



## RECEPTION BUFFETS

### RECEPTION BUFFET ONE

**\$60 PER GUEST**

(100 guest minimum)

Served with assorted rolls & butter and coffee & tea

#### APPETIZERS

(Choice of 2 from our appetizer menu)

(\$5 per person for additional selections)

#### SALADS (Choice of 2)

##### TOSSED GREEN SALAD

Peppers, tomato, carrots, red onion, basil vinaigrette

##### SPINACH SALAD

Pickled onion, bacon, chopped egg, red wine vinaigrette

##### CAESAR SALAD

Garlic croutons, parmesan, classic dressing

#### ACCOMPANIMENTS

(Choice of 2)

(\$2 per person for additional selections)

Roasted tomato risotto

Herb Roasted New Potatoes

Ginger Glazed Carrots

Seasonal Vegetables

White Cheddar Scalloped Potatoes

Creamy Cheddar Polenta

Yukon Gold Mash Potatoes

Charred Bacon Brussels Sprouts

#### ENTRÉES (Choice of 2)

(\$15 per person for additional selections)

##### PETITE TOP SIRLOIN

Wild mushroom sauce

##### ROASTED PORK LOIN

Slow-roasted, apple-raisin compote

##### SOY-GINGER SEARED SALMON

Cilantro coconut broth

##### HAZELNUT CRUSTED FRESH FISH

Roasted red pepper romesco

##### ROASTED CAULIFLOWER STEAK

Ratatouille sauce

##### PANKO CRUSTED CHICKEN

Wild mushroom & spinach ragout

##### LEMON GARLIC GRILLED CHICKEN

Preserved Meyer lemon butter



## RECEPTION BUFFETS

### RECEPTION BUFFET TWO

**\$75 PER GUEST**

(100 guest minimum)

Served with assorted rolls & butter and coffee & tea

#### APPETIZERS

(Choice of 3 from our appetizer menu)  
(\$5 per person for additional selections)

#### SALADS (Choice of 2)

##### FIELD GREEN SALAD

Organic greens, green apples, candied walnuts, gorgonzola, balsamic dressing

##### SPINACH SALAD

Pickled onion, bacon, chopped egg, red wine vinaigrette

##### CAESAR SALAD

Garlic croutons, parmesan, classic dressing

##### ROASTED BEET & KALE

Chionga beets, mandarin oranges, pistachios, goat cheese

#### ACCOMPANIMENTS (Choice of 3)

(\$2 per person for additional selections)

Roasted Tomato Risotto

Sauteed Seasoned Vegetables

White Cheddar Scalloped Potatoes

Ricotta Cheese Ravioli

Ginger Glazed Carrots

Creamy Cheddar Polenta

Yukon Gold Mash Potatoes

Charred Bacon Brussels Sprouts

#### ENTRÉES (Choice of 2)

(\$15 per person for additional selections)

##### ALL-NATURAL NEW YORK STEAK

Wild mushrooms, cabernet reduction

##### PETITE FILET MIGNON

Truffled thyme butter

##### SOY-GINGER SEARED SALMON

Cilantro coconut broth

##### GRILLED FRESH FISH

Pesto, tomato, roasted pine nuts,

##### HERB ROASTED CHICKEN

All natural, mole verde

##### ROASTED CAULIFLOWER STEAK

Ratatouille sauce

##### SHRIMP PAELLA

Roasted peppers & peas, saffron risotto

##### HAZELNUT CRUSTED FRESH FISH

Roasted red pepper romesco