



LION & COMPASS WEDDING RECEPTION

• BUFFET MENU •

Chef Carved Items (choose **one**)

ROAST SIRLOIN OF BEEF
ROAST TURKEY or BAKED HAM
GRILLED BUTTERFLIED LEG of LAMB

Hot Entrees (choose **one**)

BAKED SALMON "EN CROUTE" in flaky pastry w/ red pepper sauce
CHICKEN BREAST & ARTICHOKE FRICASSEE w/ mushrooms in sherry wine sauce
SLOW ROASTED EGGPLANT w/ crimson lentil dahl in Indian red spices

Hot Items (choose **two**)

STIR FRIED "J'AI" VEGETABLES w/ wood ear mushrooms & fried tofu
CHEESE TORTELLINI w/ petite peas & pearl onions in a light cream sauce
POTATO THREE CHEESE GRATIN w/ sausage herbs de provence, onions
COUNTRY STYLE MASHED POTATOES w/ bacon, cheddar cheese, chives
PENNE PASTA "POMODORO" w/ plum tomatoes, basil, garlic, olive oil
JASMIN FRIED RICE w/ prosciutto, scallions, peppers, soy seasonings
SAUTEED SEASONAL VEGETABLES w/ fresh herbs in shallot butter
MUSHROOM RICE PILAFF w/ varietal mushrooms & scallions

Cold Items (choose **three**)

FRESH FRUIT PLATTER seasonal melons, pineapple, berries
SHELL PASTA SEAFOOD SALAD vegetable brunoise, citrus herb dressing
THAI CAPPELINI & BABY SHRIMP crisp julienne vegetables, mint, peanut dressing
COMPASS CAESAR SALAD traditional flavors w/ romaine hearts in an egg-less dressing
CHINESE CHICKEN SALAD shredded chicken, napa cabbage, crispy mai fun, ginger soy dressing
PASTA QUILLS w/ SMOKED TURKEY & SUGAR PEAS in cracked black pepper mayonnaise dressing
FLAKED SALMON, APPLE POTATO SALAD w/ capers, red onions, lemon dill yogurt dressing
GREEK STYLE SPINACH SALAD w/ feta cheese, kalamata olives, lemon, garlic olive oil
VEGETABLE "ANTIPASTI" array of grilled, marinated & pickled vegetables and olives
CARIBBEAN BLACK BEAN SALAD "jerk" spices, tri-color peppers, sweet onions

Buffet is served w/ Assorted Fresh Breads, Mixed Greens Salad & Appropriate Accompaniments

• All items are subject to last minute changes due to market & availability •

L I O N & C O M P A S S R E S T A U R A N T
1023 North Fair Oaks Ave. Sunnyvale, CA. 94089 • (408) 745-1260 / Fax 747-0548



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• FORMAL TABLE SERVICE •

Maximum 175 persons

SOUPS

TOMATO BISQUE w/ sweet basil cream
CREAM of WILD MUSHROOM SOUP
POTATO LEEK

SALADS

COMPASS CAESAR SALAD romaine heart, "egg-less" dressing
HOUSE GREENS SALAD citrus vinaigrette, toasted almonds, crumbled blue cheese optional
BABY SPINACH SALAD lemon, garlic virgin olive oil, pine nuts

ENTREES

GRILLED NEW YORK STEAK "Au Poivre" green peppercorn brandy sauce, garlic mashed potatoes, seasonal vegetables
PAN ROASTED CHICKEN BREAST soft polenta, sherry wine herb jus, seasonal vegetables
BAKED SALMON in FILO PASTRY garlic mashed potatoes, roasted red pepper sauce, seasonal vegetables
MACADAMIA CRUSTED SEABASS Peruvian blue potatoes, orange-ginger beurre blanc, seasonal vegetables
GRILLED DOUBLE CUT PORK CHOP butternut squash mashed potatoes, healthy greens, sherry wine jus
PEPPER GRILLED FILET MIGNON garlic mashed potatoes, roasted mushrooms, red wine demiglaze, seasonal vegetables
VEGETARIAN EGGPLANT NAPOLEAN layered grilled eggplant, zucchini, tomato, onion, mozzarella & goat cheeses, pesto
SHELL PASTA w/ baby shrimp tiger shrimp, petite peas, pearl onions in lemon-herb cream

WEDDING CAKE ACCOMPANIMENTS

HAAGEN DAAZ ICE CREAM
SEASONAL BERRIES

GOURMET / CUSTOM MENUS

Consultations in special arrangements, custom menus or special dietary needs are welcome

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• BUFFET STATIONS SERVICE •

Carving Station

ROAST SIRLOIN of BEEF served au jus, horseradish cream
BAKED SALMON EN CROUTE served w/ a roasted red pepper aioli
TRADITIONAL ROAST TURKEY housemade cranberry relish and sage sauce
GRILLED BUTTERFLIED LEG of LAMB herb pesto and sundried tomato pesto

Pasta Station

CHEESE TORTELLINI small cheese filled pasta, light Pesto sauce
PENNE RIGATE POMODORO fresh tomato, basil, olive oil a grated cheese
FARFALLE STIR FRY bowtie shaped pasta, baby shrimp a diced vegetables in Asian seasonings
ORRECHIACTE button shaped pasta, petite peas a pearl onions in a light wine sauce

Fajita Station

(served with flour tortillas and a compliment of salsas, sour cream and garnishes)

GRILLED MARINATED BEEF SKIRT STEAK citrus, red onions, garlic, peppers
TEQUILA LIME GRILLED CHICKEN BREAST black beans, peppers, onions, cilantro
VEGETABLE MEDLY ASADA colorful vegetables pan roasted in chili spices, black beans
DRY ROASTED PRAWNS, 'BARAJAS' shrimp in piquant red sauce, Mexican rice, scallions

Cold Seafood Bar

OYSTERS ON THE HALF SHELL shucked to order, horseradish, lemon, cocktail sauce, crackers
CHILLED POACHED PRAWNS & CRACKED SNOW CRAB CLAWS cocktail sauce, tarragon mustard,
lemon, sliced sourdough baquette
ASSORTED SUSHI, SASHIMI AND HOUSE CURED SALMON wasabi, soy, pickled ginger, horseradish
cream, sesame seaweed salad

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• CONTRACT •

Wedding Reception Package with accommodations for up to 100 people is priced at \$ 6,500.00 plus tax & 18 % service charge. Additional guests are \$55.00 per person.

