

# SPRING- SUMMER BUFFET

**\$32.95 pp - 15 Person Minimum**

► **SELECT (1) OF THE FOLLOWING ENTRÉES:**

**Court Boullion Poached Atlantic Salmon**

Fresh Herb-Citrus Salsa Verde, Yogurt Tzatziki, Seasonal Fruit Chutney **gf**

**Marinated & Grilled Tri-Tip**

Slow Roasted, Chilled & Carved, Tarragon-Horseradish Crème, Whole Grain Mustard Port, Wine-Cherry Marmellata, House Baked Petite Rolls

**Giuseppe's Slow Roasted Chicken "Waldorf" **gf****

House Dried Currants, Smith Apples, Celery Heart, Red Grapes, Salt Roasted Hazelnuts, Yogurt Dressing

**Toasted Quinoa Salad **v****

Grilled Tofu, Root Vegetable, Peas, Cauliflower Florets, Scallions, Toasted Pine Nuts, Corn, Fresh Basil, Tomato Vinaigrette

Add an additional entrée for \$7.95 pp

► **SELECT (1) OF THE FOLLOWING SIDES:**

**Peewee Fingerling Potato Salad **v****

Confit Garlic, Chive Mustard Dressing

**Chilled Penne Pasta **veg****

Kalamata Olives, Sweet 100 Cherry Tomatoes, Red Pepper Brunoise, Capers, Parmigiano, Wild Arugula & Spiced Pepitas Pesto Dressing

**Three Bean Salad **v | gf****

Cannellini, Borlotti, Haricot Verts, Fresh Herbs, Roasted Garlic-Oregano Vinaigrette

► **Also Includes:**

**An Array of Grilled Farmers Market Seasonal Vegetables **v | gf****

Meyer Lemon Oil, Fine Herbs Seasonings

**Chopped Salad **veg****

Romaine, Local Corn, Arugula, Cherry Tomatoes, Feta, Avocado, Cucumbers, Red Wine- Shallot Vinaigrette

► **SELECT (2) OF THE FOLLOWING DESSERTS:**

**Miniature Key Lime Pie**

Graham Cracker Crust, Fresh Whipped Cream, Raspberry Puree

**Chocolate Dipped Local Strawberries **gf****

White & Dark Chocolate, Gold Dust

**Stone Fruit Cobbler**

Streusel Topping

**Miniature Rhubarb & Carlsbad Strawberry Pies S'mores Bar**

Nutella, Blistered Marshmallows, Graham Cracker Crust

**Tres Leches Shooter **gf****

Topped with Whipped Cream, Chocolate Shavings, Fresh Raspberry

► **Additional Options To Upgrade Your Display:**

**Watermelon & Marinated Feta Skewers **gf | veg****

Fresh Mint, Pink Peppercorn, Olive Oil \$3.50 pp

**Fresh Seasonal Fruit Skewers **gf | veg****

Vanilla Greek Yogurt Dipping \$3.25pp

**Charred Corn on The Cobb **gf | veg****

Whipped Herb Butter, Black Cyprus Salt \$2.95 pp



# SPRING- SUMMER HORS D'OEUVRES & SWEETS

## HORS D'OEUVRES

\$3.25 Each. Minimum 24 servings per item.

### Watermelon Bon Bon

Imported Feta Mousse, Lemon Zest, Smoked Pink Peppercorn **gf** | **veg**

### Roasted Grape & Wild Mushroom Bruschetta

Whipped Mascarpone, Fresh Thyme, Shaved Parmesan, Toasted Crostini **veg**

### Smoked Salmon Deviled Egg

House Aioli, Lemon Zest, Capers, Fennel Pollen **gf**

### Prime Beef Carpaccio

Gorgonzola-Horseradish Creme, Spring, Asparagus Bundle, Pickled Mustard Seeds **gf**

### Cypress Grove Creamery Grilled Cheese

Rhubarb Jam, Basil Aioli, Buttered Levain, Bread (chef required on-site) **veg**

### Roasted Garlic-Parmesan Polenta Cup

Laural Chenel Goat Cheese, Olive Tapenade, Slow Roasted Cherry Tomato, Basil Crystals **gf** | **veg**

### Olive Oil Smashed Avocado Toast

Blistered Tomatoes, Feta, Levain Crostini, Basil Garniture **veg**

### Heirloom Tomato and Melon Gazpacho Shooter

Yuzu Crème fraîche, Fruit Salsa Garnish (Chef Attendent recommended. Mini Disposable Shot Glasses Included) **veg** | **gf**

### Market Corn Cakes

Fresh Corn, Parmesan, Basil, Panko Bread, Crumbs, Stone Fruit Chutney (requires reheating onsite) **veg**

## BITE SIZE SWEETS

Minimum 24 servings per item.

### Miniature Key Lime Pie \$2.95

Graham Cracker Crust, Fresh Whipped Cream, Raspberry Puree

### Chocolate Dipped Local Strawberries \$2.95

White & Dark Chocolate, Gold Dust **gf**

### Stone Fruit Cobbler \$3.25

Streusel Topping

### Miniature Rhubarb & Carlsbad Strawberry Pies \$2.95

\$2.95

### S'mores Bar \$2.95

Nutella, Blistered Marshmallows and Graham Cracker Crust

### Tres Leches Shooter \$3.25

Topped with Whipped Cream, Chocolate Shavings and Fresh Raspberry **gf**

