



## **Sample Sit Down Menu**

### **Passed Hors D'oeuvres**

(Choose 3 from Hors d'oeuvres List)

Napa Valley Spring Rolls  
Prosciutto & Arugula Spring Roll  
with Goat Cheese & Fresh Fig Jam

Sesame Crusted Seared Ahi Tuna on  
Won Ton Crisp with Wasabi Crème'

Roasted Heirloom Tomato Bruschetta  
with Fresh Herb Mascarpone & Crispy Pancetta

### **Stationary Hors d'oeuvres**

International Cheese & Fruit Display  
Served with Flatbreads, Crackers & Crostini

### **Salad Starter**

#### **Spring Panzanella Salad**

Sweet 100's Tomatoes, English Cucumber,  
Red Onion, Basil & House made Panzanella Croutons  
With Napa Field Spring Mix  
Served with a Champagne Vinaigrette

### **Entrée Selections**

**Grilled Filet Mignon with a Wild Mushroom Sauce,**  
Garnet Yam & Yukon Gold Gratin  
Fresh Seasonal Vegetable

#### **Blue Nose Sea Bass**

**Meyer Lemon Beurre Blanc with Baby Mushroom, Arugula & Shallot Saute'**

Israeli Couscous, Pesto Orzo & Baby Garbanzo Bean Pilaf  
with Dried Cranberries & Toasted Slivered Almonds  
Fresh Seasonal Vegetable

### **Vegetarian**

**Grilled Polenta Tower**

Eggplant, Smoked Mozzarella, Squash & Spinach,  
Served with Roasted Red Pepper Vinaigrette.

**Basket of Artisan Breads with Sweet Butter**

**Cake & Coffee Service**

French Roast, Decaffeinated Coffee & Mighty Leaf Herbal Tea  
Cutting & Service of Clients Wedding Cake