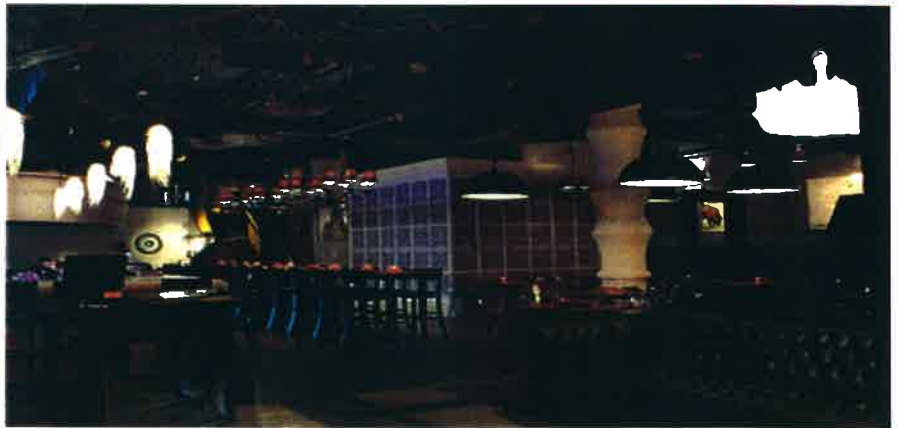


5 FIVE *Church*

WEDDINGS



THE
SAUCIER

\$40 PER GUEST

Choose Two

APPETIZERS

Seasonal Hummus
Wild Mushroom Flatbread
Kielbasa Pizza

FIRST COURSE

Bibb Wedge
Chef's Selection Seasonal Soup

MAIN COURSE

Choose Three

Prime Bistro Steak "A La Brasa"
Chicken Adobo
Wasabi Crusted Yellowfin Tuna
5Church Lamb Burger
Fresh Farfalle

Each entree selection will be paired with Chef's selection of sides and sauces

DESSERT [Choose Two]

S'mores Trifle
Milk Chocolate Caramel Pretzel Bar
Chef's Selection Sorbet
Lemon Brulee Tart

OPTIONAL FAMILY SIDES

Whipped Yukon Potatoes \$7
Sauteed Broccoli \$8
Crushed Yukon Gold \$7
Sauteed Corn & Leeks \$8
Hand Cut French Fries \$7
Gingered Bok Choy \$9



5

FIVE
Church

THE

SOUS CHEF

\$54 PER GUEST

Choose Two

APPETIZERS

- Seasonal Hummus
- Wild Mushroom Flatbread
- Kielbasa Pizza

Choose Two

FIRST COURSE

- Autumn Salad
- Bibb Wedge
- Chef's Selection Seasonal Soup

MAIN COURSE

Choose Four

- Prime Bistro Steak "A La Brasa"
- Chicken Adobo
- Wasabi Crusted Yellowfin Tuna
- Poached Cobia
- Fresh Farfalle

Each entree selection will be paired with Chef's selection of sides and sauces

DESSERT [Choose Three]

- S'mores Trifle
- Milk Chocolate Caramel Pretzel Bar
- Coconut Lime Mousse
- Lemon Brulee Tart
- Chef's Selection Sorbet

OPTIONAL FAMILY SIDES

- Whipped Yukon Potatoes \$7
- Sauteed Broccoli \$8
- Crushed Yukon Gold \$7
- Sauteed Corn & Leeks \$8
- Hand Cut French Fries \$7
- Gingered Bok Choy \$9



5

FIVE

Church

THE

CHEF DE CUISINE

\$67 PER GUEST

Choose Three

APPETIZERS

- Seasonal Hummus
- Wild Mushroom Flatbread
- Kielbasa Pizza
- Ahi Tuna Poke

Choose Three

FIRST COURSE

- Autumn Salad
- Bibb Wedge
- Chef's Selection Seasonal Soup

MAIN COURSE

Choose Four

- "60 Second" NY Strip Steak
- Wasabi Crusted Yellowfin Tuna
- Filet Mignon
- Poached Cobia
- Chicken Adobo
- Fresh Farfalle

Each entree selection will be paired with Chef's selection of sides and sauces

DESSERT [Choose Three]

- S'mores Trifle
- Milk Chocolate Caramel Pretzel Bar
- Coconut Lime Mousse
- Lemon Brulee Tart
- Chef's Selection Sorbet

