



## **Silver Buffet - Fall**

Appetizer Station

### **Build-Your-Own-Bite Bar**

*a selection of toppings and spreads with crackers & baguettes*

Entree and Accompaniments

**(select one entree)**

### **Rosemary-Orange Stuffed Chicken**

*tender chicken breast filled with a savory rosemary and orange infused stuffing*

**or**

### **Signature Tri-Tip**

*slow roasted in our own balsamic-red wine marinade*

**and**

**Puree of Roasted Sweet Potatoes**

**Seasonal Roasted Vegetables**

**Mixed Greens with Balsamic Vinaigrette**

**Fresh Baked Rolls & Butter**

Beverages

**Lemonade or Iced Tea with Lemon**

**Italian Roasted Coffee Service**

*Caffe Dante*

*Free Trade, Certified Organic*



## ***Gold Buffet - Fall***

### *Passed Hors d'oeuvres*

#### **Smoked Salmon Pinwheels**

*beautiful pinwheel of smoked salmon and herb cream cheese on a skewer*

#### **Pulled Pork and Cornbread Canapes**

*tender pulled pork in our house bbq sauce atop a sweet cornbread round*

#### **Roasted Beet and Garlic Chicken Pate Canapes**

*earthy and flavorful small bite*

### *Entrees and Accompaniments*

#### **Chardonnay Poached Salmon**

*light and satisfying with a tarragon-mustard remoulade*

#### **Ancho Rubbed Pork Tenderloin**

*with bourbon bbq sauce*

#### **Bistro Vegetable Medley**

*baby seasonal vegetables sauteed in sweet butter and sea salt*

#### **Puree of Yukon Gold Potatoes**

#### **Cheese Tortellini in a Sundried Tomato Cream Sauce**

#### **Mixed Garden Salad with Champagne Citrus Vinaigrette**

#### **Artisan Bread & Butter**

### *Beverages*

#### **Lemonade or Iced Tea with Lemon**

#### **Italian Roasted Coffee Service**

*Caffe Dante*

*Free Trade, Certified Organic*



## ***Platinum Buffet - Fall***

*Passed Hors d'oeuvres*

**Grilled Lobster Skewer**

*with miso butter*

**Prosciutto Wrapped Goat Cheese**

*pinwheels of prosciutto, goat cheese and asparagus*

**Tuna Nicoise Canapes**

*ahi, tapenade and egg atop a cucumber round*

**Stuffed Mushrooms**

*rich filling of mushroom, herbs and parmesan cheese*

*Seated First Course*

**Roasted Butternut Squash Soup**

*with creme fraiche and herbed crouton*

*Buffet Entrees and Accompaniments*

**Roasted Beef Tenderloin**

*with a horseradish and mustard sauce*

**Mediterranean Chicken**

*filled with goat cheese, topped with tomato, basil and olive tapenade*

**Lemon Tarragon Green Beans**

**Smoked Chile Scalloped Sweet Potatoes**

*thin layers of smoky chipotle cream and sliced sweet potatoes*

**White Truffle Orzo Salad**

**Artisan Bread & Butter**



*Beverages*

***Lemonade or Iced Tea with Lemon***

***Italian Roasted Coffee Service***

*Caffe Darte*

*Free Trade, Certified Organic*