

The best food travels the shortest distance from source to table. Our menus reflect foods that are seasonally sourced from a variety of purveyors, utilizing local vendors when possible. Offering seasonal ingredients gives our clients optimum flavor and freshness. They reflect characteristics specific to California to create a truly remarkable dining experience highlighting the best of California's farmed meats, vegetables, artisan dairy products and more.

Hors d'Oeuvres

- Brie and Fig Tart Roasted Garlic, Swiss Chard Parmesan Tartlets
- Mini Lamb Burgers Red Pepper Aioli
- Spanish Empanadas Tuna and Olives
- Glazed Asian Meatballs on Bamboo Picks
- Caribbean Style Pulled Pork Sliders Red Onion Relish
- Grilled Skirt Steak on Toast Gorgonzola Spread
- Smoked Rock Shrimp Risotto Cakes Chipotle Aioli
- Seared Five-Spiced Duck Breast on Brioche Wild Mushroom Spread*
- Korean Barbecue Spare Rib
- Spoon Chicken with Jack Daniels Whiskey BBQ Sauce and Spicy Slaw
- Ahi Tuna Tartare with Cucumber, Radish, Jalapeno Pepper, Wasabi Aioli and Crispy Wonton
- Grilled Lamb Loin Brochettes Smoky Aioli*
- Fresh Crab and Brie Bisque Demitasse Cups*
- Mini Dungeness Crab Cakes Lemon Verbena Aioli*
- Sweet Pea Soup Mint Crème Fraîche Demitasse Cups (served cold)
- Nori Stacks Smoked Salmon (served cold)
- Marinated Artichokes Aged Manchego Red Peppers (served cold)
- Sweet Red Pepper Eggplant Terrine on Brioche (served cold)
- Grilled Pork Loin Crostinis Goat Cheese and Wild Mushrooms
- Cool Cucumber Gazpacho
- Cilantro Based Scallops Ceviche Spoon
- Bellwether Farms Sheep Ricotta on Crostini Apricot Preserve
- Tuna Tartare Cucumber Rounds Wasabi Caviar*
- Shrimp Ceviche Blue Tostada Avocado Salsa*
- Sushi Rolls and Sashimi (Custom order)*

* Additional charge \$2.50 per

GOLD MENU

Plated Dinners

Gold - Firsts, please choose 1

- Pear, Pancetta and Arugula Salad, Melon Champagne Vinaigrette
- Hearts of Romaine Creamy Meyer Lemon Caesar Gorgonzola Croûtons
- Chipotle Spiced Tomato Gazpacho Focaccia Toast
- Butternut Squash Bisque Aged Asiago, Fried Shitakes
- Heirloom Tomato Salad Point Reyes Blue Cheese Dressing
- Frisée & Butter Lettuce Goat Cheese, Aged Balsamic Vinaigrette
- Baby Lettuce with Candied Spiced Pecans, Dehydrated Strawberries, Aged Balsamic Vinaigrette
- Mixed Green Salad with Sweet Cherries, Parmigiano-Reggiano, Pomegranate Vinaigrette
- Butter Lettuce with Fresh Goat Cheese, Cucumber & Creamy Dill Vinaigrette
- Chipotle Spiced Tomato Bisque with Focaccia Toast
- Potato & Leek Bisque, Aged Asiago, Crispy Mint
- Kale Salad with Pine Nuts, Currants and Parmesan
- Romaine Wedges with Tangy Blue Cheese Vinaigrette

Gold - Mains, please choose 2

- Wasabi Crusted Wild Salmon, Citrus Beurre Blanc, Aged Balsamic Vinaigrette
- Kobe Beef Baseball Steak., Charred Tomato Ragout
- Pan Seared Lemon Sole Filet,, Braised Fennel, Orange Vinaigrette
- Beef Short Ribs, Red Wine Sauce
- Seared Airline Chicken Breast, Ratatouille Ragout, and Garlic Au Jus
- Four Cheeses Ravioli w/Cream Sauce, Balsamic Drizzle, Shaved Parmigiano (Vegetarian Option)

Gold Sides, please choose 1

- Creamy Potato Mousseline
- Four Cheese Potatoes Dauphinoise
- Chipotle Sweet Potato Gratin
- Creamy Smoked Cheese Polenta
- Herb Lemon Risotto

Buffet Dinners

Gold Buffet Salads, please choose 2

- Hearts of Romaine, Creamy Meyer Lemon Caesar, Fresh Gorgonzola Croûtons
- Mixed Green Lettuce with Candied Spiced Pecans. Dried Strawberries, Aged Balsamic Vinaigrette
- Kale with Pinenuts, Currants, Lemon Parmesan Vinaigrette.
- Romaine Wedges with Fresh Tomatoes, Tangy Blue Cheese Vinaigrette

Gold Buffet - Mains, please choose 2

- Garlic Infused Beef Flank with Chared Tomato Onion Confit
- Slow Roasted Salmon with Lemon Grass Beurre Blanc
- Seared Airline Chicken Breast
- Asian Teriaki Style Tofu (Vegetarian Option)

Gold Buffet Sides - Starches, please choose 2

- Creamy Risotto with Smoked Leeks
- Wasabi Whipped Mashed Potatoes
- Yukon Gold Crème Fraîche Mashed Potatoes
- Pan-Seared Fingerling Potatoes
- Mediterranean Rice Pilaf with Pine Nuts
- Mediterranean Rice Pilaf with Blood Oranges and Toasted Almonds
- Wild Mushroom Risotto with Truffle Essence
- Four Cheese Dauphinois Potatoes Gratin
- Pumpkin Spiced Orzo
- Chipotle Sweet Potato Gratin

