

Buffet Menu

Passed Small Bites

Lamb Meat Balls – Tomato Marmalade
Achiote Marinated Chicken Empanadas – Queso Fresco, Lime Crème Fraiche
Sesame Crusted Ahi Tuna – Crispy Wonton, Asian Slaw, Wasabi-Cilantro Aioli
Sun Dried Tomato Flatbread – Sky Hill Goat Cheese

On the Buffet

Organic Mixed Greens Salad
Gala Apples, Bosc Pears, Candied Pecans,
Cypress Grove Midnight Moon Goat Cheese, Meyer Lemon Vinaigrette

Royal Pepper Crusted Beef Tenderloin
Cabernet Reduction, Porcini Butter

Roasted Seasonal Vegetable Medley
Fresh Herbs, McEvoy Extra Virgin Olive Oil

Blue Corn Crusted Fresh Pacific Halibut
Lemongrass-Basil Nage

Buttermilk Potato Gratin
Parmesan & Goat Cheese

Mostaccioli Pasta
Wild Mushrooms, Corn, Sweet 100 Tomatoes, Asparagus,
Piquillo Pepper Coulis, Manchego

Freshly Baked Ciabatta Rolls
Organic Butter

Display of Petite Treats

Chocolate Walnut Brownies
Butterscotch Pudding in House Made Waffle Cone
Fresh Strawberries Dipped in Chocolate