

# Custom Buffet

## SUNSET BUFFET

### SALAD (SELECT ONE)

Caesar (*Garlic Parmesan Croutons and Fresh Basil*)

Organic Baby Greens (*Cucumbers, Golden Beets and Heirloom Cherry Tomatoes Champagne Vinaigrette and House Herb Ranch*)

Iceberg Wedges (*Blue Cheese Crumbles, Tomatoes, Crisp Bacon & Blue Cheese Vinaigrette*)

Baby Spinach Salad (*Red Onion, Sun Dried Cranberry, Goat Cheese & White Balsamic Vinaigrette*)

Chinese Crunch Salad with Sesame Lime Vinaigrette (*Add Chicken-\$3*)

Green Kale, Red Quinoa, and Goat Cheese Salad (*Add Chicken -\$3*)

Sliced Vine Ripe Tomato and Mozzarella Salad with Fig Balsamic Vinaigrette

### ENTRÉE (SELECT TWO)

*(3<sup>rd</sup> entrée available for \$17 pp)*

Grilled Flat Iron Steak with Chimichurri

Grilled Beef Tenderloin with Brandy Demi Steak Sauce

Pan Roasted Chicken Breast with Wild Mushroom Sauce

Grilled King Salmon with Green Herb Sauce

Pan Roasted Mahi Mahi With Tomato Ginger Chutney

Shrimp Scampi, Garlic White Wine Sauce with Fresh Herbs

Penne Pasta, Sundried Tomato, Heirloom Cherry Tomato, Fresh Mozzarella and Arugula

### SIDES (SELECT TWO)

*(3<sup>rd</sup> side available for \$6 pp)*

Truffle Mashed Potatoes

Herb Roasted Potatoes

Cous Cous with Sun Dried Cranberry and Toasted Almond

Basil Jasmine Rice

Coconut, Ginger and Scallion Rice

Sautéed Brussel Sprouts with Applewood Bacon

Grilled Asparagus (*Add \$2*)

French Green Beans with Toasted Almonds

Mixed Farmers Market Vegetables

### DESSERTS (SELECT ONE)

Seasonal Cheesecake

Chocolate Lava Cake with Espresso Whipped Cream

Mini Assorted Cupcakes (*Minimum Order 3 Dozen*)

Tiramisu

Carrot Cake

**Lunch - \$58 per person**

**Dinner - \$62 per person**

**Minimum of 16ppl.**