Gold Buffet Sides - Vegetables, please choose 2

- Ratatouille
- Toasted Spinach with Almonds
- Braised Leeks and Fennel
- Roasted Summer Vegetables
- Squash Gratin with Parmesan
- Caramelized Brussels Sprouts with Bacon and Sherry

Gold Desserts, please choose 1

- Chocolate-Hazelnut Molten Cake With Raspberry Drizzle
- Myer Lemon Crème Brûlée, Shortbread Cookie
- Strawberry-Rhubarb Shortcake, Grand Marnier Chantilly

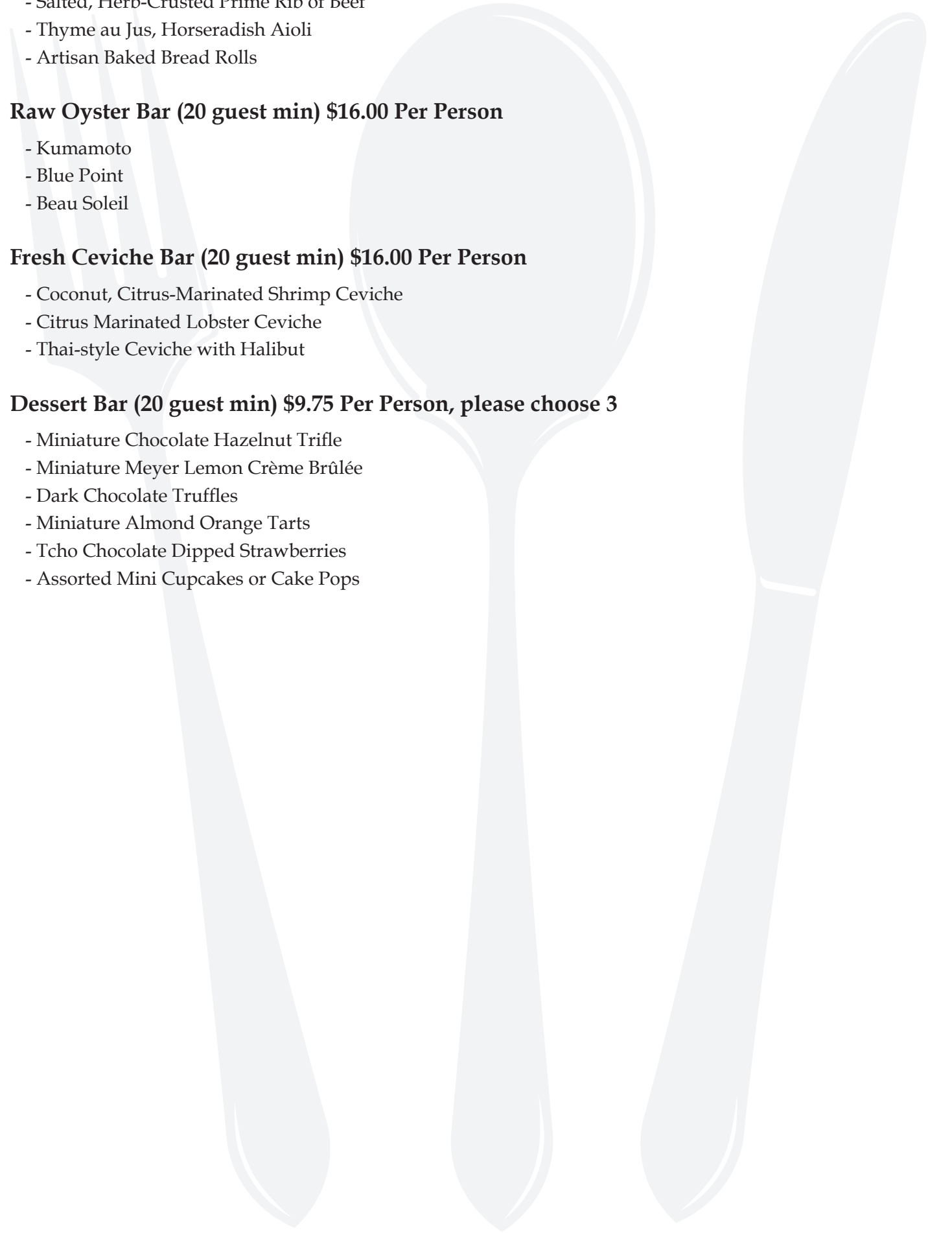
Gold Kids Menu, please choose 1

- Pulled Pork or Grilled Chicken Sliders with Pommes Frites
- House-Made Mac & Cheese
- Teriyaki Meat Balls With Fried Rice
- Kids Mashed Potatoes Sundae with Ground Beef, Gravy and Cheese

Stations

** All the following stations are priced individually and are not part of the Buffet Package (Each station requires a culinary staff member.)*

Carving Station (50 guest min) \$36.00 Per Person

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- Salted, Herb-Crusted Prime Rib of Beef
 - Thyme au Jus, Horseradish Aioli
 - Artisan Baked Bread Rolls

Raw Oyster Bar (20 guest min) \$16.00 Per Person

- Kumamoto
- Blue Point
- Beau Soleil

Fresh Ceviche Bar (20 guest min) \$16.00 Per Person

- Coconut, Citrus-Marinated Shrimp Ceviche
- Citrus Marinated Lobster Ceviche
- Thai-style Ceviche with Halibut

Dessert Bar (20 guest min) \$9.75 Per Person, please choose 3

- Miniature Chocolate Hazelnut Trifle
- Miniature Meyer Lemon Crème Brûlée
- Dark Chocolate Truffles
- Miniature Almond Orange Tarts
- Tcho Chocolate Dipped Strawberries
- Assorted Mini Cupcakes or Cake Pops