



*Apache
Wells*



COUNTRY CLUB

Apache Wells Country Club

WEDDING MENU



Venue Inclusions

FOUR-EIGHT HOUR EVENT TIME

ADDITIONAL TIME TO DECORATE PRIOR TO EVENT

CAKE CUTTING SERVICE

ALL BANQUET TABLES & CHAIRS

LINENS & NAPKINS IN A VARIETY OF COLORS

ELEGANT FLATWARE, STEMWARE & GLASSWARE

FULL DRINK STATION WITH WATER, ICED TEA & COFFEE

FULL SERVING STAFF WITH BARTENDER & EVENT MANAGER

HOSTED & CASH BAR OPTIONS

SET-UP & CLEAN UP SERVICE

*FOOD & BEVERAGE MINIMUM APPLY. MENU PRICES ARE PER GUEST AND SUBJECT TO A 20% SERVICE CHARGE AND CURRENT STATE SALES TAX

PRESENTATION STATIONS

CHEF'S ARTISANAL CHEESE BOARD

Caprese Gnocchi
Selection of Domestic & International
Cheeses, Seasonal Jams, Dried Fruits,
Candied Pecans, Lacosh, Toasted
Baguettes & Cracker Medley

CHEF'S ROASTED & GRILLED VEGETABLES

Asparagus, Red Peppers,
Zucchini, Squash,
Portabella Mushrooms,
Lime Cilantro Yogurt and
Macadamia Nut Pesto

SEA & SAND ICE CHEST

Jumbo Shrimp Cocktail, Oysters on a
half shell on an Ice Carved Clam Shell.
Lemon Wedges, Cocktail Sauce,
Remoulade and Tabasco

ANTIPASTO & ROASTED VEGETABLES

Dry Italian Salami & Prosciutto,
Smoked Gouda, Sliced Mozzarella
Cheese, Marinated Vegetables to
include Roasted Red Peppers, Zucchini,
Tomatoes, Asparagus, Artichokes, and
Assorted Olives. Parmesan Crostini,
Medley Crackers
(Minimum of 25 Guests Required)

TASTE OF ITALY

Penne with Bolognese & Italian
Parsley
Ricotta Stuffed Shells with
Tomato Basil
Focaccia Points
Parmesan Cheese & Chili Flakes

SUSHI PLATTERS

Three Selections of
Deconstructed Sushi
Each Platter Serves 10 persons:
Spicy Tuna
California Roll
Vegetarian Selections



HORS D'OEUVRES

COLD

Prosciutto Mango Ball Skewer

Red Bliss Potatoes with Chive Crème Fraiche

Sriracha Ahi Poke, Cucumber & Radish Sprouts on Wonton Crisp

Tomato Caprese with Sea Salt

Shrimp BLT, Herb Aioli

Lump Crab Cakes with Mango Chutney

Pick > 3

Pick > 4

HOT

Bacon Wrapped Scallops, Balsamic Glaze

Coconut Shrimp, Lilikoi Horseradish

Crispy Vegetable Springrolls, Ponzu Sauce

Chicken Yakitori, Teriyaki Glaze

Bamboo Grilled Shrimp

Spinach Spanakopita

Smoked Chicken Quesadilla

CARVING STATIONS

CHEF'S STATION BASED ON A MINIMUM OF TWO HOURS PER CHEF

HERB CRUSTED PRIME RIB

Natural Pan Jus
Creamy Horseradish
Hawaiian Sweet Rolls
Grilled Jumbo Asparagus
Rosemary Roasted Baby Yukon Gold
Potatoes
Arcadia Garden Salad

TURKEY CARVING STATION

Whole Roasted & Basted Turkey
Cranberry Relish
Pan Gravy
Hawaiian Sweet Rolls
Spinach Salad
Raspberry Vinaigrette

