

\$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

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

FARMED NEW ZEALAND KING SALMON

pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED + \$5
pan roasted with a seasonal preparation

ROASTED JIDORI CHICKEN BREAST

with herbed couscous

PRIME NEW YORK STRIP "DOUBLE R RANCH"

with chimichurri

Sides

GARLIC MASHED POTATOES
MAC & CHEESE

FIRE ROASTED BROCCOLINI GRILLED ASPARAGUS

Desserts

CHOOSE ONE

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

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

ROASTED JIDORI CHICKEN BREAST

with herbed couscous

ROASTED TENDERLOIN OF BEEF "DOUBLE R RANCH"

with bearnaise sauce, creamy horseradish, and whole grain mustard

Sides

MAC & CHEESE GARLIC MASHED POTATOES GRILLED ASPARAGUS FIRE ROASTED BROCCOLINI

Desserts

CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE CREME BRULEE