OPTIONAL FAMILY SIDES

- Whipped Yukon Potatoes \$7
- Sauteed Broccoli \$8
- Crushed Yukon Gold \$7
- Sauteed Corn & Leeks \$8
- Hand Cut French Fries \$7
- Gingered Bok Choy \$9



5

FIVE
Church

THE
EXECUTIVE CHEF

\$75 PER GUEST

Choose Three

APPETIZERS

Seasonal Hummus
Wild Mushroom Flatbread
Kielbasa Pizza
Ahi Tuna Poke

Choose Three

FIRST COURSE

Autumn Salad
Bibb Wedge
Chef's Selection Seasonal Soup

MAIN COURSE

Choose Four

"60 Second" NY Strip Steak
Filet Mignon
Wasabi Crusted Yellowfin Tuna

Chicken Adobo
Poached Cobia
Fresh Farfalle
Roasted Pekin Duck

Each entree selection will be paired with Chef's selection of sides and sauces

DESSERT [Choose Three]

S'mores Trifle
Milk Chocolate Caramel Pretzel Bar
Coconut Lime Mousse
Lemon Brulee Tart
Chef's Selection Sorbet

FAMILY SIDES [Choose Two]

Whipped Yukon Potatoes
Sauteed Broccoli
Crushed Yukon Gold
Sauteed Corn & Leeks
Hand Cut French Fries
Gingered Bok Choy



5

FIVE

Church

HORS D'OEUVRES

PORK BELLY

ginger cole slaw, soy chili glaze

12 pieces

\$24/platter

YAKITORE CHICKEN SKEWERS

yuzu bbq, scallions

12 pieces

\$18/platter

5 CHURCH LAMB SLIDERS

gorgonzola, arugula,
red onion marmalade

12 pieces

\$84/platter

SEASONAL HUMMUS

lavash, cold pressed olive oil

serves 12

\$20/bowl

ARTISAN CURED MEAT SELECTION

chef's daily selection

12 pieces

\$24/platter

DEVILED DUCK EGGS

smoked bacon, truffle oil

12 pieces

\$24/platter

SHRIMP AND OCTOPUS CEVICHE

cactus, citrus, habanero sauce

12 pieces

\$32/platter

WILD MUSHROOM FLATBREAD

caramelized onion, fontina

8 slices

\$10/each

KIELBASA PIZZA

red pepper puree, onion, arugula

8 slices

\$10/each

HERB AND CHEESE FLATBREAD

mozzarella, savory herbs

8 slices

\$9/each

ARTISAN CHEESE SELECTION

chef's daily selection

12 pieces

\$24/platter

AHI TUNA POKE*

avocado, chilies, pineapple, soy,

puffed rice

12 pieces

\$32/platter

DESSERT PLATTERS

12 pieces

\$24/platter



5

FIVE

Church

LUNCH

OPTION 1

\$18 PER GUEST
(EXCLUDES TAX AND GRATUITY)

APPETIZERS

for the table

Seasonal Hummus cold pressed olive oil, baked flat bread

MAIN COURSE

pre-select four, guests choose

Chicken Salad Sandwich greens, tomato, toasted hoagie roll

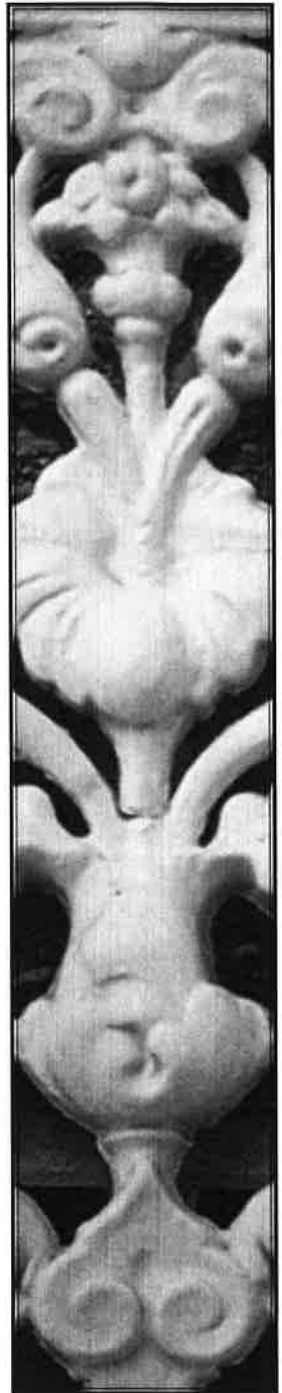
Reuben corned beef, sauerkraut, swiss, Russian dressing, toasted rye