LAVENDER CRUSTED NY STRIPLOIN

Cabernet Demi-glace
Garlic Whipped Potatoes
Sautéed Green Beans
Caesar Salad



BUFFETS

ALL BUFFETS SERVED WITH A BEVERAGE STATION OF WATER, ICE TEA, LEMONADE, COFFEE & AND HAWAIIAN SWEET ROLLS

SPANISH FIESTA

Jicama Cilantro Mango Salad
Latin Caesar Salad w/ Queso Fresco
Chicken & Beef Fajita
Oven Roasted Chipotle Chicken
Three Cheese Mac 'n' Cheese w/ Chilis
Vera Cruz Vegetables
Green Chili Cornbread

SUMMER NITES

Fresh Salad of Cucumber & Tomatoes,
Summer Greens w/ Herb Lemon Dressing
Avocado & Artichoke Spread w/ Pita Chips
Marinated Herb Grilled Flank Steak
Airline Chicken Breast w/ crispy Prosciutto &
Red Wine Deme-Glace
Garlic Yukon Gold Mashed Potatoes
Haricot Vert Sauteed w/ Shallots & Basil
Butter

HAPPY TRAILS

Roasted Redskin Potato Salad
w/ Pancetta & Parsley
Marinated English Cucumber Salad
Dill Shaved Red Onion Salad
Slow Smoked Beef Brisket w/ Smokey
Ancho Chili BBQ Sauce
Grilled Summer Vegetables
Seven Grain Pilaf w/ Roasted Nuts

PACIFIC RIM

Prawn & Crab Claw Cocktail, Kim Chee
Cocktail Sauce & Lemon
Wild Rice Salad, Dried Cranberries,
Toasted Almonds, Shallot Vinaigrette
Kalbi Style Beef Short Ribs
Sweet Thai Chili Chicken Baby Bok Choy
Bamboo Baked Salmon Display
Brown & White Rice Furikake Flakes



BUILD YOUR OWN BUFFET

(CHOOSE ONE DISPLAY OPTION & TWO OR MORE PROTEINS)

ALL BUFFETS INCLUDE

Coffee
Tea
Lemonade
Hawaiian Sweet Rolls

Mixed Green Salad
Caesar Salad
Crudité Platter

DISPLAYS

Risotto Display
Wild Mushrooms
Roasted Red Peppers
Smoked Tomatoes
Peas
Chives & Truffle Oil

Potato Bar Display
Roasted Fingerlings
Garlic Red Bliss Mashed Potatoes
Crumbled Bacon
Grilled Chicken
Cheese
Green Onions
Fried Onion Straws

Pasta Display
Marinara, Alfredo, Pesto
Bay Shrimp
Italian Sausage
Sundried Tomatoes
Portabella Mushrooms
Shaved Parmesan

PROTEINS

Herb Roasted Pork Tenderloin - Creamy Ground Mustard Sauce, Roasted Apples & Onion Compote
Cider Brine Pork Chops - Rosemary Demi-Glace
Grilled Chicken Margarita - Creamy Mozzarella Sauce Topped w/ Grape Tomatoes, Chiffonade
Basil, Crusted Pancetta
Beef Teres Major Medallions - Beef Medallions w/ a Red Wine Reduction Sauce
Marinated Grilled Flank Steak - Sliced Beef Flank Steak w/ Sliced Portabella Mushrooms & Crispy
Onion Straws

2 Proteins
3 Proteins
4 Proteins



DESSERT

PLATED DESSERT

CHEESECAKE

YOUR CHOICE OF TRADITIONAL, OREO, OR
RASPBERRY GLAZED

MIXED FRUIT COBBLER
WITH HOUSE MADE VANILLA WHIPPED
CREAM

TIRAMISU

BUFFET DESSERT

ASSORTED COOKIES

CHOCOLATE BROWNIES

ASSORTED MACARONS

CHEESECAKE

YOUR CHOICE OF TRADITIONAL, OREO, OR
GUAVA GLAZED

COOKIES & MILK

ASSORTMENT OF COOKIES & MILK
SHOOTERS

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Meet Our Team

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