

DINNER BUFFET

(Minimum of 25 guests)

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

DINNER BUFFET I

SALADS

Chopped Hearts of Romaine, Asiago Cheese, Sourdough Croutons, House-Made Dressing

Mixed Baby Greens, Maytag Blue Cheese, Grilled Candied Pecans, Red Onions, Sherry-Shallot Vinaigrette

Baby Spinach, Feta Cheese, Onion Confit, Roasted Cherry Tomatoes, Lemon-Oregano Vinaigrette

ENTREES

Blackened Pacific Snapper with Andouille Sausage-Okra Gumbo

Marinated Skirt Steak with Chimichurri Pesto

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

Prices are subject to 20% service charge and 8.75% sales tax

DINNER BUFFET (Continued)

(Minimum of 25 guests)

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DINNER BUFFET II

SALADS

*Chopped Hearts of Romaine, Asiago Cheese, Sourdough Croutons, House-Made Dressing
Radicchio and Baby Spinach, Pinenuts, Pancetta, Garlic Chips, Herb Balsamic Vinaigrette
Arugula Antipasto Salad, Piquillo Peppers, Truffled Mozzarella, Country Olives,
Marinated Artichoke Hearts*

ENTREES

*Slow Roasted Kurabota Pork Loin with Pear Chutney
Herb Grilled Cornish Game Hen
Grilled Scottish 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

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DINNER BUFFET (Continued)

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DINNER BUFFET III

SALADS

*Chopped Hearts of Romaine, Asiago Cheese, Sourdough Croutons, House-Made Dressing
Mixed Baby Greens, Maytag Blue Cheese, Candied Pecans, Red Onions, Sherry Shallot Vinaigrette
Butter Lettuce and Frisee, Red Seedless Grapes, Toasted Almonds, Champagne Vinaigrette*

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

Prices are subject to 20% service charge and 8.75% sales tax