



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