Premier Buffet Package

FALL 2025 SEPTEMBER - NOVEMBER

MINIMUM 50 GUESTS. COFFEE SERVICE INCLUDED.

89 PER PERSON

WE REQUIRE A GUARANTEED FINAL SELECTION AND GUEST COUNT SEVEN (7) CALENDAR DAYS PRIOR TO EVENT.

PASSED HORS D'OEUVRES

SELECT FIVE PASSED HORS D'OEUVRES FROM BELOW

SUN-DRIED TOMATO RELISH, MIXED OLIVES, RED WINE GASTRIQUE

SMOKED SALMON

POTATO PANCAKE, DILL CREMA, CHIVES

PONZU CHICKEN SKEWERS

PANKO-ENCRUSTED CHICKEN BREAST SESAME-CITRUS-SWEET SOY GLAZE

MINI BEEF WELLINGTONS

WILD MUSHROOM DUXELLES, TENDER FILET MIGNON ROLLED IN LIGHT AND FLAKY PUFF PASTRY

PETIT DUNGENESS CRAB CAKES

BELL PEPPER, CHIVES, FRESH CRAB MEAT, PEPPER AIOLI

TOMATO & ARTICHOKE BRUSCHETTA ①

BLISTERED TOMATOES, CARAMELIZED ONIONS, ROASTED GARLIC PURÉE

BRAISED PORK TOAST

BRAISED PORK SHOULDER, PICKLED CABBAGE FRIED SHALLOTS, GRILLED GARLIC FOCACCIA

GRILLED GARLIC PRAWNS (GF)
SKEWERED GULF PRAWNS, PESTO-GARLIC AIOLI

STATIONED HORS D'OEUVRES

CHARCUTERIE BOARD

PROSCIUTTO, MILD AND HOT COPPA, SALAMI
SMOKED BEEF TENDERLOIN. ARUGULA, PEPPADEW PEPPERS. MIXED OLIVES

MARINATED OLIVES, HUMMUS AND PITA ${f \odot}$

GRILLED PITA, RED BELL PEPPER, CHICKPEA
PICKLED RED ONION, OLIVES

STRAWBERRIES AND FETA CHEESE @ (V)

ROSEMARY-BALSAMIC GASTRIQUE, LOCAL FETA CHEESE

BUFFET

MIXED GREENS @ (V

PICKLED ONION, POINT REYES FARMSTEAD BLUE CHEESE SPICED ALMONDS, ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

CHEF'S DAILY SEAFOOD GF
DAY BOAT FISH SELECTION, ARRABIATA

CERTIFIED ANGUS BEEF
DEMI-GLACE

ROASTED RED POTATOES & FRESH THYME @ ①

ROASTED SEASONAL VEGETABLES (F) (V)
LEMON, HERBS, OLIVE OIL

CAESAR SALAD

CHOPPED ROMAINE, HOUSE-MADE DRESSING, CROUTONS PARMIGIANO-REGGIANO

BAKED ORGANIC CHICKEN

ARUGULA BASIL PESTO

SEASONAL RAVIOLI

HERB PESTO, CHERRY TOMATOES, CARAMELIZED ONIONS
ASIAGO CHEESE

CALIFORNIA RICE PILAF

ASSORTED DINNER ROLLS ①

DESSERT

PETIT DESSERTS

ASSORTED TRUFFLES, TARTLETS, PETIT FOURS

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.
A TAXABLE 22% SERVICE CHARGE AND SALES TAX ARE ADDITIONAL.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.