



DINNER BUFFET

Minimum 20 People

All prices are per person. Dinner Buffets are served with Water, Tea and Coffee No Substitutions.
All meat entrées are served with seasonal vegetables and rice or potatoes

BUFFET MENU HORS D'OEUVRES

(Choose Three)



DISPLAY STATIONS

Vegetable Crudités (vegan)

Seasonal Fresh Assorted Vegetables served with White Bean and Cilantro Dip or Sun Dried Tomato Hummus

South of the Border (vegan)

House made Salsa, Guacamole, and Black Bean Dip served with Yellow and Blue Corn Tortilla Chips

Petite Meatballs

All Beef Meatballs served with Barbeque Sauce or a Teriyaki Glaze

Hot Dips

****Dips Serve 40 people****

Hot Spinach & Artichoke Dip

Spinach, Artichokes, Onions and Goat Cheese baked to perfection
Served with Pita Bread, Sliced Baguette and Crackers

PASSED HORS D'OEUVRES

Prosciutto and Melon

Fresh Melon Wrapped in Prosciutto

Mozzarella Crostini

Fresh Tomatoes, Mozzarella, and Basil on Toasted Baguettes

Polenta Diamonds

Choice of One: Sun-Dried Tomato and Basil, Four Cheese Polenta
Wild Mushroom Polenta or Duck Confit

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Dinner Buffet Continued

SALAD STATION

(Choose Two)

Sonoma Baby Greens *

House Balsamic Vinaigrette, Bleu Cheese, or Ranch Dressing

(* Can be made Vegan)

Mediterranean Salad *

Roma Tomatoes and English Cucumbers with Kalamata Olives, Red Onions, Feta Cheese and Balsamic Vinaigrette

(* Can be made Vegan)

Grilled Vegetable Antipasto Salad

Zucchini, Yellow Squash, Red Onions, Fennel, Assorted Olives, Pepperoncini Peppers

Roasted Bell Peppers and Fresh Mozzarella

Caesar Salad

House made Caesar Dressing, Garlic Croutons, and Parmesan Cheese



ENTRÉE SELECTION

(Select Two)

Beef Bourguignon

Pearl Onions, Carrots, Potatoes, and Red Wine Sauce

Chicken Piccata

Traditional Lemon Caper Sauce

Served w/ potatoes or rice & Seasonal Vegetables

Fresh Salmon

Pan Seared or Grilled with Lemon-Chive Beurre-Blanc

Served w/ potatoes or rice & Seasonal Vegetables

Artichoke Cavatappi

Corkscrew Shaped Pasta, Sicilian Style Tomato Sauce, and Artichoke Hearts

Served w/ potatoes or rice & Seasonal Vegetables

Tortellini Pesto

House made Creamy Pesto, Roma Tomatoes, and Parmesan Cheese

Chicken Fettuccini

Marinara Sauce

Stuffed Bell Pepper (vegan)

Quinoa and Chickpeas in a light Tomato Sauce

Portabella Mushroom Ravioli

Ancho Chile Sauce

\$37 per person

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ADD CARVING STATION

\$60 Labor Fee Applies

Roast Turkey Breast

Cranberry Relish and Pan Gravy

Honey Mustard Baked Ham

Pear and Cinnamon Chutney

Roasted Tri Tip

Barbeque or Cajun Style

Sage & Rosemary Roast Leg of Lamb

Fig Relish

Prime Rib

Au Jus and Horseradish



\$50.50 per person

(Two Entrées and Carving Station)

\$45.50 per person

(One Entrée & Carving Station)



ADD DESSERT

\$5.00 per person

(Choose One)

Sacher Torte

Carrot Cake

Strawberry Chiffon Cake

Fruit Sorbet (vegan )



Add an additional Dessert

\$1.00 per person for Two Selections

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Specialty Dinner Buffets



CALIFORNIA FRESH BUFFET

Fruit & Cheese Display

Seasonal Fruit Platter, Honey Yogurt Sauce, Domestic Cheese, Crackers, and Baguette

Baked Frittata

Choice of: Onion and Artichoke or Spinach and Mushroom

Salad Station

Choice of Two: Spring Mix with Balsamic Vinaigrette, Orzo and Vegetable Salad, Caesar Salad or Mediterranean Salad

Dessert

Choice of: Lemon Bars or Brownies

\$23.00



PACIFIC RIM BUFFET

***Choice of:* Spicy Beef & Broccoli, Spicy Stir Fry Chicken, or Spicy Tofu**

Vegetarian Spring Rolls (vegan)

