



Dinner Buffet Menu I

Salad Is Served or Pre Set

Apple & Blueberry Salad Romaine, Goat Cheese

Almonds & Gravenstien Apple & Honey Vinaigrette

Sage Roasted Chicken Breast, Mushrooms, Tomatoes with Lemon Pecorino Emulsion

Green Bean, Rainbow Carrots & Roasted Cauliflower

Garlic Mashed Potatoes

Slow Roasted Prime Rib of Beef with Au Jus &

Creamy Horseradish Freshly Baked Breads, Flatbreads and Olive Spread

Price Per Person: \$36.00

Dinner Buffet Menu II

Salad Is Served or Pre Set

Mixed Field Greens & Arugula Salad, Gorgonzola,

Mixed Berries, Sugared Pecans, Balsamic Vinaigrette

Spice Roasted Salmon with Orange Fennel Drizzle

Orzo Mac and Cheese With Sweet Peas and Mascarpone

Roasted Marble Potatoes & Warm Vegetable Medley

Marinated Beef Tenderloin with Tarragon Aioli &

Creamy Horseradish Freshly Baked Breads, Flatbreads and Olive Spread

Price Per Person: \$44.00

LABOR AND EQUIPMENT

Uniformed Servers @ \$25.00/each per hour

(time is calculated for travel, set up, break down and event time)

Please advise on china, flatware, glassware and linen needs

10% Service Charge is applicable to the food and beverage bill

Prices are subject to state and local taxes, venue fees may apply



Salad Selection

Kale and Romaine Salad with Smoked Cheddar, Tomatoes, Peppers,
Sunflower Seeds & Buttermilk Vinaigrette
Mixed Green Salad with Dried Cherries, Gorgonzola Cheese, Sugared Pecans & Balsamic Vinaigrette
Apple Blueberry Salad, Almonds, Goat Cheese, Gravenstein Apple Honey Vinaigrette

Plated Dinner Selection

Grilled 6oz Filet Mignon with Au Poivre Sauce...\$36.00
Spice Roasted Salmon with Caramelized Orange Fennel Glaze ...\$30.00
Citrus Grilled Salmon with Tomato Jam...\$30.00
Stuffed Chicken Chop with Goat Cheese and Spinach ...\$26.00
With Smoked Mozzarella and Mushrooms...\$26.00
Parmesan Crusted Chicken Breast with Roasted Tomato Jus..\$24.00
Herb Roasted Grouper with Romesco Sauce.... \$34.00
Vegan Cauliflower Rice Stir Fry with Bok Choy, Carrots & Sweet Honey Chile Sauce..\$22.00

Combination Plate

Grilled Filet Mignon with Herb Butter & Roasted Salmon with Orange Fennel Sauce ...\$36.00
Grilled Filet Mignon & Lump Crab Cake with Mustard Cream Sauce....\$46.00
Grilled Filet with Cheddar Bacon Butter & Wild Mushroom and Gouda Stuffed Chicken Breast\$36.00

Please Select One Side from Each Category

Roasted Fingerling Potatoes, Parmesan & Garlic Mashed Potatoes,
Wild Rice Pilaf with Dried Cherries, Potato Au gratin, Sweet Potato Mash

Grilled Asparagus, Broccolini, Sautéed Green Beans,
Or Seasonal Vegetable Medley
Dinners are served with Freshly Baked Breads & Creamy Butter



