



BUFFET DINNER

\$85.00++ per person

SALADS (select two)

- Organic Field Greens**, Shaved Market Vegetables, Smoked Almonds, Sherry Shallot Vinaigrette
- Tuscan Kale Caesar**, Rustic Croutons, Shaved Parmesan
- Marinated Haricot Vert**, Crumbled Goat Cheese, Toasted Pinenuts, Basil Vinaigrette
- Cous Cous**, Cherry Tomato Confit, Cucumber, Compressed Melon, Radishes, Olive Powder, Yogurt Sauce
- Roasted Black Mission Figs**, Mizuna, Toasted California Pistachios, Raspberry Balsamic Vinaigrette, Chevre, Crisp Shallots



PASTA (select one)

- Hand Formed Cheese Tortelloni**, Béchamel Cream Sauce
- Gnocchi**, Artichokes, Preserved Lemon, Spinach
- Risotto**, Piquillo Peppers, Marjoram, Asparagus Tips

ACCOMPANIMENTS (select two)

- Sautéed Seasonal Baby Vegetables**
- Sautéed Broccolini**
- Rosemary Roasted Potatoes**
- Potato Puree**
- Creamy White Polenta**
- Jasmine Scented Rice**

ENTREES (select two)

- Pan Roasted Chicken Breast**, Rosemary Jus
- Brioche and Herb Stuffed Chicken Roulade**
- Slow Braised Short Rib**, Caramelized Shallot-Mustard Glaze
- Sliced New York Steak**, Gremolata
- Roasted Bass**, Lobster Nage
- Grilled Salmon**, Tomato Fondue



HOUSEMADE ASSORTED BREADS, Sweet Cream Butter

MINIATURE DESSERTS (select four)

- Valrhona Chocolate Truffle Cakes**, Seasonal Berries
- Buttermilk Cake**, Strawberries, Crème Fraiche
- Caramelized Meyer Lemon Tart**, Almonds
- Seasonal Berry & Champagne Verrine**
- Glazed Chocolate Mousse Cake**, Raspberry Compote
- Dark Chocolate Ganache Tart**
- Mini Seasonal Pies**

BEVERAGES

Coffee, Decaffeinated Coffee, Assorted Hot Tea, Iced Tea, Lemonade



Meetings & Events