



Buffet Dinner Menu One

COLORFUL FIELD GREENS

WITH ROASTED CORN, MUSHROOMS,

SMOKED CHEESE, GARLIC CROUTONS,

DASHED WITH SHERRY VINEGAR AND WALNUT OIL

POLENTA TART TOPPED

WITH ZUCCHINI, TOMATO, AND FRESH GRATED PARMESAN

HERB CRUSTED BEEF TENDERLOIN

WITH WILD MUSHROOM DEMI

PISTACHIO AND GREEN OLIVE CRUSTED SALMON WITH WILTED SPINACH,

SWEET PEPPER NAGE, AND NEW POTATO SALAD

ASSORTMENT OF FRENCH TARTS AND PASTRIES

Buffet Dinner Menu Two

SAUTED PURPLE POTATO SALAD

WITH SAGE INFUSED OLIVE OIL, GARLIC, RED VINEGAR, RED ONIONS,

BABY GREEN BEANS, AND BLACK RADISHES

COLORFUL GRILLED SUMMER VEGETABLES

WITH RHUBARB MAYONNAISE

CHEESE FILLED MEZZALUNA

TOSSED IN A PECAN PESTO

WITH GRILLED SHRIMP OR CHICKEN RUBBED IN GARLIC INFUSED OLIVE OIL

CREME BRULE TORTE AND FRESH CALIFORNIA FRUIT TART