



DINNER BUFFETS

minimum 15 guests

California Market

Seasonal Soup

Spring

Purée of English Pea

Summer

California Sweet Corn Chowder

Fall

Butternut Squash, Thyme

Winter

Roasted Root Vegetables, Chives, Crème Fraîche

Grilled Hearts of Romaine, Della Fattoria Croutons, Caesar

Fingerling Potato Salad, Black Pig Bacon, Whole Grain Mustard Vinaigrette

Sonoma Mixed Lettuce, Baby Tomatoes, Humboldt Fog Goat Cheese, Champagne Vinaigrette

Fennel, Arugula, Pomegranate, Pomegranate Vinaigrette

Grilled Hearts of Romaine, Della Fattoria Croutons, Caesar

Chilled Salad of Grilled Sustainable Salmon, Green Beans, Mustard Vinaigrette

Grilled 28 Day Aged Ribeye, Blistered Cherry Tomatoes

Pan Roasted Skuna Bay Salmon, Braised Kale, Roasted Leek Vinaigrette

Roasted Mary's Chicken, Braised Spinach, Cipollini Onions, Rosemary Chicken Jus

Roasted Garnet Yams

Fresh Market Vegetables

Roasted Fingerling Potatoes with Fresh Herbs

Fresh Baked Artisan Breads

Selection of Specialty Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

Menus priced from \$90 per guest.



PLATED DINNER

Appetizers

Grilled Jumbo Prawns
Tonnato Sauce

Dungeness Crab Cake
Arugula, Old Bay Aioli

Crispy Drake's Bay Oysters Po' Boy
Slow Roasted Pork Belly, Smoked Paprika Aioli

Seared Coriander Crusted Tombo Tuna
Daikon Sprouts, Yuzu Vinaigrette

Grilled Lamb Sirloin
Romesco Sauce, Baby Red Chard

Cauliflower Gratin with Maine Lobster
Leek Fonduta, Lobster Oil

Roasted Organic Baby Beets
Frisée, Wild Arugula, Balsamic Vinaigrette

Menus priced from \$100 per guest.



PLATED DINNER

Soup

Spring Pea Soup

Mint Oil, Crème Fraîche

Roasted Carrot Soup

Sage Crème Fraîche

Tuscan White Bean Soup

Sautéed Seasonal Mushrooms, White Truffle Oil

Rustic Roasted Tomato Soup

Basil Oil

Cream of Sweet Corn Chowder

Popcorn, White Truffle Oil

Cucumber Watermelon Gazpacho (chilled)

Diced Japanese Cucumber, Micro Basil

Menus priced from \$100 per guest.



PLATED DINNER

Salads

County Line Farms Baby Mixed Greens

Roasted Cipollini Onions and Scallions, Dijon Mustard Vinaigrette

Fennel and Mizuna Salad

Blood Orange Supremes, Shaved Pecorino, Banyuls Vinaigrette

Hearts of Romaine

Parmigiano Reggiano, Della Fattoria Croutons, Caesar Dressing

Wild Arugula Salad

Shaved Fennel, Pomegranate, Crispy Shallots, Pomegranate Vinaigrette

Sorbet

Lime

Mango

Raspberry

Champagne

Passion Fruit

Menus priced from \$100 per guest.



PLATED DINNER

Entrées

split entrée pricing will be based on the higher priced entrée

Pan Roasted Tombo Tuna

Parsnip Purée, Broccoli Rabe, Arugula Pesto

Grilled Wild King Salmon

Fingerling Potatoes, Roasted Baby Fennel, Meyer Lemon Beurre Blanc

Roasted Liberty Farms Duck Breast

Purple Potato Hash, Haricot Vert, Cherry Relish

Roasted Petaluma Chicken Breast

Polenta, Sautéed Lacinato Kale, Sherry Chicken Jus

Grilled Certified Angus Beef Tenderloin

Yukon Gold Potato Purée, Roasted Baby Carrots, Balsamic Reduction

Roasted Fallon Hill Farms Rack of Lamb

Braised Rosemary Cannellini Beans, Roasted Gypsy Peppers, Mint Gastrique

Menus priced from \$100 per guest.



PLATED DINNER

Vegetarian

**vegetarian entrée pricing will be based on the first choice entrée
each selection is available as vegan**

Onion Risotto

Zucchini, Leeks, Cipollini Onions, Chives, Basil, Crispy Shallots

Roasted Mediterranean Vegetables

Herb Couscous, Roasted Tomatoes, Orange, Mint, Roasted Pepper Coulis

Wok Fried Vegetables

Steamed Jasmine Rice, Tofu, Scallions, Cilantro, Black Bean Sauce,

Farro Pasta

Seasonal Vegetables, Marinara

Menus priced from \$100 per guest.



PLATED DINNER

Sweet

Chocolate Banana Rama
Brûléed Banana, Rum Caramel

Opera Cake
Raspberry Coulis, Fresh Raspberries

Chocolate Molten Cake
Espresso Sauce, Brandy Crème Anglaise

Caramel Mystique
Warm Caramel Sauce

Classic Tiramisu
Dark Chocolate Sauce

Chocolate Fruit Bowl
Shaved Toasted Coconut, Chantilly Cream

Seasonal Berry Tart
Three Twins Vanilla Bean Ice Cream

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

Menus priced from \$100 per guest.



DINNER BUFFETS

minimum 15 guests

Chinatown

Wonton Soup

Assorted Dim Sum, Soy Sauce, Chili Sambal Napa Cabbage, Romaine, Bean Sprouts, Bell Peppers, Wonton Crisps, Cilantro Sesame Dressing,

Stir Fry Beef, Carrots, Broccoli
Sweet and Sour Pork, Pineapple, Bell Pepper
Steamed Skuna Bay Salmon, Ginger, Scallions
Stir Fry Noodles, Seasonal Asian Vegetables

Stir Fry Market Vegetables
Steamed Jasmine Rice

Selection of Specialty Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Tea

Menus priced from \$90 per guest.