Displayed/Passed Appetizers

- Charcuterie Board with Cheeses, Meats, Condiments and Crackers....\$6.00/per person
- Premium Vegetable Display with Assorted Dipping Sauces....\$3.00/per person
Asparagus, Watermelon Radish, Jicama, Sugar Snap Peas, Celery, Carrots, Purple Cauliflower
- Fresh Vegetable Bambu Cups with Hummus ...\$2.00/each
- Charcuterie Cones with Crackers, Cured Meats and Cheeses\$3.00/each
- Cheese Tortes \$40.00/each (serves 20-25)
Goat Cheese & Dried Cherry, Sun-dried Tomato/Pesto & Blue Cheese, Bacon & Chive
- Grilled Vegetable Pinwheels ...\$1.75/each
- Grilled Vegetable Skewer...\$1.75/each
- Roasted Mushroom Bruschetta\$1.75/each
- Mini BLT with Truffled Watercress Aioli....\$1.75/each
- Lump Crab Cakes with Mustard Tartar Sauce...MKT
- Salmon Cakes with Dill Sour Cream...\$2.00/each
- Chilled Duo Shrimp Cocktail Shooter....\$5.00/each
- Mini Lobster Tacos with Poblano Crema...\$4.00/each
- BBQ Shrimp Salad Tacos or Chicken Tacos...\$2.50-\$3.00/each
- Italian Chicken Meatballs\$1.75/each
- Marinated Chicken Skewer with Smoked Paprika Aioli....\$2.50/each
- Beef Tenderloin Skewer with Tarragon Aioli..\$3.00/each
- Sausage and Smoked Gouda Stuffed Mushrooms...\$1.75/each
- Vegetable Spring Rolls with Asian Dipping Sauce.....\$1.75/each
- Beef Tenderloin Brioche Sliders, Arugula, Red Pepper Relish\$6.00/each
- Roasted Turkey on Brioche with Havarti & Arugula....\$3.00/each
- Chicken Parmesan Sliders... \$4.00/each
- Korean BBQ Sliders\$3.00/each
- Mini Short Rib Slider with Creamy Horseradish Sauce...\$4.00/each

Sweet Endings

- Berry Crème Brûlée Bars and Salted & Chocolate Carmel Bars\$2.50/each
- Blackberry Panna Cotta Bars, Chocolate Mousse Bars with Cocoa Nibs....\$2.50/each
- Turtle Brownies, Fruit Filled Cobbler Bars & Lemon Bars...\$2.00/each
- Mini Pie Jars & Parfaits ...\$3.00-\$4.00/each
Banana Cream, Chocolate Butterscotch Brownie, Lemon Raspberry, Berries & Cream
- Chocolate Charcuterie Board ... \$5.00/per person
- Assorted Cheesecake Bars ...\$2.50/each



Specialty Drinks

Chocolate Espresso Martini , Pineapple Vanilla Bean Infused Martini,
Empress French 75, Old Fashioned Cocktails @ \$10.00-\$12.00/each

House Select California Wines/Host Bottle Pricing

Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Cabernet Sauvignon @ \$20.00/btl

Premium House Wines, Chardonnay, Sauvignon Blanc, Moscato, Prosecco,

Pinot Noir & Cabernet Sauvignon @ \$28.00-\$32.00/btl

Additional Selections Available – Please Inquire

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Light

Imported/Craft Beer

Corona, Heineken, Stella Artois, Newcastle Brown Ale and Sam Adams

Yeungling, Belles Two Hearted, Oberon & Lagunitas

Cash Bar Pricing

Call Brand Cocktails @ \$8.00/each

Svedka, Vodka/Bombay Gin/CC Whiskey/Jim Beam Bourbon/Dewars Scotch/Bacardi Rum

Premium Cocktails @ \$10.00-\$12.00/each

Kettle One/Grey Goose/Tanqueray/Mc Callon/Glenlivet/Woodford/Crown Royal

Domestic Beer @ \$4.00/ Imported Beer & Craft Beer @ \$5.00

1/2 barrel Domestic Keg @ \$285.00/1/6 barrel Craft Kegs @ \$195.00-\$250.00

California Wines By the Glass @ \$6.00-\$8.00/glass

Assorted Soft Drinks and Fruit Juices @ \$1.00/each

Uniformed Bartenders @ \$30.00/each per hour

(time is calculated for travel, set up, break down and event time)

Please advise on china, flatware, glassware and linen needs

10% Service Charge is applicable to the food and beverage bill

Prices are subject to state and local taxes, venue fees may apply

