



Sample Buffet Menu

Passed Hors d'oeuvres

(Choose 3 from the Hors d'oeuvres Menu)

Mahi Mahi and Rock Shrimp Cerviche
with Avocado & Cucumber
Served In Small Seas Shells

Ginger Beef Skewers
with Hoisin Glaze

Petite Popovers
Filled with Gruyere' Cheese

Buffet Hors d'oeuvres

International Cheese & Fruit Display

Served with Flatbreads, Crackers & Crostini

Buffet Menu

Salad Napa Field Greens

Glazed Walnuts, Bosc Pear & Gorgonzola
Tossed with a Sherry Vinaigrette

Garlic Crusted New York Strip

or

Grilled Hanger Steak

Served with a Trio of Sauces

Blackberry Ketchup, Garlic-Lime Aioli & Horseradish Crème

Roasted Citrus-Miso Glazed Salmon

& Drizzled with Beurre Blanc

Roasted Vineyard Potatoes

Yukon Gold, Garnet Yam and Baby New Red Potatoes
Oven Roasted and Tossed with Italian Parsley, Olive Oil,
Garlic and Lemon Zest

Butternut Squash Ravioli

Served with a Sage Browned Butter

Oven Roasted Asparagus Spears

Drizzled with a Tangerine Vinaigrette

**Assorted Artisan Breads
with Sweet Butter**

Cake and Coffee Service

French Roast, Decaffeinated Coffee and Mighty Leaf Tea Selection
Cutting and Service of Client's Wedding Cake