

\$125

RESERVE DINNER BUFFET 50+ GUESTS

All Guests will be welcomed with sourdough bread

Appetizers CHOOSE TWO

CRISP FRIED CALAMARI with smokey marinara and tzatziki

JUMBO LUMP CRAB CAKE tartar sauce

TERIYAKI FILET TIPS spicy hoisin sauce

CLAM CHOWDER applewood smoked bacon

Starters

CHOOSE TWO

CRUNCHY ICEBERG WEDGE bacon, tomato, blue cheese

CAESAR SALAD 24 month reggiano, croutons ROASTED BEETS Humboldt Fog goat cheese

MIXED ORGANIC GREENS golden balsamic dressing

Entrées

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

GRILLED CHICKEN BREAST

with herbed couscous

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"

with bearnaise sauce, creamy horseradish, and whole grain mustard

Sides CHOOSE TWO

GARLIC MASHED POTATOES MAC & CHEESE

FIRE ROASTED BROCCOLINI GRILLED ASPARAGUS

Desserts

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
CREME BRULEE



\$135

GRAND RESERVE DINNER BUFFET 50+ GUESTS

All Guests will be welcomed with sourdough bread

Appetizers choose two

CRISP FRIED CALAMARI

tartar and cocktail sauce

JUMBO LUMP CRAB CAKE

tartar sauce

TERIYAKI FILET TIPS spicy hoisin sauce

CLAM CHOWDER

applewood smoked bacon

Starters

CRUNCHY ICEBERG WEDGE

bacon, tomato, blue cheese

CAESAR SALAD

24 month reggiano, croutons

ROASTED BEETS

Humboldt Fog goat cheese

MIXED ORGANIC GREENS

golden balsamic dressing

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

GRILLED CHICKEN BREAST

with herbed couscous

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"

with bearnaise sauce, creamy horseradish, and whole grain mustard

MAC & CHEESE GARLIC MASHED POTATOES

GRILLED ASPARAGUS FIRE ROASTED BROCCOLINI

CHOCOLATE CAKE NEW YORK STYLE CHEESECAKE CREME BRULEE

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