



\$135

GRAND RESERVE
DINNER BUFFET 30+ GUESTS

All Guests will be welcomed with parker house rolls

Appetizers

CHOOSE TWO

CRISP FRIED CALAMARI
tartar and cocktail sauce

TERIYAKI FILET TIPS
spicy hoisin sauce

JUMBO LUMP CRAB CAKE
tartar sauce

CLAM CHOWDER
applewood smoked bacon

Starters

CHOOSE TWO

CRUNCHY ICEBERG WEDGE
bacon, tomato, blue cheese

ROASTED BEETS
Humboldt Fog goat cheese

CAESAR SALAD
24 month reggiano, croutons

MIXED ORGANIC GREENS
golden balsamic dressing

Entrées

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED
pan roasted with a seasonal preparation

ROASTED JIDORI CHICKEN BREAST
with herbed couscous

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"
with bearnaise sauce, creamy horseradish, and whole grain mustard

Sides

CHOOSE TWO

MAC & CHEESE
GARLIC MASHED POTATOES

GRILLED ASPARAGUS
FIRE ROASTED BROCCOLINI

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption