

SAVOR...

Dinner Buffet Selections

*All selections include dinner rolls and butter, freshly brewed coffee and tea service
100 Guest Minimum*

Buffet 1

Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sun Dried Tomatoes, Feta Vinaigrette
Butter Lettuce and Belgian Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette
Grilled Chicken Breast with Red Pepper Compote
Tender Roasted Beef with Mirepoix and Horseradish
Baked Wild Alaskan Halibut with Leeks and Cream
Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots
Butter Braised Baby Carrots with Parsley and Orange Zest
Potato-Onion Gratin with Jarlsberg Cheese
Wild Rice Pilaf with Toasted Almonds
Hazelnut Chocolate Tart

\$52.75

Buffet 2

Organic Mixed Green Salad with Frissee, Seasonal Fruit, Crumbled Goat Cheese, Toasted Walnuts, Citrus-Dijon Vinaigrette
Crispy Chopped Romaine and Bibb Lettuce Salad, Radicchio, Sliced Radishes, Tomatoes, Shaved Fennel, Herbed Croutons, Creamy Green Goddess Dressing
Lemon-Garlic Infused Roasted Chicken
Grilled Strip Loin with Charred Onions and Pinot Noir Reduction
Roasted Pacific Salmon with Whole Grain Mustard and Chives
Roasted Baby Vegetables with Shallot-Thyme Butter
Sautéed Greens with Garlic, Pine Nuts, Olive Oil and Lemon
Rosemary Roasted Yukon Gold Potatoes
Creamy Polenta with Parmesan and Herbs
Tiramisu

\$49.75

All orders are subject to a 20% service charge

SAVOR...

Plated Dinner Selections

*All selections include dinner rolls and butter, freshly brewed coffee and tea service
50 Guest Minimum*

Grilled Filet of Beef

Organic Mixed Greens, Slow Roasted Tomatoes, Ricotta Salata, Toasted Walnuts, Black Olive Crostini, Zinfandel Vinaigrette, Grilled Filet of Beef, Wild Mushroom Ragout, Sauteed Seasonal Vegetables and Thyme Scented Baby Potatoes
Chocolate Mousse Cake with Sour Cherries and a Chocolate Glaze

\$52.50

Herb Crusted Rack of Lamb

Trio of Chickories with Persimmon, Tart Dried Cherries, Pine Nut Brittle, Herbed Chevre Herb Crusted Rack of Lamb, Wild Mushroom Jus, Onion Jam, Seasonal Vegetables and Potato Puree
Pecan White Chocolate Tart

\$49.50

Potato Wrapped Alaskan Halibut

Mixed Greens with Grapes, Walnuts, Manchego Cheese, Sherry-Thyme Vinaigrette
Potato Wrapped Halibut, Braised Fennel, Red Pepper Jus, Black Olives, Meyer Lemon Olive Oil
Crème Brulee

\$40.50

Roasted Chicken

Romaine with Marinated Cucumber, Tomato, Feta, Basil and Mint
Garlic and Lemon Infused Roasted Chicken, Asparagus with Balsamic Roasted Mushrooms and Shallots, Wedge Cut Potatoes with Rosemary and Olive Oil
Apple Tartlet

\$33.50

Wild Alaskan Salmon

Arugula and Frisee with Roasted Beets, Ricotta Salata, Citrus, Pine Nuts, Black Olive Crouton, Zinfandel Vinaigrette
Slow Roasted Wild Salmon, Spring Onion, Spinach, Morels, Grilled Asparagus, Potato Puree

Blood Orange Mousse with Pistachio Cream and an Apricot Glaze

\$38.50

Portobello Napoleon

Tuscan Bean Soup

Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato Compote, Basil Oil

Tiramisu

\$32.50

All orders are subject to a 20% service charge