Fried Chicken Sandwich basil aioli, pickled watermelon, shredded lettuce

Ahi Tuna Poke* avocado, serrano chilies, pineapple, soy sherry, puffed rice

Shrimp & Octopus Ceviche fresh cactus, citrus, habanero sauce

Curry Beef Tacos flour tortillas, cilantro, crispy sweet potato, lime yogurt, pickled red onions



5

FIVE

Church

includes price of soft beverage (soda or iced tea)

LUNCH

OPTION 2

\$24 PER GUEST
(EXCLUDES TAX AND GRATUITY)

APPETIZERS

for the table

Seasonal Hummus cold pressed olive oil, baked flat bread

MAIN COURSE

pre-select four, guests choose one

Chicken Salad Sandwich greens, tomato, toasted hoagie roll

5Church Lamb Burger red onion marmalade, gorgonzola fondue, arugula, secret sauce, house made sesame bun

Prime Bistro Steak "A la Brasa" mashed potatoes, green beans, shallot jus

Fried Chicken Sandwich basil aioli, pickled watermelon, shredded lettuce

Ahi Tuna Poke* avocado, serrano chilies, pineapple, soy sherry, puffed rice

Shrimp & Octopus Ceviche fresh cactus, citrus, habanero sauce

Curry Beef Tacos flour tortillas, cilantro, crispy sweet potato, lime yogurt, pickled red onions

DESSERT [Family Style]

Assorted Seasonal Dessert Platters

includes price of soft beverage (soda or iced tea)



5

FIVE

Church

BRUNCH BUFFET

C.A.B. HANGER STEAK

red wine sauce
serves 15-20
\$143

HERB AND CHEESE FLATBREAD

mozzarella, savory herbs
serves 4-6
\$9

CHICKEN SALAD SLIDERS

local greens, tomato
\$48/platter of 12

WAFFLES WITH CHAI SYRUP

fresh berries, whipped butter
serves 10-15
\$32

CRISPY BACON

serves 15
\$40

SCRAMBLED EGGS

cheddar cheese
serves 6-8
\$24

AUTUMN SALAD

arugula, pears, pistachios,
honey, lemon vinaigrette
\$5/person

5 CHURCH LAMB BURGER SLIDERS

gorgonzola, arugula,
red onion marmalade
\$7/each or \$84/platter of 12

SEASONAL HUMMUS

lavash, cold pressed olive oil
serves 5-7
\$20

SHRIMP FLATBREAD

red onion, arugula, boursin
serves 2-4
\$10

HAND CUT FRIES

serves 4-6
\$16

ANSON MILLS POLENTA

serves 10-15
\$40



5

FIVE
Church

BEVERAGE

OPTION 1

TWO HOUR PRICING - \$31 PER GUEST

LIQUOR

Vodka	SMIRNOFF
Gin	TANQUERAY
Tequila	JOSE CUERVO
Rum	BACARDI
Scotch Blend	DEWARS
Bourbon	JIM BEAM
Whiskey	JACK DANIELS
Canadian Whiskey	SEAGRAMS

Mixers - Cranberry, OJ, Pineapple, Grapefruit, Ginger Ale,
Tonic, Sprite, Diet Coke, Coke

