



## **Silver Buffet - Summer**

### **Appetizer Station**

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

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

### **Entree and Accompaniments**

**(select one entree)**

#### **Dijon Crusted Chicken Breast**

*tender chicken with a delicate panko crust served with a light mustard cream sauce*

#### **Signature Tri-Tip**

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

#### **Fresh Green Beans with Caramelized Shallots**

#### **Rosemary Roasted Red Potatoes**

#### **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 - Summer***

*Hors d'oeuvres Station*

***Season Fresh Fruit Display***

***Peach Bruschetta***

*crunchy baguette topped with organic peach salsa, goat cheese & mint*

***Tiki Bar Spring Rolls***

*chicken, vegetables and cellophane noodles in rice paper wrapper*

*Entrees and Accompaniments*

***Pork Roulade***

*caramelized onions and wild mushrooms with a porcini demi glace*

***Bistro Chicken***

*roasted chicken breast with a tarragon-mustard sauce*

***Corn Souffle***

***Caprese Salad***

*ripe tomatoes, fresh mozzarella and basil*

***Lemon-Herb Orzo Salad***

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

***Artisan Bread & Butter***

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

***Italian Roasted Coffee Service***

*Caffe Darte*

*Free Trade, Certified Organic*



## ***Platinum Buffet - Summer***

### *Passed Hors d'oeuvres*

#### **The Perfect Fig**

*organic figs stuffed with blue cheese and wrapped in prosciutto*

#### **Spanikopita Nuggets**

*rich spinach, feta and fresh herbs in a crispy phyllo crust*

#### **Tomato Bruschetta**

*with heirloom tomatoes and ricotta-goat cheese mousse*

#### **Mini Crab Cakes**

*succulent crab, herbs and lemon served with a red pepper aioli*

### *Seated First Course*

#### **Strawberry-Avocado Salad with Mandarin Oranges**

*with a raspberry vinaigrette*

### *Buffet Entrees and Accompaniments*

#### **Honey-Pepper Salmon**

*grilled on cedar planks*

#### **Grilled Beef Tournedos**

*with gorgonzola-shallot butter*

#### **Grilled Asparagus**

#### **Hundred Layer Gratin**

*creamy layers of yukon gold potatoes, thyme and gruyere cheese*

#### **Mediterranean Pasta Salad**

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



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

***Italian Roasted Coffee Service***

*Caffe Darte*

*Free Trade, Certified Organic*