

# Ultra Buffet Package

**SPRING 2026  
MARCH - MAY**

MINIMUM 50 GUESTS. COFFEE SERVICE INCLUDED.

**89 PER PERSON**

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

## PASSED HORS D'OEUVRES

### ROASTED RED PEPPER HUMMUS

SHAVED SHALLOTS, FRIED PARSLEY, PITA CHIP

### PETIT DUNGENESS CRAB CAKES

BELL PEPPER, CHIVES, FRESH CRAB MEAT, PEPPER AIOLI

### PONZU CHICKEN SKEWERS

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

### DELMONICO BRUSCHETTA

EYE OF RIB EYE, SMOKED TOMATO JAM, HORSERADISH CRÈME, ARUGULA

## BUFFET

### MIXED GREENS

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

### CAESAR SALAD

CHOPPED ROMAINE, HOUSE-MADE DRESSING, FOCACCIA CROUTONS  
CHERRY TOMATOES

### BAKED ORGANIC CHICKEN

ARUGULA BASIL PESTO

### GRILLED PORK LOIN

DEMI-GLACE, WILD MUSHROOMS

### DAY BOAT SEAFOOD

DAILY SEAFOOD SELECTION, ARRABIATA

### SEASONAL RAVIOLI

TOMATO SAUCE POMODORO

### ROASTED RED POTATOES & FRESH THYME

### CALIFORNIA RICE PILAF

### ROASTED SEASONAL VEGETABLES

LEMON, HERBS, OLIVE OIL

### ASSORTED DINNER ROLLS

## DESSERT

### PETIT DESSERTS

ASSORTED TRUFFLES, TARTLETS, PETIT FOURS

PRICES AND MENU ARE SUBJECT TO CHANGE. NO SUBSTITUTIONS.  
A TAXABLE 20% 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.