

*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

## PLATINUM MENU

### Plated Dinners

#### Platinum - Firsts, please choose 1

- Arugula with Figs Brulée, Sheep Ricotta, Prosciutto and Aged Balsamic Vinaigrette
- Curried Noodle Salad Duck and Thai Basil
- Mushroom Bisque Fried Porcini
- Crab and Brie Bisque Roasted Garlic Toast
- Thai Shrimp Salad, Watercress, Mango Cilantro Lime Vinaigrette
- Mixed Green Salad, Fresh Cherries, Marcona Almond, Parmigiano-Reggiano, Pomegranate Vinaigrette
- Mango-Radicchio Caprese, Basil Vinaigrette
- Prosciutto with Persimmon, Pomegranate and Arugula
- Frisée and Endive Salad, Warm Brussels Sprouts, Toasted Pecans
- Orzo, Mushroom, Brussels Sprouts. Fennel, Parmesan Cheese

#### Platinum - Mains, please choose 2

- Vietnamese Five-Spiced Duck Carrot Purée, Sour Cherry Duck Sauce
- Pan Seared Sea Bass, Braised Fennel Orange Vinaigrette
- Beef Short Ribs, Creamy, Red Wine Sauce
- Seared Duck Breast, Carrot Purée, Sour Cherry Duck Sauce
- Grilled Quail, Blood Oranges
- Lavender Crusted Baby Lamb Chops, Eggplant Terrine, Lamb au Jus
- Monkfish with Braised Oxtails, Wild Mushrooms, Parsnip Purée
- Slow Roasted Salmon with Lemon Grass Beurre Blanc
- Moroccan Style Leg of Lamb with Preserved Lemon Compote
- Grilled Wild Salmon with Maple Mustard
- Herbed Roasted Leg of Lamb with Eggplant Compote
- Seared Pork Sirloin Roast with Fig Glaze
- Grilled Halibut with Kumquat-Honey Glaze
- Seared Diver Scallops with Broccoli Rabe Pesto

#### Platinum Sides, please choose 1

- Fingerlings Potatoes
- Creamy Potato Mousseline
- Artichoke Gratin
- Smoked Cheese Polenta
- Dauphine Potatoes
- Toasted Wild Rice Pilaf
- Braised Leeks

## **Buffet Dinners**

### **Platinum Buffet Salads, please choose 2**

- Arugula with Figs, Goat Cheese, Proscuitto, Aged Balsamic Vinaigrette
- Curried Noodle Salad with Duck Thai Basil
- Mix Greens with Fresh Cherries, Marcona Almonds, Parmesan Pomegranate Vinaigrette
- Hearts of Romaine, Creamy Meyer Lemon Caesar, Fresh Gorgonzola Croutons

### **Platinum Buffet - Mains, please choose 2**

- Kobe Beef Sirloin Roast with Red Wine Demi Sauce
- Seared Airline Chicken Breast with Ratatouille Ragout
- Grilled Wild Salmon with Maple Mustard
- Herbed Roasted Leg of Lamb with Eggplant Compote
- Seared Pork Loin Roast with Fig Glaze

### **Platinum, 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
- Pan Seared Truffled Fingerling Potatoes
- Wild Mushroom Risotto with Truffle Essence
- Four Cheese Dauphinois Potatoes Gratin
- Pumpkin Spiced Orzo
- Chipotle Sweet Potato Gratin

### **Platinum 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

### **Platinum Desserts, please choose 1**

- Chocolate-Hazelnut Molten Cake With Raspberry Drizzle
- Myer Lemon Crème Brûlée, Shortbread Cookie
- Strawberry-Rhubarb Shortcake, Grand Marnier Chantilly
- Toasted Coconut-Mango Trifle with Crème Chantilly
- Poached Peach with Grand-Marnier Mascarpone, Almond Crumble

- Strawberry Shortcake with Honey and Crème Chantilly
- Ginger-Pear Tart
- Espresso Crème Brûlée
- Almond Disaronno Tiramisu

### **Platinum 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**

- 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-Marinaded Shrimp Ceviche
- Citrus Marinaded 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