

# Wedding Dinner 5-Course Menu

---

## Passed Appetizers

\$12 per person

---

Poached Shrimp with cocktail sauce

Goat cheese, lemon, and chive turnovers

Maple Cider All Natural Grilled Chicken Skewers

---

## Plated Dinner

\$63 per person

---

Baby Romaine Caesar  
soft garlicky croutons, fresh parmesan, housemade dressing

Meyer Ranch All Natural 12 oz. Prime New York Steak  
with pt. reyes blue cheese butter  
sauteed organic bloomsdale spinach

or

Cedar Plank Salmon  
baked with shallots and bacon, sauteed organic bloomsdale spinach,  
with crimini mushroom jus

Roasted Red Potatoes with olive oil and fresh herbs

Artisan Breads

Artisan Chocolate and Seasonal Fruit Plate

Wedding Cake

Coffee, Decaf, Hot Tea

---

Sample Menu. Substitutions can be made

Paul Martin's American Bistro® is pleased to accommodate our guests' dietary requests.  
Please make arrangements for dietary accommodations in advance of your event.

# Wedding Dinner 4-Course Menu #1

---

## Passed Appetizers \$12 per person

---

Smoked Salmon Lettuce Cups  
house creamed salmon, sliced apples

Prosciutto Wrapped Prawns  
drizzled with meyer lemon

Grilled Zucchini and Goat Cheese Roll-ups

---

## Plated Dinner \$35 per person

---

Baby Romaine Caesar  
soft garlicky croutons, fresh parmesan, house-made dressing

Meyer Ranch AllNatural Braised Short Ribs  
braised beef short ribs in red wine, garlic, vegetables, and herbs  
with horseradish cream and beef jus

or

Pittman Family Farms "Brick Chicken"\*  
free-range chicken, fresh herb jus

House-made Mashed Potatoes

---

Artisan Breads

Wedding Cake

Coffee, Decaf, Hot Tea

---

\*indicates gluten free—however any item may be adapted for special dietary needs  
Vegetarian and vegan options always available

Sample Menu. Substitutions can be made

Paul Martin's American Bistro® is pleased to accommodate our guests' dietary requests.  
Please make arrangements for dietary accommodations in advance of your event.

# Wedding Dinner 4-Course Menu #2

---

## Passed Appetizers

\$12 per person

---

Crispy Wonton Wrappers  
topped with smoked duck hoison & green onions

Seasonal Flatbreads  
topped with burrata cheese & oven roasted tomatoes

Crab & Lemon Bruschetta

---

## Sit Down Dinner

\$50 per person

---

Butter Lettuce & Pt. Reyes Blue Cheese Salad  
with candied walnuts, apples, maple vinaigrette

Meyer Ranch AllNatural Filet  
with Pt. Reyes blue cheese butter

or

Goat Cheese, and Spinach Stuffed Chicken Breast  
served with a tomato coulis

Roasted Red Potatoes and Grilled Asparagus

Artisan Breads

Wedding Cake

Coffee, Decaf, Hot Tea

---

Sample Menu. Substitutions can be made

Paul Martin's American Bistro® is pleased to accommodate our guests' dietary requests.  
Please make arrangements for dietary accommodations in advance of your event.