Sweet and Sour Sauce, Shredded Cabbage, Carrots, Mint, Cilantro
with a Sesame Seed Vinaigrette and Peanuts

Steamed Basmati Rice and Seasonal Vegetables

Dessert

Almond Cookies

\$25.00

Add Soup for \$5.00 per person



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Specialty Dinner Buffets Continued



PASTA BUFFET

Pasta (Choose One)

Penne, Linguine, Fusilli, or Bow Tie

Stuffed Pasta (Choose One)

Spinach and Cheese Ravioli or Cheese Tortellini

Sauces (Choice of Two)

Sun-dried Tomato Basil

Bolognese


Marinara & Meatballs

Creamy Pesto

Red & Green Pepper Sauce w/Chicken Broth & White Wine

Garlic & Clam Sauce

Salads (Choice of Two)

Caesar Salad, Caprese Salad, or Sonoma Greens with Artichoke Hearts and Tomatoes (vegan )

Dessert

Plain and Chocolate-Nut Biscotti

\$25.00

Add Grilled Chicken for \$5.00 per person



FIESTA BUFFET

Choice of Marinated Chicken or Flank Steak

Grilled Onions & Peppers, Spanish Rice, Refried Beans and Warm Flour Tortillas
(V= Vegan)

Yellow and Blue Tortilla Chips (vegan)

Guacamole & Salsa

Seasonal Mixed Greens *

Carrots, Cucumbers, Radishes and Queso Fresco

(* Can be made Vegan)

Black Bean, Roasted Corn and Tomato Salad *

Monterey Jack Cheese, Cheddar Cheese, Jalapeños, Chopped Cilantro, and Diced Tomatoes
(* Can be made Vegan)

Dessert

Mexican Cookies

\$27.00

Add Chicken & Beef for \$5.00 per person

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MEDITERRANEAN BUFFET

Aram Sandwiches

Turkey and Vegetable Filling

Greek Salad

Fresh Spinach, Feta Cheese, Kalamata Olives and Red Onions in a Balsamic Vinaigrette

Vegetarian Antipasto Platter

Marinated Grilled Vegetables with Mozzarella Cheese, Olives and Pepperoncini Peppers

Roast Leg of Lamb or Chicken

Cranberry Tangerine-Mint Chutney served with Basmati Rice or Couscous

Baklava

\$25.00



TASTE OF INDIA BUFFET

Includes Salad Greens, Fruit Salad and Vegetable Pakoras

Mixed Spicy Pickles and Sweet Mango Chutney, Basmati Rice and Indian Naan Bread.

Choose One:

Saag Paneer

Spinach cooked in Garlic and Spices with homemade Cheese

Dal (vegan)

A blend of Lentils cooked in Indian Spices

Choose Two:

Tandoori Chicken

Grilled Chicken marinated in Yogurt and Tandoori Spices

Chicken Curry

Tender Chicken Pieces with a blend of Indian Spices

Lamb Curry

Tender Grilled Lamb Cubes cooked in a Blend of Spices

Dessert

Kulfi Ice Cream

\$27.00

Add Tandoori Prawns for \$5.00 per person

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All Barbeque Menus are served with Maple Baked Beans and Corn on the Cob



ORIGINAL BARBEQUE

\$ 25.00

Choice of Two Entrees, Two Salads, and One Dessert



ULTIMATE BARBEQUE

\$ 30.00

Choice of Three Entrees, Three Salads, and Two Desserts

Entrees

BBQ Quarter Chicken BBQ Tri Tip of Beef Baby Back Ribs
Fresh Grilled Salmon Fillet with Avocado Corn Salsa
Assorted Aidells Sausages
Hamburgers
Hot Dogs

Vegetarian Option

Garden Burger, Vegetarian Ribwich, Portabella Mushrooms or Grilled BBQ Tofu

Salads

Caesar Salad, Potato Salad, Confetti Slaw, Pasta Salad, Fresh Fruit, and Watermelon (*Seasonal*)

Desserts

Cookies and Brownies



Additional Services

Add Entrée
(From Above)
\$5.00 per person

Corn Bread
\$2.00 per person

Make-Your-Own Berry Shortcake (*Seasonal*) or Sundae
\$5.00 per person

Root Beer Float Bar
\$5.00 per person

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