



Buffet Dinner Menu

priced per person
minimum 50 guests

Passed Hors d'oeuvres:

Roast Beef Crostini with Spanish Manchego, arugula, capers and double mustard aioli
Smoked Salmon Crepe Pinwheels with radish greens, caperberries, and dill crema
Sesame Tuna Tartare in a petite cone topped with a wasabi aioli and ginger tobiko
Fig Tapenade on Roasted Shallot and Pepper Biscotti with bleu d'auvergne and candied walnuts
Petite Corn Madeline topped with herbed boursin
Minced Thai -Style Beef with ginger mint and soy in a cucumber cup
Buttery Phyllo Triangles filled with sun-dried tomato and feta cheese
Belgian Endive Spears filled with peppered goat cheese, fresh strawberries and candied walnuts
Asian Chicken Salad in a Phyllo Cup with asian pear, almonds, dried cranberries, celery, green onions and a ginger
Tempura Shrimp with a wasabi glaze on a bamboo fork
Seared Scallop on truffled potato puree in a porcelain spoon
Bocconcini Napoleon Skewers with fresh mozzarella, grilled eggplant, fresh basil, grape tomato and red pepper with saffron aioli
Ancho Chili Seared Chicken on a cornbread round topped with minced red pepper, cilantro and chipotle aioli
Steak Frite, a grilled medallion of beef on a potato crisp with tarragon aioli
Arancini dusted with parmesan and served with sun dried tomato aioli
Artichoke Fritters with caper aioli
Ginger-poached prawn on a sushi rice round topped with cilantro aioli, siracha sauce, and black sesame seeds
Shiitake Mushroom and truffled goat cheese with micro greens and roasted peppers in crepe pinwheels

Stationary Hors d'oeuvres

Antipasto Display with toasted focaccia squares and a sun-dried tomato and cannelloni bean dip
Artisan Cheese Display with dried or seasonal fruit, crackers and baguettes
Baked Brie wrapped in puff pastry and stuffed with cranberries, pecans, and rosemary, served with crackers and baguettes
Baked Crab Brie and Parmesan with house-made crostini and crudités
Tuscan Brie topped with pesto, roasted cherry tomatoes and pine nuts

Dinner:

Salad Selections – (Please choose one):

Classic Caesar Salad with house made croutons and a shower of parmesan
Baby Greens Salad with feta cheese, green onions, grape tomatoes
and a balsamic vinaigrette

Entrée Selections – (Please choose two):

Lemon and Thyme Roasted Chicken Breast with wild mushrooms
and aromatic herb jus
Citrus Glazed Chicken Breast on top of roasted green chilies drizzled with charred
tomato vinaigrette and sprinkled with goat cheese
Tuscan Chicken with roasted red pepper and olive compote
Roast Tri Tip with a roasted cherry tomato relish
Ale Marinated Tri Tip with blue cheese, wild mushrooms and onions

Side Selections – (Please choose one):

Roasted Garlic Mashed Potatoes
Oven -Roasted Herbed Red Potatoes
Saffron Rice Pilaf with orange zest, golden raisins and pistachios

Served with Artisan Breads and Butter

Dessert Selections – (Please choose two)

Decadent Chocolate Cake with chambord crème anglaise
Apple Galette with a house made caramel sauce
Lemon Mousse with raspberry coulis
Gingerbread with warm apples and cider sabayon
Spiced Bread Pudding with a whiskey caramel sauce
Root Beer Bundt Cake with vanilla bean whipped cream
Sticky Toffee Pudding Cake with house made caramel sauce
Classic Carrot Cake
Lemon Poundcake with limoncello mascarpone and fresh berries (seasonal)

Peet's Gourmet Coffee Station

Additional Tastes and Upgraded Selections:

Salads-

Hearts of Romaine with pt. reyes blue dressing and candied walnuts
Mesclun Greens with seasonal fruit, danish blue, dried cranberries,
and an apple cider dressing
Baby Spinach with shaved red onions, spiced pecans and crumbled goat cheese
with a roasted shallot vinaigrette
Arugula with fresh mozzarella, cherry tomatoes, and basil balsamic vinaigrette

Entrees-

Roast Salmon with a shitake mushroom, fresh corn and balsamic butter
Rosemary Scented Salmon with frizzled leeks and lemon beurre blanc
Grilled Sirloin with wild mushroom and cabernet demi glace
Rosemary and Zinfandel marinated leg of lamb with roasted tomato vinaigrette
Bistecca alla Fiorentina, a thick sliced new york steak topped with olive oil, lemon

and parmesan (please add 3.95 per person for this selection)

Pasta Selection –Fusilli with sun-dried tomatoes, pesto cream, and parmesan

Penne Primavera with a house made arrabbiata sauce

Linguini with an herbed alfredo sauce

Orzo with mushrooms, peas, green onions, a touch of cream
and shaved parmesan

Wild Mushroom Orecchiette with sage and parmesan

Side Selections –Polenta with caramelized onions and parmesan

Roasted Couscous Pearls with sliced almonds, raisins, and green onions

Roasted Mediterranean Vegetables with extra virgin olive oil, sea salt
and cracked black pepper

Broccoli Parmesan Gratin

Roasted Cauliflower with Lemon, Garlic, and Parmesan

Petite Dessert Buffet –

Crème Brulee

Chocolate Pot du Crème with Espresso Whipped Cream

Lemon Poundcake with limoncello mascarpone

Petite Fours

Bread Pudding with house made caramel sauce

