

Dinner Buffet

(Minimum 20 people)

Salads

(Please Select One)

Organic Baby Lettuces, Balsamic Vinaigrette, Shaved Grana Padano

Hearts of Romaine, Caesar Dressing, Focaccia Croutons

Chopped Salad, Red Wine Vinaigrette, Fresh Mozzarella, Cherry Tomatoes, Sweet Onions

Fresh Mozzarella Cheese, Sliced Tomatoes, Prosciutto Ham

Grilled Red and Green Cabbage Sriracha Cole Slaw

Roasted Marinated Beets, Baby Arugula and Fennel Salad, Roasted Walnuts

Antipasto platter, Cured meats, Aged Cheese, Marinated Vegetables

Rucola and Avocado Salad, Sweet Onions, White Balsamic and Honey

Wedge Salad, Bacon, Roasted Tomato, Gorgonzola, Green Goddess Dressing

Grilled Squid Salad, Orange, Fennel, Trevisano, Pomegranate Vinaigrette

Entrees

(Please Select Two)

Scottish Farmed Salmon, Julienne Vegetable, Soy Beurre Blanc, Dill
Parmesan Crusted Filet of Sole, White Wine Sauce, Tomato Concasser
and Chives

Breast of Chicken “Scarpariello” Sausage, Rosemary, Cherry Peppers

Red Grouper Filet, Fresh Tomato, Ligurian Olives, and Capers

Panko Crusted Crab Cakes, Preserved Lemon Remoulade

Roasted Lamb London Broil, Rosemary Jus

Roasted Natural Chicken Breast, Dried Tomato, Mushrooms, Natural
Jus

Sliced Certified Angus Beef Tenderloin, Sherry Vinegar Demi

Thin Sliced Certified Angus Beef Eye Round, Green Peppercorn Au Jus

Sliced Certified Angus Beef Flat Iron Steak, Chimichurri Sauce

Breast of Chicken Parmesan, Francaise or Marsala

Mustard Crusted Niman Ranch Pork Tenderloin

Pasta

(Please Select One)

Penne Rigate Beef Bolognese, Pomodoro or Vodka

Fusilli Pasta, Sausage, Baby Peas, Shallots, Tomato Cream

Four Cheese Tortelloni, Roasted Cauliflower, Mushrooms, Truffle
Parmesan Cream

Spinach and Cheese Ravioli, Plum Tomato Sauce

Cavatelli with Grilled Chicken, Sliced Mushrooms, Basil Pesto Cream

Chefs Selection of Seasonal Starch and Vegetable

Seasonal Berry Platter / Whipped Cream

