

DINNER BUFFET I

(Minimum of 25 guests)

An additional \$3.50 per person will be added for buffets of less than 25 guests

SALADS

Mixed Baby Greens, Shaved San Simon Cheese, Granny Smith Apples, Candied Pistachios
Whole Grain Honey Mustard Vinaigrette

Baby Spinach, Feta Cheese, Onion Confit, Roasted Cherry Tomatoes,
Balsamic Vinaigrette

House Made Caesar Salad

ENTREES

Gulf Shrimp Provencale
Marinated Skirt Steak

Pancetta Wrapped Breast of Chicken with Brandy-Peppercorn Cream

Roasted Rosemary Potatoes,
Wild Rice Pilaf
Fresh Seasonal Vegetables

Sourdough Bread with Fresh Creamery Butter

Chef's Selection of Desserts

Peerless® Freshly Brewed Coffee and a Selection of Teas

\$49.00 per person

These prices do not include taxes or gratuity. 20% gratuity will be added and 7.75% tax rate

DINNER BUFFET II

(Minimum of 25 guests)

An additional \$3.50 per person will be added for buffets of less than 25 guests

SALADS

Radicchio and Baby Spinach, Pinenuts, Pancetta, Garlic Chips, Herb Balsamic Vinaigrette

Arugula Antipasto Salad, Piquillo Peppers, Truffled Mozzarella, Country Olives,
Marinated Artichoke Hearts

House Made Caesar Salad

ENTREES

Slow Roasted Kurabota Pork Loin with Pear Chutney

Herb Grilled Cornish Game Hen

Grilled Wild Alaskan King Salmon, Shaved Fennel, Champagne-Caviar Crème

Sweet Potato Gratin

Scallion Jasmine Rice

Fresh Seasonal Vegetables

Sourdough Bread with Fresh Creamery Butter

Chef's Selection of Desserts

Peerless® Freshly Brewed Coffee and a Selection of Teas

\$53.00 per person

These prices do not include taxes or gratuity. 20% gratuity will be added and 7.75% tax rate

DINNER BUFFET III

(Minimum of 25 guests)

An additional \$3.50 per person will be added for buffets of less than 25 guests

SALADS

Mixed Baby Greens, Whole Grain Honey Mustard Vinaigrette, Candied Pistachios
San Simon Cheese, Sliced Apples

Romaine Lettuce and Arugula, Red Seedless Grapes, Toasted Almonds, Champagne Vinaigrette

House Made Caesar Salad

ENTREES

Filet Mignon with White Truffle Muscat Butter
Macadamia Nut Crusted Alaskan Halibut with Brown Butter
Gorgonzola Stuffed Breast of Chicken with Sweet Pepper Relish

Roasted Rosemary Potatoes,
Jasmine Rice
Fresh Seasonal Vegetables

Sourdough Bread with Fresh Creamery Butter

Chef's Selection of Desserts

Peerless® Freshly Brewed Coffee and a Selection of Teas

\$58.00 per person

These prices do not include taxes or gratuity. 20% gratuity will be added and 7.75% tax rate