Package consists of: multi course buffet; two cases of California champagne; fruit punch; floral arrangements & table linens; wedding cake, cake cutting & coffee services; commemorative toasting glasses & cake knife.

A deposit of \$1000.00 is required to guarantee the date of your reception. Dates reserved without a deposit are subject to booking by other interested parties.

The \$1000.00 deposit is completely refundable for thirty days from the date it was received, after which time the entire amount is forfeited in the event of a cancellation.

Arrangements for music will be made by the wedding party but must be approved by the Lion & Compass. We have available referrals for both live bands and DJ assisted recorded music.

Guest tables will have small flower arrangements, and the head table will have an arrangement to match. Vase arrangements will also be provided for buffet tables and additional bar stations.

The wedding cake includes standard decorations and set-up with your choice of flavor and fillings. The top ornament is not included, but it can be incorporated into the decoration and provided by the wedding party.

Final guest count, menu & cake choices, bar services, or other arrangements are to be confirmed seven days prior to event.

The reception is scheduled for a period of 4 hours. Additional time is available at the rate of \$300.00 per hour.

The final balance along with the bar/beverage/wine bill is due and payable on day of the reception.

It is unlawful to serve alcohol to anyone under the age of 21 in the State of California. Be advised that we will adhere strictly to this law.

Client is responsible for any damages to the property and facilities of Lion Compass incurred during time of the event.

Lion & Compass is not responsible for any lost or damaged personal articles.

Date & Time of Event: _____

Deposit \$	Date Rec'd	Form of Payment

Customer's Signature	Date

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LION & COMPASS WEDDING RECEPTION

• APPETIZER MENU •

Cold Appetizers (serving 100 persons)

SEASONAL CRUDITES in PINEWOOD BOX raw vegetables w/ creamy sesame dipping sauce
CHILLED JUMBO PRAWNS “EN BELEVUE” in ICED BOWL w/ cocktail sauce, lemon & breadsticks
NORWEGIAN SMOKED SALMON on SILVER PLATTER w/ lemon, horseradish cream, black bread points
DISPLAY of IMPORTED & DOMESTIC CHEESES on MIRROR PLATTER w/ seasonal table grapes & crackers
ASSORTED SUSHI ROLLS in LAQUERED TRAY served with pickled ginger, soy sauce, wasabi & sesame seaweed salad
VEGETARIAN LAVOSH SANDWICHES on WICKER TRAY savory roasted vegetables greens rolled in flatbread

Hot Appetizers (serving 100 persons)

ALMOND CRUSTED SALMON CAKES handmade fish coquettes w/ lemon-scallion remoulade
VEGETARIAN EGGROLLS miniature eggrolls w/ shredded Chinese vegetables & sesame soy dipping sauce
FRIED WONTON SHRIMP CHIPS butterflied tiger prawn in wonton skin w/ spicy sweet & sour dipping sauce
GINGER GLAZED CHICKEN DRUMMETTES crispy drummettes marinated w/ soy, ginger & Japanese sake wine
LEMONGRASS GRILLED CHICKEN “SATE” SKEWERS on fried noodles w/ spicy Thai peanut dipping sauce
CLASSIC SWEDISH MEATBALLS baked miniature veal & beef meatballs in caper wine cream sauce

Passed Hors D’oeuvres (priced per piece)

DANISH BLUE CHEESE and APPLE CANAPES on walnut toast
CITRUS SHRIMP on CUCUMBER ROUND w/ mint, pickled onions & lime
GOAT CHEESE SPINACH FILO TRIANGLES w/ sun dried tomatoes & pine nuts
SWEET & SOUR VEGETABLES in WON TON CUP w/ toasted sesame & fresh cilantro
CHINESE CHICKEN SALAD HANDROLLS w/ hoisin sauce in sesame flatbread
ENDIVE SPEARS w/ SMOKED CHICKEN, walnuts & tarragon mayonnaise
AHI TUNA SASHIMI on GAUFRETTE POTATO w/ tobiko & wasabi soy

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LION & COMPASS WEDDING REHEARSAL DINNER

• DINNER PACKAGE •

Private Library Room (Maximum 28 persons)

First Courses

HOUSE ORGANIC GREENS SALAD toasted almonds, orange lavender vinaigrette

COMPASS CAESAR SALAD traditional flavors in an egg-less dressing

BABY SPINACH SALAD lemon, garlic, virgin olive oil, pinenuts

Entrees

NEW YORK STEAK AU POIVRE herb roasted potatoes, green peppercorn-brandy sauce

LEMON ROASTED FREE RANGE CHICKEN garlic mashed potatoes, natural jus, healthy greens

BAKED SALMON in Filo Pastry roasted red pepper sauce, vegetable medley

Desserts

LAVIN'S FLOURLESS CHOCOLATE TORTE

FRUIT SORBET W/ FRESH BERRIES

NEW YORK CHEESE CAKE

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