

WINTER BUFFET OR FAMILY STYLE DINNERS

\$29

Tray Passed Appetizers — select 2

Our Signature Sweet Potato & Dungeness Crab Cakes with chipotle remoulade and minced chives

Bacon Wrapped Figs
apricot marmalade

Winter Beef Canape
seared beef loin, ricotta cream and housemade blood orange marmalade

Buttermilk Sweet Corn Hushpuppy
roasted peppers, jalapenos and roasted whole corn

Roasted Grape and Stilton Tartlet
creamy stilton mousse, phyllo and micro mustard greens

Salad

Roasted Winter Squash & Spiced Pumpkin Seed Salad
baby arugula, shaved pecorino, orange-sage vinaigrette

Artisan Rolls and Butter
sweet cream butter and Herban butter

Entrees — select 2 (vegetarian options available)

Thyme Dusted Tender Beef Loin
hunter sauce

Thyme Crusted Chicken Breast
sherry mushroom cream sauce

Pan Seared Cod
tomato and charred fennel puree

Sides — select 2

Pomegranate Glazed Roasted Vegetables

Broiled Baby Red Potatoes
garlic and chili oil

Sauteed Mushroom Gnocchi
tomato caper and black olive relish

Oven Roasted Brussel Sprouts
roasted garlic oil and shaved parmesan

Brown Rice Pilaf
fennel, carrots and parsley

\$36

Tray Passed Appetizers — select 3

Our Signature Sweet Potato & Dungeness Crab Cakes with chipotle remoulade and minced chives

Bacon Wrapped Figs
apricot marmalade

Ancho-Crusted Beef Loin
chimichurri served on a corn chip

Buttermilk Sweet Corn Hushpuppy
roasted peppers, jalapenos and roasted whole corn

Parmesan and Italian Sausage Stuffed Mushroom
cream cheese, buttered bread crumbs and parsley

Salad — select 1

Baby Spinach and Candied Hazelnut Salad
gorgonzola with sweet-pear vinaigrette

Roasted Winter Squash & Spiced Pumpkin Seed Salad
baby arugula, shaved pecorino, orange-sage vinaigrette

Artisan Rolls
sweet cream butter and Herban butter

Entrees — select 2 (vegetarian options available)

Rosemary and Salt Crusted Tender Beef Loin
mushroom demi-glace

Pan Seared Chicken Breast
honey and lemon emulsion and three herb gremolata

Oven Roasted Halibut
harissa tomato sauce and charred fennel puree

Sides — select 2

Rosemary Scented Roasted Vegetables

Aged Parmesan Yukon Mashed Potatoes
heavy cream and parsley

Honey Mustard Glazed Brussels Sprouts
sweet honey-dijon sauce and rosemary

Sauteed Gnocchi
winter squash cream sauce and fried sage

Quinoa Pilaf
sauteed kale, carrots and onions