

# SPRING BUFFET AND FAMILY STYLE DINNERS

**\$29**

## Tray Passed Appetizers – select 2

Sweet Potato and Dungeness Crab Cakes  
with chipotle remoulade and minced chives

Asian Chicken Salad on Endive  
sesame, green onion and cashews

Seared Beef Canape  
Herban blue cheese mousse and red onion  
marmalade

Chorizo and Cotija Stuffed Mushroom  
spicy chorizo, cotija cheese and cilantro

Pea and Goat Cheese Tartlet  
spring pea and goat cheese mousse, lemon zest

## Salad

Baby Spinach Salad  
chili-roasted pepitas, pickled red onion, cotija and a  
honey-orange vinaigrette

Artisan Rolls and Butter

## Entrees – select 2

Pan Seared Tender Beef Loin  
stone-ground mustard demi glace

Honey Mustard Glazed Chicken Breast  
creamy lemon vinaigrette

Oven Roasted Cod  
green curry and baby spinach purée

Zucchini and Potato Cake  
tomato and caper relish

## Sides – select 2

Sautéed Gnocchi  
creamy mushroom sauce and shaved Pecorino

Roasted Seasonal Vegetables  
garlic and herb pistou

Roasted Garlic Mashed Potatoes  
fresh chives

Brown Sugar Carrots  
butter and parsley

Wild Rice Pilaf  
sautéed chard and roasted spring vegetables

**\$36**

## Tray Passed Appetizers – select 3

Sweet Potato and Dungeness Crab Cakes  
with chipotle remoulade and minced chives

Bacon Wrapped Figs  
apricot marmalade

Shaved Beef Tenderloin Tartlet  
savory Parmesan custard, caper relish and micro  
arugula salad

Curry Mango Chicken Salad  
served on an endive spear with red onion and  
celery

Beet and Goat Cheese Canape  
served on a toasted flatbread with candied  
pistachios

## Salad – select 1

Arugula and Artichoke Salad  
feta cheese, herbed focaccia bread crumbs and a  
lemon-paprika vinaigrette

Baby Spinach Salad  
chili-roasted pepitas, pickled red onion, cotija and  
a honey-orange vinaigrette

Artisan Rolls and Butter

## Entrees – select 2

Herb Crusted Tender Beef Loin  
wild mushroom demi glace

Thyme Scented Chicken Breast  
stone ground mustard and sherry cream sauce

Pan Seared Wild Salmon  
charred lemon and fennel chutney

Polenta Stuffed Portabella Mushroom  
piquillo pepper purée

## Sides – select 2

Broiled Baby Red Potatoes  
garlic and chili oil

Quinoa Pilaf  
caramelized carrots and kale

Sautéed Gnocchi  
charred red pepper cream

Roasted Asparagus  
preserved lemon vinaigrette

Roasted Seasonal Vegetables  
garlic and herb pistou