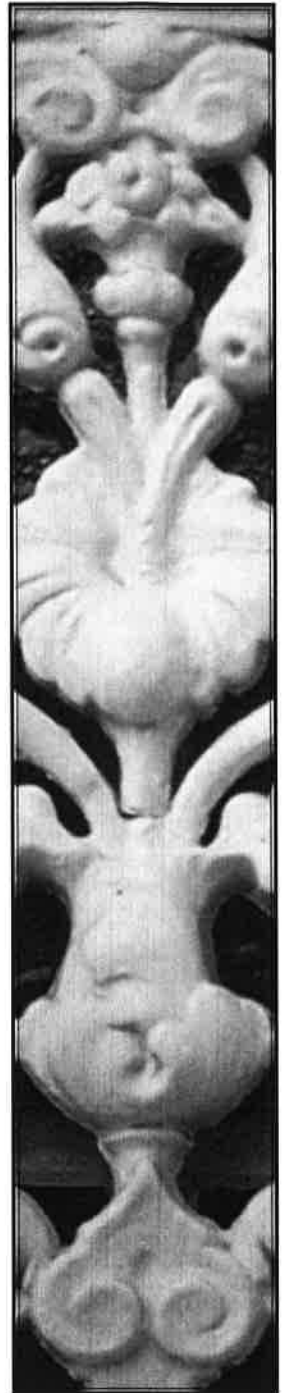
BEER

Bud, Bud Light, Miller Lite, Michelob Ultra Light
All Current Drafts

WINE

WILLIAM HILL	Cabernet/Central Coast, CA
DON MIGUEL GASCON	Malbec/Mendoza, ARG
CANTI	Pinot Grigio/Italy
PETIRROKO	Chardonnay/Colchauga Valley, CHI
LA MARCA	Prosecco/Veneto Italy
PROPHECY	Sauvignon Blanc/ Marlborough, NZ

* Shots, Red Bull, Specialty Cocktails, Multiple Liquor Cocktails are not included



5

FIVE

Church

BEVERAGE

OPTION 2

TWO HOUR PRICING - \$36 PER GUEST

LIQUOR

Vodka	ABSOLUT
Gin	TANQUERAY
Tequila	JOSE CUERVO
Rum	BACARDI
Scotch Blend	DEWARS
Bourbon	MAKERS MARK
Whiskey	JACK DANIELS
Canadian Whiskey	CROWN ROYAL

Mixers - Cranberry, OJ, Pineapple, Grapefruit, Ginger Ale,
Tonic, Sprite, Diet Coke, Coke

Cocktails - Margarita, Martini, Cosmopolitan, Mojito, etc.

BEER

Bud, Bud Light, Miller Lite, Michelob Ultra Light
All Current Drafts

WINE

GHOST PINES	Cabernet/Napa, California
DON MIGUEL GASCON	Malbec/Mendoza, ARG
CANTI	Pinot Grigio/Italy
PETIRROKO	Chardonnay/Central Coast
LA MARCA	Prosecco/Veneto Italy
PROPHECY	Sauvignon Blanc/ Marlborough , NZ

* Shots, Red Bull, Specialty Cocktails are not included



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FIVE

Church

BEVERAGE

OPTION 3

TWO HOUR PRICING - \$40 PER GUEST

LIQUOR

Vodka	GREY GOOSE and BELVEDERE
Gin	BOMBAY SAPPHIRE
Tequila	PATRON SILVER
Rum	BACARDI
Scotch Blend	JOHNNY WALKER BLACK
Bourbon	MAKERS MARK
Whiskey	JACK DANIELS
Canadian Whiskey	CROWN ROYAL

Mixers - Cranberry, OJ, Pineapple, Grapefruit, Ginger Ale, Tonic, Sprite, Diet Coke, Coke, Red Bull

Cocktails- Margarita, Martini, Cosmopolitan, Mojito, etc.

Custom Specialty Cocktails- Host pre-selects two of our 5Church mixologist crafted cocktails with personalized titles for your event

BEER

Bud, Bud Light, Miller Lite, Michelob Ultra Light,

Highland Oatmeal Porter, All Draft Beers

WINE

GHOST PINES

COLOME AMALAYA

MASO CANALI

BLACK STALLION

LA MARCA

MAC MURRAY RANCH

ASTORIA

PROPHECY

Cabernet/Napa, California

Malbec/California Coast

Pinot Grigio/Italy

Chardonnay/Central Coast

Prosecco/Veneto Italy

Pinot Noir/ Central Coast, CA

Red Blend/Delle Venezie, IT

Sauvignon Blanc/ Marlborough, NZ



5

FIVE

Church

* Shots are not included

BEVERAGE

WINE & BEER

TWO HOUR PRICING - \$25 PER GUEST

WINE

WILLIAM HILL	Cabernet Sauvignon
SILENI PINOT NOIR RESERVE	Pinot Noir
WILLIAM HILL	Merlot
DON MIGUEL GASCON	Malbec
LAJOYA	Syrah
INK MONSTER PRIMITIVO	Zinfandel
CASTELLO DEL ALBIA RIOJA	Esoteric Red
NOVELLUM	Chardonay
PROPHECY	Sauvignon Blanc
CANTI	Pinot Grigio
COVEY RUN RIESLING	Esoteric White

BEER

Bud, Bud Light, Miller Lite, Michelob Ultra Light
All Current Drafts

* Liquor, Shots, Red Bull, Specialty Cocktails are not included



5

FIVE

Church