



Sample Buffet Dishes



Salads

Make Your Own Mixed Lettuce Salad

Bib Lettuce, Green & Red Oak Leaf, Endive, Arugula

Accompanied by: Sunflower Seeds, Pumpkin Seeds

Dried Red Currants, Toasted Pine Nuts, Sourdough Croutons

Balsamic or Champagne Vinaigrette

Haricot Verts & Asparagus Salad

Endive, Shallots & Basil-Tarragon Dressing

Citrus Fennel Salad

Blood Orange Segments & Kalamata Olives

Greens Salad

Red and Green Oak Leaf, Italian Gorgonzola

Seasonal Fruit, Roasted Walnuts & Balsamic Vinaigrette

Heirloom Tomato Salad

Fresh Basil, Mozzarella, Black Olives, Green Chili,

Shaved Red Onions, Garlic Croutons & Balsamic Glaze

Mediterranean Salad

Baby Arugula, Persian Cucumbers, Tomatoes

Crispy Croutons in Mint-Yogurt Dressing

Roasted Red & Gold Beet Salad

Haricot Verts, Arugula, Horseradish Cream & Champagne Vinaigrette

Shaved Zucchini Salad

Toasted Bulghar, Mint & Feta

Quinoa Salad

Bing Cherries, Arugula, Shaved Carrots & Walnuts

Wild Rice & Quinoa Salad

Orange Zest, Red Onion & Toasted Pecans



Salads (continued)

Tabbouleh Salad

Finley Chopped Cucumbers, Cracked Wheat, Mint
Dried Cranberries & Pomegranate Glaze

Mixed Green Bean Salad

Bean Sprouts, Tarragon & Sweet Sesame Sauce

Honeydew Melon Salad

Sweet Mixed Greens, Mint & Pecans
Maple & Red Wine Vinaigrette

Jicama and Grape Fruit Salad

With Candied Pecans and Lemon Grass Vinaigrette

Green Papaya Salad

Shredded Mango, Mint & Toasted Peanuts
Lime & Plum-Sugar Vinaigrette

Housemade Focaccia Swirl

With Roasted Vegetables

Jicama and Grape Fruit Salad

Candied Pecans & Lemon Grass Vinaigrette

Artisanal Bread & Focaccia

(Always included in salad station)

Sun Dried Tomato Tapenade & Balsamic Olive Oil



Entrée – Meat & Poultry

Aged Hanger Steak Medallions
With Port Demiglaze

Mongolian Marinated Tri-Tip
Green Onions & Sesame Seeds

Braised Short Ribs
Aromatic-Herbed Wine Sauce

Grilled Lamb Kebob
Roasted Cauliflower, Red Onions & Tahini Dressing

Grilled Rack of Lamb
Herbs de Provence & Nicoise Olive Jus

Sonoma Country Leg of Lamb
Chickpeas, Watercress & Medjool Date Puree

Fennel & Cumin Encrusted Lamb Loin
Pearl Onions & Balsamic Reduction

Grilled Chicken Fillet
Marinated with Fresh Oregano & Date Reduction

Roasted Spice Rubbed Chicken Fillet
Red Peppers & Shaved Carrots

Broiled Lemon Chicken (Pollo al Limon)
Sun Dried Tomatoes & Preserved Lemons

BBQ Chicken Brochette
Brushed with Honey-Mustard Glaze



Entrée – Fish

Pan Seared Salmon

Tarragon & Saffron Sauce / Black Olive & Garlic Confit

Pan Seared Barramundi/Branzino

Roasted Peppers & Preserved Lemons / Tomato & Tarragon Beurre Blanc

Provincial Herbed Halibut

Kalamata Olives & Roasted Tomato Tapenade

Panko Encrusted Salmon

Citrus Miso Glaze

Fennel Encrusted Spiced Ono

Citrus Charmoula Sauce

Hot Smoked Salmon (brunch)

Balsamic-Silan Glaze



Entrée – Vegetarian

Baked Summer Squash

Filled with Eggplant, Sautéed Red Onions & Green Lentils

Potato Gnocchi

Zucchini & Haricot Verts

Pumpkin Ravioli

Sage Cream Sauce

Pan Seared Udon Noodles

Shitake Mushrooms & Roasted Peanuts

Pappardelle Pasta

Asparagus Tips, Portobello Mushrooms & Sweet Peas

Wild Mushroom Tart Tatin

Flaky Puff Pastry with Mushrooms & Caramelized Onions

Stuffed Roasted Beets

Filled with Toasted Bulghar & French Green Lentils



Side Dishes

Black Forbidden Rice

Dill & Orange Zest / Red Onions & Spinach

Creamy Celery Root-Potato Puree

Crispy Shallots & Garlic Confit

Roasted Fingerling Potatoes

Turnips & Balsamic Glazed Shallots

Roasted Root Vegetables

Fingerling Potatoes, Yams & Cipollini Onions

Toasted Israeli Couscous

Spinach & Red Onions

Vegetable Gratin

Jerusalem Artichoke, Celery Root & Leeks

Slow Cooked Jumbo White Beans

Tomato-Pesto Broth

Vegetable Anti Pasta

Haricot Verts, Sweet Potatoes, Cauliflower
Red Onions & Peppers in Herbed Olive Oil