2018 HOLIDAY MENU
LUNCH & DINNER BUFFETS

Priced per person. Minimum of 30 people.

Lunch $47.00
Dinner $65.00

Starters
• Artisan Bread and Flavored Butter
• Pumpkin Hummus with Cinnamon Pita

Soup — Choice of One
• Matzah Ball Soup
• Carrot Ginger Bisque

Salads — Choice of Two
• Fall Panzanella — Roasted acorn squash, country bread, Kalamata olives, basil, tomatoes, red onions, cucumbers, oregano, romaine, red wine vinaigrette
• Roasted “irigozyu Farms” Butternut Squash Salad — Garnet and golden baby beets, shallots, spinach, toasted hazelnuts, sherry vinaigrette
• Couscous & Pita Chip Salad — Dried apricots, toasted almonds, parsley, mint, tomatoes, red onions, lemon juice, olive oil, arugula

Entrées — Choice of Two
• Braised Short Ribs — Lemon sumac aioli, sun-dried tomato jus
• Oven Roasted Chicken — Kale, pear and walnut risotto, pan juices
• Nueske’s Bacon Wrapped Jumbo Prawns — Served with Parmesan polenta, Romesco sauce. Prawns can be substituted for Sustainable Local Fish.

Starches — Choice of One
• Robuchon Style Potatoes — Creamy mashed potatoes with butter and cream, thyme, rosemary gravy
• Greek-style Dressing — Kalamata olives, fresh oregano, goat cheese, crushed red peppers, sun-dried tomatoes, sourdough bread
• Penne All’Amatriciana (vegetarian option available) — San Marzano tomatoes, guanciale, pecorino Romano

Vegetables — Choice of One
• Green Beans — Toasted tomatoes, garlic
• Roasted Curry Cauliflower — Almonds, scallions, golden raisins, cranberries, mint, chopped parsley

Desserts — Choice of Two
• Praline Bûche de Noël — Thin chocolate roulade, hazelnut buttercream, meringue mushrooms
• Pumpkin Cream Tart — Rich pumpkin mousse inside a butter shell, whipped cream
• Baklava — Pistachios and walnuts, herbed honey syrup
• Lemon & Praline Tarts — Creamy lemon and praline in a butter shell

Prices subject to change without notice.
2018 HOLIDAY MENU
BUFFET ENHANCEMENTS

ENHANCEMENTS FOR THE BUFFET

Priced per person.

**Chef Carved Turkey Roulade  $25.00**
*Minimum of 40 people. Optional chef attendant Fee $185.00.*

Stuffed with cornbread and pomegranate. Served with thyme and rosemary gravy, lemon sumac aioli, walnut aioli, cranberry chutney field greens salad and grilled seasonal vegetables, white balsamic vinaigrette

**Chef Carved Beef Wellington  $32.00**
*Minimum of 30 people. Optional chef attendant Fee $185.00.*

Served with horseradish sauce, smoked tomato hollandaise, roasted garlic mayo, field greens salad and grilled seasonal vegetables with white balsamic vinaigrette

**Chef Prepared Butternut Squash Gnocchi  $22.00**
*Minimum of 30 people; Chef attendant required at $185.00 per 75 people.*

Brown butter, sage. Served with crispy sourdough, field greens salad and grilled seasonal vegetables with white balsamic vinaigrette

Prices subject to change without notice.
2018 HOLIDAY MENU
SERVED LUNCH & DINNER

SERVED LUNCH & DINNER

Price varies based on entrée selection. Minimum of 15 people.

Salads — Choice of One
- Winter Salad — Red oak, green oak lettuce, preserved lemon, roasted pumpkin, mint, Spanish sherry vinaigrette
- Little Gem Lettuce — Fresh mozzarella, Marcona almonds, pickled red peppers, heirloom tomatoes, chive vinaigrette
- Poached Pear and Arugula Salad — Shaved Pecorino, pumpkin seeds, shallots, honey roasted pecans, basil dressing

Entrées — Choice of One
Lunch entrées have smaller protein portions.

- Pan Roasted Chicken Breast — Lunch $46.00; Dinner $60.00
  Garlic rosemary polenta, roasted winter squash, braised Italian black kale, Marsala gravy
- Local Pacific Rockfish — Lunch $47.00; Dinner $69.00
  Harissa vegetables featuring romanesco, cherry tomato, carrot cumin puree, lemon oil
- Grilled Beef Loin — Lunch $47.00; Dinner $69.00
  Yukon gold potato puree, olive tapenade, roasted fennel, blistered heirlooms baby tomatoes, cilantro pesto

Desserts — Choice of One
- Pumpkin Cream Tart — Rich pumpkin mousse inside a butter shell, whipped cream
- Panna Cotta — Vanilla cream with cranberry compote
- Lemon & Praline Tarts — Creamy lemon curd, decadent praline in a butter shell

Prices subject to change without notice.
2018 HOLIDAY MENU
PASSED BITES & DESSERTS

PASSED BITES

Priced per piece. Minimum of 36 pieces each appetizer.

• Pipette Shrimp Cocktail  $5.50
• Harissa Rubbed Petite Lamb Lollipops  $6.00
• Mini Spanakopita  $4.25
• Olive Tapenade and Burrata on Crostini  $4.00

À LA CARTE DESSERTS

$36.00 per dozen.

• Holiday Gingerbread Cookies
• Praline Bûche de Noël — Thin chocolate roulade, hazelnut buttercream, meringue mushrooms
• Baklava — Pistachios and walnuts, herbed honey syrup
• Lemon & Praline Tarts — Creamy lemon and praline in a butter shell

Prices subject to change without notice.