlantic Salmon with Butter and Dill

PESTO SALMON

Atlantic Salmon in a Pesto Butter

HONEY GINGER SALMON

Atlantic Salmon in Honey, Soy Sauce, Ginger, and Chili Paste, topped with Green Onions

ORANGE-GLAZED SALMON

Atlantic Salmon grilled and topped with a Mandarin glaze

HALIBUT (+\$4 pp)

served with a light Béchamel sauce

GRILLED PRAWN KABOBS

stewed with Peppers and Onions

CILANTRO SPICED PRAWNS

served over a bed of seasoned Rice

Vegetarian

LINGUINE

tossed with roasted Vegetables, Pine Nuts, Gorgonzola Cheese and Olive Oil

RAVIOLI

served in a Pesto Alfredo sauce

CHEESE TORTELLINI

served in a Pesto Cream or Tomato Basil sauce

VEGETABLE LASAGNA

in a Béchamel sauce with Spinach, grilled Mushrooms, Onions and Peppers

MACARONI & CHEESE

baked with a Bread Crumb topping

ROASTED PORTOBELLO MUSHROOM

stuffed with Ricotta, Parmesan and Herbs and topped with Gruyere Cheese

CHEESY CAULIFLOWER BAKE

steamed Cauliflower topped with a creamy Cheddar Cheese sauce

ROASTED RED PEPPERS (v)

stuffed with Brown Rice and roasted Vegetables

BAKED SWEET POTATO (v)

with a Garlic Herb sauce

CURRIED COCONUT QUINOA AND ROASTED CAULIFLOWER (v)

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SIDES

ROASTED BABY POTATOES

tender buttery red Potatoes seasoned with Olive Oil, Garlic and fresh Herbs

GARLIC MASHED POTATOES

ROASTED YUKON POTATOES

with Rosemary and Garlic

CARAMELIZED CAULIFLOWER

ROASTED ASPARAGUS

with a Balsamic Glaze

ROASTED SUMMER VEGGIES

seasonal mix including red Onions, Asparagus, Peppers, Green Beans, and Broccoli roasted in light Garlic Olive Oil

CURRIED ROASTED VEGGIES

Cauliflower, red Onions, Broccoli, baby Carrots, and Asparagus roasted in light Curry Garlic Oil

BASMATI RICE

with Pesto and Sundried Tomato, topped with Parmesan Cheese

CORN ON THE COB

served with whipped Garlic Butter and whipped Parmesan Butter

COCONUT RICE

steamed Basmati Rice cooked in Coconut Milk

HONEY GLAZED CARROTS

ROASTED BRUSSEL SPROUTS

with a Balsamic glaze

GARLIC CAULIFLOWER MASH

creamy and rich with Butter, Garlic, and Cream

SPANISH RICE

MEXICAN QUINOA SALAD

Quinoa, diced Tomatoes, Black Beans, Corn, Cilantro, and Lime

STEAMED BROCCOLI (V)

with Lemon Butter or Oil, Garlic and Lemon

BREADS

MACRINA ROLLS

Fresh Herb, Potato, and Wheat

RUSTIC SOURDOUGH

RUSTIC WHOLE WHEAT

ASIAGO CHEESE BREAD

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SALADS

CLASSIC CAESAR SALAD

Romaine, Parmesan and Croutons tossed in our homemade Caesar dressing

CLASSIC SPINACH SALAD

with Bacon, Mushroom and hard boiled Egg, tossed with a Bacon vinaigrette

SPINACH AND STRAWBERRY SALAD

with Strawberries and Feta Cheese in a Balsamic vinaigrette

BABY GREEN AND BLUEBERRY SALAD

with toasted Pine Nuts, Blueberries and Goat Cheese crumbles in a Champagne vinaigrette

BABY GREEN AND CRANBERRY SALAD

with toasted Pepitas, dried Cranberries and Goat Cheese in a Balsamic dressing

BABY GREEN AND PEAR SALAD

with toasted Almonds, Pears and Gorgonzola Cheese in a Raspberry vinaigrette

BABY GREEN AND APPLE SALAD

with Pecans, Apples and Gorgonzola Cheese in a Honey Mustard dressing

CAPRESE SALAD

Roma Tomatoes, Mozzarella and fresh Basil tossed with spring Greens and served in a Balsamic vinaigrette

ORZO PASTA SALAD

with toasted Pine Nuts, Feta, Green Onions and Roma Tomatoes, in an Italian dressing

GREEK SALAD

with Cucumbers, Kalamata Olives, Feta, and chopped Tomatoes and Onions, tossed in an Oregano vinaigrette

COUSCOUS SALAD (V)

with dried Cranberries, Green Onions and Mandarin Oranges in a Citrus vinaigrette

ASIAN NOODLE SALAD

with Peas and Red Bell Peppers, tossed in a homemade Peanut dressing

ITALIAN PASTA SALAD

Fusilli Pasta with Green Onions, Roma Tomatoes, red Bell Peppers and Parmesan

FRESH FRUIT SALAD

with seasonal Berries, Melons, and Grapes

PESTO PASTA SALAD

Tortellini Pasta with fresh Veggies, Pesto and Parmesan Cheese

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