

Premier Buffet Package

SUMMER 2023 JUNE - AUGUST

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

BUTTER LETTUCE CUPS

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

BLISTERED TOMATOES, CARAMELIZED ONIONS, ROASTED GARLIC PURÉE

BRAISED PORK TOAST

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

GRILLED GARLIC PRAWNS

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

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

STRAWBERRIES AND FETA CHEESE

ROSEMARY-BALSAMIC GASTRIQUE, LOCAL FETA CHEESE

BUFFET

MIXED GREENS

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

CHEF'S DAILY SEAFOOD

DAY BOAT FISH SELECTION, CORN SUCCOTASH

CERTIFIED ANGUS BEEF

CARAMELIZED ONIONS, AU JUS

ROASTED RED POTATOES & FRESH THYME

ROASTED SEASONAL VEGETABLES

LEMON, HERBS, OLIVE OIL

CAESAR SALAD

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

BAKED ORGANIC CHICKEN

BASIL-TOMATO RELISH

SEASONAL RAVIOLI

HERB PESTO, CHERRY TOMATOES, CARAMELIZED ONIONS
ASIAGO CHEESE

CALIFORNIA RICE PILAF

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.

à La Carte Buffet Enhancements

SUMMER 2023 JUNE - AUGUST

MINIMUM 30 GUESTS.

PRIME RIB CARVING STATION

CARAMELIZED ONIONS, AU JUS
13 PER PERSON ENHANCEMENT TO
CERTIFIED ANGUS BEEF ON PREMIER PACKAGE ONLY
PLUS ONE ADDITIONAL \$150 CARVING LABOR FEE

CHICKEN "WINGS"

BONELESS ORGANIC CHICKEN, HOUSE-MADE HOT SAUCE
BUTTERMILK DRESSING
9 PER PERSON

"LATE NIGHT" MAC & CHEESE

SMOKED FONTINA, GRUYÈRE
BACON, CARAMELIZED ONION AND BROCCOLI ON THE SIDE
9 PER PERSON

PRIME RIB SLIDERS

SLOW-ROASTED PRIME RIB SHAVED THIN
CARAMELIZED ONIONS, HORSERADISH CREAM
9 PER PERSON

TOMBO TUNA SLIDERS*

PICKLED VEGETABLE SLAW, SPICY RÉMOULADE
MISO-SESAME VINAIGRETTE
10 PER PERSON

PORK BELLY SLIDERS

ACHIOTE, TOMATILLO, PICKLED CHAYOTE
PASILLA-AVOCADO COULIS, QUESO FRESCO
9 PER PERSON

GRAND PLATEAU*

COURT-BOUILLON POACHED PRAWNS, FRESH OYSTERS
CRAB LEGS, COCKTAIL SAUCE, LEMON, SAUCE MIGNONETTE
18 PER PERSON

ARTISANAL GRILLED CHEESE

HOUSE-MADE BRIOCHE, FONTINA
SWEET APPLES, TRUFFLE OIL
9 PER PERSON

FRESH FRUIT

SEASONAL DISPLAY, DEVONSHIRE CREAM
8 PER PERSON

BAKED BRIE EN CROÛTE

DOUBLE-CREAM BRIE BAKED IN PUFF PASTRY
CROSTINI, DRIED FRUIT, CANDIED NUTS
75 PER HALF WHEEL

ARTISANAL CHEESES

ASSORTED ARTISANAL CHEESES, CROSTINI
DRIED FRUIT, CANDIED NUTS
11 PER PERSON

SEAFOOD CEVICHE*

SHRIMP, SEASONAL FISH, SCALLOPS
AVOCADO CREMA, TOMATILLO PICO
10 PER PERSON

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.