



Barbecue Buffet Menu

Organic Mixed Greens & Arugula Salad with Meyer Lemon Agrumato Dressing

Roasted Fingerling & Marble Potatoes w/ Shitake & Beech Mushrooms

**Amber Ale Marinated Spit Roasted Rocky Range Chicken w/ Zinfandel Sage BBQ Sauce

**Niman Ranch Oak Smoked St. Louis Style Ribs w/ Chipotle, Garlic & Herb Rub

**Cedar Planked Wild Alaskan King Salmon w/ Peach & Blueberry Salsa

Organic Heirloom Tomatoes, Cucumbers, Red Onions, Fresh Basil & Aged Balsamic Vinaigrette

Sweet Local Corn on the Cob with Cilantro Jalapeno Butter

Blue Lake Green Beans with Avocado Vinaigrette & Toasted Almonds

Bistro Mac 'N' Cheese w/ Vella Dry Jack Cheese, English Peas

**Santa Maria Style Tri Tip, Chipotle, Garlic, Herb Rub

Dessert

Scharffen Berger Chocolate Stout Brownies, Fresh Watermelon

Chocolate Chip Cookies

Butterscotch Bites

Napa Valley Bistro

Catering Division

Chef Bernardo Ayala

Our dishes are created using natural & organic ingredients, gathered primarily from local producers