

# Menu Options

*Although these are our suggested menu items, our Chefs can and will create almost anything you desire.  
Our chefs have a worldwide background, so let us know what you are looking for if you cannot find it here.*



# Passed and Stationary Hors D' Oeuvres

*Hors d'oeuvres are priced per person and typically include 2-3 pieces of each item per person.*

*We offer a package deal (most popular) where you pick any 3 items in the \$2-\$4 range, and receive a complimentary 4<sup>th</sup> hor d'oeuvre (must be equal or lesser value to the lowest priced item).*

*Chips and House Made Salsa. 3*

*Pizzatini. 3*

*Tomato and Basil Bruschetta. 3*

*Asparagus Prosciutto Bruschetta. 3*

*Warm Philo Cups with brie and sundried tomatoes 4*

*Fried Polenta Rounds with toybox mushrooms and citrus balsamic 4*

*Grilled Chicken Skewers black pepper and pineapple glazed with Japanese mayo 4*

*Marinated Caprese Skewers. 4*

*Housemade Meatballs with savory marinara sauce. 4*

*Chili-Lime Marinated Shrimp with lemon aioli 4*

*Crispy Spring Roll with plum dipping sauce 4*

*Tri-Tip Crostini with roasted red pepper cream cheese and topped with a chimichurri sauce 4*

## Group Platters (all platters serve 50 guests, half orders available upon request)

### **Charcuterie Platter**

*Prosciutto, salami, coppa, jamon serrano, whole grain mustard, cornichon, house marinated olives, antipasto, grilled bread. 350*

### **Cheese Platter**

*Herbed chanel goat cheese, Point Reyes bleu cheese, brie, gruyere, Tillamook cheddar, assorted crackers & dried fruits. 325*

### **Fruit Platter**

*Seasonal fruits typically including cantaloupe, honeydew, grapes and berries. 250*

### **Crudit  Platter**

*Sliced seasonal garden vegetables with house made dipping sauces. 250*

### **Hummus & Pita Platter**

*House made spicy hummus, warm pita bread, house marinated olives, heirloom cherry tomatoes, roasted garlic bulb. 275*

# Plated Entrée Options

*Salad and dinner rolls are included with all entrees.*

*First select your salad, then choose the protein for your main dish, then your starch and vegetable option.*

## 1. Select a Salad

*Chopped Iceberg with applewood smoked bacon crumbles, marinated heirloom cherry tomatoes and bleu cheese dressing*

*Kale Caesar with romaine lettuce, parmigiano-reggiano, house made croutons and classic caesar dressing*

*Mixed Greens with spring mix, daikon radish, cucumbers, heirloom cherry tomatoes, carrots and poached garlic vinaigrette*



## 2. Select your Main Dish

### Chicken - 36

#### ***Chicken Marsala***

*Citrus marinated grilled chicken breast served with balsamic roasted toy box mushroom marsala sauce*

#### ***Herbed Grilled Chicken***

*Citrus herb marinated chicken breast served with caramelized onions, pan jus*

#### ***Honey Chipotle Chicken***

*Charbroiled chicken breast, honey-chipotle glazed served with a pineapple salsa*

#### ***Black Pepper - Pineapple Chicken***

*Citrus marinated grilled chicken breast, black pepper caramelized pineapple glaze drizzle, japanese mayo*

### Seafood - 38

#### ***Peach-Chipotle Glazed Salmon***

*chili-garlic beurre blanc*

## Select your Main Dish (continued)

### Beef – priced as marked

***Braised Short Rib - 39***

*Harris Ranch short rib, au jus*

***Grilled Maple-Bourbon Marinated Tri Tip - 38***

*Green peppercorn brandy sauce*

***Filet Mignon - 46***

*Black angus filet mignon grilled medium rare with cabernet sauce & roasted shallots*

### Vegetarian - 28

***Seasonal Garden Risotto***

*Parmigiano-reggiano, truffle oil, roasted garlic butter*

### 3. Select Your Starch

*Duck-Fat Roasted Fingerling Potatoes*

*Au Gratin Sweet Potatoes*

*Mashed Potatoes*

*Rice Mélange*

*Coconut Jasmine Rice*

### 4. Select Your Vegetables

*Seasonal Vegetables*

*Marinated Grilled Asparagus*

*Spiced Rainbow Carrots*

*Stir-Fried Broccolini*

*Roasted Baby Squash*

# Buffet Options

*Price listed is per person. One entrée selection included. Additional selections may be added for an additional cost.  
Buffet is limited to two hours. Cannot be taken to-go.*

## Pasta Buffet - 36

(includes choice of one selections below, choice of salad & bread)

*Lasagna Bolognese* homemade egg pasta sheets filled with pork and beef ragu, herbed tomato sauce, parmesan, ricotta, mozzarella cheese

*Tartufata Gnocchi* porcini dusted grilled chicken, roasted garlic, caramelized onions, baby spinach, parmesan tartufata cream

*Blackened Chicken Alfredo* homemade fettuccine, citrus marinated grilled chicken breast, cajun alfredo sauce, sundried tomatoes, charred broccolini tips, caramelized onions

*Spaghetti and Homemade Meatballs* homemade meatballs served with herbed marinara sauce, spaghetti

## Regional Buffet - 34

(includes choice of one selections below, choice of salad, rice, beans, tortillas and chips & salsa)

- *Chicken Fajita*
- *Steak Fajita*
- *Beef Birria*
- *Chile Verde*
- *Chicken Mole*
- *Chicken & Cheese Enchiladas* with red or green sauce

## 201 Signature Custom Buffet - 38

Select your choice of the following:

- *Bread*
- *Salad*
- *Chicken Entrée*
- *Starch Side*

Also includes:

- *Sliced Grilled Tri Tip*
- *Seasonal Garden Vegetables*

## Buffet Options (continued)

### Specialty Stations (include choice of salad & bread)

***Taco Bar** a 201 Main special with 3 proteins and all traditional accompaniments - 22*

***Pasta Station** a build your own station with 2 pastas, 3 sauces and 1 protein - 32*

### Breakfast and Lunch

***Continental Breakfast** coffee, juices, fruit, pastries, and more. 12*

***Hot Breakfast** scrambled eggs, bacon, sausage, French toast, roasted potatoes, and more. 19  
+ add omelet station. 4*

***Deli Sandwiches and Salads** assorted freshly sliced deli meat sandwiches and Salinas mixed green salad. 20*

***Signature Burgers and Fries** custom built burgers with your choice of cheese, bacon, and sauce. 25*