

# Custom Buffet

## SUNSET BUFFET

### SALAD (SELECT ONE)

Caesar (*Garlic Parmesan Croutons and Fresh Basil*)

Organic Baby Greens (*Cucumbers, 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, Candied Pecans & White Balsamic Vinaigrette*)

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

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

Sliced Vine Ripe Tomato and Mozzarella Caprese 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 Red Wine 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 Fingerling Potatoes

Cous Cous with Sun Dried Cranberry and Toasted Almonds

Basil Jasmine Rice

Coconut, Ginger and Scallion Rice

Sautéed Brussel Sprouts with Applewood Bacon

Grilled Asparagus with Fresh Shaved Grana Padano (*Add \$2*)

French Green Beans with Crispy Shallots

Mixed Farmers Market Vegetables

### DESSERTS (SELECT ONE)

Seasonal Cheesecake

Chocolate Lava Cake with Espresso Whipped Cream

Assorted Cupcakes

Tiramisu

Carrot Cake

Seasonal Crisp

**Lunch - \$58 per person**

**Dinner - \$62 per person**

**Minimum of 16ppl.** Buffets include coffee, decaffeinated coffee, iced tea, & assorted herbal teas