



Buffet Dinner Catering Package

Prepared For:	Sample Proposal	Event Date:	3/12/2015 - Thursday
Address:		Phone:	
Proposal #:	127	Guest Count:	150 (Estimated)
Service Style:	Buffet	Occasion:	Other
Sales Person:	Marina Patton		
Venue:	Domenico Winery 1697 Industrial Road San Carlos, CA 94070	Last Change:	3/8/2016

Passed Hors d'Oeuvres

Please Select Three

Bacon Grilled Cheese Bites

With applewood smoked bacon and cheddar, topped with sun-dried tomato relish

Cucumber Cups

Smoked salmon and creme fraiche

Moroccan Spiced Chicken Phyllo Cups

Slivered almonds and currants

Mushroom and Goat Cheese Tartlet

With caramelized shallots and fresh thyme

Seasonal Soup Sip

Cold in the summer; hot in the winter

Smoked Salmon Canape

Rye toast, herbed cream cheese and caperberry

Spiced Lamb Meatballs

With tomato-chili gastrique

Steak Crostini

Mushroom and blue cheese tapenade

Polenta Bites

Goat cheese and sun-dried tomato relish

Watermelon Cube

Topped with whipped french feta and tarragon-balsamic syrup

Dinner Buffet

Grilled Flank Steak

With garlic, shallots, and thyme

Citrus-Herb Roasted Chicken

Perfectly seasoned skin-on breasts and thighs

Eggplant Lasagna

With cremini mushrooms and house-made marinara

gluten free

Creamy Polenta

Pecorino and mascarpone

Blanched Green Beans

With caramelized and crispy shallots

Peaches & Greens Salad

Baby mixed greens, sliced fresh peaches, goat cheese and candied walnuts drizzled with lemon vinaigrette

Bread Basket

Served with salted creamery butter

The above menu is available for \$65 per guest

Pricing is inclusive of staffing, rentals, sales tax and 18% menu service charge