

# BUFFET & PLATED MENU

Buffet \$54 per person; Plated: \$58 per person

Add \$6.00 per person/per guest count if adding additional choice of entrée

Includes choice of 1 salad, 1 main course, 2 sides & 1 dessert.

Wonderful for lunch or dinner.

## Choice of 1 Salad

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Classic caesar salad

With eggless dressing, crispy parmesan & black pepper croutons

Organic baby greens

With roasted beets, pickled onions, shaved fennel, apple cider vinaigrette (GF, V)

## Choice of 1 Main

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Filet of salmon

With lemon-herb beurre blanc (wild when available)

Miso-glazed black cod

With pickled ginger \*recipe courtesy of Chef Takanori Wada\*

Yucatan roasted chicken

With HALO mole sauce

Bone-in chicken thighs marbella

Cumin & coriander rubbed skirt steak

With chimichurri & crisped shallot

Pappardelle

With lamb sugo \*recipe courtesy of Chef Duskie Estes\*

Linguine

With pancetta, asparagus & peas

Spinach & mushroom strudel

With red pepper coulis (vegan when requested)

## Choice of 2 Side Dishes

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Steamed asparagus

with tarragon bearnaise butter

Scalloped potatoes

With Gruyère cheese

Broccolini

With roasted garlic & chili flakes

Garlic-chive mashed potatoes

Sautéed green beans

With slivered almonds

Classic rice pilaf

Glazed baby carrots

## Choice of 1 Dessert

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Yogurt panna cotta

With seasonal fruit

Pineapple upside-down cake

\*Recipe courtesy of Chef Duskie Estes\*

Classic chocolate mousse

In a chocolate cup with caramel sauce (gf)

Oblivion chocolate cake

With ganache & crème chantilly

Vanilla bean crème brûlée (gf)

# FAJITA BAR

\$38 per person

Corn & flour tortillas  
Grilled beef with peppers & onions  
Grilled achiote chicken  
House-made pico de gallo & roasted tomatillo salsa  
Guacamole, sour cream & assorted cheeses

Green rice & whole black beans  
Jicama slaw  
Mexican wedding cookies  
House-made chips



# PASTA BAR

\$35 per person

## Choice of 1 Salad

House salad with a shallot red wine vinaigrette

## Selection of Hot Cooked Pasta

Fusilli, linguine, gemelli

## Additions (priced per person)

House-made beef and pork meatballs \$5

Grilled chicken \$6

Roasted mushrooms \$2

## Choice of 3 Sauces

Marinara with garden herbs

Genovese pesto

Traditional bolognese

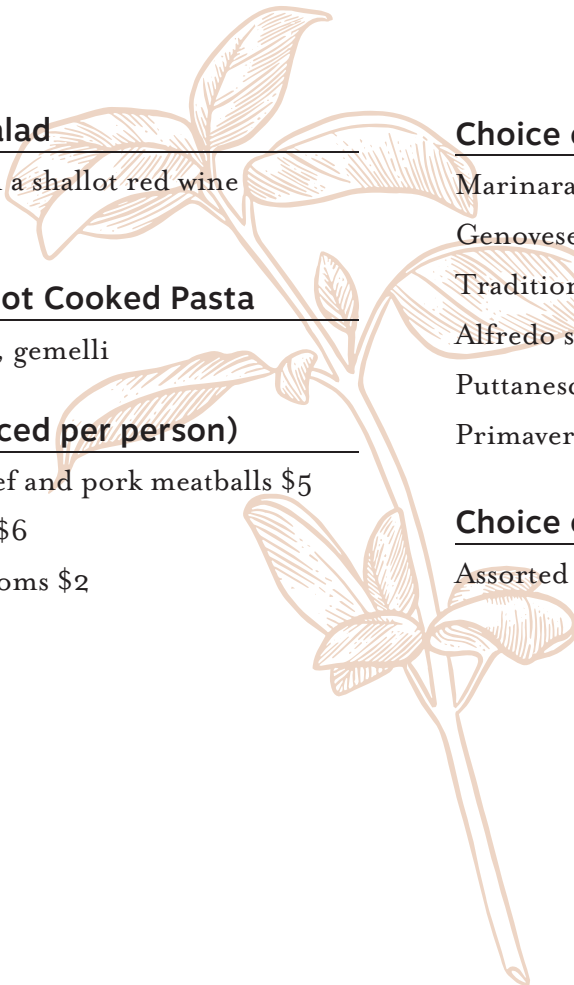
Alfredo sauce

Puttanesca sauce

Primavera

## Choice of 1 Dessert

Assorted cookies or tiramisu



# CALIFORNIA BBQ

\$45 per person

Served with house-made biscuits

## Choice of 2 Sides

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Potato Salad

Braised Collard Greens

Baked Beans

Mac and Cheese

## Choice of 1 Dessert

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Apple Hand Pies

Pecan Pie

## Choice of 2 Mains

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Slow-Roasted Beef Brisket

BBQ Pork Shoulder

Baby Back Ribs

BBQ Chicken

