

SUMMER BUFFET OR FAMILY STYLE DINNERS

\$29

Tray Passed Appetizers – select 2

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

Heirloom Tomato Bruschetta
fresh mozzarella, sweet basil and fig balsamic

Summer Gazpacho Shooter
tomatoes, cucumber and summer herbs

Bacon Wrapped Figs
apricot marmalade

Grilled Chicken Caesar
served on an endive spear and topped with crisp
parmesan cheese

Salad

Summer Raspberry Salad
pistachios, goat cheese, lemon-thyme vinaigrette

Artisan Rolls and Butter

Entrees – select 2

Herban Spice Rubbed Tender Beef Loin
cilantro and arugula pistou

Thyme Scented Chicken Breast
artichoke and green olive broken vinaigrette

Pan Seared Cod
piquillo pepper purée

Cauliflower 'Cous Cous' Stuffed Bell Pepper
tapenade vinaigrette

Sides – select 2

Medley of Roasted Potatoes
fresh herbs

Herb Roasted Summer Vegetables
white balsamic and orange reduction

Sautéed Gnocchi
extra virgin olive oil, cherry tomatoes and fresh basil

Sautéed Green Beans
lemon, garlic and marjoram

Brown Rice Pilaf
fennel, tomatoes and parsley

\$36

Tray Passed Appetizers – select 3

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

Pesto Ricotta Tartlet
marinated cherry tomato and micro basil

Feta Flank Steak Roulade
roasted red pepper and feta mousse

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

Creole Shrimp
served hot with a zesty creole sauce and chervil

Salad – select 1

Summer Raspberry Salad
pistachios, goat cheese, lemon-thyme vinaigrette

Tomato and Haloumi Salad
grilled halloumi, focaccia croutons, basil and white
balsamic vinaigrette

Artisan Rolls and Butter

Entrees – select 2

Herb Crusted Tender Beef Loin
wild mushroom demi glace

Pan Seared Chicken Breast
sour cherry and tarragon chutney

Citrus Rubbed Wild Pacific Salmon
blackberry and brown butter emulsion; served warm

Chilled Lemon Poached Wild Pacific Salmon
dill and cucumber cream sauce; served chilled

Savory Polenta 'Steak'
sweet peppers, pine nuts and spinach

Sides – select 2

Summer Succotash
summer beans, grape tomatoes, corn, basil purée

Quinoa Pilaf
caramelized carrots and kale

Cheese Tortellini
olive and fennel caponata and baby mozzarella

Sour Cream and Chive Mashed Potatoes
Yukon gold potatoes, sour cream and fresh chives

Herb Roasted Seasonal Vegetables
drizzled with a three-herb vinaigrette